AROMA®



instruction manual

ARC-914D

Rice & Grain Multicooker

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Digital Rice & Grain Multicookers



Rice & Grain Cookers



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Published By:
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IMPORTANT SAFEGUARDS

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

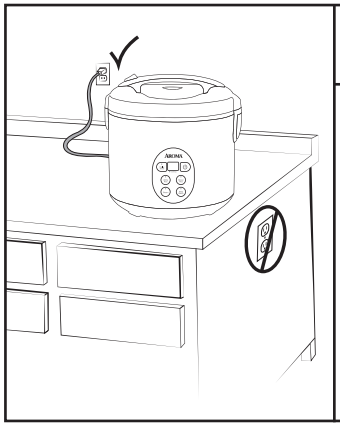
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged 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 the power cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than it's 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 make sure the outside of the inner pot is 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 prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To turn off the unit press the (⏻) button twice then safely remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie cord around appliance.
25. **CAUTION:** Intended for countertop use only.
26. **CAUTION:** To avoid spills and burns, do not carry appliance by the lid handle.
27. **WARNING:** Spilled food can cause serious burns. Keep appliance and power cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
28. **CAUTION:** Do not use for deep frying.

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

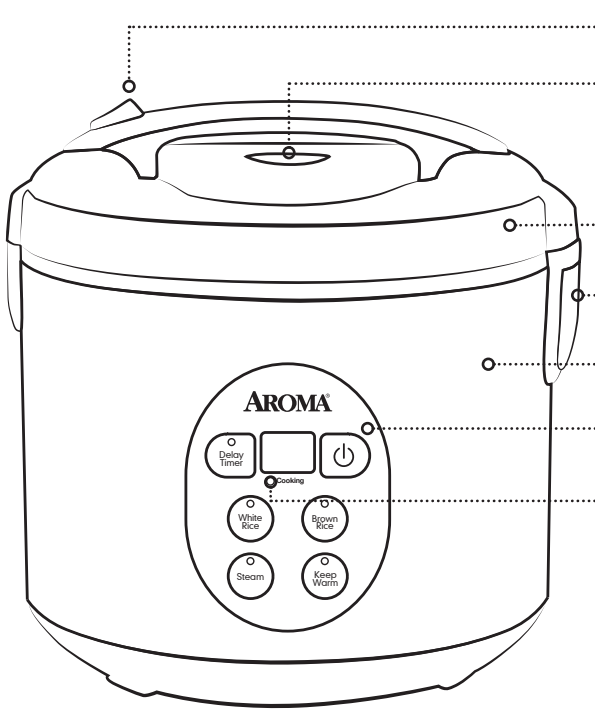
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

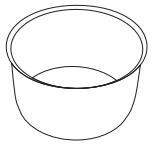
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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.

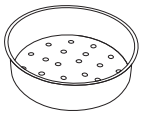
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification





Corecoat™ Ceramic Coated Inner Pot



Steam Tray



Rice Measuring Cup



Serving Spatula

Controls/Functions

(⏻)
Turns the cooker on/off.

White Rice
Cooks fluffy, delicious rice automatically.

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

Steam
Easily steams healthy sides and main courses using the included steam tray.

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

Keep Warm
Perfect for keeping food at a ready-to-serve temperature.

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.
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 inner pot when the cooker has completely cooled.
2. Remove and hand wash the inner pot and all accessories using warm, soapy water.
3. Remove the condensation collector and hand wash using warm, soapy water.
4. Remove and hand wash the inner lid using warm, soapy water then wipe the inner surface of the lid with a damp cloth.
5. Wipe the cooker's body clean with a damp cloth.
6. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.



Caution:

Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic 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, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.

Note:

- To remove the condensation collector, squeeze both sides and pull out towards you.
- Do not remove silicone seal ring on lid.



Troubleshooting

Rice is too dry/hard after cooking.

- If your rice is dry or hard/chewy when the cooker switches to ***Keep Warm***, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the ***Rice*** function once more. When the cooker switches to ***Keep Warm*** mode, 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.

- If your rice is still too moist or soggy when the cooker switches to ***Keep Warm***, use the serving spatula to stir the rice. This will 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*** mode 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.

