AROMA®
PROFESSIONAL



instruction manual

ARC-6106

Rice Cooker · Multicooker
Slow Cooker · Food Steamer

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Digital Rice & Grain Multicookers



Rice & Grain Cookers



Electric Kettles



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...and More!

AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

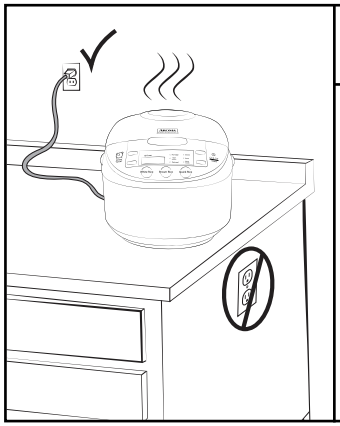
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electrical shock and injury to persons, do not immerse the power cord, plug or appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from the wall outlet when not in use and before cleaning. Allow the unit to completely cool before putting on or removing parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the appliance as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The appliance should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always ensure the exterior of the inner pot is completely dry prior to use. If the inner pot is returned to the appliance when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Food should not be left in the inner pot with the ***Keep Warm*** function on for more than 12 hours.
21. To turn the appliance off, press the (⏻) button then safely remove the plug from the wall outlet.
22. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
23. Do not wrap or tie the power cord around the appliance.
24. **CAUTION:** Intended for countertop use only.
25. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
26. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
27. **CAUTION:** Do not use for deep frying.
28. Do not immerse in water.
29. **CAUTION:** To avoid spills and burns, do not carry rice cooker by the lid handle.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Short Cord Instructions

A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, and becoming entangled in or tripping over a longer cord.



WARNING

Spilled food can cause serious burns.

Keep appliance & cord away from children.

NEVER

- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.

Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

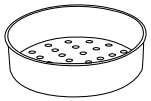
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



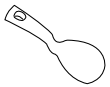
Nonstick Inner Pot



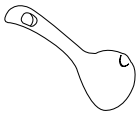
Steam Tray



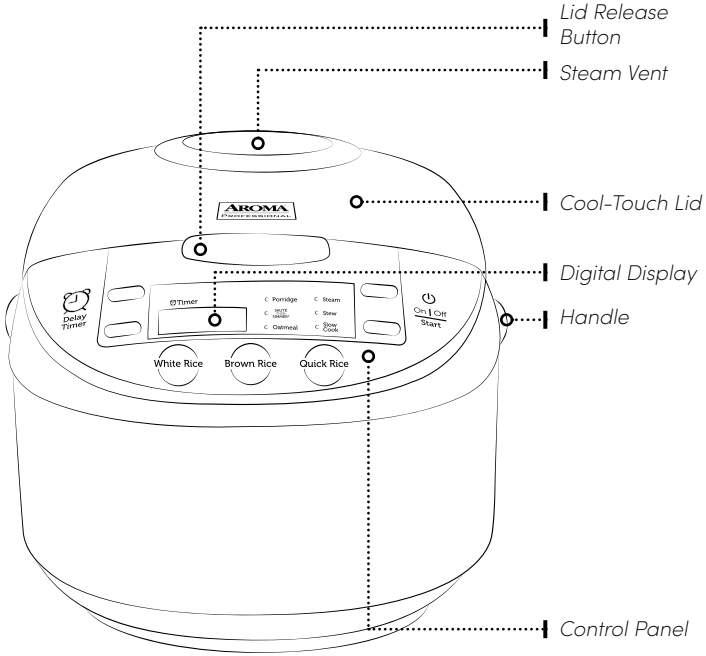
Rice Measuring Cup



Serving Spatula



Soup Ladle



Controls/Functions

(⏻)/ On|Off/Start
Powers the cooker on and off or starts a current function.

Hour/Minute
Allows you to adjust the time for specific functions.

Menu
Allows the cooker to be set to one of its 8 specialized cooking functions: ***Porridge, Sauté-then-Simmer®, Oatmeal, Soup, Steam, Stew, Slow Cook and Cake.***

White Rice
Cooks fluffy, delicious rice automatically.

