



instruction manual

ARC-7604

**360° Induction
Rice Cooker · Multicooker**

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Published By:

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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 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 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 the power cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place the appliance on or near a hot gas or 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, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. 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.
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 cooker on **Warm** mode for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. Gently tap the **Warm**/(⏻) button to shut off, then safely 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. Do not wrap or tie cord around appliance.
25. **CAUTION:** Intended for countertop use only.
26. **CAUTION:** Do not use for deep frying.
27. This device complies with Part 18 of the FCC Rules.
28. Individual using a pacemaker should consult with a physician before using the induction rice cooker. Using the induction rice cooker may affect a pacemaker.
29. **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.

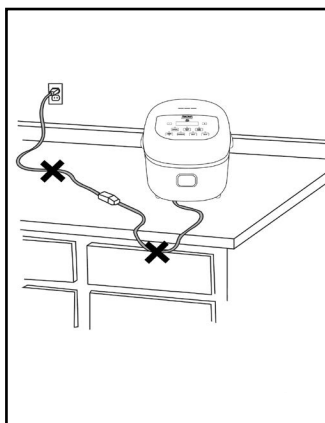
SAVE THESE INSTRUCTIONS



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

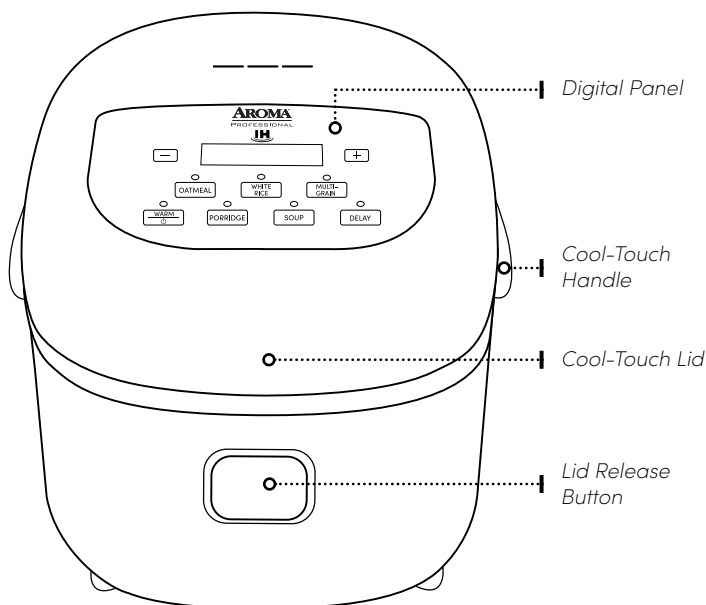
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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



Nonstick
Inner Pot



Rice Measuring
Cup



Serving Spatula
& Soup Ladle

Digital Controls

Warm / (⏻)

Turns the cooker on/off, cancels a function, or manually switches to **Warm** mode.

Multigrain

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

Delay

Compatible with **White Rice**, **Multigrain**, **Oatmeal** and **Porridge** functions, allows for meals to be ready right when they're needed with preparation up to 15 hours in advance.

White Rice

Cooks fluffy, delicious rice automatically.

Porridge

Brings contents to a boil then a low simmer for savory or sweet rice porridge.

(+) / (-)

Allows you to adjust the amount of delay time for the **Delay** function or to select the cook time for the **Porridge** and **Soup** functions.

Oatmeal

Prepares a quick and healthy breakfast with no need to stir or monitor.

Soup

Great for preparing a variety of soups, stews and chili.

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.
7. Dry all parts thoroughly then assemble for use.
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TO CLEAN

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the inner pot and all accessories using warm, soapy water 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 and all accessories. Reassemble for next use.
.....

TROUBLESHOOTING

Rice is too dry/hard after cooking.

- Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the **White Rice** function once more. When the cooker switches to **Warm**, 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.

- Use the serving spatula to stir the rice to redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on **Warm** for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.



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.

Error Code Chart

If an error shows on the digital display, the following chart will help explain the next course of action.

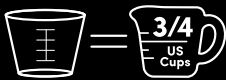
Display Code	Meaning	Action
E2	Inner pot missing	Place the inner pot into the cooker and restart the cooking cycle.
E3	Input voltage too high	Unplug, rectify AC power issues, restart the cooker.
E4	Input voltage too low	Unplug, rectify AC power issues, restart the cooker.
E5	Bottom overheat	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E6	Top overheat	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E7	Control board damaged	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E8	Control board sensor damaged	Contact Aroma® Customer Service at 1-800-276-6286.
E9	Top sensor damaged	Contact Aroma® Customer Service at 1-800-276-6286.
E10	Bottom sensor damaged	Contact Aroma® Customer Service at 1-800-276-6286.
E11	Communication error	Contact Aroma® Customer Service at 1-800-276-6286.

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!

