AROMA®



instruction manual

ARC-914S/ARC-914SB

Rice & Grain Cooker

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Rice & Grain Cookers



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IMPORTANT SAFEGUARDS

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

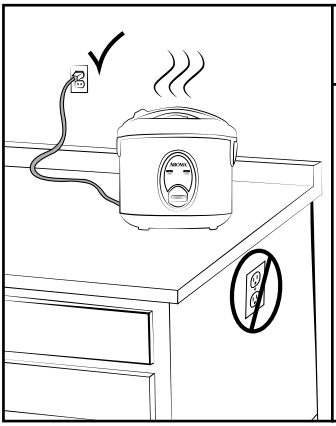
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid. See instructions 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 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 its intended use.
13. Extreme caution must be used when moving the appliance containing rice or hot 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 ***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 disconnect, turn cook switch to ***Warm*** then 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 the power cord around the appliance.
25. **CAUTION:** Intended for countertop use only.
26. **CAUTION:** To avoid spills and burns, do not carry the appliance by the lid handle.
27. **CAUTION:** Do not use for deep frying.
28. **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.

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

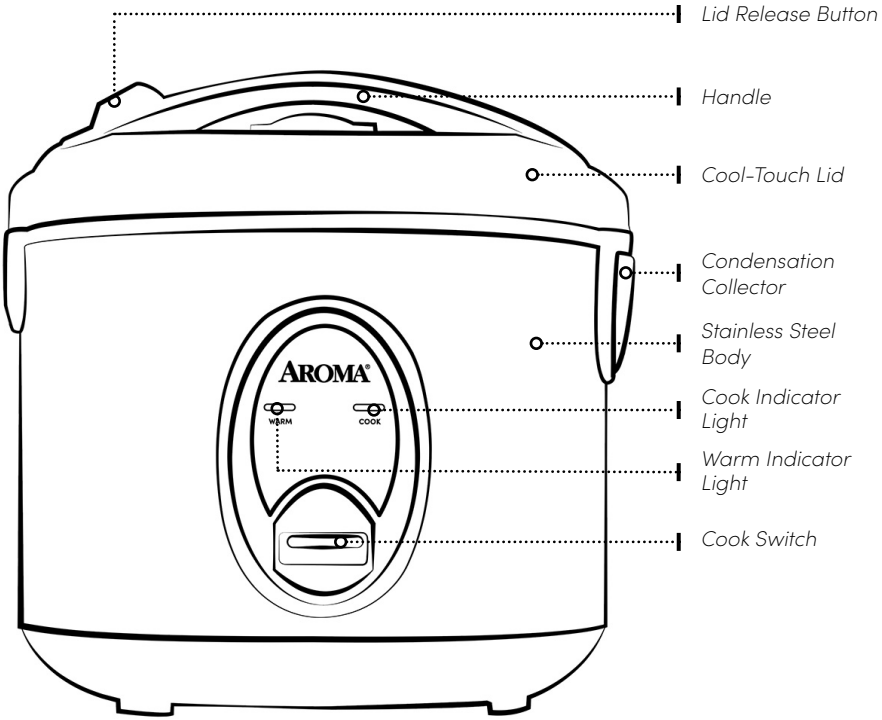
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

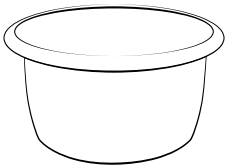
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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 Inner Pot



Rice Measuring Cup



Serving Spatula

Controls/Functions

Cook

Simply press the switch down to begin cooking food.

Warm

Automatically switches to ***Warm***; perfect for keeping rice at ready to serve temperatures.

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 rice cooker body clean with a damp cloth.
7. Dry all parts thoroughly then assemble for use.

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To Clean

1. Remove the inner pot when the cooker has completely cooled.
2. 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. Wipe the rice cooker's body clean with a damp cloth.
5. Thoroughly dry cooker body, inner pot, removable inner lid and all accessories. Reassemble for next use.

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Caution:

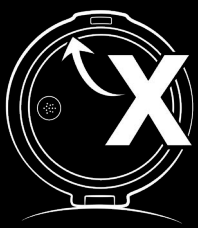
Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic coatings.

We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time.

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 ***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. Press the switch down to ***Cook***. When cooker switches to ***Warm***, carefully open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

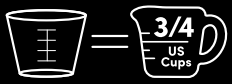
· Rice is too moist/soggy after cooking.
If your rice is still too moist or soggy when the cooker switches to ***Warm***, use the serving spatula to stir the rice. This will redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and let rice sit on ***Warm*** for 10-30 minutes as needed, stirring periodically to release excess moisture.

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!

Helpful Hints:

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



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 Rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For brown rice, see the "Rice & Water Measurement Table" on page **9**.
4. Place the inner pot into the rice cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the ***Cook*** switch down to begin cooking. The ***Cook*** indicator light will illuminate as the rice cooker begins cooking the rice.
7. When rice is ready, the ***Cook*** switch will automatically flip up and switch to ***Warm*** mode.
8. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
9. When finished serving rice, unplug the power cord to turn the rice cooker off.



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 on ***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.

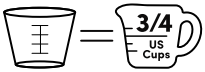
Helpful Hints:

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.