Brown Rice
Ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Quick Rice
An efficient and time-saving option for rice in a pinch.

Oatmeal
Prepares a quick and healthy breakfast with no need to stir or monitor.

Steam
Using the included steam tray, steaming healthy sides and main courses has never been easier.

Soup
Simmers your favorite savory soups, stews or broths.

Stew
Prepares tender results for stewing vegetables and meats.

Sauté-then-Simmer STS®
Sautés food on high heat then automatically switches to simmer mode once liquid is added. Great for risotto, Spanish rice, chili, stir-fries and much more!

Slow Cook
Prepare homemade roasts, stews and other slow cooked favorites with an adjustable cook time of 2 to 10 hours.

Porridge
Brings contents to a boil then a low simmer for savory or sweet rice porridge.

Cake
Easily bake cakes and other sweet treats that involve batter.

Delay Timer
Allows for food to be ready right when it's needed with preparation up to 15 hours in advance.

Keep Warm/Cancel
Keep Warm is perfect for keeping food at ready-to-serve temperature. Press once to cancel and to manually set to ***Keep Warm.***

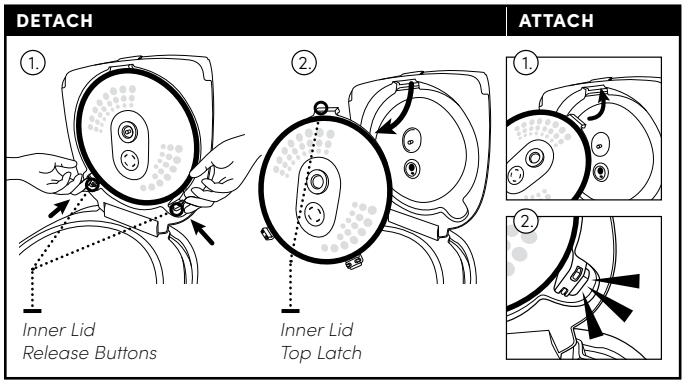
Before First Use ⚠

1. **Read all instructions and important safeguards.**
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
4. Remove the inner pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker's body clean with a damp cloth.
7. Dry all parts thoroughly then assemble for use.

To Clean

1. Remove the steam vent and inner lid when the cooker has completely cooled.
2. Remove and hand wash the inner pot and all accessories using warm, soapy water or place on the top rack of the dishwasher.
3. Wipe the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.

How to Detach & Attach Inner Lid:



To Detach Inner Lid:

1. Press in the release buttons at the base of the inner lid, and tilt upward until top latch unhinges.
2. Pull it down and away to remove from cooker for cleaning.

To Attach Inner Lid:

1. To reattach, first angle the top latch back into its notch.
2. Swing the bottom of the inner lid into the lid until the release buttons snap into place.

Caution:

Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.

We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.

Before placing the inner pot into the cooker, ensure its exterior is dry and free of debris. Cooking with wet inner pot exterior may damage the cooker.

Troubleshooting

Rice is too dry/hard after cooking.

- Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the ***White Rice*** function once more. When the cooker switches to ***Keep Warm***, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

Rice is too moist/soggy after cooking.

- Use the serving spatula to stir the rice to redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on ***Keep Warm*** for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

Error Code Chart

If an error shows on the digital display, the following chart will help explain the next course of action.

Display Code	Meaning	Action
E _ (flashing)	Bottom sensor open circuit	Contact Aroma® Customer Service at 1-800-276-6286
E _ or E ¯	Overheat protection	Allow to cool for 5 to 10 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E ¯ (flashing)	Overheat protection	Contact Aroma® Customer Service at 1-800-276-6286
E rd or E td	Communication error	Contact Aroma® Customer Service at 1-800-276-6286

Note:

- Any other servicing should be performed by Aroma® Housewares.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

