

AROMA®



instruction manual

ARC-743-1NG/
NGB/NGR/NGW/NGOR/NGBL

Rice & Grain Cooker

Questions or concerns about your Aroma product?

www.AromaCo.com/Support

1-800-276-6286

DISCOVER
more of our
products!



Digital Rice & Grain
Multicookers



Rice & Grain
Cookers



Electric Kettles



Indoor Grills



...and More!

AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

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

REGISTER YOUR PRODUCT



Registration is quick and easy.

Be notified of:

- new product releases
- new test kitchen recipes
- sales and promotions
- ...and more!

SCAN TO REGISTER
[AromaCo.com/registration](https://www.AromaCo.com/registration)



/AromaHousewares



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 electrical shock, 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 the 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 anything other than its intended use.
13. Use only with a 120V AC power outlet.
14. Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
15. Always unplug from the plug gripping area. Never pull on the cord.
16. Extreme caution must be used when moving the appliance containing rice or hot liquids.
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 rice cooker may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Food should not be left in the inner pot with the **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, flip cook switch to Warm 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. Intended for countertop use only.
25. **WARNING:** Spilled food can cause serious burns. Keep appliance and power cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
26. **CAUTION:** Do not use for deep frying.
27. Do not wrap or tie the power cord around the appliance.

Published By:

Aroma Housewares Co. | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.

1-800-276-6286 | www.AromaCo.com

©2023 Aroma Housewares Company | All rights reserved.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Parts Identification

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.

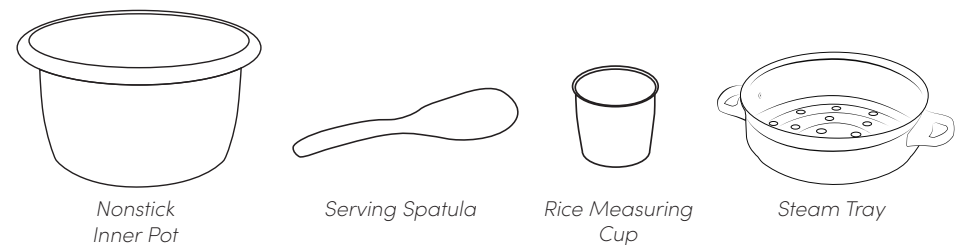
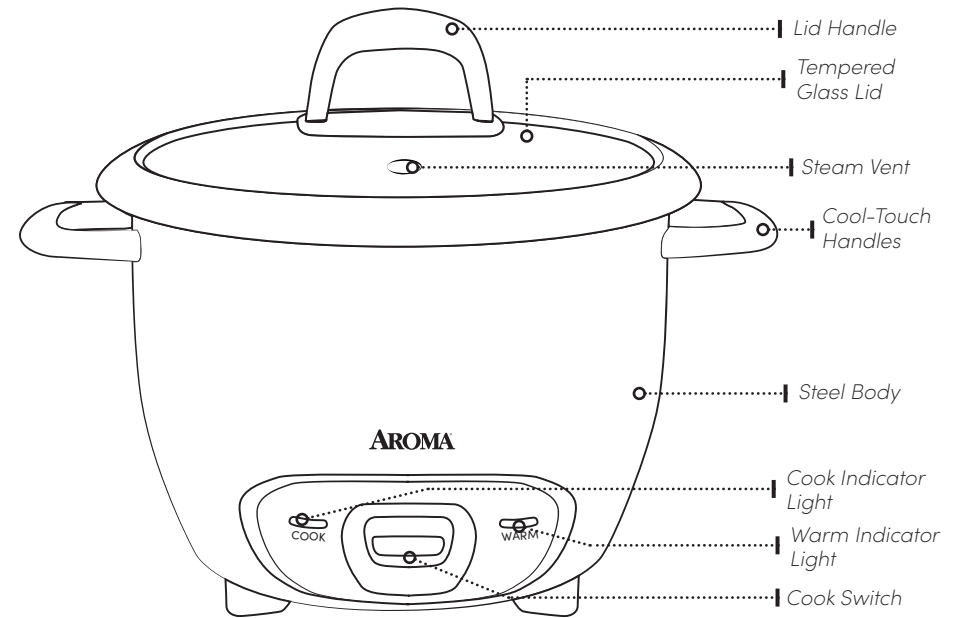
	<h3>WARNING</h3> <p>Spilled food can cause serious burns. Keep appliance & cord away from children.</p> <p>NEVER</p> <ul style="list-style-type: none">• Drape cord over edge of counter.• Use outlet below counter.• Use extension cord.
--	--

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.

