Questions or concerns about your pressure cooker?

Before returning to the store...

Aroma’s customer service experts are happy to help. Call us toll-free at 1-800-276-6286.

Answers to many common questions and even replacement parts can be found online. Visit www.AromaCo.com/Support
Congratulations on your purchase of the Aroma® 2.5L Digital Pressure Cooker/Multicooker!

Your new Aroma® Digital Pressure Cooker/Multicooker is the perfect way to have delicious home-cooked meals in a fraction of the time! Pressure cooking produces tender, delicious cooked results astonishingly fast. Your new digital pressure cooker is perfect for a wide variety of pressure cooking recipes, such as chicken stews, chili con carne, and risotto. Pressure safety systems allow you to rest easy while your pressure cooker handles the cooking.

It’s not just a pressure cooker! Your new Aroma® Digital Pressure Cooker/Multicooker also includes easy-to-use programmed functions to cook white rice, brown rice, beans, slow cook, steam, meat, poultry, soup, and keep warm. These additional functions make meal options nearly endless!

To learn about the Aroma® Digital Pressure Cooker/Multicooker and its convenient pre-programmed digital settings, as well as the accessories included, please visit us online at www.AromaCo.com.

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For more information on your Aroma® Digital Pressure Cooker/Multicooker or for replacement parts, product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com.

www.AromaTestKitchen.com

Click the link at www.AromaCo.com

See what’s cooking with Aroma online!

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 avoid 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 replacing or removing parts and before the appliance is cleaned.
7. Do not perform 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. NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS PRESSURE COOKING. Do not open the lid until the unit has cooled and all internal pressure has been released. If lid is difficult to turn, this indicates that the cooker is still pressurized. Do not force it to open. Any pressure release valve can be hazardous.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Do not use the appliance for other than its intended use.
14. Always check the pressure release device for clogging before use.
15. Do not touch, cover or obstruct the steam vent on the top of the pressure cooker as it is extremely hot and may cause scalding.
16. Use only with a 120V AC power outlet.
17. Always unplug from the base of the wall outlet. Never pull on the cord.
18. The pressure cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the pressure cooker may not operate properly.
19. Always use the pressure cooker with the inner pot in the pressure cooker. If the inner pot is returned to the cooker when wet, it may damage or cause the pressure cooker to malfunction.
20. Food should not be left in the inner pot with the “Keep-Warm” function on for more than 12 hours.
21. To disconnect, turn control to “OFF”, then remove the plug from the wall outlet.
22. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.
23. Extreme caution must be used when moving a pressure cooker containing hot food or liquids.
24. For household use only.
25. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Follow the instructions in “Using the Start/Keep Warm” on page 7.
26. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. Follow the instructions in “To Pressure Cook” on page 7.
27. Be aware that certain foods, such as applesauce, cranberries, pear barney, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in the pressure cooker.
28. Do not use this pressure cooker for pressure frying with oil.
29. To avoid spills and burns, do not carry pressure cooker by the lid handle.
30. Do not use as a food chopper or food processor.
31. Use only power cord provided.
IMPORTANT SAFEGUARDS

DO NOT DRAPE CORD!

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 countertop or tabletop where it can be pulled by children or tripped over unintentionally.
   c. The extension cord should be a grounding-type 3-wire cord.

KEEP AWAY FROM CHILDREN!

Short Cord Instructions

Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adapter, sketch B, should be used for connecting sketch A plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

American National Standards Institute (ANSI) and the National Fire Protection Association (NFPA) require that the electrical supply be a 120-volt, 60-Hertz, single-phase, AC-only service connected to an FDA-approved, properly fused receptacle.

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**SAFETY SYSTEMS**

The Aroma® Digital Pressure Cooker/Multicooker was built with safety in mind. Along with its convenient digital features, this pressure cooker also includes seven advanced safety systems.

1. **Safety System #1**: Vent automatically releases pressure if it becomes too high.
2. **Safety System #2**: The pressure cooker will not cook with pressure if the lid is not securely closed and locked.
3. **Safety System #3**: Flexible gasket releases pressure if it becomes too high.
4. **Safety System #4**: Built to withstand pressure higher than the cooker is intended to reach.
5. **Safety System #5**: Accurately measures pressure to ensure it stays within intended ranges.
6. **Safety System #6**: Digital thermostat cuts heating off to prevent dry boiling.
7. **Safety System #7**: To prevent overheating, the power fuse will trip if the temperature rises too high.