Rice & Grain

1. Measure rice or grain using the provided measuring cup. Overfill the cup slightly, then level it off at the brim of the cup for an accurate measurement.
2. Rinse measured rice in a bowl of water before adding to the inner pot. For rice, rinse for 10 seconds and drain the water. Repeat this process at least 2 times, or until the water runs clear. For other grains, see the package instructions.
3. Add rinsed rice to the inner pot. For white or brown rice, fill with water to the line that matches the number of cups of rice being cooked. For other grains, see "Grain & Water Measurement Table" on page **12**.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻)***/Start*** to turn the cooker on.
7. Press ***White Rice*** or ***Brown Rice***, depending on the type of grain being cooked.
8. Press (⏻)***/Start*** to begin cooking. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
9. The digital display will count down the final 12 minutes of cook time.
10. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
11. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
12. When finished serving, turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
13. Unplug the power cord from the power outlet.



Caution:

After cooking, the inner pot will be very hot. Be sure to use heat-resistant gloves or protective oven mitts to remove the inner pot from the cooker.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on ***Keep Warm*** for more than 12 hours.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

Helpful Hints:

To add more flavor to rice, try substituting water for a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

For approximate rice cooking times and suggested rice/water ratios, see "Rice/Grain & Water Measurement Table" on pages **11-12**.

Delay Timer

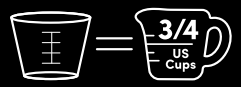
1. To use delay time for cooking rice or grain, begin by following steps 1 through 6 of "Rice & Grain" on page **8** or for "Oatmeal" on page **10**.
7. Press ***White Rice, Brown Rice***, or ***Oatmeal*** depending on the type of grain being cooked.
8. Press ***Delay Timer***. Use ***Hour*** or ***Minute*** to increase or decrease the delay time. It may be set to have grains ready in 1 to 15 hours for ***White Rice*** or ***Oatmeal*** and 2 to 15 hours for ***Brown Rice***.
9. The digital display will count down from the input delay time.
10. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
11. The digital display will count down the final 12 minutes of cook time.
12. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
13. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
14. When finished serving rice, turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
15. Unplug the power cord from the power outlet.

Note:

- Due to the longer cooking time needed, ***Brown Rice*** may only be delayed for 2 hours or more.

Helpful Hints:

If you misplace the rice measuring cup, a ¾ standard U.S. cup is an exact replacement.



Oatmeal

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water. For steel-cut oats, use a 1:2.5 water-to-oat ratio. For rolled oats, use a 1:2 water-to-oat ratio.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press (⏻)***/Start*** to turn the cooker on.
6. Press ***Menu*** to cycle to ***Oatmeal***. The indicator light will confirm which function is selected.
7. Press (⏻)***/Start*** to begin cooking on the selected function. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.
8. The digital display will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm.*** The digital display will show the number of hours the cooker has been on the ***Keep Warm*** setting, beginning with "0".
10. When finished serving, turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
11. Unplug the power cord from the power outlet.

Caution:

During and after use, the inner pot will become extremely hot. Be sure to wear protective heat resistant oven mitts or gloves.

Before placing the inner pot into the cooker, check that the cooking pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.

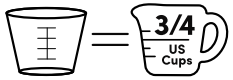
Helpful Hints:

Refer to the 'Grain & Water Measurement Table' on page **12** for cooking times, maximum quantities, and recommended water ratios.

Rice & Water
Measurement Table

Uncooked Rice*	**Water:** *Using the Water Line (inside pot)*	**Approx. Cooked Rice Yield***	**Cooking Times**
2 Cups	Line 2	4 Cups	**White Rice:** 39-44 Min. **Brown Rice:** 72-77 Min.
3 Cups	Line 3	6 Cups	**White Rice:** 43-48 Min. **Brown Rice:** 75-80 Min.
4 Cups	Line 4	8 Cups	**White Rice:** 46-52 Min. **Brown Rice:** 78-83 Min.
5 Cups	Line 5	10 Cups	**White Rice:** 47-52 Min. **Brown Rice:** 80-85 Min.
6 Cups	Line 6	12 Cups	**White Rice:** 48-53 Min. **Brown Rice:** 81-86 Min.

