

AROMA®



instruction manual

ARC-914S

Rice & Grain Cooker

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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.

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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 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 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. Extreme caution must be used when moving the appliance containing rice or hot liquids.
15. 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.
16. Always unplug from the plug gripping area. 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 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 the cook switch up to **Warm** then remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. To avoid spills and burns, do not carry cooker by the lid handle.
25. Intended for countertop use only.
26. Do not wrap or tie cord around appliance.



IMPORTANT SAFEGUARDS

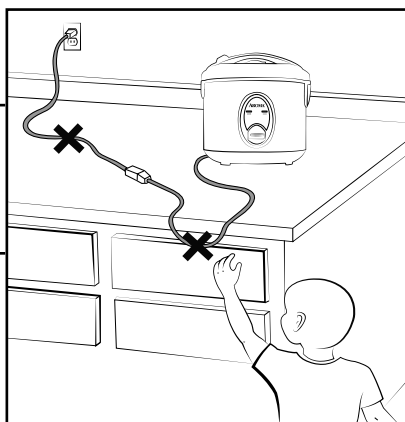
Parts Identification

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 as great as 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.

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!

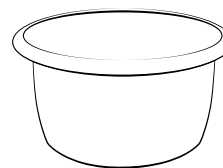
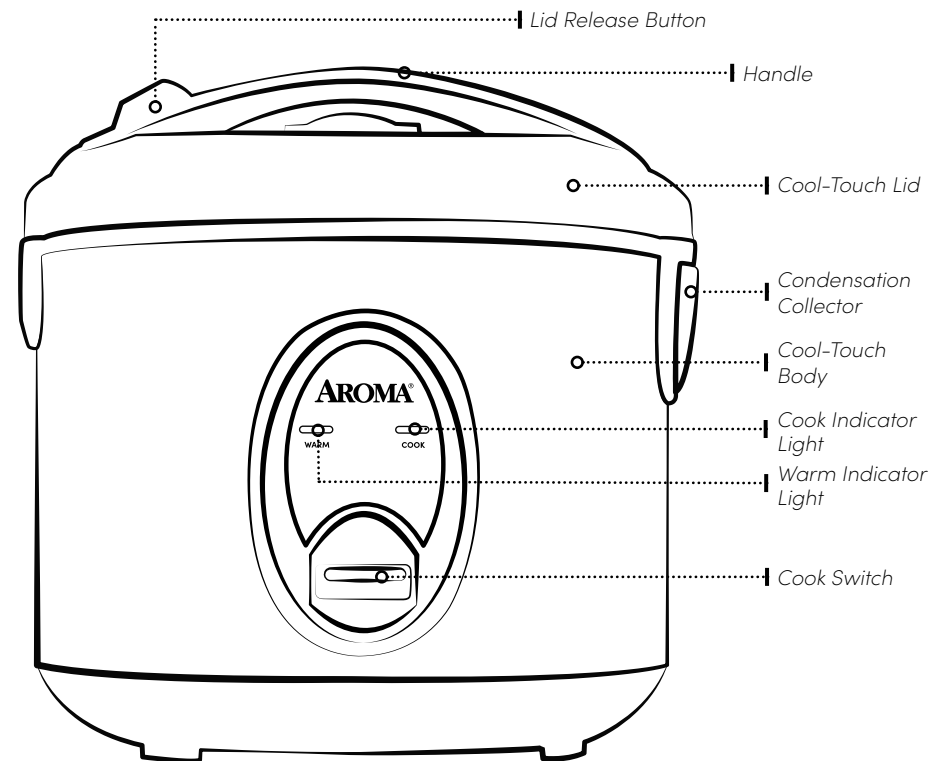


Polarized Plug

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.



Inner Pot



Rice Measuring Cup



Serving Spatula

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Controls/Functions

Cook

Simply press the switch down to begin cooking food.

Warm

Automatically switches to **Warm**; perfect for keeping rice at ready-to-serve temperatures.

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 all 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. We recommend cleaning the removable inner lid after every use. To remove the inner lid, gently pull the lid towards yourself while pressing down on the silicone center to pop the lid out of place.
3. Hand wash the inner pot and accessories or place on the top rack of the dishwasher.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body, inner pot, 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. Press the switch down to cook. When cooker switches to **Warm**, carefully 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 **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 let rice sit on **Warm** for 10–30 minutes as needed, stirring periodically to release excess moisture.

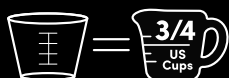
6.

Note:

- 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.
- Any other servicing should be performed by Aroma® Housewares.

Helpful Hints:

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



Note:

- Because rice varieties may vary in their make-up, results may differ.

WHITE & BROWN RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. For white rice, fill with water to the line that matches the number of cups of rice being cooked. For brown rice, refer to the "Rice & Water Measurement Table" on page 8.
4. Place the inner pot into the rice cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down to begin cooking. The cook indicator light will illuminate as the rice cooker begins cooking the rice.
7. When rice is ready, the cook switch will automatically flip up and switch to **Warm** mode.
8. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
9. When finished serving, unplug the power cord to turn the rice cooker off.

SOUP, CHILI AND STEW

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



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.

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 silicone spoon to stir food while cooking.

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.

