AROMA®
PROFESSIONAL



instruction manual

ARC-984SBD

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:

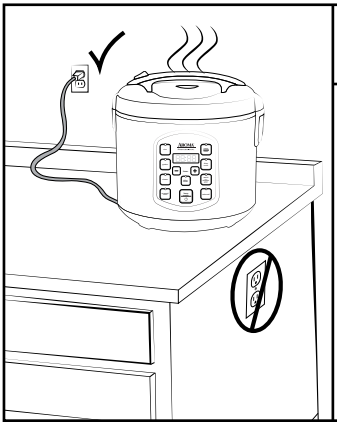
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or 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 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 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 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

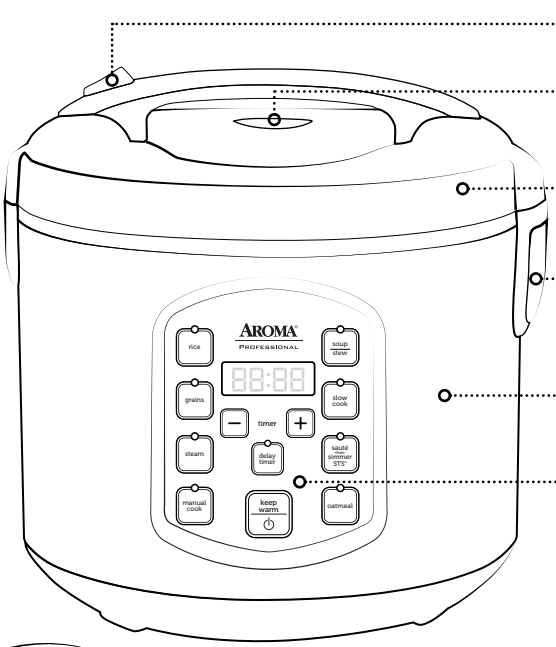
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

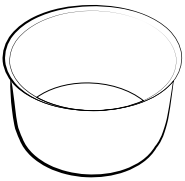
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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

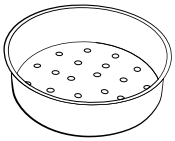
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification





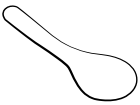
Corecoat™ Ceramic Coated Inner Pot



Steam Tray



Rice Measuring Cup



Serving Spatula

Controls/Functions

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

(-) *or* (+)
Lets you adjust cook times for ***Steam, Slow Cook, Manual Cook, Soup/Stew*** and the ***Delay Timer***.

Rice
Cooks fluffy, delicious rice automatically.

Grains
Ideal for cooking brown rice and other tough-to-cook whole grains including quinoa, barley and bulgur.

Oatmeal
Quick and healthy breakfast with no need to stir. Use with the ***Delay Timer*** to prepare oatmeal overnight and have it ready-to-eat in the morning!

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

Soup/Stew
Great for preparing all kinds of savory or creamy soups.

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

Slow Cook
Slow cooks meals from 2 to 10 hours with the press of a button.

Manual Cook
Cooks foods at 266°F for 5 to 60 minutes.

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 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 inner pot from the cooker and clean with warm, soapy water.
5. Wash all accessories in warm, soapy water.
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. Wipe the inner lid clean with a damp cloth.
5. Wipe the cooker's body clean with a damp cloth.
6. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.



Caution:

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

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

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

Note:

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



Troubleshooting

Rice is too dry/hard after cooking.

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

Rice is too moist/soggy after cooking.

- If your rice is still too moist or soggy when the cooker switches to ***Keep Warm***, use the serving spatula to stir the rice. This will redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on ***Keep Warm*** mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

Error Code Chart

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

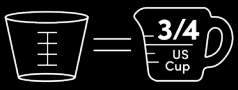
Display Code	Action
E1	Turn off the cooker and allow it to cool for 5-10 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.
E2	Contact Customer Service at 1-800-276-6286.

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 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 **12**.
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 on the cooker.
7. Press ***Rice*** to begin cooking white rice or press ***Grains*** to begin cooking brown rice.
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 for 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 rice or 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.

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 **11-12**.

Delay Timer

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

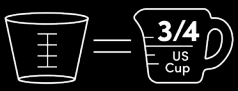
Note:

- 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 pages **11-12**.

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 oats, 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.

Caution:

During and after use, the inner pot will become extremely hot. Be sure to wear protective heat resistant oven mitts or gloves.

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

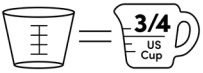
Do not attempt to cook more than 2 cup of oatmeal in this appliance at one time.

Note:

- Follow your recipe carefully and do not leave the cooker unattended.
- Refer to the 'Grain & Water Measurement Table' on page **12** for cooking times, maximum quantities, and recommended water ratios.

