Questions or concerns about your 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](http://www.AromaCo.com/Support)
Congratulations on your purchase of the Aroma® Professional 12-Cup Rice Cooker, Multicooker & Food Steamer! In no time at all, you’ll be making delicious rice at the touch of a button. Whether long, medium or short grain, this cooker is specially calibrated to prepare a variety of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

Your new Aroma® Professional rice cooker is also ideal for convenient, one-pot meals for the whole family. Use the “Steam” function to prepare healthy meals by locking in the natural flavor and nutrients of food without added oil and fat— for meals that are as easy as they are nutritious. Or cook delicious and tender homemade roasts, stews and more with the “Slow Cook” function. It sets from 2 to 10 hours to easily prepare all of your family’s slow-cooked favorites. Aroma’s patent-pending Sauté-Then-Simmer™ (STS™) is ideal for Spanish rice, risottos, pilafs, packaged meal helpers, stir frys and more. It sautés foods at a high heat and automatically switch over to its simmer mode once liquid is added. The “Soup” function is great for preparing savory stews and stocks. And the “Oatmeal” and “Porridge” function does the trick when it comes to cooking hearty oatmeal and porridge. The “Cake” function lets you whip up cakes and other sweet desserts with ease, eliminating the need to closely monitor “baking” so you have more time. Once your rice cooker is finished cooking your desired meal or dessert, it will automatically switch to KEEP WARM setting, so there’s no need to worry about overcooking.

This manual contains instructions for using your rice cooker and its convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming. Several delicious recipes are online at www.AromaTestKitchen.com

For more information on your Aroma® Professional rice cooker, or for product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com

See what’s cooking with Aroma online!

www.AromaTestKitchen.com /AromaHousewares

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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 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 rice cooker as it is extremely hot and may cause scalding.

15. Use only with a 120V AC power outlet.


17. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.

18. Always make sure the outside of the inner cooking 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 cooking pot with the Keep-Warm function on for more than 12 hours.

21. To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.

22. To disconnect, first power off the unit, then remove the plug from the wall outlet.

23. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.

24. To avoid spills and burns, do not carry rice cooker by the lid handle.

25. Do not wrap or tie cord around appliance.

26. Intended for countertop use only.

27. 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.
IMPORTANT SAFEGUARDS

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.
DIGITAL CONTROLS

The button serves two purposes. turns the cooker on and off. The button begins cooking on the selected function.

**WHITE RICE** cooks delicious white rice automatically.

**BROWN RICE** is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

**QUICK RICE** is a great time-saving option for rice in a pinch.

**DELAY TIMER** sets up to 15 hours for rice or porridge ready when it’s needed. Add rice and water in the morning and set the timer for mealtime at night.

Adjusts time for **PORRIDGE, SOUP, STEAM, STEW** and **SLOW COOK**.

One press of will cancel a setting. A second press will set the cooker to setting.

**MENU** allows the cooker to be set to one of its 8 specialized cooking functions: Porridge, STST™, Oatmeal, Soup, Steam, Stew, Slow Cook and Cake.

**PORRIDGE** brings contents to a boil and low simmer for savory rice porridge.

Aroma’s patent-pending Sauté-Then-Simmer™ (STS™) Technology will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added.

**OATMEAL** is perfect for preparing a hearty breakfast classic.

**SOUP** is great for preparing all kinds of savory or creamy soups.

**STEAM** is perfect for healthy sides and main courses. Set the food needs to steam, it will begin to countdown once water reaches a boil and shut off once time has elapsed.

**STEW** prepares tender results for stewing vegetables and meats.

**SLOW COOK** sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews.

**CAKE** “bakes” cakes and other treats.
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 properly as they can pose a risk to children.
4. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe outer body of cooker clean with a damp cloth.

