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> AROMA Professional Digital Rice Cooker, Multicooker, 4-Cup (Uncooked) / 8-Cup (Cooked), Steamer, Slow Cooker, Grain Cooker, 2Qt, Stainless Steel Exterior, ARC-994SG Pro 4 Cup Uncooked

AROMA ARC-994SG

AROMA Professional Digital Rice Cooker Instruction Manual

Model: ARC-994SG | Brand: AROMA

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug, or the appliance body in water or other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.

PARTS IDENTIFICATION

Familiarize yourself with the components of your AROMA Professional Digital Rice Cooker.

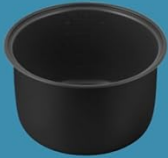


The AROMA Professional Digital Rice Cooker features a stainless steel exterior and an intuitive digital control panel.

ACCESSORIES INCLUDED

Convenient and compact, all accessories are easily stored within the rice cooker to save kitchen space.

INCLUDING



Nonstick inner pot



Serving spatula



Steam Tray



Rice Measuring Cup



The cooker comes with essential accessories for versatile cooking: a nonstick inner pot, a serving spatula, a steam tray, and a rice measuring cup.

Components:

- Main Unit (Cooker Body)
- Digital Control Panel
- Nonstick Inner Pot
- Steam Tray
- Rice Measuring Cup
- Serving Spatula
- Lid

BEFORE FIRST USE

Before using your rice cooker for the first time, please follow these steps:

1. Remove all packaging materials, stickers, and labels from the unit.
 2. Wash the inner pot, steam tray, rice measuring cup, and serving spatula in warm, soapy water. Rinse thoroughly and dry completely.
 3. Wipe the exterior of the cooker body with a damp cloth. Do not immerse the cooker body in water.
 4. Ensure all parts are dry before assembly and use.
-

SETUP

Proper setup ensures optimal performance and safety.

1. Place the rice cooker on a dry, level, and heat-resistant surface. Ensure there is adequate ventilation around the unit.
2. Insert the nonstick inner pot into the cooker body. Ensure it is seated properly.
3. Close the lid securely.
4. Plug the power cord into a 120V AC electrical outlet. The display will illuminate, indicating the unit is ready for use.



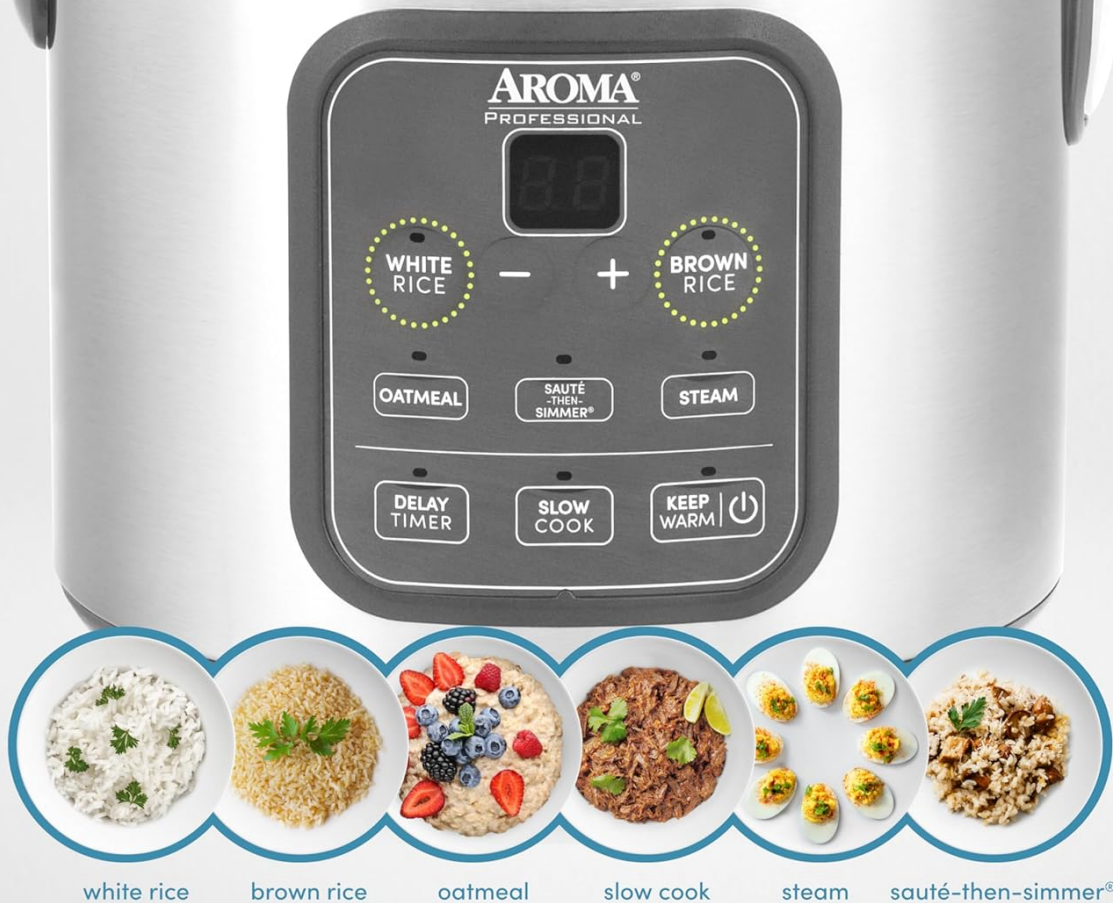
Place the rice cooker on a stable, flat surface with sufficient space for ventilation.