Rice & Water
Measurement Table

Uncooked Rice	Rice Water Line (Inside Pot)	Approx. Cooked Rice Yield	Cooking Times
1 Cup*	**White Rice:** Line 1 **Brown Rice:** Line 1	**White Rice:** 2 Cups* **Brown Rice:** 2 Cups*	**White Rice:** 26-32 Min. **Brown Rice:** 48-54 Min.
2 Cups*	**White Rice:** Line 2 **Brown Rice:** Line 2	**White Rice:** 4 Cups* **Brown Rice:** 4 Cups*	**White Rice:** 30-36 Min. **Brown Rice:** 54-61 Min.
3 Cups*	**White Rice:** Line 3 **Brown Rice:** Line 3	**White Rice:** 6 Cups* **Brown Rice:** 6 Cups*	**White Rice:** 34-40 Min. **Brown Rice:** 57-64 Min.
4 Cups*	**White Rice:** Line 4 **Brown Rice:** Line 4	**White Rice:** 8 Cups* **Brown Rice:** 8 Cups*	**White Rice:** 38-44 Min. **Brown Rice:** 59-66 Min.



*1 Rice measuring Cup = ¾ US Cup

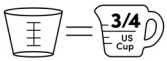
Note:

- **Maximum Capacity: 4 cups of uncooked rice which yields 8 cups of cooked rice.**
- **Minimum Capacity: 1 cup of uncooked white or brown rice.**
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- 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.

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	Rice	29-46 Min.
Arborio	1 Part	2 Parts	2 Parts	2 Cups	Steam	12-17 Min.
Barley	1 Part	2 Parts	2½ Parts	1 Cup	Delay Timer & Grains	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	1 Cup	Grains	50-65 Min.
Couscous	1 Part	1 Part	2 Parts	3 Cups	Rice	22-26 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	1½ Cups	Oatmeal	30-35 Min.
Rolled Oats	1 Part	2 Parts	2 Parts	1 Cup	Oatmeal	28-33 Min.

*Cups referenced are with the included measuring cup.
1 Rice Cooker Cup = ¾ US Cup



Note:

- When cooking barley, you must use the ***Delay Timer*** for 4 hours in combination with the ***Grains*** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on ***Keep Warm*** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.

Steam

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the rice cooker.
3. Place desired food to be steamed in the provided steam tray, place the tray into the rice cooker, then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press **(⏻)** to turn the rice cooker on.
6. Press ***Steam***. The digital display will show a 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.

Caution:

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

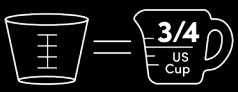
Food should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

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

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

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



Steam & Cook

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 ***Rice*** or ***Grains*** 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 **13** separately using the Steam function.
- For approximate rice cooking times and suggested rice/water ratios, see "Rice/Grain & Water Measurement Tables" on page **11-12**.

Steaming Tables

Meat Steaming Table

Meat	Steaming Time	Internal Temperature
Fish	25 Minutes	140°F
Chicken	30 Minutes	165°F
Pork	30 Minutes	160°F
Beef	Medium = 25 Minutes Medium-Well = 30 Minutes Well = 33 Minutes	160°F

Vegetable Steaming Table

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

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

Note:

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

Helpful Hints:

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

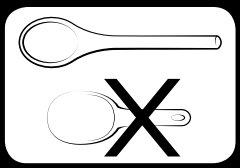
To ensure meat tastes its best and to prevent food-borne illness, check that the meat is completely cooked prior to serving. If the meat is still uncooked, simply add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.

Soup/ Stew

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/Stew.**
6. The digital display will show a flashing "2" to represent 2 hours of cook time.
7. Press **(+)** or **(-)** to increase or decrease time and choose the desired cook time from 2 to 8 hours
8. Press ***Soup/Stew*** to begin cooking. 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. The digital display will show a countdown once the contents have reached a boil (212°F).
11. Once soup is done, the cooker will beep and automatically switch to ***Keep Warm***.
12. 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/Stew, Sauté-Then-Simmer STS®, Slow Cook ,or Manual 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.

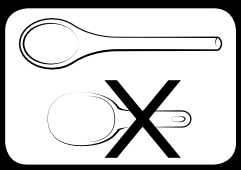


Sauté-Then-Simmer STS®

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-then-Simmer STS®***. The cooking indicator light will illuminate as the cooker begins to heat.
5. Add oil if desired for sautéing then close the lid securely and allow the inner pot to preheat for 2–4 minutes.
6. Open lid and add desired ingredients to sauté. Stir to sauté evenly.
7. When finished sautéing, stir in any other desired ingredients including liquid and close the lid securely.
8. The cooker will automatically reduce its heat and switch to simmer mode once liquids are added.
9. Once all liquid has been evaporated, 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 ingredients while using the Soup/ Stew, Sauté-Then-Simmer STS®, Slow Cook ,or Manual 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 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 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 and choose the desired cook time from 2 to 10 hours.
7. The indicator light will illuminate and the digital display will show a "chasing" pattern and begin a countdown from the selected cook time.
8. When opening the lid to stir or monitor, use caution to avoid escaping built-up steam.
9. Once the designated or default cook time has elapsed, the cooker will automatically switch to ***Keep Warm*** mode.
10. When finished serving, turn the rice cooker off by pressing **(⏻)** and unplug the power cord.

