

# AROMA®



## instruction manual

ARC-994SB

Rice & Grain Multicooker

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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 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 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. 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. Rice should not be left in the inner pot with the Keep 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, turn any control to OFF, 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. Do not wrap or tie cord around appliance.
25. Intended for countertop use only.
26. **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.
27. To avoid spills and burns, do not carry cooker by the lid handle.
28. Caution: Do not use for deep frying.
29. Do not immerse in water.

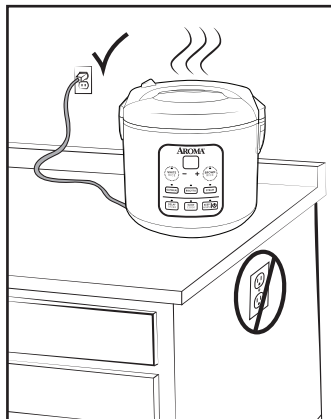
## SAVE THESE INSTRUCTIONS



# 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.

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

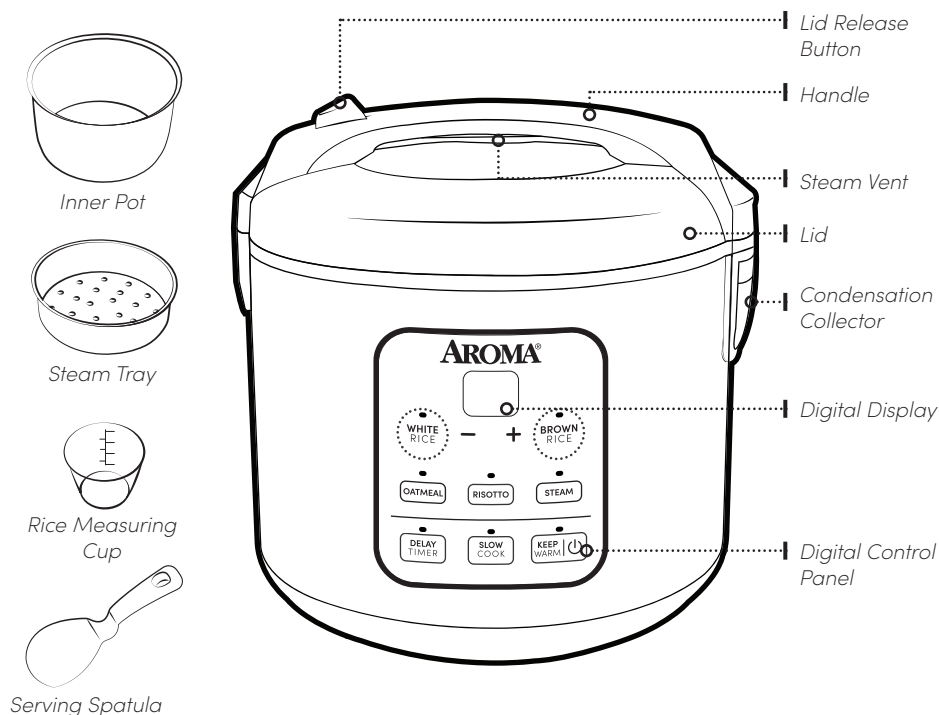
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

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# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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# 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.

### 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!



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

### Steam

Perfect for healthy sides and main courses. Set the time food needs to steam. Countdown will begin once water reaches a boil.

### Slow Cook

Slow cook setting ranges from 2 to 10 hours and is great for homemade roasts and stews.

### White Rice

Cooks fluffy, delicious rice automatically.

### Brown Rice

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

### Oatmeal

Quick and healthy breakfast with no need to stir.

### 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 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.  
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## TO CLEAN

1. Remove and empty the condensation collector.
2. Soak the inner pot and all accessories or wash on the top rack of the dishwasher.
3. Wipe cooker body clean with a damp cloth.
4. Thoroughly dry cooker body and all accessories.
5. Reassemble for next use.  
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## 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 ½ to 1 cup of water and stir thoroughly. Close the lid and press the **White 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 only cosmetic 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 3/4 standard US cup.



## Note:

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

# 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
E1	Bottom sensor open circuit	Contact Customer Service @ 1-800-276-6286
E2	Bottom sensor short circuit/overheat	Allow to cool for 2-5 minutes then restart. If problem persists contact Customer Service @ 1-800-276-6286

## COOKING 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 **Keep Warm**/(⏻) button to turn on the cooker.
8. Press **White Rice** or **Brown Rice**, depending upon the type of rice being cooked.
9. The cooker will now begin cooking. The cooking indicator light will illuminate and the display will show a chasing pattern.
10. The cooker will count down the final 6 minutes for white rice and final 10 minutes for brown rice of cook time.
11. Once rice is 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 **Keep Warm**/(⏻) and unplug the power cord.