**PARTS IDENTIFICATION (CONT.)**

**White Rice**: Cooks delicious, quality rice automatically.
**Brown Rice**: Ideal for cooking brown rice and other tough-to-cook whole grains.
**Slow Cook**: Allows the pressure cooker to double as a programmable slow cooker with time settings that range from 1 to 10 hours.
**Sauté-Then-Simmer™**: Let’s you sauté your ingredients and automatically switches to simmer once liquid is added.
**Delay Timer**: Allows you to delay the time the pressure cooker will begin to cook.
**Cooking Timer (HOUR/MINUTE)**: Personalize the cook time to allow for adding and removing cooking time.
**Keep Warm**: Keeps food warm and ready to serve. The pressure cooker will automatically switch to this mode after the selected function has finished cooking.

Steam: Allows the pressure cooker to quickly steam delicious meats and vegetables.
Beans: Allows optimal results for tough to cook beans at the touch of a button.
Beef: Preset to a high pressure setting for quickly cooking beef to tender perfection.
Poultry: Preset for perfectly cooked poultry at high pressure.

**Pressure Setting**: Allows you to determine what level of pressure you want: low (1P), medium (2P), high (3P)

**Exhaust Airtight Exhaust**

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**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 plastic bags and dispose of properly as they can pose a risk to children.
4. Wash lid and all accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from pressure cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe body clean with a damp cloth.

**NOTE**
- Do not use abrasive cleaners or scouring pads.
- Do not immerse the pressure cooker base, cord or plug in water at any time.

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**Using the /KEEP WARM function**

1. Add food to be pressure cooked to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely onto the pressure cooker, turning it clockwise so that it locks into place. There will be an audible “click” when the lid locks closed.
4. Move the steam vent on the top of the lid to the AIRTIGHT position.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the /KEEP WARM button to turn on the pressure cooker. The LED display will light up.
7. Press the /KEEP WARM again, the cooker will remain in KEEP WARM. Press it a third time and it will cancel the process.

**NOTE**
- Do not fill above the 4/5 line in the inner pot.
- The amount of water and food should not exceed 2/3 of the height of the inner pot.
- For food that will expand in water, the level should not exceed 1/2 of the inner pot. The minimum allowable level is 1/5 of the inner pot.
**TO PRESSURE COOK**

Using the PRESSURE SETTING function

Begin PRESSURE SETTING cooking by following steps 1 to 4 on page 7.

1. Plug the power cord into an available 120V AC wall outlet.
2. Once the selected time has elapsed, the pressure cooker will beep 3 times and automatically switch to the KEEP WARM mode.
3. **NOTE**
   - The programmed cook time can be set up to 50 min and it is with High/Medium/Low pressure level selections. Press the Pressure Setting button, the LED screen shows “IP1”, then press “+” to select the cooking time from 1-90 min (after 90 min, the timer will start a new cycle). After setting cooking time, you can press Pressure Setting again to change the pressure levels. By pressing Pressure Setting button, it will start a cycle of “3P”-“2P”-“1P”. After setting, press Start button, the cooker will begin to operate.
   - “3P” is high pressure, “2P” is medium pressure, “1P” is low pressure.

4. Allow the pressure cooker to cool and release all excess pressure before attempting to open the lid. To speed up this process, manually move the steam vent to the EXHAUST position. **CAUTION!**

5. When optimum pressure is achieved, the cooker will beep once. The programmed time will count down until reaching zero “0”.

6. Select cooking time by pressing + or - . Maximum cooking time is 90 minutes. Once the display stops flashing, a flashing pattern and time set will be in the display. The cooker will begin to operate.

7. **NOTE**
   - Exercise caution when moving the steam vent to the EXHAUST position. A large amount of hot steam will quickly escape once the vent is opened.

8. Open the lid by turning it counterclockwise to unlock it.

9. Check food for doneness. If cooking is complete, remove food for serving.

10. Press “PRESS RELEASE” to turn pressure cooker off. Unplug from the power outlet when not in use.
PRESSURE LEVELS

The Aroma® Digital Pressure Cooker/Multicooker includes three pressure settings for a variety of cooking options. The table below gives an approximate pressure level that each pressure setting will reach.