Controls/Functions

Cook

Simply press the switch down to begin cooking rice, grains, and a variety of other meals.

Warm

Automatically switches to **Warm** at the end of the cooking cycle. Perfect for keeping food at a ready-to-serve temperature.

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. Rinse and dry thoroughly before returning to the cooker.
5. Wash the lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker's body clean with a damp cloth.
.....

TO CLEAN

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the glass lid and all accessories or place on the top rack of the dishwasher.
3. Wipe the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker's body, lid and all accessories. Reassemble for next use.
.....

TROUBLESHOOTING

Rice is too dry/hard after cooking.

- If your rice is dry or hard/chewy when the cooker switches to **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. Place the lid on and press the cook switch down. When the cooker switches to **Warm** mode, remove 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 **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. Place the lid on and allow to remain on **Warm** mode for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.
.....

6.



Caution:

Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick 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:

- 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!

RICE & GRAIN

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. For white rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For brown rice or other grains, refer to "Rice/Grain & Water Measurement Tables" on page 10.
4. Place the inner pot into the cooker then place the glass lid on top.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
7. Once rice or grain is ready, the cook switch will automatically flip up and the cooker will switch to **Warm**.
8. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
9. When finished serving, turn the cooker off by unplugging the power cord.
.....

OATMEAL

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water according to packaging instructions. When an oatmeal/water ratio is not available, use a 1:2.5 oatmeal to water ratio.
3. Place the inner pot into the cooker then place the lid on securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
6. Once oatmeal is ready, the cook switch will automatically flip up and the cooker will switch to **Warm**.
7. For best results, stir the oatmeal with the serving spatula to distribute any remaining moisture.
8. When finished serving, turn the cooker off by unplugging the power cord.
.....



Caution:

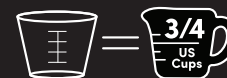
The rice cooker will not switch to **Warm** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the rice cooker unattended.

Note:

- Food should not be left in the cooker on **Warm** for more than 12 hours.
- Because rice varieties may vary in their make-up, results may differ.
- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.

Helpful Hints:

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



To add more flavor to grain, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to grain will be the same as water to grain.

For approximate brown rice and grain cooking times and suggested grain/water ratios, see "Rice/Grain & Water Measurement Tables" on page 10.

7.

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 in the provided steam tray, place the tray on the inner pot then securely set the lid on top.
4. Plug the power cord into an available 120V AC outlet.
5. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page 11.
6. Once the suggested amount of time has passed, remove the lid using caution and check food for doneness.
7. To prevent overcooking, remove steamed food immediately once it is cooked. Wear protective heat-resistant gloves to prevent injury as the steam tray will be hot.
8. When finished steaming, turn the cooker off by unplugging the power cord.
9. To prevent overcooking, remove steamed food immediately once it is cooked. Be sure to use a protective, heat-resistant glove when removing to avoid possible injury.
10. When finished cooking, unplug the power cord to turn the rice cooker off.
.....

Helpful Hints:

Smaller foods may be placed on a heat resistant 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.

Food can be steamed at any time while rice cooks. However, for best results, food should be steamed towards the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See "Rice/Grain & Water Measurement Tables" on page 10.

STEAM & COOK

1. To steam foods while cooking rice or grain below, begin by following steps 1 through 6 of "Rice & Grain" on page 7.
2. Place desired food in the provided steam tray, place the tray on the inner pot then securely set the lid on top.
3. Cook food according to the "Meat & Vegetable Steaming Tables" on page 11.
4. Once the suggested amount of time has passed, remove the lid using caution and check food for doneness.
5. If food is finished steaming, remove the steam tray. Wear protective heat-resistant gloves to prevent injury as the steam tray will be hot.
6. Place the lid back on and allow the cooking cycle to continue.
7. Once rice or grain is ready, the cook switch will automatically flip up and the cooker will switch to **Warm**.
8. When finished serving, turn the cooker off by unplugging the power cord.
.....

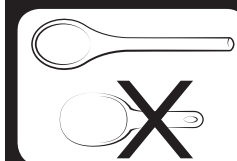
SOUPS & STEWS

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the rice cooker then place the lid on securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
5. Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handled wooden or heat-safe utensil.
6. Once food is fully cooked, push the cook switch up to switch the cooker to **Warm** mode.
7. When finished serving, turn the cooker off by unplugging the power cord.
.....