## 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.
- Brown Rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The **Brown Rice** function on this cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on the **Brown Rice** setting, this is due to a low-heat soak cycle that proceeds 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:

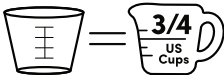
If you misplace the measuring cup, a  $\frac{3}{4}$  standard US cup is an exact replacement.

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

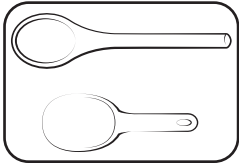
For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 8.

# Rice & Water- Measurement Table

UNCOOKED RICE	RICE WATER LINE (inside pot)	WATER WITH MEASURING CUP	APPROX. COOKED RICE YIELD	COOKING TIMES
1 Cup*	Line 1	1½ Cups*	2 Cups*	<b>White Rice:</b> 32-37 Min. <b>Brown Rice:</b> 58-63 Min.
2 Cups*	Line 2	2½ Cups*	4 Cups*	<b>White Rice:</b> 36-41 Min. <b>Brown Rice:</b> 64-69 Min.
3 Cups*	Line 3	3½ Cups*	6 Cups*	<b>White Rice:</b> 40-45 Min. <b>Brown Rice:</b> 70-75 Min.
4 Cups*	Line 4	4½ Cups*	8 Cups*	<b>White Rice:</b> 43-48 Min. <b>Brown Rice:</b> 75-80 Min.



\*1 Rice measuring Cup = ¾ US Cup



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

## 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.
- Want perfect brown rice without the wait? Use the **Delay Timer**. Simply add rice and water in the morning and set the Delay Timer for when rice will be needed that night. See **USING DELAY TIMER** on page **9** for more details.
- This chart is only a general measuring guide, rice/water measurements may vary.



# USING DELAY TIMER

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 **Keep Warm**/(⏻) 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**.
9. Once the needed time is selected, press the **White Rice** or **Brown Rice** button, depending on the rice being cooked.
10. The digital display will count down from the time selected.
11. Once rice begins cooking, a chasing pattern will appear in the display.
12. The cooker will count down the final cook time.
13. Once rice 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 **Keep Warm**/(⏻) button and unplug the power cord.

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## Note:

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



## Caution:

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

## OATMEAL

1. Add 1 cup oatmeal to 2 ½ cups of water to the inner pot. **Note: To avoid overflow, do not cook more than 1 cup of oatmeal.**
  2. Place the inner pot into the cooker.
  3. Close the lid securely.
  4. Plug into an available 120V AC outlet.
  5. Press **Keep Warm**/(⏻) to turn the cooker on.
  6. Press **Oatmeal** to begin cooking.
  7. The cooking indicator light will illuminate and the digital display will show a "chasing" pattern.
  8. Use caution to avoid escaping steam when opening the lid and stir occasionally.
  9. Once cooking is complete, the rice cooker will beep and automatically switch to Keep Warm.
  10. When finished serving, turn the rice cooker off by pressing **Keep Warm**/(⏻) and unplug the power cord.
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## RISOTTO

1. Press **Keep Warm**/(⏻) to turn on the cooker.
  2. Press the **Risotto** button. The cooker will beep and a chasing pattern will be in the display.
  3. Add oil if desired for sautéing. Close lid and allow to preheat for 2–4 minutes.
  4. Open lid and add ingredients to sauté. Stir to sauté evenly.
  5. When finished sautéing, add the other ingredients and stir in liquid.
  6. Close lid and the cooker will automatically reduce heat to a simmer mode.
  7. When the cooking cycle is finished, the cooker will beep and automatically switch to **Keep Warm**.
  8. When finished serving the risotto, turn the cooker off by pressing the **Keep Warm**/(⏻) button and unplug the power cord.
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### Caution:

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

**Do not use the provided serving spatula to 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 sautéing.

# SLOW COOK

1. Add food and liquid 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 **Keep Warm**/ $\phi$  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 that food is done. If fully cooked, remove food for serving.
12. When finished serving, turn the rice cooker off by pressing **Keep Warm**/ $\phi$  and unplug the power cord.

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## Caution:

The rice cooker will not switch to **Keep Warm** until all liquid has evaporated. 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.
- Slow Cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.