<table>
<thead>
<tr>
<th>PRESSURE SETTING</th>
<th>APPROXIMATE PRESSURE LEVEL (pounds per square inch)</th>
</tr>
</thead>
<tbody>
<tr>
<td>High (3P)</td>
<td>10 psi</td>
</tr>
<tr>
<td>Medium (2P)</td>
<td>5 psi</td>
</tr>
<tr>
<td>Low (1P)</td>
<td>2.5 psi</td>
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TO COOK USING THE DELAY TIMER FUNCTION

1. Begin DELAY TIMER cooking by following steps 1 to 4 on page 7.
2. Press the ON button to turn on the pressure cooker. The LED display will light up.
3. Select desired WHITE RICE, BROWN RICE or BEANS. The cooker will and begin the cooking process when the delayed time has expired.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the DELAY TIMER to begin the delay timer process. Press -/+ to select the desired time in 30-minute increments.
6. Press the 4/KEEP WARM to turn on the pressure cooker. The LED display will light up.
7. Press the DELAY TIMER to begin the delay timer process. Press -/+ to select the desired time in 30-minute increments.
8. Select desired WHITE RICE, BROWN RICE or BEANS. The cooker will and begin the cooking process when the delayed time has expired.
9. Allow the pressure cooker to cool and release all excess pressure before attempting to open the lid. To speed up this process, manually move the steam vent to the EXHAUST position. *CAUTION!
10. Open the lid by turning it counterclockwise to unlock it. Remove the lid.
11. Check food for doneness. If cooking is complete, remove food for serving.
12. Once serving is complete, press the button to turn the pressure cooker off. Unplug from the power outlet when not in use.

HELPFUL HINTS

- You can delay the pressure cooker to delay cooking up to 15 hours.
- DELAY TIMER is not recommended for use on SLOW COOK, MEAT, and POULTRY.
- Exercise caution when moving the steam vent to the EXHAUST position. A large amount of hot steam will quickly escape once the vent is opened.
TO COOK WHITE RICE, BROWN RICE, BEANS

The steam vent should be closed when cooking Rice or Beans.

Using the provided measuring cup, add rice or beans to the inner pot.

NOTE: When cooking beans or legumes add 3 cups of water to each cup of beans or legumes.

For white rice, fill the inner pot with water to the line that matches the number of uncooked cups. For example, for two cups of uncooked rice you will fill to line labeled with a 2 or follow package directions.

Place the inner pot into the cooker.

Rinse rice or beans to remove excess starch if desired. Drain.

NOTE: When cooking beans or legumes add 3 cups of water to each cup of beans or legumes.

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.

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

The provided rice cooker cup is the equivalent to a ¾ standard US cup.

The pressure cooker will automatically start building pressure. Once pressure is achieved, the cooker will begin to operate.

Press /KEEP WARM button to turn on the pressure cooker. Press either WHITE RICE, BROWN RICE, or BEANS function button. The LED light will indicate the power level and the cooking minutes.

After the function has been selected, the cooker will start automatically.

To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock.

NOTE: If you wish to delay cooking for Rice or Beans, press DELAY TIMER button, the LED screen shows 0000 (the 2 green digits 00 will flash). Press HOUR button to set the pre-set time (30 min-15 hours). After 15 hours, the timer will start a new cycle. If you wish to choose the cooking time, press MIN button to select the time from 5-15min (After 15min, the timer will start a new cycle). If you wish to change the pressure level, press the PRESSURE SETTING button to choose 3P (high pressure)/2P (medium pressure)/1P (low pressure). After setting, press START button, the cooker will begin to operate.

The amount of water and food should not exceed 4/5 of the height of the inner pot. For food that will expand in water, the level should not exceed 3/5 of the inner pot. The minimum allowable level is 1/5 of the inner pot.
• Only use utensils safe for use on nonstick coatings. Metal utensils will damage the inner pot’s nonstick coating.
• To keep food warm in pressure cooker switch function to KEEP WARM.

CAUTION: Hot steam will release when vent is opened.

When cooking is complete, the pressure cooker will beep 3 times and automatically switch to KEEP WARM. Screen will read “00H0”.

