

AROMA®



instruction manual

ARC-5200SB

Rice & Grain Multicooker

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IMPORTANT SAFEGUARDS

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

- Important: Read all instructions carefully before first use.**
- Do not touch hot surfaces. Use the handles or knobs.
- Use only on a level, dry and heat-resistant surface.
- 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.
- Close supervision is necessary when the appliance is used by or near children.
- 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.
- 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.
- The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord touch hot surfaces or hang over the edge of a counter or table.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use the appliance for anything other than its intended use.
- Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
- Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
- Use only with a 120V AC power outlet.
- Always unplug from the plug gripping area. Never pull on the cord.
- The 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.
- 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.
- Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
- Rice should not be left in the inner pot with the Keep Warm function on for more than 12 hours.
- To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
- To disconnect, first power off the unit, then remove the plug from the wall outlet.
- CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
- Do not wrap or tie cord around appliance.
- CAUTION:** Intended for countertop use only.
- 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.
- To avoid spills and burns, do not carry cooker by the lid handle.
- CAUTION:** Do not use for deep frying.
- Do not immerse in water.

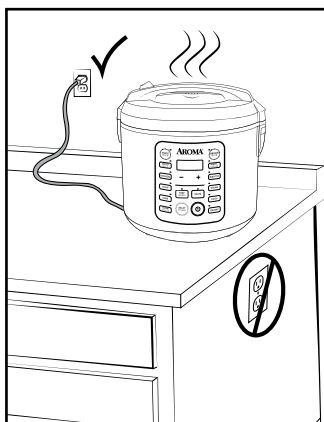
SAVE THESE INSTRUCTIONS



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

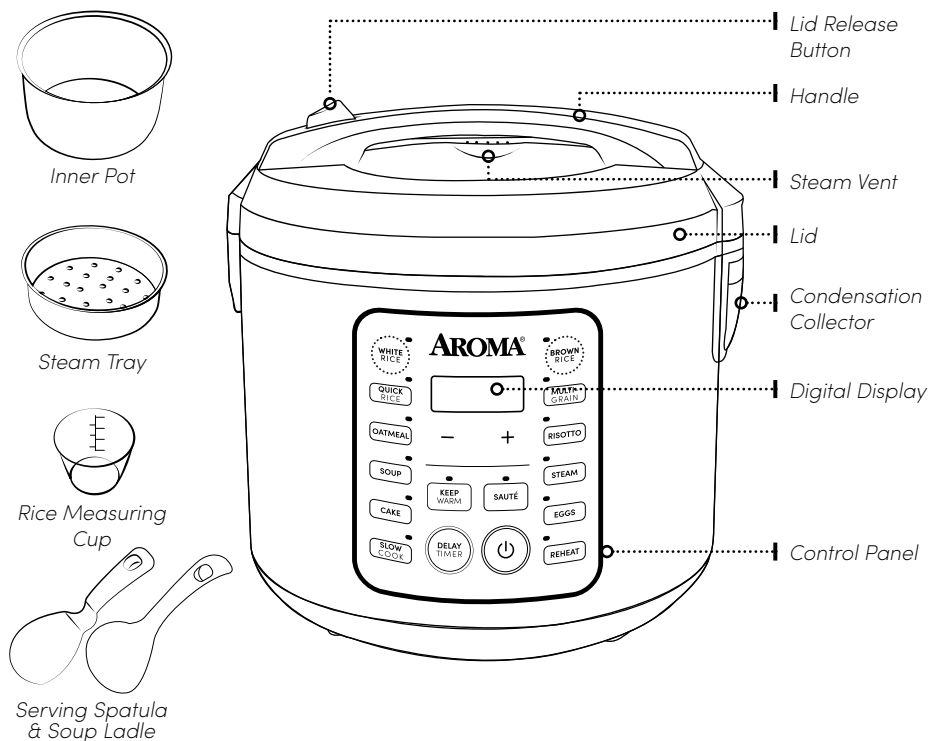
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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



Digital Controls



Turns the cooker on/off or cancels a function.

Keep Warm

Manually sets to **Keep Warm**, perfect for keeping food warm and ready to serve.

(+) or (-)

Allows you to adjust times for **Steam**, **Delay Timer**, **Slow Cook**, **Eggs** and **Soup**.

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!

Slow Cook

Sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews.

Steam

Perfect for healthy sides and main courses.

Oatmeal

Makes quick and healthy breakfast with no need to stir.

Cake

Creates cakes and other treats.

Eggs

Set time from 6 to 14 minutes to make soft to hard boiled eggs and anything in between.