# STEAM

1. Using the provided measuring cup, add 3 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 **Keep Warm**/(⏻) button to turn on the cooker.
8. Press the **Steam** button. The digital display will show a flashing 5 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 count down 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 to see that steamed food is done. If finished steaming, carefully remove food to prevent overcooking. Wear a protective, heat-resistant glove when removing to prevent possible injury.
14. When finished steaming, turn the cooker off by pressing the **Keep Warm**/(⏻) button and unplug the power cord.

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## 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.

For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 14.

# STEAM & COOK 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 **Keep Warm**/(⏻) button to turn on the cooker.
8. Press **White Rice** or **Brown Rice**, depending upon the type of rice being cooked.
9. The cooker will now begin cooking. The cooking indicator light will illuminate and the display will show a chasing pattern.
10. Place food to be steamed onto the steam tray.
11. Use caution when opening the lid as steam may escape.
12. Place steam tray into the cooker.
13. Close the lid securely.
14. Use caution when opening the lid to check that food is finished.
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 rice.
17. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
18. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
19. When finished serving rice, turn the cooker off by pressing the **Keep Warm**/(⏻) button and unplug the power cord.

## Note:

- Do not attempt to cook more than 2 cups (uncooked) of rice if steaming and cooking rice simultaneously.
- It is possible to steam at any point during the rice 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 rice is ready.
- Rice should not be left in the cooker on **Keep Warm** for more than 12 hours.

## Helpful Hints:

Refer to the "Steaming Tables" for meats and vegetables on page **14** for hints and approximate steaming times.

# Steaming Tables

## Meat Steaming Table

Meat	Steaming Time
Fish	25 Min.
Chicken	30 Min.
Pork	30 Min.
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.

## Vegetable Steaming Table

Vegetable	Steaming Time
Asparagus	15-20 Minutes
Broccoli	10-15 Minutes
Cabbage	10-15 Minutes
Carrots	15-20 Minutes
Cauliflower	10-15 Minutes
Corn on the Cob	20-25 Minutes
Green Beans	15-20 Minutes
Peas	15-20 Minutes
Spinach	5-10 Minutes
Squash	15-20 Minutes
Zucchini	15-20 Minutes
Potatoes	25-30 Minutes

\* When steaming, Aroma® recommends using 3 cups of water with 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.

# COOKING BARLEY

UNCOOKED GRAIN	LIQUID	MIN GRAIN	MAX GRAIN	COOKING TIME	FUNCTION
1 Part	1.5 Parts	1 Cup	3 Cups	60-80 Minutes	Brown Rice

1. Add desired amount of rinsed barley and a small amount of oil to the inner pot.
2. Fill the inner pot with the appropriate amount of liquid based on the ratio chart above.
3. Place the inner pot into the cooker.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the **Keep Warm**/(⏻) button to turn on the cooker.
7. Press **Delay Timer**, and set for 4 hours. Then, press **Brown Rice**. The display will count down from the selected time
8. The cooker will now begin cooking. The cooking indicator light will illuminate and the display will begin a chasing pattern.
9. The cooker will count down the final 12 minutes of cook time.
10. Once barley is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. Let the barley sit on **Keep Warm** function for 10 minutes before serving.
12. When finished serving, turn the cooker off by pressing the **Keep Warm**/(⏻) button and unplug the power cord.

# COOKING BULGUR

UNCOOKED GRAIN	LIQUID	MIN GRAIN	MAX GRAIN	COOKING TIME	FUNCTION
1 Part	1.5 Parts	1 Cup	3 Cups	60-80 Min.	Brown Rice

1. Add desired amount of rinsed bulgur and a small amount of oil to the inner pot.
2. Fill the inner pot with the appropriate amount of liquid based on the ratio chart above.
3. Place the inner pot into the cooker.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the **Keep Warm**/(⏻) button to turn on the cooker.
7. Press **Brown Rice**.
8. The cooker will now begin cooking. The cooking indicator light will illuminate and the display will begin a chasing pattern.
9. The cooker will count down the final 12 minutes of cook time.
10. Once bulgur is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. Let the bulgur sit on **Keep Warm** function for 10 minutes before serving.
12. When finished serving, turn the cooker off by pressing the **Keep Warm**/(⏻) button and unplug the power cord.

**NOTE:** Min & Max Cup Amount refers to the plastic measuring cup provided with your rice cooker. If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.