NOTE

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

The provided rice cooker cup is the equivalent to a ¾ standard US cup.
TO USE QUICK RICE

The rice produced by QUICK RICE will not be to the same quality as rice made using WHITE RICE or BROWN RICE, but it’s an excellent option for cooked rice in a pinch.

To use QUICK RICE, follow the steps for “To Cook Rice” beginning on page 7. Rather than pressing one of the standard rice function buttons, press QUICK RICE.

If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time.

### WHITE RICE

<table>
<thead>
<tr>
<th>WHITE RICE UNCOOKED CUPS</th>
<th>COOKING TIME WITH “QUICK RICE” FUNCTION</th>
<th>APPROX. TIME SAVINGS COMPARED TO “WHITE RICE” FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Cups</td>
<td>22-27 Min.</td>
<td>17 Min.</td>
</tr>
<tr>
<td>4 Cups</td>
<td>24-29 Min.</td>
<td>17 Min.</td>
</tr>
<tr>
<td>6 Cups</td>
<td>31-36 Min.</td>
<td>22 Min.</td>
</tr>
</tbody>
</table>

### BROWN RICE

<table>
<thead>
<tr>
<th>BROWN RICE UNCOOKED CUPS</th>
<th>COOKING TIME WITH “QUICK RICE” FUNCTION</th>
<th>APPROX. TIME SAVINGS COMPARED TO “BROWN RICE” FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Cups</td>
<td>48-53 Min.</td>
<td>25 Min.</td>
</tr>
<tr>
<td>4 Cups</td>
<td>48-53 Min.</td>
<td>30 Min.</td>
</tr>
<tr>
<td>6 Cups</td>
<td>48-53 Min.</td>
<td>35 Min.</td>
</tr>
</tbody>
</table>

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

NOTE
TO 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. For example, if cooking two cups of uncooked rice, water should be filled to line 2 in the inner pot.
4. Place the inner pot into the cooker.

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.

HELPFUL HINTS
- If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat/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 10.
TO COOK RICE (CONT.)

5. Close the lid securely.

6. Plug into an available 120V AC outlet.

7. Press the button to turn on the cooker.

8. Press desired function WHITE RICE, BROWN RICE or QUICK RICE function depending on the type of rice being cooked. The indicator light will confirm which function is selected.

9. Press the START button to begin cooking the rice. The digital display will show a “chasing” pattern and the indicator light will become solid to indicate that it is cooking.

10. The cooker will countdown the final 12 minutes of cook time.

11. Once rice is finished, the cooker will beep and automatically switch to KEEP WARM. The digital display will show the number of hours the cooker has been on KEEP WARM, beginning with “0”.


12 For best results, stir the rice with the serving spatula to distribute any remaining moisture.

13 When finished serving rice, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads ----. Press \( \) to turn off cooker.

14 Unplug the power cord from the power outlet.

**NOTE**

- Brown rice requires a longer cooking cycle than white rice due to the extra bran layers on the grain. If it appears the cooker is not immediately cooking this is due to the a low-heat soak cycle that precedes cooking to produce fluffier grains.
- Rice should not be left in the cooker on KEEP WARM for more than 12 hours.
### RICE/WATER MEASUREMENT TABLE

<table>
<thead>
<tr>
<th>UNCOOKED RICE</th>
<th>RICE WATER LINE INSIDE POT</th>
<th>APPROX. COOKED RICE YIELD</th>
<th>COOKING TIMES</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Rice Cooker Cups*</td>
<td>Line 2</td>
<td>4 Rice Cooker Cups*</td>
<td>WHITE RICE: 39-44 Min. BROWN RICE: 72-77 Min.</td>
</tr>
<tr>
<td>3 Rice Cooker Cups*</td>
<td>Line 3</td>
<td>6 Rice Cooker Cups*</td>
<td>WHITE RICE: 43-48 Min. BROWN RICE: 75-80 Min.</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
<td>Line 4</td>
<td>8 Rice Cooker Cups*</td>
<td>WHITE RICE: 46-52 Min. BROWN RICE: 78-83 Min.</td>
</tr>
<tr>
<td>5 Rice Cooker Cups*</td>
<td>Line 5</td>
<td>10 Rice Cooker Cups*</td>
<td>WHITE RICE: 47-52 Min. BROWN RICE: 80-85 Min.</td>
</tr>
</tbody>
</table>

* Cups referenced are with the included rice cooker measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. The included measuring cup is equal to a standard ¾ US cup.

