

AROMA®



instruction manual

ARC-994SB

Rice & Grain Multicooker

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Multicookers



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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 power 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 power 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 power 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 power 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 power cord around appliance.
25. Intended for countertop use only.
26. **WARNING:** Spilled food can cause serious burns. Keep appliance and power cord away from children. Never drape power cord over edge of counter, never use outlet below counter, and never use with an extension power 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 & cord away from children.</p> <p>NEVER</p> <ul style="list-style-type: none">• Drape cord over edge of counter.• Use outlet below counter.• Use extension cord. |
|--|--|

Polarized Plug

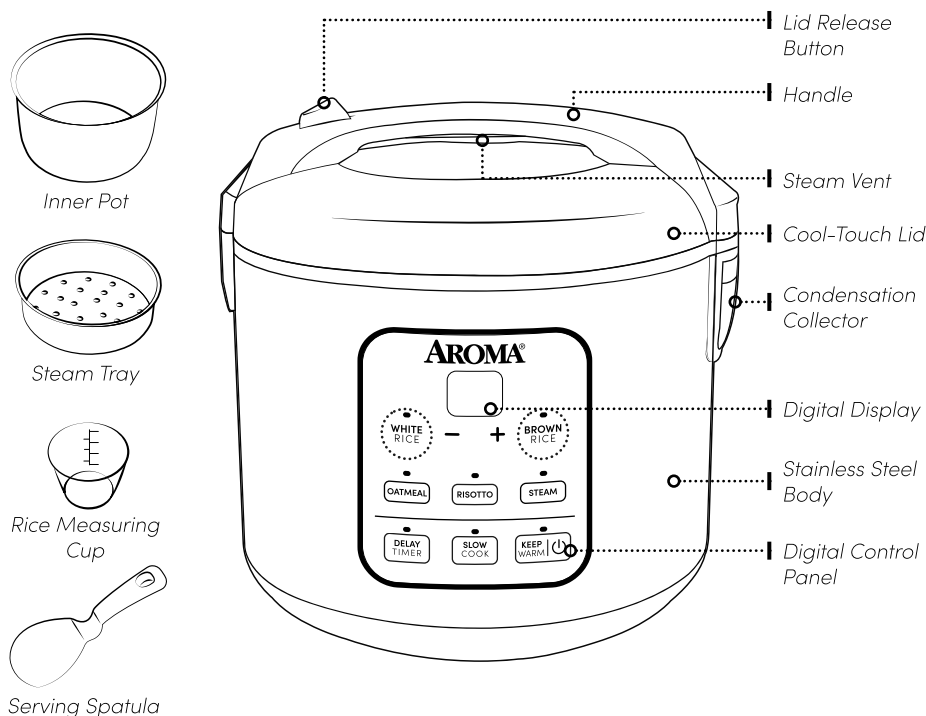
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Digital Controls



Turns the cooker on/off or cancels a current function.

Keep Warm

Manually sets to **Keep Warm**, perfect for keeping food at a ready-to-serve temperature.

Delay Timer

Allows for food to be ready right when it's needed. Add ingredients in the morning and come home to delicious meals ready to eat!



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

Steam

Using the included steam tray, steaming healthy sides and main courses has never been easier.

Slow Cook

Slow cooks meals from 2 to 10 hours with the press of a button.

Brown Rice

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

White Rice

Cooks fluffy, delicious rice automatically.

Oatmeal

Quick and healthy breakfast with no need to stir. Use with the **Delay Timer** to prepare oatmeal overnight and have it ready-to-eat in the morning!

Risotto

Sautés food at high heat then automatically switches to simmer mode once liquid is added. Perfect for risotto, Spanish rice, chili, stir-frys 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.

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.

TROUBLESHOOTING

Rice is too dry/hard after cooking.

- Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the **White Rice** function once more. When the cooker switches to **Keep Warm**, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

Rice is too moist/soggy after cooking.

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

6.

Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.
- Any other servicing should be performed by Aroma® Housewares.

Helpful Hints:

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



Note:

- Because 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 at 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 at 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 that matches the number of cups of rice being cooked.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the (⏻) button to turn on the cooker.
7. Press **White Rice** or **Brown Rice**, depending upon the type of rice being cooked.
8. The cooking indicator light will illuminate and the display will show a chasing pattern.
9. The cooker will count down the final 6 minutes (white rice) and the final 10 minutes (brown rice) of cook time.
10. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
12. When finished serving rice, turn the cooker off by pressing the (⏻) button twice 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.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

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 10.

COOKING GRAINS

1. Using the provided measuring cup, add grains to the inner pot.
2. Rinse grains with water to remove excess starch. Drain.
3. Fill the inner pot with water, referring to the "Multigrain & Water Measurement Table" on page 11.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn on the rice cooker.
7. Press **White Rice**, **Brown Rice**, **Oatmeal**, **Risotto** button, depending on the type of grain being cooked.
8. The indicator light will illuminate and the digital display will show a "chasing" pattern.
9. The digital display will show a countdown for the final 10 minutes of cook time.
10. Once cooking is complete, the rice cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the rice cooker off by pressing the (⏻) button twice and unplug the power cord.