OPERATING INSTRUCTIONS

Your AROMA Professional Digital Rice Cooker offers multiple functions for versatile cooking.

8 SMART FUNCTIONS

From perfect grains to steamed eggs, hearty oatmeal, risotto, and even pot roast—prepare it all with one amazingly versatile and compact appliance!



The digital control panel provides access to 8 smart cooking functions for various meal preparations.

General Operation:

- Press the **Power** button to turn the unit on or off.
- Select desired cooking function by pressing the corresponding button.
- The cooker will automatically switch to 'Keep Warm' mode once cooking is complete for most functions.

Cooking Rice (White Rice / Brown Rice):

1. Using the provided measuring cup, measure the desired amount of rice. Rinse rice thoroughly until water runs clear.
2. Place the rinsed rice into the inner pot.
3. Add water to the inner pot according to the water lines marked inside the pot, corresponding to the number of rice cups used. For example, for 4 cups of uncooked white rice, fill water to line 4.
4. Close the lid securely.
5. Press the **WHITE RICE** or **BROWN RICE** button. The indicator light will illuminate, and the cooking process will begin.
6. Once cooking is complete, the cooker will automatically switch to 'Keep Warm' mode. For best results, allow

rice to rest on 'Keep Warm' for 5-10 minutes before serving.

WHITE RICE CHART

*Cups referenced are with the included measuring cup
1 Rice Measuring Cup = 3/4 U.S. Cup (180ml)

WHITE RICE uncooked	WATER LINE	COOK TIME	COOKED YIELD
1 Cups*	Water Line 1	32-37 Min	2 Cups*
2 Cups*	Water Line 2	36-41 Min	4 Cups*
3 Cups*	Water Line 3	40-45 Min	6 Cups*
4 Cups*	Water Line 4	43-48 Min	8 Cups*

Refer to the White Rice Chart for recommended water levels and cooking times. One rice measuring cup equals 3/4 U.S. Cup (180ml).

Steaming:

The steam function allows for healthy steaming of vegetables, meats, or dumplings.

1. Add water to the inner pot. The amount of water depends on the food being steamed and desired steaming time.
2. Place the steam tray into the inner pot. Arrange food evenly on the steam tray.
3. Close the lid securely.
4. Press the **STEAM** button. The indicator light will illuminate.
5. Monitor the food and remove when desired tenderness is reached.

ONE-POT MEALS

Easily steam veggies, meat or dumplings while grains or soup cook below using the included steam tray.



Utilize the steam tray for convenient one-pot meals, steaming ingredients while grains cook below.

Slow Cook:

Transform your rice cooker into a 2-quart slow cooker.