- 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 rice waiting for you when you get home? Use the “Delay Timer.” Simply add rice and water in the morning and set the DELAY TIMER to the number of hours when rice will be needed. See “To Use Delay Timer” on page 11 for instructions.
- This chart is only a general measuring guide.
TO USE THE DELAY TIMER

Follow steps 1 to 7 of “To Cook Rice” on pages 7 and 8.

Select WHITE RICE, BROWN RICE or PORRIDGE followed by pressing DELAY TIMER immediately after.

The display will begin at 1:00 hour for WHITE RICE and 2:00 hours for BROWN RICE or PORRIDGE once selected.

Press HOUR/MINUTE to modify time and then press START to set. The digital display will show the amount of time remaining before rice begins cooking and the indicator light will become solid.

Once the rice begins cooking, the digital display will show a “chasing” pattern.

NOTE

- Due to the longer cooking time needed, the BROWN RICE setting may only be delayed for 2 or more hours.
- The DELAY TIMER will only work with the WHITE RICE, PORRIDGE and BROWN RICE functions.

HELPFUL HINTS

- If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
Once rice is finished, the cooker will beep and automatically switch to KEEP WARM. The digital display will show the number of hours the cooker has been on KEEP WARM, beginning with “0”.

For best results, stir the rice with the serving spatula to distribute any remaining moisture.

When finished serving rice, turn the cooker off by pressing KEEP WARM/CANCEL so digital display reads ----. Press ✖ to turn off cooker.

NOTE

• Rice should not be left in the cooker on KEEP WARM for more than 12 hours.

Unplug the power cord from the power outlet.
Add food to be slow cooked to the inner pot.

Place the inner pot into the cooker.

Close the lid securely.

Plug into an available 120V AC outlet.

Press \( \textcolor{red}{\text{(1)}} \) to turn the cooker on. Pressing MENU will cycle through functions.

Cycle through MENU to select SLOW COOK. 2:00 will be displayed on screen until START is selected.

**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.
TO SLOW COOK (CONT.)

Use the HOUR/MINUTE buttons to set the time. These buttons will adjust cooking time in one hour/ten minute increments between 2 and 10 hours.

Press the START button to begin slow cooking at the selected time. The digital display will show the remaining cooking time and the indicator light will become solid when cooking begins.

The digital display will count down in one minute increments from the selected time.

Once the selected time has passed, the cooker will beep and switch to KEEP WARM mode. The digital display will show the number of hours the cooker has been on KEEP WARM beginning with “0”.

Open the lid to check food for doneness. If fully cooked, remove food for serving.

When finished serving, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads ----. Press 🔗 to turn off cooker.

Unplug the power cord from the power outlet.

• Do not leave food on KEEP WARM for more than 12 hours.
TO STEAM

1. Using the provided measuring cup, add 3 cups water to the inner pot.

2. Place the cooking pot into the cooker.

3. Place food to be steamed onto the steam tray.

4. Place the steam tray into the cooker.

**NOTE**
- If too little water is added, the cooker will stop prematurely.
- 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.

**HELPFUL HINTS**
- If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.
- Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 20.
CLOSE THE LID SECURELY.

PLUG INTO AN AVAILABLE 120V AC OUTLET.

PRESS \( \square \) TO TURN THE COOKER ON.

CYCLE THROUGH MENU TO SELECT STEAM. PRESS ON | OFF TO START. 0:05 WILL BE DISPLAYED ON SCREEN UNTIL START IS SELECTED.

