AROMA®



instruction manual

ARC-966BD

Rice & Grain Multicooker

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Digital Rice & Grain Multicookers



Rice & Grain Cookers



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IMPORTANT SAFEGUARDS

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

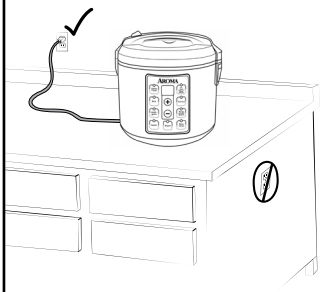
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or 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 cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the appliance as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the base of the wall outlet. 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 cooking 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 disconnect, first power off the unit by pressing (⏻), then safely remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner cooking 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 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

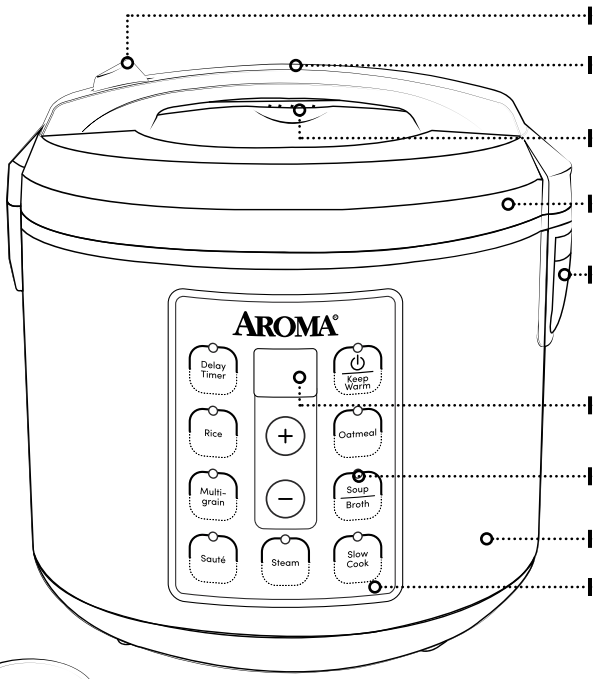
This appliance has a polarized plug (one blade is wider than the other);
follow the instructions below:

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.

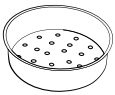
Parts Identification



Lid Release Button
Lid Handle
Steam Vent
Cool-Touch Lid
Condensation Collector
Digital Display
Indicator Light
Cool-Touch Body
Control Panel



Corecoat™ Ceramic Inner Pot



Steam Tray



Rice Measuring Cup



Serving Spatula

Controls/Functions

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

(–)/(+)
Adjusts the amount of steam time for ***Steam***, the delay time for ***Delay Timer***, or the cook time for ***Soup/Broth*** and ***Slow Cook***.

Rice
Cooks fluffy, delicious white rice automatically.

Multigrain
Ideal for cooking a variety of grains including brown rice, quinoa, barley, and bulgur with ease.

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

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

Soup/Broth
Simmers your favorite hot and hearty soups with an adjustable cook time of 2 to 8 hours.

Sauté
Sautés food at high heat–great for stir-fry, searing meats and vegetables, and so much more!

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

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 to ***Keep Warm***, perfect for keeping foods 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 ceramic 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.
3. Remove inner lid by pressing down on the white silicone support pin in the center while pulling the sides of the inner lid out towards you.
4. Hand wash the inner lid using warm, soapy water then wipe the inner surface of the 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.

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, ensure its exterior is dry and free of debris. Cooking with wet inner pot exterior 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.

- 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***, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

Rice is too moist/soggy after cooking.

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

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

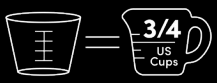
Error Code Chart

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

Display Code	Meaning	Action
E1	Bottom sensor open circuit	Contact Customer Service at 1-800-276-6286.
E2	Sensor short circuit	Contact Customer Service at 1-800-276-6286.
E3	Overheat Protection	Turn off the cooker and allow it to cool for 2-5 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.