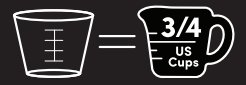
DISPLAY CODE	MEANING	ACTION
E1	Sensor open circuit	Contact Customer Service at 1-800-276-6286.
E2	Sensor short circuit	Contact Customer Service at 1-800-276-6286.
E3	Over-heating/high temperature	Turn off the cooker and allow it to cool for 5-10 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.

Note:

- 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.
- 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!
- Any other servicing should be performed by Aroma® Housewares.

Helpful Hints:

The provided measuring cup is equivalent to a ¾ standard U.S. cup.



Rice & Grain

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. For white or brown 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. 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 "Rice/Grain & Water Measurement Table" on page **10**.
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 **(⏻)** to turn the cooker on.
7. Press ***White Rice***, ***Brown Rice***, or ***Steam***, depending on the type of grain being cooked.
8. The cooking indicator light will illuminate and the unit will beep. The display will begin a chasing pattern to signify the beginning of the cooking cycle.
9. The cooker 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 rice or grain with the serving spatula to distribute any remaining moisture.
12. When finished serving, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Caution:

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

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 in ***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 page **10**.

Delay Timer

1. To use delay time for cooking rice or grain, begin by following steps 1 through 6 "Rice & Grains" on page **8** or for "Oatmeal" on page **10**.
2. Press ***Delay Timer*** to increase the time by one hour increments. It may be set to have ***White Rice*** ready in 1 to 15 hours or ***Brown Rice*** and other grains ready in 2 to 15 hours.
3. Once the needed time is selected, press ***White Rice*** or ***Brown Rice***, depending on the type of grain being cooked.
4. The digital display will begin to count down from the selected time.
5. Once the delay time has elapsed, the unit will beep and the cooking indicator light will illuminate. A chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
6. The cooker will count down the final 12 minutes of cook time.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
8. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
9. When finished serving, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Note:

- The delay timer includes cooking time. Once the delay timer elapses, rice or grains will be cooked and ready to serve.

Helpful Hints:

For approximate rice cooking times and suggested rice/water ratios, see "Rice/Grain & Water Measurement Table" on page **10**.

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

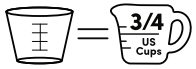


Rice/Grain & Water
Measurement Tables

Uncooked Rice*	Water: *Using the Water Line (inside pot)*	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	**White Rice:** Line 1 **Brown Rice:** Line 1	2 Cups	**White Rice:** 32-37 Min. **Brown Rice:** 58-63 Min.
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Cups	**White Rice:** 36-41 Min. **Brown Rice:** 64-69 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 40-45 Min. **Brown Rice:** 70-75 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 43-48 Min. **Brown Rice:** 75-80 Min.

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1.5 Parts	2.5 Parts	4 Cups	White Rice	29-46 Min.
Arborio	1 Part	2 Parts	2 Parts	2 Cups	Steam	12-17 Min.
Barley	1 Part	2 Parts	2.5 Parts	1 Cup	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Part	2.5 Parts	1 Cup	Brown Rice	50-65 Min.
Couscous	1 Part	1 Part	2 Parts	3 Cups	White Rice	22-26 Min.
Oatmeal	1 Part	2.5 Parts	2 Parts	1 Cup	White Rice	30-35 Min.
Rolled Oat	1 Part	2 Part	2 Part	1 Cup	White Rice	28-33 Min.
Steel Cut Oat	1 Part	2.5 Part	2.5 Part	1 Cup	White Rice	30-35 Min.

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



Note:

- Cooking times are approximate. Altitude, humidity, and external temperature will affect cooking time.
- **Maximum Capacity: 4 cups of uncooked rice , yielding 8 cups of cooked rice .**
- **Minimum Capacity: 1 cups of uncooked rice.**
- Rinse grains before placing into the inner pot to remove excess bran and starch. This will reduce the chance of rice browning and sticking to the bottom of the inner pot.
- 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.