Rice & Water
Measurement Table

Uncooked Rice*	**Water:** *Using the Water Line (inside ceramic pot)*	**Water:** *Using the Rice Measuring Cup**	**Approx. Cooked Rice Yield***	**Cooking Times**
1 Cup	**White Rice:** Line 1 **Brown Rice:** Line 1.5	**White Rice:** 1¼ Cups **Brown Rice:** 2 Cups	2 Cups	**White Rice:** 15-20 Min. **Brown Rice:** 38-43 Min.
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2.5	**White Rice:** 2¼ Cups **Brown Rice:** 3 Cups	4 Cups	**White Rice:** 19-24 Min. **Brown Rice:** 42-47 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3.5	**White Rice:** 3¼ Cups **Brown Rice:** 4 Cups	6 Cups	**White Rice:** 22-27 Min. **Brown Rice:** 45-50 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** --	**White Rice:** 4¼ Cups **Brown Rice:** --	8 Cups	**White Rice:** 26-31 Min. **Brown Rice:** --

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



Note:

- Cooking time are approximate. Altitude, humidity, and external temperature will affect cooking time.
- **Maximum Quantity: 4 cups of uncooked white rice (3 cups of brown rice), yielding 8 cups of cooked white rice (6 cups of brown 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
- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. **The water lines in the inner pot are meant for white rice only.** Please see the chart above for brown rice water ratios.

Soup

1. Add ingredients to the inner pot.
2. Place the inner pot into the rice cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the ***Cook*** switch down to begin cooking. The cook indicator light will illuminate as the rice cooker begins cooking.
5. Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.
6. Once food is fully cooked, push the cook switch up to switch the rice cooker to ***Warm*** mode.
7. When finished serving, turn the rice cooker off by unplugging the power cord.



Caution:

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.

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

Note:

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

Oatmeal

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water according to packaging instructions. When an oatmeal to water ratio is not available, use a ratio of 1:2 for rolled oat and 1:3 for steel cut.
3. Place the inner pot into the cooker, gently stir, and close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press the ***Cook*** switch down to begin cooking. The cook indicator light will illuminate as the rice cooker begins cooking.
6. Once oatmeal is ready, push the cook switch up to switch the rice cooker to ***Warm*** mode.
7. For best results, stir the oatmeal with the serving spatula to distribute any remaining moisture.
8. When finished serving, turn the rice cooker off by unplugging the power cord.



Caution:

Follow your recipe carefully and do not leave the cooker unattended.

Do not attempt to cook more than 1 cup of oatmeal in this appliance at one time.

The cooker will not switch to ***Warm*** mode until all liquid has evaporated.

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 inner pot into the rice cooker and close the lid securely. Press the cook switch. Allow rice to cook until the rice cooker switches to ***Warm***. Stir and serve immediately.

SERVES 4.

Green Chili Chicken Rice

1 ½ cups	rice
3 cups	chicken broth
2 tbsp	diced minced onion
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 rice cooker and close the lid securely. Press the ***Cook*** switch. Allow rice to cook until the rice cooker switches to ***Warm***. Stir and serve immediately.

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

Add ingredients to the inner pot and stir. Place inner pot into the rice cooker and place the lid securely onto the rice cooker. Press the ***Cook*** switch. After roughly 10 minutes, carefully open the lid, keeping hands and face away to avoid steam, and stir. Cover and continue cooking until the rice cooker switches to ***Warm***. Allow to stand for 10 minutes before serving.

SERVES 2-4.

Linguine Your Way

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

Combine all ingredients (except cheese) into the inner pot. Ensure they are evenly mixed. Close the lid and press the ***Cook*** switch. Cook for 15 to 20 minutes, stirring frequently to prevent strands from sticking. Add additional liquid if the sauce becomes too thick. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 2.

Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼	medium onion, chopped
¾ cup	Swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients except the Swiss cheese in a large bowl, ensuring that they mix well. Pour the mixed ingredients into the inner pot and top with an even layer of cheese. Press the cook switch. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.

Classic Mushroom Pilaf

1 cup	rice
2 tbsp	butter
1 small	onion, sliced
5 large	mushrooms, trimmed and cut into matchstick-sized pieces
1 small	garlic clove
¼ tsp	cardamom
1⅓ cups	vegetable broth
½ tsp	salt
½ cup	green peas

Place butter into the inner pot. Press the cook switch down and the rice cooker will begin to heat. Once melted, add onion and sauté for 3 to 4 minutes using a long-handled wooden spoon. Add mushrooms and sauté an additional 5 to 6 minutes. Add garlic and rice and sauté until rice is well coated. Add cardamom, broth and salt. Cover and allow to come to a boil, then stir in peas. Re-cover and allow to simmer until the rice cooker completes its cooking cycle. Once the rice cooker switches to ***Warm***, allow to stand 5 minutes, then fluff grains gently with the serving spatula. Serve immediately.

SERVES 4.

Game Day Chili Cheese Dip

½	small onion, chopped
1 tsp	vegetable oil
1	clove garlic, 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 the cook switch and sauté for 3 minutes. Use a large 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 and allow to cook for 4 more minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Continue 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.

One Pot Pasta

2 cups	bow-tie pasta
2⅔ cups	chicken broth
1 cup	marinara sauce
1 cup	parmesan cheese
1 tsp	olive oil
--	basil leaves, for garnish

Combine all ingredients except the cheese into the inner pot. Ensure they are evenly mixed. Close the lid and press the cook switch. Allow to cook while occasionally opening the lid and stirring. When the rice cooker switches to ***Warm***, open the lid and stir in the cheese until melted. Serve hot and garnish with basil leaves.

SERVES 4.

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.

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!

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

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To Enhance and Enrich Lives.

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