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# AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

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# IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Rice should not be left in the inner pot with the Keep Warm function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie cord around appliance.
25. Intended for countertop use only.
26. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
27. Do not use for deep frying.

## SAVE THESE INSTRUCTIONS



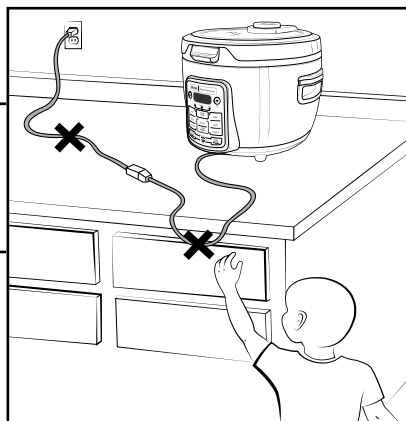
# IMPORTANT SAFEGUARDS

## 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.

**DO NOT DRAPE CORD!**

**KEEP AWAY  
FROM CHILDREN!**



## Polarized Plug

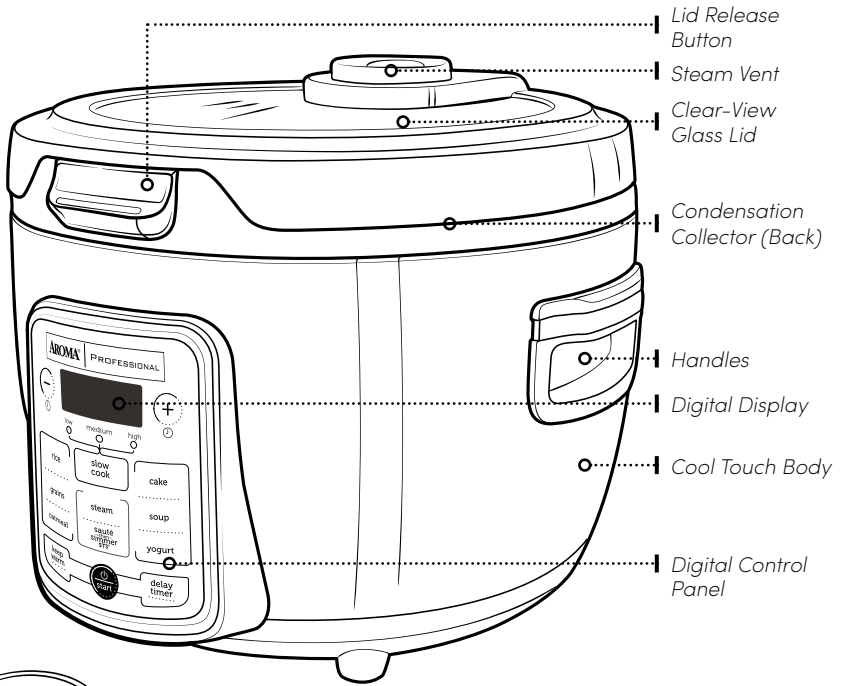
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.

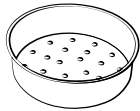
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

# Parts Identification



Inner Pot



Steam Tray



Rice Measuring Cup



Rice Spatula



Condensation Collector

## Controls/Functions

### Rice

Cooks fluffy, delicious rice every time.

### Grains

Cooks a variety of grains including quinoa, barley, farro, millet, brown rice and bulgur with ease.

### Steam

Stems food from 5-30 minutes; countdown will begin when water reaches a boil.

### Cake

Creates cakes and other treats.

### Oatmeal

Makes quick and healthy breakfast with no need to stir.

### Delay Timer

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

### Keep Warm

Keeps food warm, ready to serve. The rice cooker automatically switches over to keep warm once food is finished cooking.

### Soup

Great for preparing all kinds of savory or creamy soups.

### Slow Cook

Works for low, medium and high heat for 1 to 10 hours depending on the heat setting.