Steam

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the rice cooker.
3. Place desired food to be steamed in the provided steam tray, place the tray into the rice cooker, then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press (⏻) to turn the cooker on.
6. Press ***Steam***. The digital display will show a flashing "5" to represent five minutes of steam time.
7. Continue to press the ***Steam*** button to increase the time by one minute increments, up to 30 minutes. After 30 minutes, the display will cycle back to five minutes.
8. Once the desired steam time is selected, the rice cooker will beep to indicate it is set at the displayed time.
9. The cooking indicator light will illuminate to indicate that the cooker has begun steaming.
10. Once the water reaches a boil, the digital display will count down in one minute increments from the selected time.
11. Once the selected time has passed, the rice cooker will beep and switch to ***Keep Warm***.
12. Check that steamed food is done. If finished steaming, remove food immediately to avoid overcooking. Use a protective, heat-resistant glove when removing to avoid possible injury.
13. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Steam & Cook

1. To steam while cooking rice or grain, begin by following steps 1 through 8 of "Rice & Grain" on page **8**.
2. Place desired food to be steamed in the provided steam tray, place the tray into the rice cooker then close the lid securely.
3. Cook food according to "Meat & Vegetable Steaming Tables" on page **12**.

continued on the next page >>

Caution:

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

Food should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

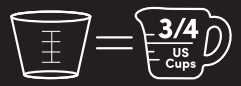
Do not attempt to cook more than 2 cups of uncooked rice if steaming and cooking simultaneously.

Helpful Hints:

Parchment paper or aluminum foil may also be used while steaming. Place tthe paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the tray.

For approximate grain cooking times and suggested grain/water ratios, see "Grain & Water Measurement Table" on page **12.**

The provided rice measuring cup is equivalent to a ¾ standard U.S. cup.



STEAM & COOK *(CONT)*

4. Using caution, open the lid to check steamed food for doneness. 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.
5. Close the lid securely and allow the cooker to continue its cooking cycle.
6. When rice or grain is ready, the rice cooker will beep and automatically switch to ***Keep Warm***.
7. For best results, stir with the serving spatula to distribute any remaining moisture.
8. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

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	8-12 Minutes
Broccoli	10-15 Minutes
Cabbage	7-11 Minutes
Carrots	8-12 Minutes
Cauliflower	10-15 Minutes
Corn on the Cob	20-25 Minutes
Green Beans	9-13 Minutes
Peas	6-10 Minutes
Spinach	5 Minutes
Squash	8-12 Minutes
Zucchini	8-12 Minutes
Potatoes	25-30 Minutes

Note:

- For approximate rice cooking times and suggested rice/water ratios, see "Rice/Grain & Water Measurement Table" on page **10**.
- Food should not be left in the rice cooker on ***Keep Warm*** for more than 12 hours.
- When steaming, Aroma® recommends using 2 cups of water with the provided rice measuring cup.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

Helpful Hints:

Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.

To ensure meat tastes its best and to prevent food-borne illness, check that the meat is completely cooked prior to serving. If the meat is still uncooked, simply add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.

We recommend beginning to steam your foods towards the end of the rice cooking cycle. This will allow steamed food and cooked grains to be ready around the same time.

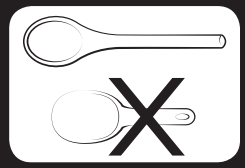
SOUP

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 (⏻) to turn the cooker on.
5. Press ***White Rice***.
6. The cooking indicator light will illuminate and the digital display will show a chasing pattern. The cooker will now begin heating.
7. Open the lid occasionally to stir with a long-handled wooden spoon or heat-safe utensil. Use caution to avoid escaping steam when opening the lid.
8. Once soup is done, press (⏻) to turn the unit off or press ***Keep Warm*** to keep contents at serving temperature.
9. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Caution:

The cooker will not switch to ***Keep Warm*** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the rice cooker unattended.

Do not use the provided serving spatula to stir soup, chili or stew. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe spoon to stir hot liquids.



Recipes

Frittata

1	small bell pepper, diced
1	small potato, peeled and sliced
½ cup	baby spinach leaves
½	zucchini, sliced into thin rounds
4	eggs
½ cup	half-and-half
2 tbsp	grated cheddar cheese
1 tbsp	extra virgin olive oil
----	salt and pepper

Add olive oil to the inner pot and select the ***White Rice*** function. Once hot, add the bell pepper, potato, spinach, and zucchini. Close the lid and allow the veggies to cook, stirring occasionally. In a separate bowl, whisk together the eggs, cheese, salt, pepper, and half-and-half. Once the vegetables are slightly softened, add the egg mixture and close the lid. The rice cooker will continue cooking and automatically switch to ***Keep Warm***. When the frittata is ready, flip onto a plate and serve.

SERVES 4.

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 and press the ***White Rice*** button 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.

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

Limited Warranty

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

Service & Support

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.
- 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!



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