MRC-903D
MRC-903BD
MRC-903RD
MRC-903BLD
MRC-903GRD



say hello to mi.

3-CUP MINI RICE COOKER / MULTICOOKER

"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. Especially 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, electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice or other hot liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the rice cooker, as it will be 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 rice 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. Rice should not be left in the inner pot with the warm function on for more than 12 hours.

"IMPORTANT SAFEGUARDS"

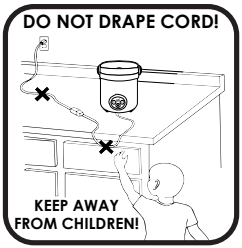
Basic safety precautions should always be followed when using electrical appliances, including the following:

21. To prevent damage or deformation, do not use the inner pot on a stove top or burner.
22. To disconnect, first power off the unit, then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie cord around appliance.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
    a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance.
    b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.



Polarized Plug

This appliance has a polarized plug (one blade is wider than the other):
To reduce the risk of electrical 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 power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

"SAVE THESE INSTRUCTIONS"

cooking white rice

1 add rice



Use the cup provided to add rice (min 0.5 cup - max 1.5 cups) to mini rice cooker. Rice amount will double once cooked.

***Note:**
Rice should not be left in rice cooker for more than 12 hours.

2 rinse & drain



To reduce starch, rinse and drain the rice 3-4 times or until water is clear.

***Note:**
When cooking max capacity (1.5 cups), make sure rice and water will not exceed the 1.5 cup water line.



3
add water

Use the waterline as reference to add water properly. (i.e. for 0.5 cup of rice, add water to 0.5 cup waterline)



4
press White Rice or Brown Rice to cook

After cooking cycle is complete, the indicator light will switch from ***White Rice*** or ***Brown Rice*** to ***Warm.***

cleaning instructions

1 remove inner pot



Remove lid and inner pot from mini rice cooker after use and inner pot has completely cooled.

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

2 handwash inner pot & lid



Handwash the lid, inner pot and accessories with a non-abrasive sponge and soap.

***Note:** If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.*

***Note:** *Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the mini rice cooker when wet, it may damage this product, causing it to malfunction.*



3

dry lid, inner pot & accessories

Dry inner pot, lid and accessories with drying towel.

***Note:** *Ensure the steam vent on the lid is pointed away from the user during cooking. If the lid does not latch properly, check the polarity.*



4

reassemble mini rice cooker

Reassemble mini rice cooker for next use.

chocolate pumpkin cake

Ingredients:
½ cup pancake batter mix
½ cup of water
¼ cup of pumpkin puree
¼ cup of chocolate chips
cooking spray

Directions:
1. Whisk together pancake batter and water.
2. Add in pumpkin puree and chocolate chips.
3. Stir to mix additional ingredients.
4. Lightly coat inside inner pot with cooking spray, covering all areas.
5. Pour batter mixture into inner pot.
6. Lock lid and press ***White Rice*** to cook.
7. The pancake will cook for about 20 minutes.
8. Serve warm with powdered sugar, maple syrup, berries and whipped cream!

For additional recipes, visit us at
www.AromaCo.com

stacked enchiladas

Ingredients:
½ cup diced, cooked chicken, divided
2 tbsp diced green chili peppers
½ cup black beans, drained and rinsed
¾ cup salsa, divided
1 cup shredded cheese, divided
4 mini corn tortillas approximately 4.5"
chopped black olives, green onions, avocado slices and cilantro for garnish

Directions
1. In a small bowl, mix together the chicken and green chili.
2. Place 2-3 tablespoons salsa in the inner pot.
3. Top with tortilla and layering with a few tablespoons each of salsa, chicken, beans, and shredded cheese.
4. Top with another tortilla and repeat the layers.
5. After the last tortilla, cover with the salsa, remaining cheese, sliced olives and green onions.
6. Close lid and press ***White Rice*** to cook.
7. When it has finished cooking, leave on ***Warm*** for five minutes and then remove.
8. Garnish with salsa, olives, onions, avocado slices and cilantro.

For additional recipes, visit us at
www.AromaCo.com

one-pot pasta

Ingredients:
1 cup pasta
(elbow macaroni, bow tie or corkscrew pasta)
1⅓ cup liquid (water or chicken broth)
½ cup pasta sauce
½ cup cheese of your choice
½ tsp of olive oil
basil leaves for garnish (optional)

Directions:
1. Combine all ingredients, except the cheese, in the inner pot.
2. Lock lid and press ***White Rice*** to cook.
3. Open lid and stir occasionally.
4. When cooker switches to ***Warm***, open lid and stir in the cheese. Leave it on warm for 5 minutes.
5. Serve hot and garnish with basil leaves.

