AROMA®



instruction manual

ARC-954SBD

Rice & Grain Multicooker

Questions or concerns about your Aroma product?
www.AromaCo.com/Support
1-800-276-6286

DISCOVER more of our products!



Digital Rice & Grain Multicookers



Rice & Grain Cookers



Electric Kettles



Indoor Grills



...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.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

REGISTER YOUR PRODUCT

Registration is quick and easy.

Be notified of:
- new product releases
- new test kitchen recipes
- sales and promotions

...and more!

SCAN TO REGISTER
AromaCo.com/registration

/AromaHousewares

Published By:
Aroma Housewares Co. | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.
1-800-276-6286 | www.AromaCo.com
©2026 Aroma Housewares Company | All rights reserved.

IMPORTANT SAFEGUARDS

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

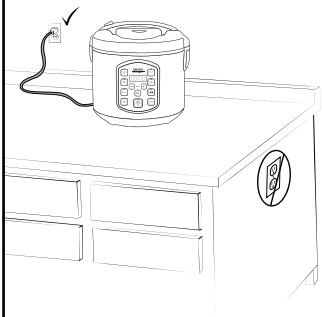
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or 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, electric 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 or 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 electric shock, cook only in the removable inner pot provided.
24. Do not wrap or tie the power cords around the appliance.
25. **CAUTION:** Intended for countertop use only.
26. 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. 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 the 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 risks 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.

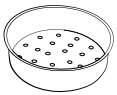
If the supply cord is damaged, stop using the appliance immediately. The cord must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Inner Pot



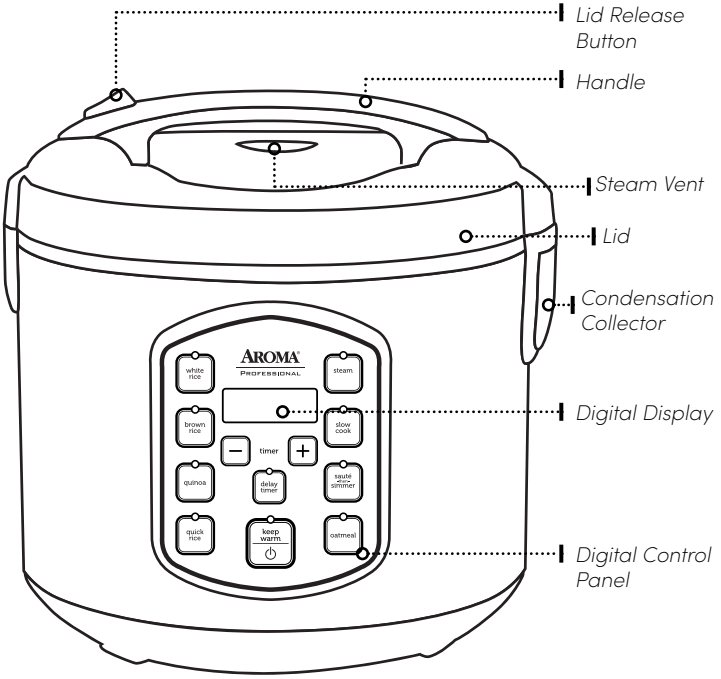
Steam Tray



Rice Measuring Cup



Serving Spatula



Digital Controls

(⏻)
Turns the cooker on/off or cancels a function.

(–) *or* (+)
Allows you to adjust times for ***Steam, Delay Timer*** and ***Slow Cook***.

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

Oatmeal
Quick and healthy breakfast with no need to stir.

Quinoa
Fiber and protein filled grains for a nutritious meal.

Steam
Perfect for healthy sides and main courses. Set the time food needs to steam. Countdown will begin once water reaches a boil.

Sauté-then-Simmer STS®
Sauté foods at high heat and automatically switch over to simmer mode once liquid is added. Perfect for risotto, Spanish rice, chili, stir frys and much more!

Slow Cook
Slow cook setting ranges from 2 to 10 hours and is great for homemade roasts and stews.

Delay Timer
Allows for rice to be ready right when it's needed. Add rice and water in the morning and come home to delicious rice ready to eat!

Keep Warm
Manually sets to ***Keep Warm,*** perfect for keeping food warm and ready to serve.

