AROMA®



instruction manual

ARC-914SBD

Rice & Grain Multicooker

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Digital Rice & Grain Multicookers



Rice & Grain Cookers



Electric Kettles



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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:

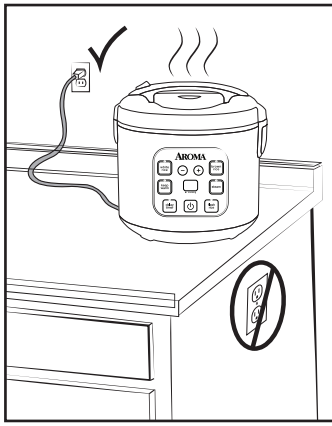
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or 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 appliance for other than 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 cooker 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 cooker 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 cooker 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 the power cord around the appliance.
25. **CAUTION:** Intended for countertop use only.
26. To avoid spills and burns, do not carry the cooker by the lid handle.
27. **CAUTION:** Do not use for deep frying.
28. **WARNING:** Spilled food can cause serious burns. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
29. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Short Cord Instructions

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, 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

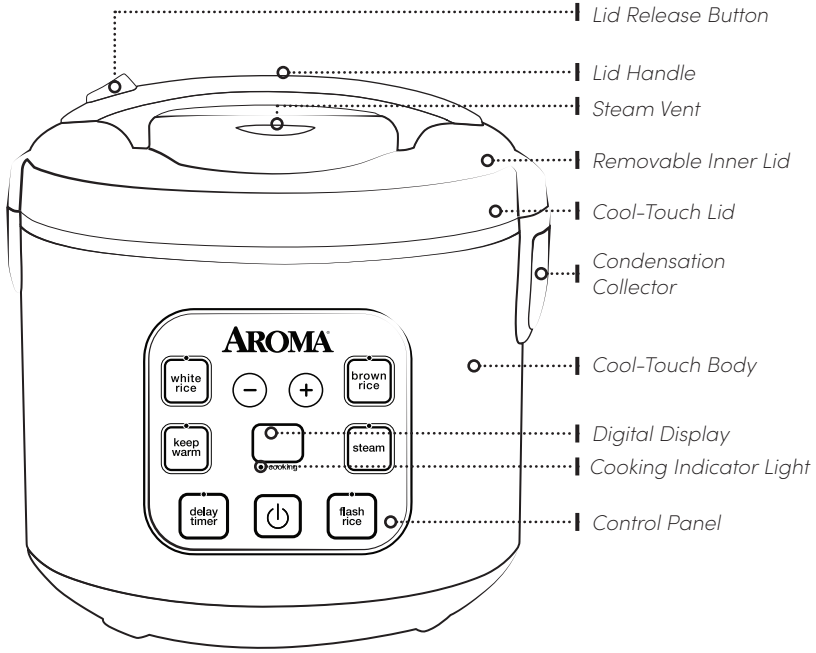
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

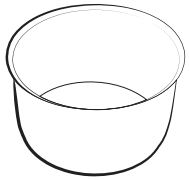
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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.

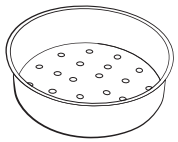
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification





Corecoat™ Ceramic Coated Inner Pot



Steam Tray



Rice Measuring Cup



Serving Spatula

Controls/Functions

(⏻)
Powers the cooker on and off or cancels a current function.

(-) or (+)
Adjusts the amount of steam time for ***Steam*** or the delay time for ***Delay Timer***.

White Rice
Cooks fluffy, delicious white rice automatically.

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

Flash Rice
A great time-saving option for rice in a pinch.

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

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

Keep Warm
Manually sets the cooker to ***Keep Warm*** mode, perfect for keeping foods 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 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 ***White 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.

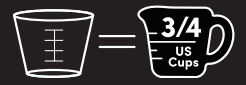
DISPLAY CODE	ACTION
E1	Contact Customer Service at 1-800-276-6286.
E2	Contact Customer Service at 1-800-276-6286.
E3	Turn off the cooker and allow it to cool for 5-10 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.

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. 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 the inner pot with water to the line that matches the number of cups of uncooked rice added. For other grains, see "Grain & Water Measurement Table" on page **11**.
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 digital display will show a chasing pattern. The cooker will now begin heating.
9. The digital display will count down the final 10 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 **(⏻)** twice and unplug the power cord.