### (-) or (+)

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

### (⏻)/Start

Turns cooker on/off as well as starts and cancels any of the cooking functions.

### Sauté-then-Simmer STS®

Sauté foods at high heat and automatically switch over to simmer mode once liquid is added. Perfect for Spanish rice, chili, risotto, stir fries and much more!

### Yogurt

Makes tasty yogurt with ease in 6-12 hours.

## BEFORE FIRST USE

1. **Read all instructions and important safeguards.**
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
4. Remove steam vent on the top of lid, condensation collector, and inner pot from the rice cooker. Wash these and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Return all parts to the rice cooker.
6. Wipe cooker body clean with a damp cloth.  
.....

## TO CLEAN

1. Allow cooker to completely cool.
2. Remove the inner pot and accessories to handwash or place them in the top rack of the dishwasher.
3. Wipe the lid and the rice cooker's body clean with a damp cloth.
4. Thoroughly dry cooker body, lid, and all accessories. Reassemble for next use.  
.....

## TROUBLESHOOTING

### • **Rice is too dry/hard after cooking.**

If your rice is dry or hard/chewy when the cooker switches to **Keep Warm**, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Close the lid and switch to **Rice**. When cooker switches to **Keep Warm** mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

### • **Rice is too moist/soggy after cooking.**

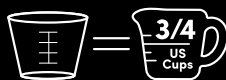
If your rice is still too moist or soggy when the cooker switches to **Keep Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on **Keep Warm** mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.  
.....

## Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is only cosmetic and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.

## Helpful Hints:

The provided rice cooker cup is the equivalent to a 3/4 standard US cup.



## Note:

- Because different types of rice may vary in their make-up, results may differ.

# Error Code Chart

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

DISPLAY CODE	ACTION
<b>E1 or E3</b>	Turn off rice cooker. Allow to cool for 2-5 minutes then restart. If problem persists, contact Customer Service: 1-800-276-6286
<b>E2 or E4</b>	Contact Customer Service: 1-800-276-6286

## COOKING RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line that matches the number of cups of rice being cooked
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press (⏻)/**Start** to turn on the rice cooker.
8. Press **Rice** and then (⏻)/**Start** once to begin cooking.
9. The rice cooker will begin cooking. The **Rice** indicator light will illuminate and the digital display will show a "chasing" pattern.
10. The digital display will show a countdown for the final 10 minutes of cook time.
11. Once cooking is finished, the rice cooker will beep and automatically switch to **Keep Warm**.
12. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
13. When finished serving rice, turn the rice cooker off by pressing (⏻)/**Start** once and unplug the power cord.

## Helpful Hints:

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

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

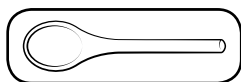
For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 8.

# Rice & Water

## Measurement Table

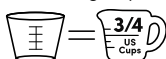
### White Rice

UNCOOKED RICE	RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups*	Line 2	4 Cups*	<b>White Rice:</b> 30-36 Min.
4 Cups*	Line 4	8 Cups*	<b>White Rice:</b> 35-41 Min.
6 Cups*	Line 6	12 Cups*	<b>White Rice:</b> 40-46 Min.
8 Cups*	Line 8	16 Cups*	<b>White Rice:</b> 45-51 Min.
10 Cups*	Line 10	20 Cups*	<b>White Rice:</b> 50-56 Min.



Use provided rice spatula, or wooden spoon to serve rice. Metal utensils will scratch the nonstick surface.

\*Cups referenced are with the included measuring cup.



\*1 Rice Cooker Cup = 3/4 US Cup

### Brown Rice (Using Grains Function)

UNCOOKED RICE	WATER MEASURING CUP	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups*	Line 2	4 Cups*	<b>Brown Rice:</b> 49-55 Min.
4 Cups*	Line 4	8 Cups*	<b>Brown Rice:</b> 55-61 Min.
6 Cups*	Line 6	12 Cups*	<b>Brown Rice:</b> 60-66 Min.
8 Cups*	Line 8	16 Cups*	<b>Brown Rice:</b> 65-71 Min.
10 Cups*	Line 10	20 Cups*	<b>Brown Rice:</b> 70-76 Min.