Sauté

Sauté foods at high heat. Perfect for stir fry, browning foods, and much more!

Soup

Great for preparing all kinds of savory soups or broths.

White Rice

Cooks fluffy, delicious rice automatically.

Brown Rice

Ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Multigrain

Ideal for cooking tough-to-cook whole grains like quinoa and barley.

Quick Rice

A great time-saving option for rice in a pinch.

Reheat

Great for re-heating leftovers.

Risotto

Sauté foods at high heat and automatically switch over to simmer mode once liquid is added. Perfect for risotto, Spanish rice, chili, stir fries and much more!

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. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe cooker body clean with a damp cloth.

TO CLEAN

1. Remove the steam vent when cooker is completely cooled.
2. Remove the condensation collector.
3. Soak the inner pot and all accessories or wash them in the top rack of the dishwasher.
4. Wipe cooker body clean with a damp cloth.
5. Thoroughly dry cooker body and all accessories.
6. 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 **Keep Warm**, additional water and cooking time will soften the rice. Depending on how dry your rice is, add $\frac{1}{2}$ to 1 cup of water and stir thoroughly. Close the lid and press the **Rice** button. When 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.

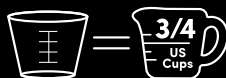
If your rice is still too moist or soggy when the cooker switches to **Keep Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow to remain on **Keep Warm** mode for 10-30 minutes as needed,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

Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- 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.
- Any other servicing should be performed by Aroma® Housewares.

Helpful Hints:

The provided rice cooker cup is the equivalent to a $\frac{3}{4}$ standard US cup



Note:

- Because of different varieties of rice, results may vary. Refer to these troubleshooting tips to help you achieve the desired consistency.

USING RICE FUNCTION

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which matches the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (⏻) button to turn on the cooker.
8. Press **White Rice** or **Brown Rice**, depending on the type of rice being cooked. The cooking indicator light will illuminate.
9. The unit will beep and the display will begin a chasing pattern. The cooker will now begin cooking.
10. The cooker will count down the final 10 minutes of cook time.
11. Once finished, the cooker will beep and automatically switch to **Keep Warm**.
12. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
13. When finished serving rice, turn the cooker off by pressing (⏻) twice and unplug the power cord.

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Note:

- 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.
- Some grains require a much longer cooking cycle than others due to the extra bran layers on the grains. The **Multigrain** and **Brown Rice** functions on this cooker allow extra time and adjusted heat settings in order to cook the grains properly. If it appears the cooker is not heating up immediately on the **Multigrain** and **Brown Rice** settings, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better results.
- Rice should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

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

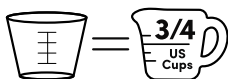
To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 8.

Rice & Water- Measurement Table

UNCOOKED RICE CUPS*	RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD*	COOKING TIMES
2 Cups	Line 2	4 Cups	White Rice: 27-32 Min. Brown Rice: 36-41 Min.
3 Cups	Line 3	6 Cups	White Rice: 28-33 Min. Brown Rice: 39-45 Min.
4 Cups	Line 4	8 Cups	White Rice: 29-34 Min. Brown Rice: 42-48 Min.
5 Cups	Line 5	10 Cups	White Rice: 31-36 Min. Brown Rice: 45-51 Min.
6 Cups	Line 6	12 Cups	White Rice: 33-38 Min. Brown Rice: 48-54 Min.
7 Cups	Line 7	14 Cups	White Rice: 34-39 Min. Brown Rice: 51-57 Min.
8 Cups	Line 8	16 Cups	White Rice: 36-41 Min. Brown Rice: 54-60 Min.
9 Cups	Line 9	18 Cups	White Rice: 38-43 Min. Brown Rice: 57-63 Min.
10 Cups	Line 10	20 Cups	White Rice: 40-45 Min. Brown Rice: 60-66 Min.

*Cups referenced are with the included measuring cup
(1 Rice Measuring Cup = $\frac{3}{4}$ US Cup)



Note:

- Rinse grain 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.
- This chart is only a general measuring guide, rice/water measurements may vary.

MULTIGRAIN

1. Using the provided measuring cup, add grain to the inner pot.
2. Rinse grain to remove excess starch. Drain.
3. Fill with water according to "Multigrain & Water Measurement Table" on page 10.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (⏻) button to turn on the cooker.
8. Press **Multigrain** button.
9. The cooking indicator light will illuminate. The unit will beep and the display will begin a chasing pattern. The cooker will now begin cooking.
10. The cooker will count down the final 10 minutes of cook time.
11. Once finished, the cooker will beep and automatically switch to **Keep Warm**.
12. For better results, stir the grain with the serving spatula to distribute any remaining moisture.
13. When finished serving, turn the cooker off by pressing **Keep Warm**/(⏻) and unplug the power cord.