**NOTE**

- When in STEAM mode, the HOUR button increases the steam time by 1 minute and MINUTE button decreases the time by 1 minute.

USE THE HOUR/MINUTE BUTTONS TO SET THE TIME. THESE BUTTONS WILL ADJUST COOKING TIME IN ONE MINUTE INCREMENTS BETWEEN 0:05 AND 0:30 MINUTES.
Press START to begin steaming at the selected time. The digital display will show the remaining cooking time and the indicator light will become solid to indicate that it is cooking.

Once the water reaches a boil, the digital display will count down in one minute increments from the selected time.

Once the selected time has passed, the cooker will beep and switch to KEEP WARM mode. The digital display will show the number of hours the cooker has been on KEEP WARM beginning with “0”.

Check steamed food for doneness. If finished steaming, carefully remove the steam tray. Wear a protective, heat-resistant glove when removing to avoid possible injury.

When finished serving, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads ----. Press 1 to turn off cooker.

Unplug the power cord from the power outlet.
TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

To steam while cooking rice, begin cooking rice by following steps 1 to 9 of “To Cook Rice” on pages 7 and 8.

1. Place food to be steamed onto the steam tray.
2. Using caution to avoid escaping steam, open the lid.
3. Place steam tray into the cooker.
4. Close the lid securely.

**NOTE**
- Do not attempt to cook more than 4 cups (uncooked) of rice if steaming and cooking rice simultaneously. The steam tray will not fit properly if more than 8 cups of rice are cooked.
- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the “Rice/Water Measurement Table” on page 10 for approximate rice cooking times.
- 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.

**HELPFUL HINTS**
- Refer to the steaming tables for meats and vegetables on page 20 for hints and approximate steaming times. See the “Rice/Water Measurement Table” included on page 10 for approximate rice cooking times.
TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)

14. Using caution, open the lid to check food for doneness.

15. Check steamed food for doneness. If finished steaming, carefully remove the steam tray. Wear a protective, heat-resistant glove when removing to avoid possible injury.

16. Allow the cooker to continue cooking rice.

17. Once the selected time has passed, the cooker will beep and switch to KEEP WARM mode. The digital display will show the number of hours the cooker has been on KEEP WARM beginning with “0”.

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/CANCEL so digital display reads ----. Press ◊ to turn off cooker.

20. Unplug the power cord from the power outlet.

• Rice should not be left in the cooker on KEEP WARM for more than 12 hours.
# STEAMING TABLES

When steaming, Aroma® recommends using 2 cups of water with the provided measuring cup.

## Meat Steaming Table

<table>
<thead>
<tr>
<th>MEAT</th>
<th>STEAMING TIME</th>
<th>SAFE INTERNAL TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>25 Min.</td>
<td>140°F</td>
</tr>
<tr>
<td>Chicken</td>
<td>30 Min.</td>
<td>165°F</td>
</tr>
<tr>
<td>Pork</td>
<td>30 Min.</td>
<td>160°F</td>
</tr>
<tr>
<td>Beef</td>
<td>Medium = 25 Min.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Medium-Well = 30 Min.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Well = 33 Min.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>160°F</td>
</tr>
</tbody>
</table>

## Vegetable Steaming Table

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>STEAMING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>6-8 Minutes</td>
</tr>
<tr>
<td>Cabbage</td>
<td>5-7 Minutes</td>
</tr>
<tr>
<td>Carrots</td>
<td>11-13 Minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>7-9 Minutes</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>12-16 Minutes</td>
</tr>
<tr>
<td>Green Beans</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Peas</td>
<td>4-6 Minutes</td>
</tr>
<tr>
<td>Potatoes</td>
<td>28-33 Minutes</td>
</tr>
<tr>
<td>Spinach</td>
<td>2-4 Minutes</td>
</tr>
<tr>
<td>Squash</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Zucchini</td>
<td>9-11 Minutes</td>
</tr>
</tbody>
</table>

### 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.
TO USE SAUTÉ-THEN-SIMMER™

1. Add ingredients to be sautéed or browned to the inner pot.
2. Place the inner pot into the cooker.
3. Plug into an available 120V AC outlet.
4. Press the button to turn on the cooker.
5. Cycle through MENU to select STS™. Press ON | OFF to START sautéing.
6. The digital display will show a “chasing” pattern and the indicator light will become solid to indicate that it is cooking. Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level.