1. Add ingredients for your slow-cooked meal into the inner pot.
2. Close the lid securely.
3. Press the **SLOW COOK** button.
4. The cooker will maintain a low, consistent temperature for extended cooking.

Sauté-then-Simmer:

This function allows you to sauté ingredients directly in the pot before simmering.

1. Add a small amount of oil or butter to the inner pot.
2. Press the **SAUTÉ-THEN-SIMMER** button.
3. Once hot, add ingredients to sauté. Stir frequently.
4. When sautéing is complete, add liquids and other ingredients for simmering. Close the lid. The cooker will automatically switch to simmer mode.

Delay Timer:

The 15-hour Delay Timer allows you to program cooking to finish at a later time.

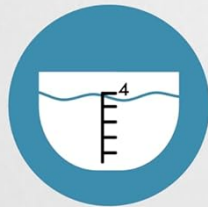
8 CUP CAPACITY

Cooks up to 4 rice measuring cups of uncooked white or brown rice to yield 8 rice cups cooked.



4 rice cups of rinsed white rice

+



add water to line 4

+



select a function

=



8 rice cups cooked!



The 15-hour Delay Timer simplifies meal preparation, allowing you to set it and have food ready when needed.

1. Add ingredients to the inner pot for your desired cooking function (e.g., rice and water).
2. Press the **DELAY TIMER** button.
3. Use the '+' and '-' buttons to adjust the desired delay time in hours.
4. Press the desired cooking function button (e.g., **WHITE RICE**). The delay timer will activate, and the cooker will begin cooking after the set delay.

Keep Warm:

After most cooking cycles, the cooker will automatically switch to 'Keep Warm' mode to maintain food at an ideal serving temperature. This function can also be manually selected by pressing the **KEEP WARM** button.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your rice cooker.

1. Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot, Steam Tray, Measuring Cup, and Spatula:** Wash these accessories in warm, soapy water. Rinse thoroughly and dry completely. These parts are not dishwasher safe and should be hand washed.
3. **Cooker Body:** Wipe the exterior of the cooker body with a clean, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the cooker body in water or any other liquid.
4. **Lid:** The inner lid may be removable for thorough cleaning. Consult the official user manual for specific instructions on lid removal and cleaning.
5. Ensure all parts are completely dry before storing or next use.

TROUBLESHOOTING

If you encounter issues with your rice cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Rice is too dry/hard	Not enough water; rice not soaked (for brown rice); lid not sealed properly.	Add slightly more water next time; ensure lid is closed; allow rice to rest on 'Keep Warm' longer.
Rice is too wet/mushy	Too much water; rice not rinsed; lid opened during cooking.	Reduce water slightly next time; rinse rice thoroughly; avoid opening lid during cooking.
Cooker does not turn on	Not plugged in; power outage; faulty outlet.	Ensure power cord is securely plugged in; check household circuit breaker; try a different outlet.
Food not cooking evenly	Ingredients not spread evenly; too much food.	Ensure ingredients are evenly distributed; do not overfill the inner pot beyond maximum capacity.

SPECIFICATIONS

Detailed specifications for the AROMA Professional Digital Rice Cooker, Model ARC-994SG:

Feature	Detail
Brand	AROMA
Model Name	Digital Rice Cooker

Feature	Detail
Model Number	ARC-994SG
Capacity (Uncooked Rice)	4 Cups
Capacity (Cooked Rice)	8 Cups
Capacity (Liquid)	2 Quarts
Product Dimensions	9.13"D x 8.88"W x 9.5"H
Item Weight	4.36 pounds
Power Source	Corded Electric
Voltage	120 Volts
Wattage	450 watts
Material	Stainless Steel (Exterior)
Color	Gray
Special Features	Automatic Cooking, Non-Stick, Programmable, Safety Lock, Timer
Included Components	Measuring Cup, Spatula, Steamer Basket

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official user manual provided with your product or visit the manufacturer's website.

A digital version of the user manual can be found at: [AROMA ARC-994SG User Manual \(PDF\)](#)

Protection plans may be available for purchase separately. Please check with your retailer for details on extended protection options.