NOTE:

See "Multigrain & Water Measurement Table" on page 10 for specific multigrain cooking times.

Note:

- 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.
- Some grains require a much longer cooking cycle than others due to the extra bran layers on the grains. The **Multigrain** and **Brown Rice** functions on this cooker allow extra time and adjusted heat settings in order to cook the grains properly. If it appears the cooker is not heating up immediately on the **Multigrain** and **Brown Rice** settings, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better results.
- Rice should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.

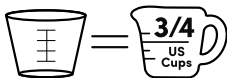
To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

For approximate rice cooking times and suggested rice/water ratios, see the "Multigrain & Water Measurement Table" on page 10.

Multigrain & Water- Measurement Table

	QUINOA	COUSCOUS	BULGUR	BARLEY
Min. Grain	2 Cup*	2 Cup*	2 Cup*	2 Cup*
Max. Grain	10 Cup*	10 Cup*	7 Cup*	7 Cup*
Uncooked Grain	1 Part	1 Part	1 Part	1 Part
Water	1 Part	1 Part	1.5 Part	1.5 Part
Cook Time	50-80 Min.	36-66 Min.	45-73 Min.	45-73 Min.

*Cups referenced are with the included measuring cup
(1 Rice Measuring Cup = $\frac{3}{4}$ US Cup)



Note:

- For softer grains, simply add more water.
- This chart is only a general measuring guide, grain/water measurements may vary.

QUICK RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which matches the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (⏻) button to turn on the cooker then press **Quick Rice**.
8. The cooking indicator light will illuminate. The unit will beep and the display will begin a chasing pattern. The cooker will now begin cooking.
9. The cooker will count down the final 6 minutes of cook time.
10. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
12. When finished serving rice, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Quick Rice

Comparison Tables

White Rice Uncooked Cups*	Cooking Time With Quick Rice Function	Approx Time Savings Compared To White Rice Function
2 Cups	24-29 Min.	4-5 Min.
4 Cups	27-32 Min.	4-5 Min.
6 Cups	30-35 Min.	4-5 Min.
8 Cups	32-37 Min.	4-5 Min.
10 Cups	36-41 Min.	4-5 Min.

* Cups referenced are with the included measuring cup.

Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- 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.
- Due to extra soaking time needed for brown rice, quick rice function is best for white rice.

DELAY TIMER

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. Fill with water to the line which matches the number of cups of rice or grain being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (⏻) button to turn on the cooker.
8. Press the **Delay Timer** button. Press (+) to increase in one hour increments. It may be set to have rice ready in 1 to 15 hours for **White Rice** and 2 to 15 for **Brown Rice** or **Multigrain**.
9. Once the needed time is selected, press the **White Rice, Brown Rice** or **Multigrain** button, depending on the type of grain being cooked.
10. The digital display will count down from the time selected.
11. Once rice or grain begins cooking, a chasing pattern will be in the display.
12. The cooker will count down the final 10 minutes of cook time
13. Once rice or grain is finished, the cooker will beep and automatically switch to **Keep Warm**.
14. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
15. When finished serving rice, turn the cooker off by pressing the (⏻) button twice and unplug the power cord.

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Note:

- Due to the longer cooking time needed, **Brown Rice** and **Multigrain** may only be delayed for 2 hours or more.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.

To add more flavor to rice, try substituting 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 the "Rice & Water Measurement Table" on page 8.

SLOW COOK

1. Add food to be slow cooked to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the (⏻) button to turn on the cooker.
6. Press **Slow Cook**. The digital display will show a flashing 2 to represent 2 hours of slow cook time.
7. Press (+) or (-) to increase or decrease cook time by one hour, up to 10 hours. After 10 hours, it will cycle back to 2 hours.
8. 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.
9. The cooker will begin to slow cook. The digital display will count down in one hour increments from the selected time.
10. Once food is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. Open the lid to check food for doneness. If fully cooked, remove food for serving.
12. When finished serving, turn the rice cooker off by pressing (⏻) twice and unplug the power cord.

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Caution:

The rice cooker will not switch to **Keep Warm** until all liquid is boiled away or if set time set has expired. Follow the recipe carefully and do not leave the rice cooker unattended.

Do not use the provided serving spatula to slow cook. It is not intended to be used in contact with high temperatures.

Use a long-handled wooden or heat-safe spoon to stir food while slow cooking.