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.

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.

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.

Delay Timer

1. To use delay time for cooking rice or grain, begin by following steps 1 through 6 "Rice & Grains" on page **8**.
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 10 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**.

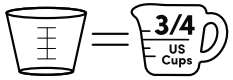
If you misplace the measuring cup, a ¾ standard U.S. cup is an exact replacement.



Rice & Water
Measurement Table

Uncooked Rice*	Water: *Using the Water Line (inside pot)*	Approx. Cooked Rice Yield*	Cooking Times
1 Rice Cup*	**White Rice:** Line 1 **Brown Rice:** Line 1	2 Rice Cups	**White Rice:** 27-32 Min. **Brown Rice:** 50-57 Min
2 Rice Cups*	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Rice Cups	**White Rice:** 30-35 Min. **Brown Rice:** 53-60 Min
3 Rice Cups*	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Rice Cups	**White Rice:** 34-39 Min. **Brown Rice:** 59-66 Min.
4 Rice Cups*	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Rice Cups	**White Rice:** 36-41 Min. **Brown Rice:** 66-72 Min.

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



Flash Rice
Time Comparison Table

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

White Rice Uncooked Cups*	Cooking Time With *Flash Rice* Function	Approx. Time Savings Compared To *White Rice* Function
1 Cup	18-23 Minutes	9 Minutes
2 Cups	21-26 Minutes	9 Minutes
3 Cups	24-29 Minutes	10 Minutes
4 Cups	27-32 Minutes	9 Minutes

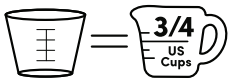
Note:

- **Maximum Capacity: 4 cups of uncooked rice , yielding 8 cups of cooked rice .**
- **Minimum Capacity: 1 cups of uncooked white or brown rice.**
- 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.
- The ***Flash Rice*** function will only properly cook white rice. All other grains including brown rice should not be cooked using the ***Flash Rice*** function.

Grain & Water
Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1½ Parts	2½ Parts	4 Cups	White Rice	29-46 Min.
Arborio	1 Part	2 Parts	2 Parts	1½ Cups	Steam	12-17 Min.
Barley	1 Part	2½ Parts	2½ Parts	1 Cup	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2½ Parts	2½ Parts	1 Cup	Brown Rice	50-65 Min.
Couscous	1 Part	1 Part	2 Parts	4 Cups	White Rice	22-26 Min.
Rolled Oats	1 Part	2½ Parts	2 Parts	1 Cup	White Rice	27-35 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	1 Cup	White Rice	29-35 Min.

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



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.
- Cooking times are approximate. Altitude, humidity, and external temperature will affect cooking time.

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 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. Press ***(+)*** and ***(-)*** to increase or decrease 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 begin to 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.

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:

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

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. Follow steps 1 through 3 of "Rice & Grain" on page **8** to measure, rinse, and add rice or grain to the inner pot.
2. Place the inner pot into the cooker.
3. Place the desired food into the provided steam tray. Lower the steam tray into the cooker, then close the lid securely.
4. Plug the power cord into a 120V AC wall outlet.
5. Press **(⏻)** to turn the cooker on.
6. Select ***White Rice***, ***Brown Rice***, or ***Steam,*** depending on the type of grain being cooked.
7. The cooking indicator light will illuminate, and the digital display will show a chasing pattern as the cooker begins heating.
8. Once the cooking cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
9. Carefully open the lid and check steamed food for doneness.
10. Remove the steam tray. Wear a protective heat-resistant glove to prevent injury, as the steam tray will be hot.
11. 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

Caution:

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

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.

Meat & Vegetable (Cont)
Steaming Tables

Vegetable	Steaming Time
Asparagus	13 Minutes
Broccoli	13 Minutes
Cabbage	10 Minutes
Carrots	12 Minutes
Cauliflower	13 Minutes
Corn on the Cob	25 Minutes
Green Beans	10 Minutes
Peas	15 Minutes
Potato	20 Minutes
Spinach	5 Minutes
Squash	12 Minutes
Zucchini	12 Minutes

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:

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.

Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the date the customer takes possession of the product in the United States. For in-store purchases, this is the purchase date. For online or delivery orders, this is the delivery date.

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.

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, 8:00am-4:00pm, 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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