Turn the steam vent EXHAUST to release pressure. Open the lid by turning it counterclockwise and remove the lid. CAUTION: Hot steam will release when vent is opened.

Check food for doneness. If cooking is complete, remove food for serving.

Once serving is complete, press the button to turn the pressure cooker off. Unplug from power outlet when not in use.

Plug the power cord into an available 120V AC wall outlet.

The pressure cooker will automatically start building pressure. Once pressure is achieved, the programmed time will begin to count down to “0”.

Press a KEEP WARM button. Press the BEEF or POULTRY button. The LED display will light up with each function’s pressure level respective time.

Press the BEEF or POULTRY button. The LED display will light up with each function’s pressure level respective time.

After the function has been selected, the cooker will start automatically.

The pressure cooker will automatically start building pressure. Once pressure is achieved, the programmed time will begin to count down to “0”.

You can press -/+ to set the cooking time from 25-40min (After 40 min, the timer will start a new cycle), and press PRESSURE SETTING for pressure levels: 3P-2P-1P (high/medium/low) is low pressure. After setting, press START/KEEP WARM button, the cooker will begin to operate.
TO COOK BEEF OR POULTRY (CONT.)

When cooking is complete, the pressure cooker will beep 3 times and automatically switch to KEEP WARM. Screen will read "00H0".

Check food for doneness. If cooking is complete, remove food for serving.

Once serving is complete, press the \ button to turn the pressure cooker off. Unplug from power outlet when not in use.

When cooking is complete, the pressure cooker will beep 3 times and automatically switch to KEEP WARM. Screen will read "00H0".

Check food for doneness. If cooking is complete, remove food for serving.

Once serving is complete, press the \ button to turn the pressure cooker off. Unplug from power outlet when not in use.

TO SLOW COOK

The steam vent should be in EXHAUST when slow cooking

Begin slow cooking by following steps 1 to 3 of “Pressure Cook” on page 8.

Press \ button. Press SLOW COOK button. The LED display will light up.

Adjust slow cook time to desired cooking time. Press the \ KEEP WARM button to begin the cooking process.

NOTE: cooking time can be adjusted from 2 hours to 9.5 hours.

• KEEP WARM allows food to be warm and ready for serving. However, do not leave food on KEEP WARM for longer than 12 hours.

• If you wish to choose the cooking time, press \ or + to set the timer from 2 hours-9.5 hours. After 9.5 hours, the timer will start a new cycle. After setting, press \ KEEP WARM button.

• The steam vent should be in EXHAUST position when slow cooking.
TO SLOW COOK (CONT.)

The steam vent should be in EXHAUST when slow cooking.

The pressure cooker will automatically start adjusting cooking temperature. Once temperature is achieved, the programmed time will begin to count down to zero.

When cooking is complete, the pressure cooker will beep 3 times and automatically switch to KEEP WARM. Screen will read "00H0".

Check food for doneness. If cooking is complete, remove food for serving.

Once serving is complete, press the button to turn the pressure cooker off. Unplug from power outlet when not in use.

Press SAUTÉ-THEN-SIMMER™  to begin sautéing and allow the cooker to preheat for 5 minutes.

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.
Add ingredients to be sautéed/ browning to the inner pot.

Using a long-handled wooden spoon, stir ingredients until sautéed/ browning to the desired level. DO NOT USE INCLUDED SERVING SPATULA WHILE SAUTÉING.

Add other called for ingredients and liquid to the inner pot.

Close the lid securely. After a few minutes, the cooker will automatically switch to SIMMER.

After a few minutes, the cooker will automatically switch to SIMMER.

Once the meal has cooked, the cooker will beep and automatically switch over to KEEP WARM.

When finished serving, turn the cooker off by pressing twice and unplug the power cord.

The steam vent should be in EXHAUST when slow cooking.

Begin slow cooking by following steps 1 to 3 of “Pressure Cook” on page 8.

Turn the steam vent to the EXHAUST position.

Plug the power cord into an available 120V AC wall outlet.

Place the steam rack into the center of the inner pot.

Place food to be steamed on top of the steam rack. Place food in a heatsafe bowl or dish then on rack that is included. You may also place certain foods on rack.