Caution:

Do not use the provided serving spatula to stir hot soup, chili, or stew. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food.



Note:

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

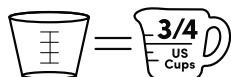
Rice & Water Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside pot)	Water: Using the Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	White Rice: Line 1 Brown Rice: --	White Rice: 1½ Cups Brown Rice: 1½ Cups	2 Cups	White Rice: 15–20 Min. Brown Rice: 30–35 Min.
2 Cups	White Rice: Line 2 Brown Rice: --	White Rice: 2½ Cups Brown Rice: 3 Cups	4 Cups	White Rice: 18–23 Min. Brown Rice: 35–40 Min.
3 Cups	White Rice: Line 3 Brown Rice: --	White Rice: 3½ Cups Brown Rice: --	6 Cups	White Rice: 21–26 Min. Brown Rice: --

Grain & Water Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*
Barley	1 Part	3 Parts	2½ Parts	½ Cup
Bulgur	1 Part	2½ Parts	2½ Parts	½ Cup
Couscous	1 Part	1 Part	2 Parts	3 Cups
Quinoa	1 Part	1½ Parts	2½ Parts	2½ Cups
Oatmeal	1 Part	2½ Parts	2 Parts	½ Cup

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



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	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
Spinach	5 Minutes
Squash	12 Minutes
Zucchini	12 Minutes
Potato	30 Minutes

Note:

- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- **Do not place more than 3 cups of uncooked rice (2 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 3 cups of uncooked rice (2 cups of brown rice) which yields 6 cups of cooked rice (4 cups of brown rice).
- For best results when cooking barley or bulgur, let both grains sit on **Warm** for 10 minutes before serving.

Note:

- When steaming, we recommend using 2 cups of water with the provided measuring cup.
- These steaming charts are for reference only. Actual cooking times may vary.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.
- 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 meat is completely cooked before serving. If the meat is still uncooked, add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.

RECIPES

Ham & Swiss Frittata

2	eggs
1 slice	deli ham, chopped
2 tbsp.	onion, chopped
¼ cup	swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients except the cheese in a large bowl, ensuring they are evenly mixed. Pour the mixed ingredients into the inner pot then sprinkle with an even layer of cheese. Place the lid on top and press the cook switch down. The switch will automatically flip up when the frittata is ready, after about 12-14 minutes. Slide the frittata onto a serving plate and cut into wedges to serve.

SERVES 1-2.

Game Day Chili Cheese Dip

½	small onion, chopped
1 tsp.	vegetable oil
1	garlic clove, minced
1	15-oz. can prepared chili without beans
½ cup	prepared medium salsa
¼ cup	black olives, sliced
1½ oz.	low-fat cream cheese, cubed
1½ oz.	cheddar cheese, grated
----	tortilla chips, for dipping

Add oil, onion, garlic, chili, salsa, olives, cream cheese and cheddar cheese to the inner pot. Stir to combine all of the ingredients then place the lid securely on top. Press the cook switch down and cook for 6 minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Continue cooking and stirring until the dip is warm throughout and the cheeses are melted. When ready, push the cook switch up to switch the cooker to **Warm** mode. Serve in a large bowl with tortilla chips for dipping.

SERVES 2-4.

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

RECIPES

Oatmeal

½ cup	rolled oats
2 cups	apple juice
½ cup	water
¼ cup	raisins
dash	salt

Combine all ingredients into the inner pot, ensuring they are evenly mixed. Place the lid on top and press the cook switch down. After 10 minutes, carefully open the lid, keeping hands and face away to avoid steam, and stir with a long-handled wooden spoon. Place the lid back on and continue cooking until the rice cooker switches to **Warm**. Allow to stand for 10 minutes before serving. Top with sugar and milk, if desired.

SERVES 4.

Linguine Your Way

4 oz.	linguine (about ¼ box)
1	16-oz. jar pasta sauce of your choice
2 cups	water or broth
----	cheese of your choice for garnish (optional)
----	chopped parsley for garnish (optional)

Combine all ingredients except the cheese into the inner pot, ensuring they are evenly mixed. Place the lid on top and press the cook switch down. After 10 minutes, carefully open the lid, keeping hands and face away to avoid steam, and stir with a long-handled wooden spoon to prevent strands from sticking. Add more liquid if the sauce becomes too thick. Cook for another 10 minutes, then push the cook switch up to switch the cooker to **Warm** mode. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 2-3.

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

14.

This image shows a full page of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

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

Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

- 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