*Cups referenced are with the included measuring cup
1 Rice Measuring Cup = ¾ U.S. Cup (180ml)



Note:

- **Maximum Quantity: 6 cups of uncooked rice which yields 12 cups of cooked rice.**
- **Minimum Capacity: 2 cups of uncooked white or brown rice.**
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

Grain & Water
Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Barley	1 Part	2 Parts	2½ Parts	1 Cup	Delay Timer & Brown Rice	4 Hours
Bulgur	1 Part	2 Parts	2½ Parts	3 Cups	Brown Rice	35-50 Min.
Couscous	1 Part	1 Part	2 Parts	5 Cups	White Rice	29-60 Min.
Quinoa	1 Part	1½ Parts	2½ Parts	5 Cups	White Rice	32-52 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	3 Cups	Oatmeal	35-45 Min.
Rolled Oats	1 Part	2 Parts	2 Parts	2½ Cups	Oatmeal	30-36 Min.

Quick Rice
Time Comparison Table

To use the Quick Rice function, begin by following steps 1 through 6 of "Rice & Grain" on page 8 then press Quick Rice. Refer to the "Rice & Water Measurement Table" on page 11 for rice/water ratios and approximate cooked rice yields.

White Rice Uncooked Cups*	Cooking Time With *Quick Rice* Function	Approx. Time Savings Compared To *White Rice* Function
2 Cups	22-27 Min.	17 Min.
4 Cups	24-29 Min.	22 Min.
6 Cups	31-36 Min.	17 Min.

Note:

- When cooking barley, you must use the ***Delay Timer*** for 4 hours in combination with the ***Brown Rice*** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on ***Keep Warm*** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.
- The ***Quick Rice*** function will only properly cook white rice. All other grains including brown rice should not be cooked using the ***Quick Rice*** function.

STEAM

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place desired food into the provided steam tray, lower the tray into the cooker then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press (⏻)***/Start*** to turn the cooker on.
6. Press ***Menu*** to select ***Steam.*** The digital display will show a flashing "5" to represent five minutes of steam time.
7. Press ***Hour*** to increase or ***Minute*** to decrease steaming time by one minute increments, up to 30 minutes. After 30 minutes, it will cycle to 5 minutes.
8. Press (⏻)***/Start*** to begin cooking.
9. Once the water reaches a boil, the digital display will begin to count down in 1 minute increments from the selected time.
10. After the selected steam time has elapsed, the cooker will beep and automatically switch to ***Keep Warm.***
11. Using caution, check to see that the steamed food is cooked. If finished steaming, carefully remove the food to prevent overcooking. Wear protective heat-resistant gloves to prevent injury as the steam tray will be hot.
12. When finished steaming, turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
13. Unplug the power cord from the power outlet.

Note:

- Food should not be left in the rice cooker on Keep Warm for more than 12 hours.
- For best results when steaming, use 2 cups of water with the provided measuring cup.

Helpful Hints:

Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.

Steam & Cook

1. To steam foods while cooking grains, begin cooking grain by following steps 1 through 8 of "Rice & Grain" on page **8**.
2. Place the desired food into the provided steam tray. Open the lid using caution, lower the steam tray into the cooker then close the lid securely.
3. Cook food according to "Meat & Vegetable Steaming Table" on page **15**.
4. After the suggested amount of time has elapsed, open the lid to check steamed food for doneness. Use caution when opening the lid as hot steam will escape.
5. If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
6. Close the lid securely and allow the cooking cycle to continue.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
8. When finished, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Caution:

Do not attempt to cook more than 4 cups of uncooked rice when steaming and cooking simultaneously.

Note:

- We recommended beginning to steam your foods towards the end of the rice cooking cycle. This will allow steamed food and cooked rice to be ready around the same time.
- For approximate rice cooking times and suggested rice/water ratios, see "Rice/Grain & Water Measurement Table" on pages **11-12**.
- Refer to the steaming tables for meats and vegetables on page **15** for hints and approximate steaming times.