## Note:

- 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.
- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect brown rice without the wait? Use the **Delay Timer**. Simply add rice and water in the morning and set **Delay Timer** for when rice will be needed that night.
- This chart is only a general measuring guide. As there are many different kinds of rice available, rice & water measurements may vary.



# COOKING GRAINS

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**To cook quinoa, couscous and other multigrains follow water amounts according to package instructions.**

1. Add inner pot containing grains to be cooked with the water, close lid securely and be sure power cord is plugged into an available 120V AC outlet.
2. Press (⏻)/**Start** to turn the cooker on.
3. Press **Grains** and then (⏻)/**Start** once to begin cooking.
4. The **Grains** indicator light will illuminate and the digital display will show a "chasing" pattern.
5. The digital display will show a countdown for the final 10 minutes of cook time.
6. Once cooking is complete, the rice cooker will beep and automatically switch to **Keep Warm**.
7. When finished serving, turn the rice cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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# STEAM

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1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the rice cooker.
3. Place food to be steamed onto the steam tray.
4. Place the steam tray into the rice cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC outlet.
7. Press (⏻)/**Start** to turn the rice cooker on.
8. Press **Steam**. The digital display will show a 5 to represent five minutes of steam time.
9. Press (-) or (+) to adjust steam time by one minute increments, up to 30 minutes. After 30 minutes, it will cycle back to five minutes.
10. Once the needed time is selected, the rice cooker will beep to indicate it is set at the displayed time.
11. The **Steam** indicator light will illuminate to indicate it has begun steaming.

(continued on next page...)

## Helpful Hints:

For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 11.

Refer to the steaming tables for meats and vegetables on page 11 for hints and approximate steaming times. See the "Rice & Water Measurement Table" included on page 8 for approximate rice cooking times.

## STEAM (CONT.)

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12. Once the water reaches a boil, the digital display will count down in one minute increments from the selected time.
13. Once the selected time has finished, the rice cooker will beep and switch to **Keep Warm**.
14. Check that steamed food is done. If finished steaming, remove food immediately to avoid overcooking. Use a protective, heat-resistant glove when removing to avoid possible injury.
15. Turn the rice cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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## STEAM & COOK RICE

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**To steam while cooking rice, begin cooking rice by following steps 1 to 9 of COOKING RICE on page 7.**

10. Place food to be steamed onto the steam tray.
11. Use caution when opening the lid, as steam may escape.
12. Place steam tray into the cooker.
13. Close the lid securely.
14. Use caution when opening the lid to check if food is done.
15. When food is finished steaming, remove steam tray. Use a protective, heat-resistant glove when removing to avoid possible injury.
16. Allow the cooker to continue cooking rice.
17. The digital display will show a countdown for the final 10 minutes of cook time.
18. Once rice is finished, the rice cooker will beep and automatically switch to **Keep Warm**.
19. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
20. When finished serving, turn the rice cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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## Helpful Hints:

Smaller foods may be placed on a heat-resistant dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.

For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 11.

The countdown feature is an excellent way to plan when adding the steam tray to ensure the rice and steamed food finish cooking at the same time.

Refer to the steaming tables for meats and vegetables on page 11 for hints and approximate steaming times. See the "Rice & Water Measurement Table" included on page 8 for approximate rice cooking times.