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 cooker and clean with warm, soapy water.
5. Wash 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. Hand wash the inner pot and all accessories using warm, soapy water or place on the top rack of the dishwasher.
3. Remove the steam vent from the inner lid and hand wash using warm, soapy water.
4. Wipe the inner surface of the inner lid with a damp cloth.
5. Remove the condensation collector and hand wash using warm, soapy water.
6. Wipe the cooker's body clean with a damp cloth.
7. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.

Steam Vent Instructions

1. Clean the inner lid and steam vent after each use to maintain optimal performance and prevent buildup.
2. Refer to **Fig. A** and **Fig. B** for instructions on removing and reinstalling the steam vent.
3. Ensure steam vent is securely installed before use.

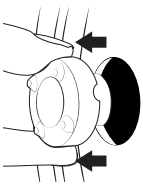


Fig. A
Gently pull Steam Vent away from lid by grabbing on sides of Steam Vent.

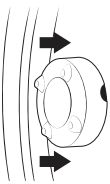


Fig. B
Carefully place narrow side of Steam Vent into opening until Steam Vent is flushed against lid.

Caution:

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

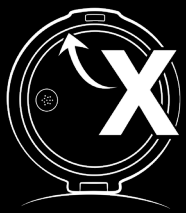
We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.

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.

Operating the rice cooker without properly installed steam vent may result in damage to the unit.

Note:

- To remove the condensation collector, squeeze both sides and pull out towards you.
- Do not remove silicone seal ring on lid. It is not removable and once removed it cannot be reattached.



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 press the ***White Rice*** button. When 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 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	Allow to cool for 5-10 minutes the restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286
E2	Contact Aroma® Customer Service at 1-800-276-6286

Caution:

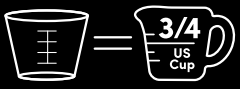
Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.

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:

The provided rice cooker cup is the equivalent to a 3/4 standard US 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 the **(⏻)** button to turn the cooker.
7. Press ***White Rice*** or ***Brown Rice***, depending on the type of grain being cooked.
8. The cooking indicator light will illuminate and the display will show a chasing pattern to signify the beginning of the cooking cycle.
9. The cooker will count down the final 6 minutes of cook time for white rice and final 10 minutes for brown rice.
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 rice, turn the cooker off by pressing **(⏻)** and unplug the power cord.

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 Tables" on page **11**.

Delay Timer

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 the **(⏻)** button to turn the cooker on.
7. Press the ***White Rice***, ***Oatmeal*** or ***Brown Rice*** button depending on the grain being cooked
8. Press the ***Delay Timer*** button.
9. Use ***(+)*** to increase in one hour increments. It may be set to have ***White Rice***, ***Oatmeal*** and ***Quinoa*** ready in 1 to 15 hours or ***Brown Rice*** ready in 2 to 15 hours.
10. The digital display will count down from the selected time.
11. 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.
12. The cooker will count down the final 10 minutes of cook time.
13. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
14. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
15. When finished serving, turn the cooker off by pressing **(⏻)** and unplug the power cord.

.....

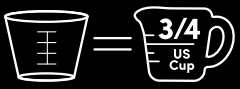
Note:

- 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 Tables" on page **11**.

If you misplace the 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 Oatmeal, fill with water to the line that matches the number of cups of oatmeal added. 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 the power cord into an available 120V AC wall outlet.
5. Press **(⏻)** to turn the cooker on.
6. Press ***Oatmeal*** to begin cooking.
7. The cooking indicator light will illuminate and the display will show a chasing pattern to signify the beginning of the cooking cycle.
8. Once cooking is complete, the rice cooker will beep and automatically switch to ***Keep Warm***.
9. When finished serving, turn the rice cooker off by pressing **(⏻)** and unplug the power cord.

Quinoa

1. Add 1-4 rice measuring cups of rinsed quinoa and a small amount of oil to the inner pot.
2. For every cup of quinoa used, add 1.5 cups of liquid to the inner pot.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the **(⏻)** button to turn on the cooker.
6. Press ***Quinoa*** to begin cooking.
7. The cooking indicator light will illuminate and the display will show a chasing pattern to signify the beginning of the cooking cycle.
8. The cooker will count down the final 10 minutes of cook time.
10. Once food is finished, the cooker will beep and automatically switch to ***Keep Warm***.
11. When finished serving, turn the rice cooker off by pressing **(⏻)** and unplug the power cord.

Caution:

Follow your recipe carefully and do not leave the cooker unattended. Refer to the 'Grain & Water Measurement Table' on page **11** for cooking times, maximum quantities, and recommended water ratios.