For additional recipes, visit us at
www.AromaCo.com

easy omelette

Ingredients:
2 eggs
1 slice deli meat of choice, chopped
1 small tomato, chopped
½ cup spinach
½ cup shredded cheese
pinch of salt and pepper

Directions:
1. Combine all ingredients, mix well and pour into the inner pot.
2. Lock lid and press ***White Rice*** to cook.
3. When cooker switches to ***Warm***, leave it on warm for 5 minutes and then serve.

For additional recipes, visit us at
www.AromaCo.com

one pot mexican quinoa

Ingredients:
1 tsp olive oil
1 clove garlic, minced
½ cup quinoa
¾ cup chicken broth
¼ cup corn kernels
¼ cup diced tomatoes
½ tsp chili powder
pinch cumin powder
pinch salt & pepper
½ avocado diced
1 tsp lemon juice
chopped green onion and cilantro for garnish

Directions:
1. Put olive oil, garlic, quinoa, chicken broth, corn, tomatoes chili powder, and cumin into inner pot.
2. Stir ingredients and close lid.
3. Press ***White Rice*** to cook.
4. Once rice cooker switches to ***Warm***, fluff and serve.
5. Add lemon juice and avocado. Lightly mix and garnish with green onion and cilantro.

For additional recipes, visit us at
www.AromaCo.com

cali style egg muffin

Ingredients:
1 tbsp butter
1 whole wheat English muffin, halved
1 slice Canadian bacon
1 egg
avocado slices for garnish

Directions:
1. Press ***White Rice*** to cook. Add butter to inner pot and allow to melt.
2. Cut a hole about the size of a quarter in the middle of the Canadian bacon and English muffin.
3. Once the butter has melted, place English muffin first into the inner pot and then top with slice of Canadian bacon.
4. Carefully break egg and place into the circle cut out.
5. Close lid and press ***White Rice***. Allow to cook until rice cooker switches to ***Warm***. If additional cooking is needed, place lid on cooker and let sit in ***Warm*** for 5 minutes or until fully cooked.
6. Slide onto a plate and top with avocado slices, salt, pepper and paprika if desired.

For additional recipes, visit us at
www.AromaCo.com

curry couscous

Ingredients:
½ tsp olive oil
¼ cup chopped onion
¼ cup diced red peppers
1 tsp minced garlic
½ cup couscous
1 cup chicken broth
¼ tsp curry powder
¼ tsp cumin

Directions:
1. Press ***White Rice*** to cook. Add oil to inner pot and allow to heat for 3 minutes.
2. Add garlic, red pepper and onions to inner pot. Stir and cook for 5 minutes
3. When onions are translucent, add cumin, chicken broth, curry powder and couscous. Stir ingredients.
4. Close lid and rice cooker will switch to ***Warm*** once completed.

For additional recipes, visit us at
www.AromaCo.com

easy creamy cheesecake

Ingredients:
1 package (8-oz) cream cheese, softened
⅓ cup sugar
1 egg
½ tsp vanilla
cooking spray

Directions:
1. Beat cream cheese, sugar, egg and vanilla with a mixer until smooth.
2. Spray cooking spray evenly to the inside of the inner pot.
3. Pour cheesecake mixture into the inner pot.
4. Close lid and press ***White Rice*** to cook.
5. When rice cooker switches to ***Warm*** let it stay in warm for 30 minutes.
6. If additional cooking is needed, you may press ***White Rice*** again to cook further.
7. Cool to room temperature and refrigerate for 2-3 hours.

For additional recipes, visit us at
www.AromaCo.com

steamed white fish on rice

Ingredients:

1 sprig green onion, chopped
2 tbsp olive oil
4 tbsp soy sauce
1 tsp brown sugar
½ tbsp ground pepper
½ tbsp Chinese cooking wine
1 cup white rice
1 white fish fillet (any white fish such as Cod, Tilapia, Opa, Pollock)

Directions:

1. Wash 1 cup of white rice.
2. Place white rice in rice cooker. Add water up until just a little over the 1 cup line.
3. Close lid and press ***White Rice*** to cook. Set a time for 10 minutes.
4. Prepare your white fish fillet to fit inside the inner pot.
5. When your timer goes off, place your white fish into the inner pot with some green onion.
6. Close lid and continue cooking until the timer goes off. Leave fish in pot for an additional 5-7 minutes to ensure that the fish is thoroughly cooked through.
7. Heat olive oil in a small bowl on either your stovetop or microwave.
8. Combine olive oil, soy sauce, brown sugar, ground pepper and Chinese cooking wine.
9. Brush mixture onto the fish, top with additional green onion and serve hot.

For additional recipes, visit us at
www.AromaCo.com

notes

LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price. This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

REGISTER YOUR PRODUCT

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Be notified of:

- new product releases
- new test kitchen recipes
- sales and promotions

...and more!

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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

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Troubleshooting?



Visit
www.AromaCo.com
or Call
1-800-276-6286

M-F, 8:00AM - 4:00PM, Pacific Time