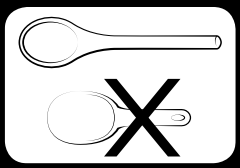
Manual Cook

For cooking pasta, omelets or other meals where you want to manually control the total cook time.

1. Add ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Press **(⏻)** to turn the cooker on.
4. Press ***Manual Cook***.
5. Press the **(+)** or **(-)** to increase or decrease cook time. Once the cooker reaches 266°F, it will beep and the digital display will show a countdown beginning from the input time.
6. Once set time has elapsed, the cooker will automatically switch to ***Keep Warm***.
7. 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/Stew, Sauté-Then-Simmer STS®, Slow Cook ,or Manual 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.



Note:

- Slow cooking requires a small amount of liquid.
- Food should not be left in the rice cooker on ***Keep Warm*** for more than 12 hours.

Recipes

15 Minute Frittata

1 tbsp	butter
5	eggs
2 tbsp	milk
¼ cup	chopped spinach
2	pieces cooked bacon, crumbled
1 tbsp	butter
2 tbsp	cheddar cheese
--	salt and pepper

In a large mixing bowl, whisk together the eggs, milk, spinach, bacon, and season with salt and pepper as desired then set the egg mixture aside. Open the lid of cooker and select the ***Manual Cook*** function. Press the **(-)** or **(+)** buttons to set to 15 minutes cook time. Add butter and allow it to melt to coat the bottom of the inner pot. Pour the egg mixture into the inner pot then sprinkle cheese on top. Close the lid and allow the cooker to finish the cooking cycle. When finished, the cooker will beep and switch to ***Keep Warm***. Once the eggs are no longer runny and fully cooked, slide the frittata onto a plate to serve!

SERVES 4.

Jambalaya

½ lb	spicy smoked sausage
½ lb	shrimp, peeled and deveined
1 cup	cooked chicken, shredded
1 cup	rice
1 cup	chicken broth
1	4-oz. can diced green chiles
1 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 in the rice cooker then close the lid. Press ***Rice***. The rice cooker will automatically switch to ***Keep Warm*** once the cycle has completed.

SERVES 4.

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 the Hawaiian rolls in half and spread evenly inside the inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Stir in crushed pecans. Pour mixture over the bread in the inner pot then select ***Manual Cook***. Press the **(-)** or **(+)** buttons to set to 15 minutes cook time. If additional cooking is needed, press the ***Manual Cook*** button again to start another cooking cycle. Serve with your favorite syrup or toppings if desired.

SERVES 3-6.

Chili Cheese Dip

1	small onion, chopped
2 tsp	vegetable oil
1	clove garlic, minced
2	15-oz. cans prepared chili without beans
1 cup	prepared medium salsa
½ cup	black olives, sliced
3 oz	low-fat cream cheese, cubed
3 oz	cheddar cheese, grated
--	tortilla chips, for dipping

Place the onion, oil and garlic into the inner pot and press ***Sauté-then-Simmer STS***®. Use a large wooden spoon to gently stir as the onion and garlic sauté. Stir in the chili, salsa, olives, cream cheese and cheddar cheese then close the lid and cook for 4 minutes. Carefully open the lid to stir, keeping hands and face away to avoid steam burns. Close the lid and continue cooking 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 6.

Recipes

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 close the lid securely. Plug the cooker into an available 120V AC outlet. Press the ***Rice*** button to begin cooking. Allow the ingredients to cook until the cycle finishes and automatically switches to ***Keep Warm***. Carefully open the lid, keeping hands and face away to avoid steam burns. Stir the cooked ingredients thoroughly and add salt to taste. Serve immediately while hot!

SERVES 4.

Bacon Mushroom Risotto

2 tsp	olive oil
2	Portobello mushrooms, sliced into 1-inch pieces
2	garlic cloves, minced
2 cups	vegetable broth
2 cups	dry white wine
2 cups	Arborio rice
--	large pinch of dried basil
¼ cup	Parmesan cheese, grated
--	salt and pepper
4	strips bacon, cooked crispy

Add the olive oil to the inner pot and allow it to heat briefly on the ***Sauté-then-Simmer STS***® function. Add the mushrooms, salt, and pepper to taste; cook until they start to soften while stirring with a long-handled wooden spoon. Add the garlic and cook for about 3 minutes. Add vegetable broth and white wine. The cooker will automatically switch to simmer mode. Add the rice, basil and a pinch of salt and pepper. Close the lid and let the risotto cook for 12 minutes. Add cheeses and salt and pepper to taste. Stir in the bacon. Serve in bowls with a garnish of more crumbled bacon.

SERVES 4.

Notes

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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