Note:

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

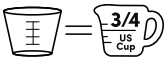
Rice & Water
Measurement Table

Uncooked Rice*	**Water:** *Using the Water Line (inside ceramic pot)*	**Approx. Cooked Rice Yield***	**Cooking Times**
1 Cup	**White Rice:** Line 1 **Brown Rice:** Line 1	2 Cups	**White Rice:** 26–32 Min. **Brown Rice:** 48–54 Min.
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Cups	**White Rice:** 30–36 Min. **Brown Rice:** 53–59 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 34–40 Min. **Brown Rice:** 58–64 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 38–44 Min. **Brown Rice:** 63–69 Min.

Grain & Water
Measurement Table

Grain	**Uncooked Grain**	**Liquid**	**Approx. Cooked Grain Yield**	**Max. Uncooked Grain***	**Function**	**Cooking Times**
Arborio	1 Part	2 Parts	2 Parts	2 Cups	Steam	12–17 Min.
Barley	1 Part	2 Parts	2½ Parts	1 Cup	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	1 Cup	Brown Rice	50–65 Min.
Couscous	1 Part	1 Part	2 Parts	3 Cups	White Rice	22–26 Min.

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



Note:

- **Maximum Quantity: 4 cups of uncooked rice which yields 8 cups of cooked rice.**
- **Minimum Capacity: do not attempt to cook less than 1 cup of uncooked white or brown rice.**
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- 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.

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 Measurements Table" for rice/water ratios and approximate cooking rice yields.

White Rice Uncooked Cups*	Cooking Time With *Quick Rice* Function	Approx. Time Savings Compared to *White Rice* Function
1 Cup	25-30 Min.	7 Min.
2 Cups	26-31 Min.	10 Min.
3 Cups	28-33 Min.	12 Min.
4 Cups	29-34 Min.	14 Min.

Note:

- 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 rice 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 into the provided steam tray, place the tray into the cooker, then close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press (⏻)to turn cooker on.
6. Press ***Steam.*** The digital display will show a flashing 5 to represent five minutes of steam time.
7. Press ***(+)*** or ***(-)*** to increase or decrease steaming time by one minute, up to 30 minutes. After 30 minutes, it 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. Once the water reaches a boil, the digital display will count down in one minute increments from the selected time.
10. Once the selected time has passed, the cooker will beep and switch to ***Keep Warm***.
11. Check to see that steamed food is done. If finished steaming, carefully remove food to avoid overcooking. Use a protective, heat-resistant glove when removing to avoid possible injury.
12. When finished serving, turn cooker off by pressing (⏻) and unplug the power cord.

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.

Note:

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

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 **(⏻)/*Start*** to turn the cooker on.
6. Select ***White Rice***, ***Brown Rice***, or ***Quinoa***, 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 **(⏻)/*Start*** twice and unplug the power cord.



Caution:

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

Note:

- Delicate foods (e.g., leafy vegetables) might overcook if steamed for the entire rice cooking cycle.
- Dense foods (e.g., potatoes, corn, pumpkin, fish in foil) may not fully cook during the rice cycle. Cut into smaller pieces or reduce the quantity for even cooking. If needed, remove the rice and see page **12** to continue steaming separately using the Steam function.
- For approximate rice cooking times and suggested rice/water ratios, see "Rice/Grain & Water Measurement Tables" on page **11**.

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	10-14 Minutes
Cabbage	7-11 Minutes
Carrots	8-12 Minutes
Cauliflower	10-14 Minutes
Corn on the Cob	20-25 Minutes
Green Beans	9-13 Minutes
Peas	6-10 Minutes
Spinach	3-5 Minutes
Squash	8-12 Minutes
Zucchini	8-12 Minutes
Potatoes	25-30 Minutes

* When steaming, Aroma® recommends using 2 cups of water with the provided measuring cup.

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.

Steaming times may vary depending upon the cut of meat being used.

To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner pot and repeat the cooking process until the meat is adequately cooked.