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

Helpful Hints:

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

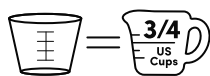
To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

Rice & Water

Measurement Table

Uncooked Rice*	White Rice: Water Line (inside pot)	Brown Rice: Water With Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	Line 1	1¾ Cups	2 Cups	White Rice: 19–24 Min. Brown Rice: 28–33 Min.
2 Cups	Line 2	3 Cups	4 Cups	White Rice: 23–28 Min. Brown Rice: 32–37 Min.
3 Cups	Line 3	4¼ Cups	6 Cups	White Rice: 27–32 Min. Brown Rice: 40–45 Min.
4 Cups	Line 4	--	8 Cups	White Rice: 32–37 Min. Brown Rice: --

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



Note:

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. The water lines in the inner pot are meant for white rice only. Please see the chart above for brown rice to water ratios.
- Do not place more than 4 cups of uncooked rice (3 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 4 cups of uncooked rice (3 cups of brown rice) which yields 8 cups of cooked rice (6 cups of brown rice).
- The included measuring cup adheres to rice industry standards (180mL) and is not equal to one U.S. cup. The chart above refers to cups of rice/water according to the measuring cup provided.

RECIPES

Jambalaya

½ lb. spicy smoked sausage
 ½ lb. shrimp, peeled and deveined
 1 10-oz. can chicken breast
 1½ cups rice
 3 cups chicken broth
 1 4-oz. can diced green chiles
 2 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 the inner pot into the rice cooker and close the lid securely. Press the cook switch down to begin cooking. Allow the rice to cook until the unit switches to **Warm**. Stir and serve immediately.

SERVES 4.

Pineapple Rice Pudding

1¾ cups vanilla-flavored rice milk non-dairy beverage
 1¼ cups water
 4 oz. egg substitute
 1 tsp. vanilla extract
 1 8-oz. can crushed pineapple, with juice
 ¾ cup jasmine rice
 ½ cup sugar
 1 pinch salt
 1 tbsp. dark rum (optional)

Pour water and 1 cup of the rice milk into the inner pot. Press the cook switch down to begin heating. Stir in salt and rice then close the lid securely and allow the mixture to simmer for 30 minutes. In a small bowl, whisk together remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Stir in the egg mixture and rum (if using). Add in crushed pineapple then allow the pudding to simmer until it thickens, stirring frequently with a long-handled wooden spoon. Once the pudding has thickened, manually switch the cooker to **Warm** by flipping the cook switch up. Pour the pudding into a large bowl and allow it to cool. Serve warm or refrigerate and serve cold.

SERVES 4-6.

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

RECIPES

Apple Cinnamon Oatmeal

2 cups	apple juice
1 cup	water
1 cup	Irish steel-cut oats
¾ cup	dried mixed fruit, chopped
1 tbsp.	brown sugar
1 tbsp.	butter (optional)
¼ tsp.	cinnamon
¼ tsp.	salt
1 tbsp.	lemon juice
1 dash	nutmeg
--	milk, for serving

Add ingredients to the inner pot and stir. Place the inner pot into the rice cooker and close the lid securely. Press the cook switch down to begin cooking. After roughly 10 minutes, carefully open the lid, keeping hands and face away to avoid steam, and stir. Cover and continue cooking until the rice cooker switches to **Warm**. Allow to stand for 10 minutes before serving.

SERVES 2-4.

Linguine Your Way

4 oz.	linguine (about ¼ box)
16 oz.	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 in the inner pot, ensuring they are evenly mixed. Close the lid securely and press the cook switch down. Cook for 15 to 20 minutes, stirring frequently to prevent strands from sticking. Add additional liquid if the sauce becomes too thick. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 2.

RECIPES

Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼	medium onion, chopped
¾ cup	Swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients except the Swiss cheese in a large bowl, ensuring they are evenly mixed. Pour the mixed ingredients into the inner pot and top with an even layer of cheese. Press the cook switch down. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.

Classic Mushroom Pilaf

1 cup	rice
2 tbsp.	butter
1	small onion, sliced
5	large mushrooms, cut into matchstick-sized pieces
1	small garlic clove
¼ tsp.	cardamom
1⅓ cups	vegetable broth
½ tsp.	salt
½ cup	green peas

Place butter into the inner pot. Press the cook switch down to begin heating. Once the butter has melted, add onion and sauté for 3 to 4 minutes using a long-handled wooden spoon. Add mushrooms and sauté an additional 5 to 6 minutes. Add garlic and rice and sauté until rice is well coated. Add cardamom, broth and salt then close the lid and allow the mixture to come to boil. Once boiling, stir in peas then close the lid once more while the pilaf simmers. Once the rice cooker switches to **Warm**, allow to stand 5 minutes then fluff grains gently with the serving spatula. Serve immediately.

SERVES 4.

RECIPES

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

Place the onion, oil and garlic in the inner pot. Press the cook switch down and sauté for 3 minutes, occasionally using a long-handled wooden spoon to gently stir the ingredients as they cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients, then close the lid securely and allow to cook for 4 more minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Continue this process 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 3-6.

Green Chili Chicken Rice

1½ cups	rice
3 cups	chicken broth
2 tbsp.	onion, minced
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 stir until evenly distributed. Place the inner pot into the rice cooker and close the lid securely. Press the cook switch down to begin cooking. Allow the rice to cook until the unit switches to **Warm**. Stir and serve immediately.

SERVES 4.

NOTES

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