Helpful Hints:

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



RICE & GRAIN

1. Using the provided measuring cup, add rice or grain to the inner pot.
 2. For white or brown rice, rinse for 10 seconds and drain water. Repeat this process at least 2 times, or until water runs clear. For other grains, see the packaging instructions.
 3. For white rice and brown rice, fill with water to the line that matches the number of cups of uncooked rice added. For other grains, see the "Grain & Water Measurement Table" on page 11.
 4. Place the inner pot into the cooker and close the lid securely.
 5. Plug the power cord into an available 120V AC wall outlet.
 6. Gently tap the **Warm**/(⏻) button to turn the cooker on.
 7. Gently tap the **White Rice** function. To cook brown rice or other grains, select the **Multigrain** function.
 8. The cooking indicator light will illuminate and the digital display will show a chasing pattern. The cooker will now begin heating.
 9. The digital display will count down the final 12 minutes of cook time.
 10. Once the cycle has completed, the cooker will beep and automatically switch to **Warm**.
 11. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
 12. When finished serving, turn the rice cooker off by gently tapping the **Warm**/(⏻) button and unplugging the power cord.
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Caution:

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.

Note:

- Because of different varieties of rice, results may differ.
- Food should not be left in the cooker on **Warm** mode for more than 12 hours.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

Helpful Hints:

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 "Rice/Grain & Water Measurement Table" on pages 10-11.

DELAY TIMER

1. Using the provided measuring cup, add rice, grain, oatmeal or porridge to the inner pot.
2. For white or brown rice, rinse for 10 seconds and drain the water. Repeat this process at least 2 times, or until the water runs clear.
3. For white rice or brown rice, fill with water to the line that matches the number of cups of rice being cooked. For grains other than white rice or brown rice, see the "Grain & Water Measurement Table" on page 11. For oatmeal or porridge, fill with water according to packaging instructions.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Gently tap the **Warm**/(⏻) button to turn on the cooker.
7. Gently tap the **White Rice**, **Multigrain**, **Oatmeal** or **Porridge** button, depending on the type of grain being cooked.
8. Select **Delay**. Gently tap (+) or (-) to increase or decrease the delay time in one hour increments. It may be set to have food ready in 1 to 15 hours using the **White Rice** and **Oatmeal** functions, and 2 to 15 hours for the **Porridge** and **Multigrain** functions.
9. The digital display will count down from the time selected.
10. Once the allotted delay time has elapsed, the unit will beep and the cooking indicator light will illuminate. The display will show a chasing pattern to signify the beginning of the cooking cycle.
11. The cooker will count down the final 12 minutes of cook time.
12. Once the cycle has completed, the cooker will beep and automatically switch to **Warm**.
13. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
14. When finished serving, turn the cooker off by gently tapping the **Warm**/(⏻) button and unplugging the power cord.

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Note:

The delay timer includes cooking time. Once the delay timer elapses, rice or grains will be cooked and ready to serve.

Helpful Hints:

For approximate rice and grain cooking times and suggested water ratios, see the "Rice/Grain & Water Measurement Tables" on page 10-11.

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

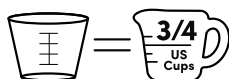


Rice & Water

Measurement Table

Uncooked Rice*	Rice Water Line (inside pot)	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	Line 1	2 Cups	White Rice: 30-35 Min. Brown Rice: 48-54 Min.
2 Cups	Line 2	4 Cups	White Rice: 33-38 Min. Brown Rice: 52-58 Min.
3 Cups	Line 3	6 Cups	White Rice: 36-41 Min. Brown Rice: 56-62 Min.
4 Cups	Line 4	8 Cups	White Rice: 39-44 Min. Brown Rice: 60-66 Min.

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



Use provided rice spatula or non-metal utensil
for serving to prevent scratching the nonstick
inner pot.

Note:

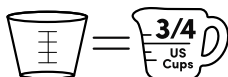
- Cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.
- Do not place more than 4 cups of uncooked white or brown rice into this appliance at one time. The maximum capacity of this unit is 4 cups of uncooked white or brown rice which yields 8 cups of cooked white or brown rice.
- Brown rice and other grains require a much longer cooking cycle than white rice due to the extra bran layers on the grains.
- The **Multigrain** function on this rice cooker allows extra time and adjusted heat settings in order to cook the grain properly. If it appears the rice cooker is not heating up immediately on the **Multigrain** setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better results.

Grain & Water

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Barley	1 Part	2 Parts	2.5 Parts	1½ Cups	Multigrain	55-67 Min.
Bulgur	1 Part	1.5 Parts	2.5 Parts	1½ Cups	Multigrain	35-50 Min.
Couscous	1 Part	1 Part	2 Parts	2 Cups	White Rice/ Multigrain	29-60 Min.
Quinoa	1 Part	1.2 Parts	2.5 Parts	2 Cups	Multigrain	32-48 Min.
Oatmeal	1 Part	2.5 Parts	2 Parts	2 Cups	Oatmeal	20-30 Min.

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



Note:

- Brown rice, wild rice and other grains vary in their make-up. Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual package instructions for cooking suggestions.
- The measuring cup included 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.
- When cooking barley, you must use the **Delay Timer** for 4 hours in combination with the **Multigrain** function. The additional soaking time will ensure good flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on **Warm** for 10 minutes before serving.