# COOKING COUSCOUS

UNCOOKED GRAIN	LIQUID	MIN GRAIN	MAX GRAIN	COOKING TIME	FUNCTION
1 Part	1.2 Parts	1 Cup	4 Cups	35-45 Min.	White Rice

1. Add desired amount of couscous and a small amount of oil to the inner pot.
2. Fill the inner pot with the appropriate amount of liquid based on the ratio chart above.
3. Place the inner pot into the cooker.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the **Keep Warm**/(⏻) button to turn on the cooker.
7. Press **White Rice**.
8. The cooker will now begin cooking. The cooking indicator light will illuminate and the display will begin a chasing pattern.
9. The cooker will count down the final 10 minutes of cook time.
10. Once couscous is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the cooker off by pressing the **Keep Warm**/(⏻) button and unplug the power cord.

# COOKING QUINOA

UNCOOKED GRAIN	LIQUID	MIN GRAIN	MAX GRAIN	COOKING TIME	FUNCTION
1 Part	1.5 Parts	1 Cup	4 Cups	35-45 Min.	White Rice

1. Add desired amount of rinsed quinoa and a small amount of oil to the inner pot.
2. Fill the inner pot with the appropriate amount of liquid based on the ratio chart above.
3. Place the inner pot into the cooker.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the **Keep Warm**/(⏻) button to turn on the cooker.
7. Press **White Rice**.
8. The cooker will now begin cooking. The cooking indicator light will illuminate and the display will begin a chasing pattern.
9. The cooker will count down the final 10 minutes of cook time.
10. Once quinoa is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the cooker off by pressing the **Keep Warm**/(⏻) button and unplug the power cord.

**NOTE:** Min & Max Cup Amount refers to the plastic measuring cup provided with your rice cooker. If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.



# RECIPES

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## *Frittata*

1	small bell pepper, diced
1 lb.	small potato, peeled and sliced
½ cup	baby spinach leaves
½	zucchini, sliced into thin rounds
4	eggs
½ cup	half-and-half
2 tbsp	grated cheddar cheese
1 tbsp	extra virgin olive oil
----	salt and pepper

Put 1 tbsp 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, potato, spinach and zucchini. Close lid and allow veggies to cook. Stir occasionally. In a separate bowl, whisk together eggs, cheese, salt, pepper and half-and-half. Once vegetables are slightly softened, add egg mixture. Cooker will continue cooking and will switch to **Keep Warm** automatically. When frittata is ready, flip onto plate and serve.

**SERVES 6-8.**

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## *Green Chili Chicken Rice*

1 ½ cups	rice
3 cups	chicken broth
2 tbsp	diced minced onion
½ tsp	salt
1	10-oz. can chicken breast chunks, with liquid
1	4-oz. can diced green chiles, with liquid

Press **Keep Warm**/(⏻) to turn on the rice cooker. Place all ingredients in the inner pot and stir. Place inner pot into the rice cooker, cover and press **White Rice**. Allow to cook until rice cooker switches to **Keep Warm**. Add salt to taste. Stir and serve immediately as a main course.

**SERVES 4.**

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## RECIPES (Cont.)

### *French Toast Casserole*

6-8	Hawaiian sweet rolls
1 tbs	melted butter
3	eggs
2/3 cup	half-and-half
1 tsp	cinnamon
1 tsp	vanilla extract
1 tsp	honey
1/2 tsp	salt
1/4 cup	crushed pecans

Slice Hawaiian rolls in half and spread evenly inside inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Stir in crushed pecans. Pour mixture over bread, then select **White Rice** function. If additional cooking is needed, press **White Rice** function again. Serve with your favorite syrup or topping if desired.

**SERVES 3-6.**

### *Jambalaya*

1/2 lb.	spicy smoked sausage
1/2 lb.	shrimp, peeled and deveined
1 cup	cooked chicken, shredded
1 1/2 cups	rice
1 4-oz. can	chicken broth
2 tbs	diced green chiles
----	creole seasoning

Cut the smoked sausage in half, lengthwise, then into 1/4" half circles. Add all ingredients to the inner pot and mix well. Place inner pot in the rice cooker and close the lid. Set to **White Rice**. The rice cooker will automatically switch to **Keep Warm** once the meal is ready.

**SERVES 4.**

For additional recipes, visit us at  
[www.AromaCo.com](http://www.AromaCo.com) or at [www.AromaTestKitchen.com](http://www.AromaTestKitchen.com)

## 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 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, 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](http://www.AromaCo.com)**  
M-F, 8:30am – 4:30pm, Pacific Time

### Note:

· Proof of purchase is required for all warranty claims.



To Enhance and Enrich Lives.



[www.AromaCo.com](http://www.AromaCo.com)