# Steaming Tables

## Meat Steaming Table

Meat	Steaming Time	Safe Internal Temperature
Fish	25 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

## Vegetable Steaming Table

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

\* 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.
- Do not attempt to cook more than 2 cups (uncooked) of rice if steaming and cooking 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 grow cold or become soggy before the rice is ready.
- Rice should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

# SLOW COOK

1. Add food and liquid to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the (⏻)/**Start** button to turn on the cooker.
6. Press **Slow Cook** once for High, twice for Medium, or three times for Low.
7. Press (-) or (+) to adjust cook time in 30 minute increments. Low time setting can be set 7-10 hours, Medium set 4-6 hours and High 1-3 hours.
8. Once the needed cooking time is selected, the cooker will beep to indicate it is setting at the displayed time. The display will stop flashing to indicate it has set.
9. The cooker will begin to slow cook. The digital display will count down in one minute increments from the selected time.
10. Once food is finished, the cooker will beep and automatically switch to **Keep Warm**.
11. Open the lid to check that food is done. If fully cooked, remove food for serving.
12. Turn the rice cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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## USING DELAY TIMER

**Begin by following steps 1 to 8 from COOKING RICE on page 7 or steps 1 to 4 from COOKING GRAINS on page 9.**

9. Press **Delay Timer** and press (-) or (+) to adjust time in 1 hour increments. It may be set 1 to 15 hours for **Rice** and 2 to 15 hours for **Grains**.
10. Once the needed time is selected, press (⏻)/**Start** once to begin cooking.
11. The digital display will count down from the time selected.
12. When the rice cooker begins cooking, the **Rice** or **Grains** cooking indicator light will remain on and the digital display will show a "chasing" pattern.

(continued on next page...)



## Caution:

- Use caution to **avoid escaping steam** when opening the lid. Stir with a long-handled wooden spoon.

## Note:

- Before placing the inner pot into the rice cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.
- Rice should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

## Helpful Hints:

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

Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.

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

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

## DELAY TIMER (CONT.)

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13. The digital display will show a countdown for the final 10 minutes of cook time.
14. Once rice is finished, the rice cooker will beep and automatically switch to **Keep Warm**.
15. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
16. When finished serving, turn the rice cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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## SAUTÉ-THEN SIMMER STS®

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1. Close lid securely after adding inner pot and then plug the power cord into an available 120V AC outlet.
2. Press (⏻)/**Start** to turn the cooker on.
3. Press **Sauté-then-Simmer STS®** to begin heating the inner pot.
4. The **Sauté-then-Simmer STS®** cooking indicator light will illuminate and the digital display will show a "chasing" pattern.
5. Add ingredients to be sautéed/browned to the inner pot.
6. Using a long-handled wooden spoon, stir the ingredients until desired level or doneness.
7. Add other called for ingredients and liquid to the inner pot.
8. Close the lid securely and allow to cook.
9. After a few minutes, the rice cooker will automatically switch to simmer.
10. Once the meal has cooked, the cooker will beep and automatically switch over to **Keep Warm**.
11. When finished, turn the cooker off by pressing (⏻)/**Start** once and unplug the 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.**

### Note:

- Food should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

## OATMEAL

1. Using the provided measuring cup, add oatmeal to the inner pot.
2. Fill water according to packaging instructions.
3. Place the inner pot into the cooker.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the (⏻)/**Start** button to turn on the cooker.
7. Press **Oatmeal** then (⏻)/**Start** to begin cooking.
8. The **Oatmeal** indicator light of the selected function will illuminate.
9. **Use caution when opening the lid as steam may escape**, stir occasionally with a long-handled wooden spoon.
10. Once cooking is complete, the cooker will automatically switch to **Keep Warm**.
11. When finished serving, turn the cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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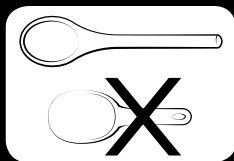
## SOUP

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.
5. Press (⏻)/**Start** to turn the cooker on.
6. Press **Soup** and press (-) or (+) to increase or decrease the time by 5 minute increments. Soup can be set 1-8 hours.
7. The **Soup** cooking indicator light will illuminate and the digital display will show a "chasing" pattern.
8. **Use caution to avoid escaping steam when opening the lid** and stir occasionally with a long-handled wooden spoon.
9. Once cooking is complete, press **Keep Warm** to switch modes.
10. When finished serving, turn the rice cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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### 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.