• For smaller foods, or to increase steaming space, a heat-safe dish may be placed on top of the steam rack. The dish should be small enough that space remains between the edges of the dish and the inner pot to allow steam to reach food.
**TO STEAM (CONT.)**

8. Plug the power cord into an available 120V AC wall outlet.

9. Press the power cord button. Press the STEAM button. The LED display will light up. Press + or - to adjust time by 1 minute increments.

10. After the function has been selected, the cooker will start automatically. Steam time can set adjust 5-30 min.

11. When the water inside begins to boil, the cooker will beep once. The pressure cooker will automatically start and the programmed time will begin to count down to zero.

12. After the function has been selected, the cooker will start automatically. Steam time can set adjust 5-30 min.

13. When cooking is complete, the pressure cooker will beep 3 times and automatically switch to KEEP WARM. Screen will read "00H0".

14. Once serving is complete, press the button to turn the pressure cooker off. Unplug from power outlet when not in use.

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**MEASURING TABLES**

**MEAT PRESSURIZING TABLE**

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**NOTE**

- 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.

- Altitude, humidity and outside temperature will affect cooking times.
- Above steaming charts are for reference only. Actual cooking times may vary.

**HELPFUL HINTS**

- The pressure cooker should be cleaned after each use. Use a non-abrasive cleaner and avoid any harsh chemicals.

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- Altitude, humidity and outside temperature will affect cooking times.
- Above steaming charts are for reference only. Actual cooking times may vary.

**HELPFUL HINTS**

- The pressure cooker should be cleaned after each use. Use a non-abrasive cleaner and avoid any harsh chemicals.
Remove the lid and valve cover. Wash the valve cover, lid top and underside with warm, soapy water using a sponge or dishcloth.

Wash the valve cover, lid top and underside with warm, soapy water using a sponge or dishcloth. Repeat process with steam rack, if used.

Remove the inner pot. Wash in warm, soapy water using a sponge or dishcloth.

- Remove Exhaust Valve and clean to prevent malfunction due to clogging.
- Remove valve cover located on the inside of lid to prevent malfunction due to clogging.
- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the pressure cooker when wet, it may damage this product, causing it to malfunction.
- Any other servicing should be performed by Aroma® Housewares Company. Contact Aroma® customer service at 1-800-276-6286, Monday to Friday 8:30AM-4:30PM PST.

TO CLEAN

Always unplug the cooker and allow it to cool completely before cleaning.

HELPFUL HINTS

- For even faster cleanup, the inner pot, spatula, ladle and steam rack can be washed in the top rack of the dishwasher!

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 Chunky Beef Goulash with Sweet Hungarian Paprika

**Ingredients**

- 3 tablespoons flour
- 1 1/2 teaspoons paprika
- 1 teaspoon black pepper
- 3 lb. boneless chuck roast, cut into 1-inch pieces

**Instructions**

1. In a plastic bag, combine flour, salt, and pepper. Add beef pieces to the bag and seal, shaking to coat beef with flour mixture.

2. Place oil in the inner pot and heat with SAUTE-THEN-SIMMER until hot.

3. Using tongs remove 1/2 of the coated beef pieces from bag and place in the inner pot. Brown the beef on all sides. Remove browned beef and repeat with the remaining beef pieces.

4. Return all beef to inner pot. Add paprika, bay leaf, tomatoes, garlic, onion and noodles. Close lid and set vent to AIRTIGHT. Select KEEP WARM 3 times to cancel and to power on. Select WHITE RICE. Press + twice to set time to 7 minutes.

5. When time has elapsed, unit will beep. Release steam by turning vent to EXHAUST. Use caution when releasing steam.

6. Open lid and serve.

Glazed Honey & Red Currant Chicken

**Ingredients**

- 2 tablespoons olive oil
- 3 shallots, chopped
- 8 oz. Crimini mushrooms, sliced
- 2 cups Arborio rice, uncooked
- 3 cups chicken broth
- 1/2 cup Parmesan cheese, freshly grated