- 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.

- 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.
TO USE SAUTÉ-THEN-SIMMER™ (CONT.)

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

8. Close the lid securely and allow the cooker to cook.

9. After a few minutes, the cooker will automatically switch to its “Simmer” mode. The cooker will countdown the final 12 minutes of cook time.

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

11. When finished serving, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads ----. Press \( \text{1} \) to turn off cooker.

12. Unplug the power cord from the power outlet.

• Food should not be left in the cooker on KEEP WARM for more than 12 hours.

• If sautéing only, after food has been sautéed/brown to the desired level, press the POWER/KEEP WARM button to switch the cooker to its KEEP WARM setting to keep sautéed food warm and fresh for serving.
TO USE THE SOUP/STEW FUNCTION

1. Add ingredients to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug into an available 120V AC outlet.

• The “Soup” function is a programmed cooking setting that operates for a minimum of 2 hours before switching to the KEEP WARM setting.
• 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.

NOTE

• The “Stew” function is also great for chili.

HELPFUL HINTS
Press (●) to turn the cooker on.

Press the MENU button to cycle to SOUP or STEW. The indicator light will confirm which function is selected. Digital display should read 2:00.

Use the HOUR/MINUTE buttons to set the time. Adjust cooking time in one hour/ten minute increments between 2 and 8 hours for soup. Between 1 and 4 hour for stew. Press ON | OFF to START.

Once the selected time has passed, the cooker will beep and switch to KEEP WARM. The digital display will show the number of hours the cooker has been on KEEP WARM beginning with “0”.

Once food is finished, the cooker will beep and automatically switch to its KEEP WARM setting. The digital display will show the number of hours the cooker has been on the KEEP WARM setting,” beginning with “0”.

When finished serving, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads -----. Press (●) to turn off cooker.

Unplug the power cord from the power outlet.

• Food should not be left in the cooker on KEEP WARM for more than 12 hours.

• Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon to assist with cooking.

NOTE

HELPFUL HINTS
TO USE THE OATMEAL FUNCTION

1. Follow packaging instructions for suggested oatmeal/water ratio, add oatmeal and water to the inner pot.

2. Place the inner pot into the cooker.

3. Close the lid securely.

4. Plug into an available 120V AC outlet.

• 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.

• The “Oatmeal” function is also great for other types of porridge.
Press the MENU button to cycle to OATMEAL. The indicator light will confirm which function is selected.

Press the START button to begin cooking on the selected function. The digital display will show a “chasing” pattern and the indicator light will become solid to indicate that it is cooking.

The cooker will countdown the final minutes of cook time starting at 10 minutes.

Once oatmeal is finished, the cooker will beep and automatically switch to its KEEP WARM setting. The digital display will show the number of hours the cooker has been on the KEEP WARM setting, beginning with “0”.

When finished serving, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads ----. Press to turn off cooker.

Unplug the power cord from the power outlet.

- Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon to assist with cooking.

- Oatmeal should not be left in the cooker on KEEP WARM for more than 12 hours.

### HELPFUL HINTS

### NOTE

Unplug the power cord from the power outlet.

- Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon to assist with cooking.