Meat & Vegetable
Steaming Tables

Meat	Steaming Time	Safe Internal Temperature
Fish	25 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable	Steaming Time
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 Minutes
Carrots	7-9 Minutes
Cauliflower	7-9 Minutes
Corn on the Cob	12-16 Minutes
Green Beans	9-11 Minutes
Peas	4-6 Minutes
Potatoes	28-33 Minutes
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes

Note:

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

Stews & Soups

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻)***/Start*** to turn the cooker on.
5. Press ***Menu*** to cycle to ***Soup*** or ***Stew***. The indicator light will confirm which function is selected. Digital display should read "2:00".
6. Use ***Hour*** or ***Minute*** to increase or decrease time. Adjust cooking time in 1 hour/10 minute increments between 1 and 4 hours for ***Stew*** and between 2 and 8 hours for ***Soup***. Press (⏻)***/Start.***
7. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***. The digital display will show the number of hours the cooker has been on ***Keep Warm*** beginning with "0".
8. When finished serving, turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
9. Unplug the power cord from the power outlet.

Sauté-then-Simmer STS®

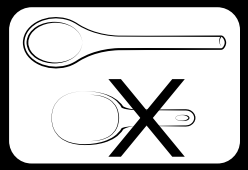
1. Add ingredients to be sautéed or browned to the inner pot.
2. Place the inner pot into the cooker.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻)***/Start*** to turn the cooker on.
5. Cycle through ***Menu*** to select ***Sauté-then-Simmer®***. Press (⏻)***/Start*** to start sautéing.
6. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking. Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level.

continued on the next page >>

Caution:

When removing the inner pot wear a protective, heat-resistant glove to avoid possible injury.

Do not use the provided serving spatula to stir ingredients while using the *Sauté-Then-Simmer®*, *Slow Cook, Stew or Soup* functions. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.



Sauté-then-Simmer STS® (CONT.)

7. When finished sautéing, stir in any other desired ingredients including liquid and close the lid securely.
8. The cooker will automatically reduce its heat and switch to simmer mode. The cooker will count down the final 12 minutes of cook time.
9. Once all liquid has been evaporated, the cooker will beep and automatically switch to ***Keep Warm***.
10. When finished serving, turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
11. Unplug the power cord from the power outlet.

Slow Cook

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻)***/Start*** to turn the cooker on.
5. Press ***Menu*** to select ***Slow Cook.*** The digital display will show a flashing "2" to represent 2 hours of slow cook time.
6. Use ***Hour*** or ***Minute*** to increase or decrease slow cook time by one hour increments, up to 10 hours.
7. Press (⏻)***/Start*** to begin cooking.
8. The digital display will count down in one minute increments from the selected time.
9. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
10. Open the lid to check food for doneness. If fully cooked, remove food for serving.
11. Turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
12. Unplug the power cord from the power outlet.

Porridge

1. Measure white rice using the provided measuring cup. Overfill the cup slightly, then level it off at the brim of the cup for an accurate measurement.
2. Rinse the measured rice in a bowl of water for 10 seconds and drain the water. Repeat this process at least 2 times, or until the water runs clear.
3. Add rinsed rice to the inner pot. Fill the inner pot with water to the line (Porridge) that matches the number of cups of white rice being cooked.
4. Plug into an available 120V AC outlet.
5. Press (⏻)***/Start*** to turn the cooker on.
6. Press ***Menu*** until ***Porridge*** is selected then press (⏻)***/Start*** to begin cooking.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm.***
8. When finished serving, turn the cooker off by pressing ***Keep Warm/Cancel*** followed by (⏻)***/Start*** and unplug the power cord.

Note:

- Do not attempt to cook more than 1 cup of porridge in this appliance at a time.

Cake

1. Prepare one prepackaged cake mix according to the instructions or prepare your own cake batter.
2. Pour the cake mixture into the inner pot.
3. Place the inner pot into the cooker then close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press (⏻)***/Start*** to turn the cooker on.
6. Press ***Menu*** to cycle to ***Cake***. The indicator light will confirm which function is selected.
7. Press (⏻)***/Start*** to begin cooking on the selected function. The digital display will show a “chasing” pattern and the indicator light will become solid to indicate that it is cooking.
8. The cooker will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***. The digital display will show the number of hours the cooker has been on ***Keep Warm***, beginning with “0”.
10. Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Turn the cooker off by pressing ***Keep Warm/Cancel*** so the digital display reads "----". Press (⏻)***/Start*** to turn the cooker off.
11. Unplug the power cord from the power outlet.