**Instructions**

1. Place oil in the inner pot and heat with SAUTE-THEN-SIMMER until hot.

2. Add shallots and sauté until tender.

3. Add mushrooms and rice stirring often for 5 - 7 minutes.

4. Add broth and wine and stir again.

5. Close lid and set vent to AIRTIGHT.

6. When time has elapsed, unit will beep. Release steam by turning vent to EXHAUST. Use caution when releasing steam.

7. Open lid. Stir rice before serving, adding the parmesan to blend and melt. Serve right away.

For additional pressure cooker recipes, or even to submit your own, visit our website at www.AromaCo.com
**Mediterranean Lamb Medallions with Couscous**

**Ingredients**
- 2 tablespoons olive oil
- ¼ teaspoon black pepper
- 1½ lbs. boneless lamb loin
- 1 cup chicken broth
- ½ teaspoon dried thyme
- ½ teaspoon ground marjoram
- ½ teaspoon ground sage
- 2 teaspoons fresh mint, chopped, divided
- 1 green pepper, cored and roughly chopped
- 2 cups instant couscous, uncooked

1. Place oil in the inner pot and heat with MEAT or POULTRY until hot.
2. Rub the pepper over the lamb and place the meat in the cooker, browning on all sides in the oil.
3. Add the chicken broth, herbs and green pepper.
4. Turn the pressure cooker off.
5. Close the lid securely and set the steam vent to “AIRTIGHT.”
6. Set to high pressure (3P) and cook for 35 to 40 minutes, or until the meat’s internal temperature registers 150°F.
7. Release the pressure. Remove the lid, remove lamb and let stand for 10 minutes. Slice.
8. Add water, if needed, to equal 2 cups of liquid in the inner pot. Bring to a boil on Steam.
9. Add the couscous. Cover and turn off. Let stand about 5 minutes until the liquid has been absorbed.
10. Serve the lamb slices over the couscous.

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**Fresh Brussels Sprouts with White Wine Vinaigrette**

**Ingredients**
- 4 slices bacon
- 3 tablespoons shallots, peeled, chopped
- 8 oz. crimini mushrooms, wiped clean, sliced
- 2 cups chicken broth
- 1 cup dry white wine
- 1 cup water chestnuts, thinly sliced
- 2 tablespoons green onions, chopped
- ¼ cup olive oil
- 3 tablespoons white wine vinegar
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 medium yellow onion, peeled, halved
- ½ cup Gruyere cheese, shredded

1. Slice bacon into thin strips and place in the inner pot.
2. Select SAUTE-THEN-SIMMER and brown bacon until crisp. Remove to a paper towel and crumble when cool. Set aside.
3. Add the sprouts to the bacon drippings and stir often. Discard any excess dripping and add 1 cup of water.
4. Close lid and set vent to AIRTIGHT. Select KEEP WARM to cancel and select PRESSURE SETTING. Use +/- to set to 3P (medium pressure; 4 minutes).
5. When time has elapsed, unit will beep. Release steam by turning vent to EXHAUST. Use caution when releasing steam.
6. Spoon sprouts into a serving bowl.
7. In a small bowl, whisk together all, vinegar, salt, and pepper. Add water chestnuts and onions and pour over sprouts.
8. Top with bacon crumbles and serve warm while hot or cover and chill for 4 hours.

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**Golden Caramelized Onion Soup with Gruyere Cheese**

**Ingredients**
- 1 tablespoon butter
- 1 medium yellow onions, peeled, thinly sliced
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¾ cups Gruyere cheese, shredded

1. Place the butter in the inner pot and heat with MEAT or POULTRY until melting.
2. Rub the pepper over the lamb and place the meat in the cooker, browning on all sides in the oil.
3. Add the chicken broth, herbs and green pepper.
4. Turn the pressure cooker off.
5. Close the lid securely and set the steam vent to “AIRTIGHT.”
6. Set to high pressure (3P) and cook for 35 to 40 minutes, or until the meat’s internal temperature registers 150°F.
7. Release the pressure. Remove the lid, remove lamb and let stand for 10 minutes. Slice.
8. Add water, if needed, to equal 2 cups of liquid in the inner pot. Bring to a boil on Steam.
9. Add the couscous. Cover and turn off. Let stand about 5 minutes until the liquid has been absorbed.
10. Serve the lamb slices over the couscous.

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**For additional pressure cooker recipes, or even to submit your own, visit our website at www.AromaCo.com**
WARRANTY

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for five years from provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, 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 cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

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

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: ___________________________

NOTE

• Proof of purchase is required for all warranty claims.