SOUP

1. Add desired 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. Gently tap the **Warm**/(ⓘ) button to turn on the cooker.
5. Select **Soup** then set the desired cook time by gently tapping the (+) and (-) buttons to increase or decrease time in 1 hour increments. The cooker will begin heating approximately 5 seconds after the time is input and the cooking indicator light will illuminate.
6. Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.
7. Once food is completed, the cooker will automatically switch to **Warm**.
8. When finished serving, turn the rice cooker off by gently tapping the **Warm**/(ⓘ) button once more and unplugging the power cord.
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OATMEAL

1. Using the provided measuring cup, add oatmeal to the inner pot.
2. Fill with water according to packaging instructions. When an oatmeal/water ratio is not available, use a 1 to 2.5 ratio. In such cases, do not use more than 2 cups of oatmeal.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug into an available 120V AC outlet.
5. Gently tap the **Warm**/(ⓘ) button to turn on the cooker.
6. Select **Oatmeal** to begin cooking. The cooking indicator light will illuminate.
7. The cooker will count down the final 12 minutes of cook time.
8. Once cooking is completed, the cooker will automatically switch to **Warm**.
9. When finished serving, turn the rice cooker off by gently tapping the **Warm**/(ⓘ) button and unplugging the power cord.
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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. Instead, use a long-handled wooden or heat-safe spoon to stir hot liquids.

Note:

- Food should not be left in the cooker on **Warm** mode for more than 12 hours.
- The **Soup** function can be set for a cook time of 2 to 8 hours.



Caution:

Follow your recipe carefully and do not leave the cooker unattended.

Do not attempt to cook more than 2 cups of oatmeal in this appliance at one time.

PORRIDGE

1. Using the provided measuring cup, add 1 cup of rice to the inner pot and fill with water to the first porridge fill line.
 2. Place the inner pot into the cooker and close the lid securely.
 3. Plug into an available 120V AC outlet.
 4. Gently tap the **Warm**/(⏻) button to turn on the cooker.
 5. Select **Porridge** and if desired, adjust the cooking time by using the (+) and (-) buttons respectively. The default cooking time is 1 hour and can be increased to 2 hours. The cooking indicator light will then illuminate.
 6. Once cooking is completed, the cooker will automatically switch to **Warm**.
 7. When finished serving, turn the rice cooker off by gently tapping the **Warm**/(⏻) button and unplugging the power cord.
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Caution:

Follow your recipe carefully and do not leave the cooker unattended.

- Do not attempt to cook more than 1 cup of porridge in this appliance at a time.

Helpful Hints:

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



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 and mix well. Pour the mixed ingredients into the inner pot and top with an even layer of cheese. Select the **White Rice** function and cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.
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Green Chili Chicken Rice

1½ cups	rice
3 cups	chicken broth
2 tbsp.	diced onion
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, close the lid securely then select the **White Rice** function. Allow rice to cook until the rice cooker automatically switches to **Warm**. Stir and serve immediately.

SERVES 4.
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For additional recipes, visit us at
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RECIPES

Jambalaya

¼ lb	spicy smoked sausage
¼ lb	shrimp, peeled and deveined
½	10-oz. can chicken breast
¾ cups	rice
1½ cups	chicken broth
½	4-oz. can diced green chiles
1 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 then close the lid securely. Select the **White Rice** function and allow the jambalaya to cook for 2-4 hours. Stir and serve immediately.

SERVES 2.

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Game Day Chili Cheese Dip

½ cup	small onion, chopped
1 tsp.	vegetable oil
1	clove garlic, 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. Select the **White Rice** function and sauté ingredients for 3 minutes. Use a long-handled wooden spoon to gently stir as the onion and garlic cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients then close the lid securely and select the **Soup** function. Carefully open the lid occasionally, keeping hands and face away to avoid steam, and stir the dip. Repeat 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 4.

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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

Pour juice and water into the inner pot then select the ***Oatmeal*** function. Stir in oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Once the cooking cycle has completed, add lemon juice and ladle into cereal bowls with milk and more sugar, if desired.

SERVES 6.

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Linguine Your Way

4 oz.	linguine
16 oz.	pasta sauce of your choice
2 cups	water or broth
--	cheese of your choice (optional)
--	chopped parsley (optional)

Combine all ingredients (except cheese) into the inner pot. Ensure they are evenly mixed. Close the lid and select the ***Porridge*** function. 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.

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

RECIPES

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	salt
½	green peas

Add butter into the inner pot and select the **White Rice** function. Allow the butter to melt then add the sliced onion and sauté for 3 to 4 minutes using a long-handled wooden spoon to stir. Add in mushrooms and sauté an additional 5 to 6 minutes. Place the garlic and rice in the inner pot then sauté until the rice is well coated and slightly browned. Stir in cardamom, broth and salt then close the lid and allow the mixture to come to a steady boil. Once boiling, open the lid with caution and stir in the green peas. Close the lid once more and let the cooker complete its **White Rice** cycle. Once the rice cooker automatically switches to **Warm**, allow to stand 5 minutes, then fluff grains gently with the serving spatula. Serve immediately.

SERVES 4.

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

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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.

Note:

- Proof of insurance 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!

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

www.AromaCo.com

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