Note:

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

Sauté-then-Simmer

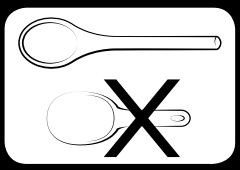
1. Place the inner pot into the cooker.
2. Plug the power cord into an available 120V AC wall outlet.
3. Press **(⏻)** to turn on the cooker.
4. Press the ***Sauté-then-Simmer*** button.
5. The cooking indicator light will illuminate and the display will show a chasing pattern to signify the beginning of the cooking cycle.
6. Add oil if desired for sautéing. Close lid and allow to preheat for 2–4 minutes.
7. Open lid and add ingredients to sauté. Stir to sauté evenly.
8. When finished sautéing, add the other ingredients and stir in liquid.
9. Close lid and the cooker will automatically reduce heat to a simmer mode.
10. When the cooking cycle is finished, the cooker will beep and automatically switch to ***Keep Warm***.
11. When finished serving, turn cooker off by pressing **(⏻)** and unplug the power cord.

Slow Cook

1. Add food and liquid 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 the **(⏻)** to turn on the cooker.
5. Press ***Slow Cook***. The digital display will show a flashing 2 to represent 2 hours of slow cook time.
6. Press **(-)** or **(+)** to increase or decrease cook time by one hour, up to 10 hours. After 10 hours, it will cycle back to 2 hours.
7. Once the needed cooking time is selected, the cooker will beep to indicate it is setting at the displayed time. The display will stop flashing to indicate it has set.
8. The cooker will begin to slow cook. The digital display will count down in one hour increments from the selected time.
9. Once food is finished, the cooker will beep and automatically switch to ***Keep Warm***.
10. When finished serving, turn cooker off by pressing **(⏻)** 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 utensil to stir while cooking.



Note:

- Slow Cooking requires a small amount of liquid.

Recipes

French Toast Casserole

6-8	Hawaiian sweet rolls
1 tbsp	melted butter
3	eggs
⅔ cup	half-and-half
1 tsp	cinnamon
1 tsp	vanilla extract
1 tsp	honey
½ tsp	salt
¼ cup	crushed pecans

Slice Hawaiian rolls in half and spread evenly inside inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Stir in crushed pecans. Pour the mixture over bread, then select ***White Rice*** function. If additional cooking is needed, press ***White Rice*** function again. Serve with your favorite syrup or topping if desired.

SERVES 3-6.

Jambalaya

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1 cup	cooked chicken, shredded
1 ½ cups	rice
4-oz. can	chicken broth
2 tbsp	diced green chiles
----	creole seasoning

Cut the smoked sausage in half, lengthwise, then into 1/4" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot into the rice cooker and close the lid. Press the ***White Rice*** button. Allow to cook until the rice cooker automatically switches to ***Keep Warm***. Stir and serve immediately.

SERVES 4.

Recipes

Pulled Pork

2 lbs	boneless pork loin
½	yellow onion, sliced
5 tbsp	chili powder
8 oz.	BBQ sauce
½ cup	water

Press **(⏻)** to turn on the rice cooker. Place all ingredients into the inner pot and stir. Place inner pot into the rice cooker, then cover and set for 7 hours on ***Slow Cook***. Allow to cook until the rice cooker switches to ***Keep Warm***. Shred with a fork, stir thoroughly, and serve on slider buns.

SERVES 4-6.

Apple Cinnamon Oatmeal

2 cups	apple juice
1 cup	water
1 cup	Irish steel-cut oats
¾ cup	dried mixed fruit (optional)
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 ***Oatmeal***. Stir in the oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Allow the oats to cook for 25 to 30 minutes. Stir in lemon juice then ladle into cereal bowls with milk, dried mixed fruit, and more sugar if desired.

SERVES 2-3.

RECIPES

Jalapeño Quinoa with Shallots

1 tbsp	extra virgin olive oil
1	small shallot, minced
1	garlic clove, minced
2	jalapeño peppers,minced
2 cup	quinoa, thoroughly rinsed
2½ cups	chicken broth

Add olive oil to the inner pot and select the ***Quinoa*** function. Once heated, add the shallot, garlic, and jalapeños. Close the lid and allow the ingredients to cook, stirring occasionally with a long-handled wooden spoon. Once the onion has softened, stir in the quinoa and chicken broth. Close the lid and cook until the quinoa is done, about 25 to 30 minutes. Serve while warm.

SERVES 4.

One-Pot Pasta

2 cups	bow tie or penne 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, ensuring they are evenly mixed. Close the lid and press ***White Rice***. Allow to cook, opening the lid and stirring occasionally. When the cooker switches to ***Keep 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 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!



To Enhance and Enrich Lives.

www.AromaCo.com