Note:

- 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.

STEAM

1. Using the provided measuring cup, add 3 **rice measuring cups** of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place food to be steamed onto the steam tray.
4. Place the steam tray into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (b) button to turn on the cooker.
8. Press the **Steam** button. The digital display will show a flashing 0:05 to represent five minutes of steam time.
9. 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.
10. Once the 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.
11. When the water reaches a boil, the digital display will countdown in one minute increments from the selected time.
12. Once the selected time has passed, the cooker will beep and switch to **Keep Warm**.
13. Check steamed food for doneness. If finished steaming, carefully remove food to prevent overcooking. Wear a protective, fire-resistant glove when removing to prevent possible injury.
14. When finished steaming, turn the cooker off by pressing the (b) button twice and unplug the power cord.

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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.

For suggested steaming times and water amounts, see the Meat and Vegetable Steaming tables on page 16.

STEAM & COOK GRAIN

1. Using the provided measuring cup, add rice to the inner pot.
 2. Rinse rice to remove excess starch. Drain.
 3. Fill with water to the line which matches the number of cups of rice being cooked.
 4. Place the inner pot into the cooker.
 5. Close the lid securely.
 6. Plug the power cord into an available 120V AC wall outlet.
 7. Press the (⏻) button to turn on the cooker.
 8. Press **White Rice**, **Brown Rice** or **Multigrain**, depending upon the type of grain being cooked.
 9. The cooking indicator light will illuminate. The unit will beep and the display will begin a chasing pattern. The cooker will now begin cooking.
 10. Place food to be steamed onto the steam tray.
 11. Using caution to avoid escaping steam, open the lid.
 12. Place steam tray into the cooker.
 13. Close the lid securely.
 14. Using caution, open the lid to check food for doneness.
 15. If food is finished steaming, remove steam tray. Wear a protective, heat-resistant glove when removing to prevent possible injury.
 16. Allow the cooker to continue cooking.
 17. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
 18. For best results, stir with the serving spatula to distribute any remaining moisture.
 19. When finished serving rice, turn the cooker off by pressing the (⏻) button twice and unplug the power cord.
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Note:

- Do not attempt to cook more than 5 cups (uncooked) of rice if steaming and cooking rice simultaneously.
- It is possible to steam at any point during the cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not cool or become soggy before the grain is ready.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

Refer to the Meat and Vegetable Steaming on page **16** for hints and approximate steaming times.

See the "Rice & Water Measurement Table" included on page **8** for approximate rice cooking times.

Steaming Tables

Meat Steaming Table

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 Table

Vegetable	Steaming Time
Asparagus	9-11 Min.
Broccoli	6-8 Min.
Cabbage	5-7 Min.
Carrots	11-13 Min.
Cauliflower	7-9 Min.
Corn on the Cob	12-16 Min.
Green Beans	9-11 Min.
Peas	4-6 Min.
Potatoes	28-33 Min.
Spinach	2-4 Min.
Squash	9-11 Min.
Zucchini	9-11 Min.

* To steam, it is recommended to add 3 cups of water using the provided 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 possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner pot and repeat the cooking 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

1. Add ingredients to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the (⏻) button to turn on the cooker.
6. Select **Soup** and press (+) or (-) to increase or decrease time by 1 hour increments. Soup can be set 2 to 8 hours.
7. Once the 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. Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.
9. Once complete, the cooker will automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing the (⏻) button twice and unplug the power cord.
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Caution:

When cooking time has expired, the cooker will go into **Keep Warm**. Follow the recipe carefully and do not leave the cooker unattended.

Do not use the provided serving spatula or soup ladle to cook soup or sauté. It is not intended to be used in contact with high temperatures.

Use a long-handled wooden or heat-safe spoon to stir food while cooking soup or sautéing.

SAUTÉ

1. Place the inner pot into the cooker.
2. Close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the (⏻) button to turn on the cooker.
5. Press **Sauté**. The cooker will beep to indicate it is set and beginning to heat the inner pot.
6. After letting the cooker heat briefly, open the lid and add the ingredients. Using a long-handled wooden spoon, stir the ingredients until desired level of doneness.
7. When finished, turn cooker off by pressing (⏻) twice and unplug the power cord.
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Note:

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.