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 **(⏻)** to turn the cooker on.
7. Press ***Rice*** or ***Multigrain***, 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 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 **(⏻)** and unplug the power cord.

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**.

continued on the next page >>



Caution:

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

Note:

- Because rice varieties may vary in their make-up, results may differ
- Food should not be left in the cooker 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 **10-11**.

Delay Timer *(Cont.)*

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 ***Delay Timer***. Use ***(+)*** or ***(-)*** to increase or decrease the delay time by one hour increments. It may be set to have grains ready in 1 to 15 hours for ***Rice*** or ***Oatmeal*** and 2 to 15 hours for ***Multigrain***.
8. Once the desired time is selected, press the ***Rice, Oatmeal*** or ***Multigrain*** button, depending on the type of grain being cooked.
9. The digital display will count down from the input delay time.
10. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
11. The digital display will count down the final 10 minutes of cook time.
12. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
13. When finished serving, turn the cooker off by pressing **(⏻)** and unplug the power cord.

Oatmeal

1. Using the provided rice measuring cup, add oatmeal to the ceramic inner pot.
2. Fill the inner pot with water. For steel-cut oats, use a 1:2.5 water-to-oat ratio. For rolled oats, use a 1:2 water-to-oat ratio.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press **(⏻)** to turn the cooker on.
6. Press ***Oatmeal***.
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.

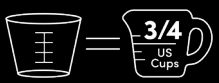
Note:

- 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 **10-11**.

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



Caution:

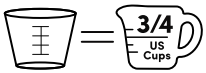
Follow your recipe carefully and do not leave the cooker unattended.

Refer to the 'Grain & Water Measurement Table' on page **11** for cooking times, maximum quantities, and recommended water ratios.

Rice & Water
Measurement Table

Uncooked Rice*v	**Water:** *Using the Water Line (inside pot)*	**Approx. Cooked Rice Yield***	**Cooking Times**
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Cups	**White Rice:** 27–32 Min. **Brown Rice:** 65–70 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 31–36 Min. **Brown Rice:** 70–75 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 34–39 Min. **Brown Rice:** 74–79 Min.
5 Cups	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Cups	**White Rice:** 37–42 Min. **Brown Rice:** 78–83 Min.
6 Cups	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Cups	**White Rice:** 40–45 Min. **Brown Rice:** 82–87 Min.

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



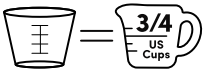
Note:

- **Maximum Quantity: 6 cups of uncooked rice yielding 12 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.
- 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.

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	5 Cups	Rice	32-52 Min.
Arborio	1 Part	2 Parts	2 Parts	3 Cups	Steam	12-16 Min.
Barley	1 Part	2 Parts	2½ Parts	1 Cup	Delay Timer & Multigrain	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	3 Cups	Multigrain	35-50 Min.
Couscous	1 Part	1 Part	2 Parts	5 Cups	Rice	29-60 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	3 Parts	Oatmeal	35-45 Min.
Rolled Oats	1 Part	2 Parts	2 Parts	2½ Cups	Oatmeal	30-36 Min.

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



Note:

- When cooking barley, it is recommended to use the ***Delay Timer*** for 4 hours in combination with the ***Multigrain*** 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 rice measuring cup, add 3 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, lower 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 the 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.

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.

Helpful Hints:

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

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

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 into the provided steam tray, place the tray into the cooker then close the lid securely.
3. Cook food according to the "Meat & Vegetable Steaming Tables" on page **14**.
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 **(⏻)** and unplug the power cord.



Caution:

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

Note:

- We recommend beginning to steam your foods towards the end of rice cooking cycle. This will allow steamed food and cooked rice to be ready around the same time.
- For approximate rice cooking times and suggested rice/water ratios, see "Rice/Grain & Water Measurement Tables" on page **10-11**.