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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.
- Some grains require a much longer cooking cycle than others due to the extra bran layers on the grains. The **Brown Rice** function on this cooker allow extra time and adjusted heat settings in order to cook the grains 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 precedes the cooking cycle to produce better results.
- Food 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 U.S. cup is an exact replacement.

OATMEAL

1. Using the provided measuring cup, add oatmeal to the inner pot.
 2. Fill with water according to packaging instructions.
 3. Place the inner pot into the cooker and close the lid securely.
 4. Plug into an available 120V AC outlet.
 5. Press (⏻) 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. Once cooking is complete, the rice cooker will beep and automatically switch to Keep Warm.
 9. When finished serving, turn the rice cooker off by pressing the (⏻) button twice and unplug the power cord.
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RISOTTO

1. Press (⏻) 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 with a long-handled wooden spoon.
 5. When finished sautéing, add any other desired ingredients and stir in liquid.
 6. Close the lid and the cooker will automatically reduce its heat and enter into 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 (⏻) button twice and unplug the power cord.
-



Caution:

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.

Note:

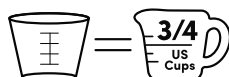
When oatmeal/water ratio is not available, use a 1:2.5 ratio. In such cases, do not use more than 1 cup of oatmeal.

Rice & Water

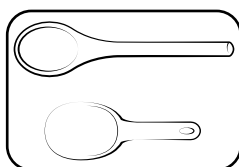
Measurement Table

| Uncooked Rice Cups* | Rice Water Line (inside pot) | Approx. Cooked Rice Yield* | Cooking Times |
|---------------------|------------------------------|----------------------------|--|
| 1 Cups | Line 1 | 2 Cups | White Rice: 32-37 Min. Brown Rice: 58-63 Min. |
| 2 Cups | Line 2 | 4 Cups | White Rice: 36-41 Min. Brown Rice: 64-69 Min. |
| 3 Cups | Line 3 | 6 Cups | White Rice: 40-45 Min. Brown Rice: 70-75 Min. |
| 4 Cups | Line 4 | 8 Cups | White Rice: 43-48 Min. Brown Rice: 75-80 Min. |

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



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



Note:

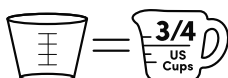
- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect rice without the wait? Use the **Delay Timer**. Simply add rice and water in the morning and set the **Delay Timer** for when rice will be needed that night. See "Delay Timer" on page **13** for more details.
- This chart is only a general measuring guide, rice/water measurements may vary.

Multigrain & Water

Measurement Table

| Grain | Uncooked Grain | Liquid | Approx. Cooked Grain Yield | Max. Uncooked Grain* | Function | Cooking Times |
|-----------------|----------------|-----------|----------------------------|----------------------|--------------------------------|---------------|
| Arborio | 1 Part | 2 Parts | 2 Parts | 2 Cups | Steam/ Risotto | 12-17 Min. |
| Barley | 1 Part | 2 Parts | 2.5 Parts | ½ Cup | Delay Timer & Brown Rice | 5 Hours |
| Bulgur | 1 Part | 2 Parts | 2.5 Parts | 2 Cups | Brown Rice | 35-50 Min. |
| Couscous | 1 Part | 1 Part | 2 Parts | 4 Cups | White Rice | 29-60 Min. |
| Quinoa | 1 Part | 1.5 Parts | 2.5 Parts | 4 Cups | White Rice | 32-48 Min. |
| Oatmeal | 1 Part | 2.5 Parts | 2 Parts | 1 Cup | Oatmeal | 35-42 Min. |

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



Note:

- Rinse grain 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.
- When cooking barley, you must use the **Delay Timer** for 4 hours in combination with the **Brown Rice** function. The additional soaking time will ensure good flavor and texture.
- For best results when cooking barley or bulgar, let both grains sit on **Keep Warm** for 10 minutes before serving.

SLOW COOK

1. Add food to be slow cooked to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the (⏻) button to turn on the cooker.
5. Press **Slow Cook**. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
6. 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.
7. Once the desired 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.
8. The digital display will count down in one hour increments from the selected time.
9. Once the entered time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
10. Open the lid to check that food is done. If fully cooked, remove food for serving.
11. When finished serving, turn the rice cooker off by pressing the (⏻) button twice 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**.