# YOGURT

1. Add 8 cups of whole milk to inner pot and close lid. Press (⏻)/**Start** to turn on the cooker. Press **Sauté-then-Simmer STS®** and then (⏻)/**Start** to begin heating the milk to 180°F.
2. Open lid to stir milk every 5 minutes and check temperature with a kitchen thermometer until it reaches 180°F. Heating will take approximately 20 minutes.
3. Once the temperature reaches 180°F, press (⏻)/**Start** to cancel cooking. With pot holders, remove inner pot from cooker and place on a heat safe surface to cool.
4. Allow milk to cool to 115°F. Cooling will take approximately 30 – 45 minutes.
5. In a glass bowl, add 4 tablespoons of yogurt or starter culture. Take a ½ cup of the milk from the inner pot and add to the bowl of yogurt. Mix lightly to combine.
6. Add and stir in yogurt mixture back into the milk in the inner pot.
7. Make sure the outside of inner pot is clean and dry and place the inner pot into the cooker.
8. Press (⏻)/**Start** to turn on the cooker. Press **Yogurt**. The default time is 8:00 hours. Time can be adjusted to 6 – 12 hours.
9. The digital display will countdown by 1 minute increments.
10. Once incubation is complete, pour off any liquid from the top or strain yogurt using cheesecloth for a thicker consistency.
11. When finished, turn the cooker off by pressing (⏻)/**Start** once and unplug the power cord.
12. Store and refrigerate yogurt in an airtight container or transfer yogurt into small glass jars with lids as individual servings.  
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## 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.

# CAKE

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1. Prepare one prepackaged cake mix according to the instructions.
2. Spray inside of inner pot with the nonstick spray. Pour cake mixture into the inner pot.
3. Place the inner pot into the cooker.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the (⏻)/**Start** button to turn on the cooker.
7. Press **Cake** then (⏻)/**Start** to begin cooking.
8. The **Cake** indicator light will illuminate.
9. Once cooking is complete, the cooker will automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing (⏻)/**Start** once and unplug the power cord.  
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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 Hawaiian rolls in half and spread evenly inside inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Stir in crushed pecans. Pour mixture over bread, then select **Rice** function. If additional cooking is needed, press **Rice** function again. Serve with your favorite syrup or topping if desired.

**SERVES 4-6.**

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## Jambalaya

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

**SERVES 4.**

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## 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.

# RECIPES

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## Green Chili Chicken Rice

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

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

**SERVES 4.**  
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## Chili Cheese Dip

1	small onion, chopped
2 tsp	vegetable oil
1	clove garlic, minced
2	15-oz. cans prepared chili without beans
1 cup	medium salsa
½ cup	black olives, sliced
3 oz	low-fat cream cheese, cubed
3 oz	cheddar cheese, grated
1 bag	tortilla chips, for dipping

Place the onion, oil and garlic in the inner pot and press **Sauté-then-Simmer STS**®. Use a large wooden spoon to gently stir as the onion and garlic cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients, close the lid. Cook for 4 minutes. Carefully open the lid, keeping hands and face away to avoid steam burns, and stir the dip. Open the lid and stir again. Close the lid and continue cooking until the dip is warm throughout and the cheeses are melted. When done, serve in a large bowl and use the tortilla chips for dipping.

**SERVES 6.**  
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# LIMITED WARRANTY

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

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$20.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, lightning, earthquake, other natural calamities, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).

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

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# SERVICE & SUPPORT

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

**1-800-276-6286**

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

Or we can be reached online at:

**CustomerService@AromaCo.com**

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

· Date of Purchase:

· Place of Purchase:

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Aroma Housewares Company  
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

**1-800-276-6286** | [www.AromaCo.com](http://www.AromaCo.com)

M-F, 8:30am – 4:30pm, Pacific Time

## Note:

· Proof of purchase is required for all warranty claims.



To Enhance and Enrich Lives.



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