Note:

- Cooking time cannot be adjusted for the ***Cake*** function.
- Do not attempt to cook more than one package of cake mix (15.25 oz.) in this appliance at one time.

Apple Cinnamon Oatmeal

2 cups	apple juice
1 cup	water
1 cup	Irish steel-cut oats
¾ cup	dried mixed fruit, chopped
1 tbsp.	brown sugar
1 tbsp.	butter (optional)
¼ tsp.	cinnamon
¼ tsp.	salt
1 tbsp.	lemon juice
1	dash nutmeg
--	milk, for serving

Pour juice and water into the inner pot. Press ***Menu*** until ***Oatmeal*** is selected then press (⏻)***/Start*** to begin cooking. Stir in oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Once the cooking cycle has completed, add lemon juice and ladle into cereal bowls with milk and more sugar, if desired.
SERVES 6.

Linguine Your Way

4 oz.	linguine (about ¼ box)
16 oz.	pasta sauce of your choice
2 cups	water or broth
--	cheese of your choice (optional)
--	chopped parsley (optional)

Combine all ingredients except the cheese into the inner pot. Ensure they are evenly mixed then close the lid securely. Press ***Menu*** until ***Sauté-then-Simmer®*** is selected then press (⏻)***/Start*** to begin cooking. Cook for 15 to 20 minutes, stirring frequently to prevent strands from sticking. Add additional water or broth if the sauce becomes too thick. Serve hot with a sprinkling of parsley and grated cheese.
SERVES 2.

RECIPES

Jambalaya

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1	10-oz. can chicken breast
1½ cups	rice
3 cups	chicken broth
1	4-oz. can diced green chiles
2 tbsp.	Creole seasoning

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot into the cooker then close the lid securely. Press ***Menu*** until ***White Rice*** is selected then press (⏻)***/Start*** to begin cooking. Allow the jambalaya to cook for 2-4 hours, repeating the ***White Rice*** cycle when necessary. Stir and serve immediately.
SERVES 4.

Green Chilis Chicken Rice

1½ cups	rice
3 cups	chicken broth
2 tbsp.	onion, diced
½ tsp.	salt
1	10-oz. can chicken breast chunks, with liquid
1	4-oz. can diced green chiles, with liquid

Place all ingredients into the inner pot and stir until evenly distributed. Place the inner pot into the cooker and close the lid securely. Press ***Menu*** until ***White Rice*** is selected then press (⏻)***/Start*** to begin cooking. Allow rice to cook until the cooker automatically switches to ***Keep Warm***. Stir and serve immediately.
SERVES 4.

For additional recipes, visit us at
www.AromaCo.com

Recipes

Game Day Chili Cheese Dip

½ cup	small onion, chopped
1 tsp.	vegetable oil
1	garlic clove, minced
1	15-oz. can prepared chili without beans
½ cup	prepared medium salsa
¼ cup	black olives, sliced
1½ oz.	low-fat cream cheese, cubed
1½ oz.	cheddar cheese, grated
--	tortilla chips, for dipping

Place the onion, oil and garlic in the inner pot. Press ***Menu*** until ***Sauté-then-Simmer®*** is selected then press (⏻) ***/Start***. Sauté the ingredients for 3 minutes, using a long-handled wooden spoon to gently stir as the onion and garlic cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients then close the lid securely. Carefully open the lid occasionally, keeping hands and face away to avoid steam, and stir the dip. Repeat this process until the dip is warm throughout and the cheeses are melted. When done, serve in a large bowl and use the tortilla chips for dipping.

SERVES 3-6.

For additional recipes, visit us at
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Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

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In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286 | **CustomerService@AromaCo.com**
M-F, 8:30am-4:30pm, Pacific Time

www.AromaCo.com

Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

Note:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.
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