DELAY TIMER

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. If cooking rice or grain, refer to the "Rice & Water Measurement Table" on page 10 or the "Multigrain & Water Measurement Table" on page 11 and fill with water accordingly. If cooking oatmeal, fill with water according to the package instructions.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the (⏻) button to turn on the cooker.
7. 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** or **Oatmeal** and 2 to 15 for **Brown Rice**.
8. Once the needed time is selected, press the **White Rice**, **Brown Rice** or **Oatmeal** button, depending on the type of grain being cooked.
9. The digital display will count down from the time selected.
10. Once food begins cooking, a chasing pattern will appear in the display.
11. The cooker will count down the final cook time.
12. Once rice or grain is finished, the cooker will beep and automatically switch to **Keep Warm**.
13. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
14. When finished serving rice, turn the cooker off by pressing the (⏻) button twice 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.
- Food 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.

STEAM

1. Using the provided measuring cup, add 2 rice measuring cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place food to be steamed onto the provided steam tray.
4. Place the steam tray into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the (⏻) button to turn on the cooker.
7. Press the **Steam** button. The digital display will show a flashing 5 to represent five minutes of steam time.
8. 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.
9. 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.
10. When the water reaches a boil, the digital display will count down in one minute increments from the selected time.
11. Once the selected time has passed, the cooker will beep and switch to **Keep Warm**.
12. 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.
13. When finished steaming, turn the cooker off by pressing the (⏻) button twice 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.

STEAM & COOK RICE

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. Refer to the "Rice & Water Measurement Table" on page 10 or the "Multigrain & Water Measurement Table" on page 11 and fill with water accordingly.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the (b) button to turn on the cooker.
7. Press **White Rice** or **Brown Rice** depending upon the type of grain being cooked.
8. The cooking indicator light will illuminate and the display will show a chasing pattern.
9. Place food to be steamed onto the provided steam tray.
10. Using caution to avoid escaping steam, open the lid.
11. Place the steam tray into the cooker and close the lid securely.
12. When food is finished steaming, remove the steam tray. Use a protective, heat-resistant glove when removing to avoid possible injury.
13. Allow the cooker to continue cooking. The digital display will show a countdown for the final 10 minutes of cook time.
14. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
15. For best results, stir with the serving spatula to distribute any remaining moisture.
16. When finished serving, turn the cooker off by pressing the (b) button twice and unplug the power cord.

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Note:

- Do not attempt to cook more than 2 cups of uncooked 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.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

Refer to the "Meat & Vegetable Steaming Tables" on page 16 for helpful 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 Min. |
| Broccoli | 10-15 Min. |
| Cabbage | 10-15 Min. |
| Carrots | 15-20 Min. |
| Cauliflower | 10-15 Min. |
| Corn on the Cob | 20-25 Min. |
| Green Beans | 15-20 Min. |
| Peas | 15-20 Min. |
| Spinach | 5-10 Min. |
| Squash | 15-20 Min. |
| Zucchini | 15-20 Min. |
| Potatoes | 25-30 Min. |

* When steaming, Aroma® recommends using 2 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.

RECIPES

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 | cheddar cheese, grated |
| 1 tbsp | extra virgin olive oil |
| ---- | salt and pepper |

Heat up the extra virgin olive oil in the inner pot by selecting the **White Rice** function. Add the bell pepper, potato, spinach and zucchini once the oil has been preheated. Close the lid and allow the veggies to cook, stirring occasionally with a long-handled wooden spoon. In a separate bowl, whisk together eggs, cheese, salt, pepper and half-and-half. Once the vegetables are slightly softened, add in egg mixture. The cooker will continue its cycle and automatically switch to **Keep Warm**. When the frittata is ready, flip onto a plate and serve.

SERVES 6-8.
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Green Chili Chicken Rice

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

Place all ingredients into the inner pot and stir well. Place the inner pot into the rice cooker, close the lid securely then press **White Rice**. Allow the cycle to run until the cooker automatically switches to **Keep Warm**. Add salt to taste. Stir and serve immediately as a main course.

SERVES 4.
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RECIPES

French Toast Casserole

| | |
|---------|----------------------|
| 6-8 | Hawaiian sweet rolls |
| 1 tbsp | 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 the Hawaiian rolls in half and spread them evenly inside the inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Stir in crushed pecans. Pour the mixture over bread, then select the **White Rice** function. If additional cooking is needed, use the **White Rice** cycle again. Serve with your favorite syrup or toppings if desired.

SERVES 3-6.

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Jambalaya

| | |
|------------|-----------------------------|
| 1 lb. | spicy smoked sausage |
| 1 lb. | shrimp, peeled and deveined |
| 2 cup | cooked chicken, shredded |
| 3 cups | rice |
| 3 1/2 cups | chicken broth |
| 1 cup | diced green chiles |
| 4 tbsp | 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 the inner pot in the cooker and close the lid. Select the **White Rice** function. The cooker will automatically switch to **Keep Warm** once the meal is ready

SERVES 8.

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

LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

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

Note:

Failure to register your product will not diminish your warranty rights.

Proof of purchase is required for all warranty claims.

SERVICE & SUPPORT

In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286 | CustomerService@AromaCo.com

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

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