EGGS

1. Open lid and remove the steam tray.
 2. Add 3 cups of water to the inner pot.
 3. Insert the steam tray back into the cooker.
 4. Place up to 9 large eggs in the steam tray and close lid.
 5. Press the (⏻) button to turn on cooker.
 6. Press the **Eggs** button and use (+) or (-) buttons to set timer for 6 to 14 minutes.
 7. When the display stops flashing the time, the cooker will beep and begin cooking.
 8. When the temperature reaches a boil the timer will begin countdown.
 9. The cooker will beep when the set time has elapsed.
 10. Use caution when opening the lid as there may be hot steam. Using a utensil, remove the eggs and place in cold bath to prevent eggs from cooking further.
 11. When finished removing eggs, turn the cooker off by pressing the (⏻) button and unplug the power cord.
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REHEAT

1. Place food into inner pot. Make sure food is stirred and not clumped. If food is dry, add a small amount of water and stir in.
 2. Press the (⏻) button to turn on cooker.
 3. Press the **Reheat** button.
 4. The cooker will beep and a chasing pattern will be in the display.
 5. Once the reheating is complete, cooker will automatically switch to **Keep Warm**.
 6. When finished serving, turn the cooker off by pressing the (⏻) button and unplug the power cord.
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Note:

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.

OATMEAL

1. Following packaging instructions for suggested oatmeal/water ratio, add oatmeal and water to the inner pot. When oatmeal/water ratio is not available, use a 1:3 ratio. In such cases, do not use more than 3 cups of oatmeal.
2. Place inner pot into the cooker.
3. Close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the (⏻) button to turn on the cooker.
6. Press **Oatmeal** to begin cooking.
7. The cooking indicator light of the selected function will illuminate.
8. Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.
9. Once cooking is complete, the cooker will automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
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Note:

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.

CAKE

1. Prepare one pre-packaged cake mix according to the instructions.
2. Spray the inside of the inner pot with nonstick spray. Pour the cake mixture into the inner pot.
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 **Cake**. The cooker will beep to indicate it has set.
7. Once cooking is complete, the cooker will automatically switch the **Keep Warm**.
8. When finished serving, turn the cooker off by pressing **Keep Warm**/(⏻) twice and unplug the power cord.
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RECIPES

Pulled Pork

2 lbs	boneless pork loin
½	yellow onion sliced
5 tbsp	chili powder
8 oz.	BBQ sauce
½ cup	water

Add all of the ingredients to the inner pot. Close the lid and set for 7 hours on **Slow Cook**. When done, shred with a fork and serve on slider buns.

SERVES 12.

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One-Pot Pasta

2 cups	bow tie pasta
2 ⅔ cups	chicken broth
1 cup	marinara sauce
1 cup	parmesan cheese
1 tsp	olive oil
----	basil leaves for garnish (optional)

Combine all ingredients (except cheese) in the inner pot. Ensure they are evenly mixed. Close the lid and press **Rice**. Allow to cook, opening the lid and stirring a few times. When the cooker switches to **Keep Warm**, open the lid and stir in the cheese until melted. Serve hot and garnish with basil leaves.

SERVES 4.

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RECIPES (CONT.)

Frittata

2	bell peppers, diced
1 cup	baby spinach
1	zucchini, sliced into thin rounds
8	eggs
1 cup	half and half
4 tbsp	cheddar cheese, grated
2 tbsp	olive oil
----	salt and pepper, to taste

Put olive oil into the inner pot of your Aroma Rice Cooker. Select the **White Rice** function and allow the inner pot to heat up. Add the bell pepper, spinach, and zucchini. Close the lid and allow the veggies to cook. Stir occasionally. In a separate bowl, whisk together the eggs, cheese, salt, pepper, and half-and-half. Once the vegetables are slightly softened, add the egg mixture and close the lid. The cooker will continue cooking and automatically switch to **Keep Warm**. When frittata is ready, flip onto a plate and serve.

SERVES 12.

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Jambalaya

2 lbs	spicy smoked sausage
2 lbs	shrimp, peeled and deveined
3 cups	rice
4 oz	chicken broth
½	jalapeno, diced
2 tbsp	creole seasoning

Cut the sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot in the Aroma Rice Cooker and close the lid. Select the **White Rice** function. The cooker will automatically switch to **Keep Warm** when ready. Stir well and serve in bowls with additional seasoning.

SERVES 8.

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11/11/2016

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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, provided the product is returned, freight prepaid with proof of purchase and U.S. \$20.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not apply if the warranty period expired; the products 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 environment 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, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).

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

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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

M-F, 8:30am-4:30pm, Pacific Time

Or we can be reached online at:

CustomerService@AromaCo.com

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

· Date of Purchase:

· Place of Purchase:

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

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

M-F, 8:30am – 4:30pm, Pacific Time

Note:

- Proof of purchase is required for all warranty claims.



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