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	15-20 Minutes
Broccoli	10-15 Minutes
Cabbage	10-15 Minutes
Carrots	15-20 Minutes
Cauliflower	10-15 Minutes
Corn on the Cob	20-25 Minutes
Green Beans	15-20 Minutes
Peas	15-20 Minutes
Spinach	5-10 Minutes
Squash	15-20 Minutes
Zucchini	15-20 Minutes
Potatoes	25-30 Minutes

*When steaming, it is recommended to use 3 cups of water with the provided rice 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 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.

Note:

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

Soup/ Broth

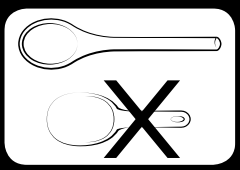
1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻) to turn the cooker on.
5. Press ***Soup/ Broth***.
6. The digital display will show a flashing "2" to represent 2 hours of cook time.
7. Press ***(+)*** or ***(-)*** to increase or decrease time by 1 hour increments, up to 8 hours.
8. The cooking indicator light will illuminate and the digital display will show a chasing pattern. The cooker will now begin heating.
9. 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.
10. Once soup is done, the cooker will beep and automatically switch to ***Keep Warm***.
11. When finished serving, turn the cooker off by pressing (⏻)and unplug the power cord.

Sauté

1. Place the inner pot into the cooker.
2. Plug the power cord into an available 120V AC wall outlet.
3. Press (⏻) to turn the cooker on.
4. Press ***Sauté***.
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 the lid and allow to preheat for 2–4 minutes.
7. Open lid and add desired ingredients to sauté.
8. Stir occasionally with a long-handled wooden or heat-safe utensil to sauté evenly. Stir until the ingredients are fully cooked.
9. When finished serving, turn the cooker off by pressing (⏻) and unplug the power cord.

Caution:

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



Slow Cook

1. Add desired 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 **(⏻)** to turn the cooker on.
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 slow cook time by one hour, up to 10 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.

Pineapple Rice Pudding

1¾ cups	vanilla-flavored rice milk non-dairy beverage
1¼ cups	water
--	salt, to taste
¾ cup	jasmine rice
⅓ cup	sugar
4 oz.	egg substitute
1 tsp.	vanilla extract
8 oz.	crushed pineapple, with juice
1 tbsp.	dark rum (optional)

Pour water and 1 cup of the rice milk into the inner pot. Press ***Soup/Broth*** then stir in the salt and rice. Close the lid securely and allow the mixture to simmer for 30 minutes. In a small bowl, whisk together the remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Add the egg mixture, the pineapple with juice, and rum (if using) to the inner pot. Allow to cook while stirring frequently until the mixture thickens. Once thick, switch the cooker to ***Keep Warm***. Serve warm, or carefully pour the pudding into a large bowl and refrigerate to serve cold.

SERVES 2-4.

Jambalaya

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1 cup	cooked chicken, shredded
1½ cups	rice
2 tbsp.	green chilis, diced
4 oz.	chicken broth
--	Creole seasoning, to taste

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Preheat oil in the inner pot using the ***Sauté*** function. Once heated, add in all ingredients except the chicken broth and mix well. Once all ingredients have been browned, add in the chicken broth and switch the cooker to ***Rice***. The cooker will automatically enter ***Keep Warm*** mode when the meal is ready.

SERVES 4.

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
1 dash	nutmeg
¼ tsp.	salt
1 tbsp.	lemon juice
--	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.

Pulled Pork

1 lb.	boneless pork loin
¼	yellow onion, sliced
2½ tbsp.	chili powder
4 oz.	BBQ sauce
¼ cup	water

Place all ingredients into the inner pot and stir to combine. Place the inner pot into the rice cooker then close the lid securely. Set for 7 hours on ***Slow Cook***. When 7 hours of cook time has elapsed, shred the cooked meat with a fork. Stir thoroughly to coat the pulled pork with sauce then serve on slider buns.

SERVES 4.

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!



To Enhance and Enrich Lives.

www.AromaCo.com