- Oatmeal should not be left in the cooker on KEEP WARM for more than 12 hours.
TO USE THE PORRIDGE FUNCTION

1. Add rice and water to corresponding water line inside the inner pot.

2. Place the inner pot into the cooker.

3. Close the lid securely.

4. Plug into an available 120V AC outlet.

5. Press \(\bigcirc\) to turn the cooker on.

6. Press the MENU button to cycle to PORRIDGE. The indicator light will confirm which function is selected.

7. Use the HOUR/MINUTE buttons to set the time. These buttons will adjust cooking time in one hour/ten minute increments between 1:00 to 2:00 hours. Press ON | OFF to begin cooking.
TO USE THE PORRIDGE FUNCTION (CONT.)

8. The cooker will countdown the final minutes of cook time starting at 12 minutes.

9. Once porridge is finished, the cooker will beep and automatically switch to its KEEP WARM setting. The digital display will show the number of hours the cooker has been on the KEEP WARM setting, beginning with “0”.

10. When finished serving, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads ----. Press [ ] to turn off cooker.

11. Unplug the power cord from the power outlet.

HELPFUL HINTS
- Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon to assist with cooking.

NOTE
- Oatmeal should not be left in the cooker on KEEP WARM for more than 12 hours.
- 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.
TO USE THE CAKE FUNCTION

1. Follow instructions on cake mix packaging or recipe to mix liquid ingredients and cake mix. Add cake mix into the inner pot.

2. Place the inner pot into the cooker.

3. Close the lid securely.

4. Plug into an available 120V AC outlet.

5. Press \(\bigcirc\) to turn the cooker on.

6. Press the MENU button to cycle to CAKE. The indicator light will confirm which function is selected.

**NOTE**

- Before placing the inner pot into the cooker, check that the inner is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- The Cake function will run for 50 minutes before switching to Keep Warm. Adjust cook time accordingly depending on the recipe being used.
7. Press the START button to begin cooking on the selected function. The digital display will show a “chasing” pattern and the indicator light will become solid to indicate that it is cooking.

8. The cooker will countdown the final minutes of cook time starting at 10 minutes.

9. Once cake is finished, the cooker will beep and automatically switch to its KEEP WARM setting. The digital display will show the number of hours the cooker has been on the KEEP WARM, beginning with “0”.

10. Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Wear a protective, heat-resistant glove when removing to avoid possibly injury. Turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads ----. Press \(\text{\textdollar}\) to turn off cooker.

11. • Cake should not be left in the cooker on KEEP WARM for more than 12 hours. Remove cake immediately for best results.

• Check cake for doneness by placing a toothpick into the cake. If it comes out clean the cake is ready!

• If cake does not seem fully cooked in the middle leave in KEEP WARM for 5 minutes or until desired doneness is reached.

NOTE

HELPFUL HINTS

Unplug the power cord from the power outlet.
TO CLEAN

1. Remove the steam vent.
2. Hand wash the inner pot and all accessories or wash them in the dishwasher's top rack.
3. Wipe cooker body clean with a damp cloth.
4. Thoroughly dry cooker body and all accessories.
5. Reassemble for next use.

**NOTE**
- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares. Contact Aroma® customer service at 1-800-276-6286, Monday to Friday 8:30AM-4:30PM PST.
### TROUBLESHOOTING

Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.

<table>
<thead>
<tr>
<th>Issue</th>
<th>Solution Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice is too dry/hard after cooking.</td>
<td>If your rice is dry or hard/chewy when the cooker switches to KEEP WARM mode, 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 through. Close the lid and select the WHITE RICE function. 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.</td>
</tr>
<tr>
<td>Rice is too moist/soggy after cooking.</td>
<td>If your rice is too moist or soggy when the cooker switches to KEEP WARM mode, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) 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.</td>
</tr>
<tr>
<td>The bottom layer of rice is browned/caramelized.</td>
<td>The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to KEEP WARM will also help to reduce browning/caramelizing.</td>
</tr>
</tbody>
</table>
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.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 4:30 PM, Pacific Time
Website: www.AromaCo.com

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: ________________________________

• Proof of purchase is required for all warranty claims.