

AROMA®

PROFESSIONAL



instruction manual

ARC-6106

Rice Cooker · Multicooker
Slow Cooker · Food Steamer

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Digital Rice & Grain
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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, electrical shock and injury to persons, do not immerse the power cord, plug or 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 the wall outlet when not in use and before cleaning. Allow the unit to completely 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 allow the power cord to 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 hot food, hot oil or other hot 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 exterior 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. Food should not be left in the cooker on **Keep Warm** mode for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To turn off the unit, press (⏻) then safely 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 the power cord around the appliance.
25. Intended for countertop use only.
26. **WARNING:** Spilled food can cause serious burns. Keep the appliance and power cord away from children. Never drape the power cord over the edge of a counter, never use outlet below counter, and never use with an extension cord.
27. Do not use for deep frying.

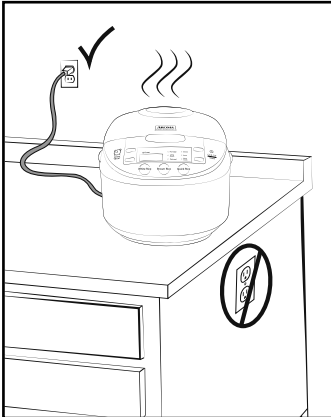
SAVE THESE INSTRUCTIONS



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.

	WARNING Spilled food can cause serious burns. Keep appliance & cord away from children. NEVER • Drape cord over edge of counter. • Use outlet below counter. • Use extension cord.
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Polarized Plug

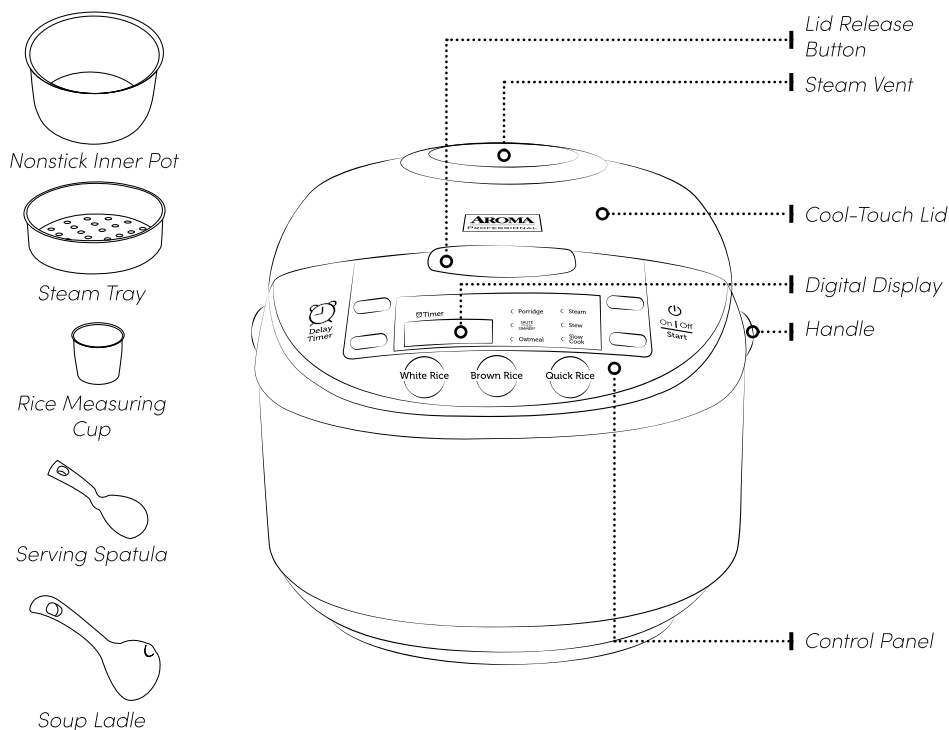
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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

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

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Controls/Functions

(On/Off/Start)

Powers the cooker on and off or starts a current function.

Keep Warm/Cancel

Keep Warm is perfect for keeping food at ready-to-serve temperature. Press once to cancel and to manually set to **Keep Warm**.

Delay Timer

Allows for food to be ready right when it's needed with preparation up to 15 hours in advance.

Menu

Allows the cooker to be set to one of its 8 specialized cooking functions:

Porridge, Sauté-then-Simmer[®], Oatmeal, Soup, Steam, Stew, Slow Cook and Cake.

Quick Rice

An efficient and time-saving option for rice in a pinch.

White Rice

Cooks fluffy, delicious rice automatically.

Brown Rice

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

Sauté-then-Simmer[®]

Sautés food on high heat then automatically switches to simmer mode once liquid is added. Great for risotto, Spanish rice, chili, stir-fries and much more!

Porridge

Brings contents to a boil then a low simmer for savory or sweet rice porridge.

Soup

Simmers your favorite savory soups, stews or broths.

Stew

Prepares tender results for stewing vegetables and meats.

Steam

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

Oatmeal

Prepares a quick and healthy breakfast with no need to stir or monitor.

Slow Cook

Prepare homemade roasts, stews and other slow cooked favorites with an adjustable cook time of 2 to 10 hours.

Cake

Easily bake cakes and other sweet treats that involve batter.

Hour/Minute

Allows you to adjust the time for specific functions.

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 the steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
6. Wipe the cooker's body clean with a damp cloth.

TO CLEAN

1. Remove the steam vent from the lid when the cooker has completely cooled by lifting up.
2. Hand wash the inner pot and all accessories using warm, soapy water or place on the top rack of the dishwasher.
3. Wipe the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker's body 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 $\frac{1}{4}$ to $\frac{1}{2}$ cup of water and stir thoroughly. Close the lid and select the **White Rice** function once more. When the cooker switches to **Keep Warm** mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

Rice is too moist/soggy after cooking.

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

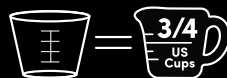
6.

Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

Helpful Hints:

The provided rice measuring cup is equivalent to a $\frac{3}{4}$ standard U.S. cup.



Note:

- Because rice varieties may vary in their make-up, results may differ.

RICE & GRAIN

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white rice or brown rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For other grains, see the "Grain & Water Measurement Table" on page 9.
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 (⏻)/**Start** to turn the cooker on.
7. Press **White Rice** or **Brown Rice**, depending on the type of grain being cooked.
8. Press (⏻)/**Start** to begin cooking. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
9. The digital display will count down the final 12 minutes of cook time.
10. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
11. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
12. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
13. Unplug the power cord from the power outlet.
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Caution:

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

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 **Brown Rice** results.

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

Helpful Hints:

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

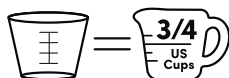
For approximate grain cooking times and suggested grain/water ratios, see the "Rice/Grain & Water Measurement Tables" on pages 8-9.

Rice & Water

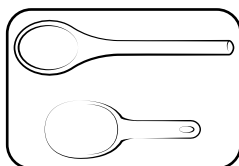
Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside pot)	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	Line 2	4 Cups	White Rice: 39-44 Min. Brown Rice: 72-77 Min.
3 Cups	Line 3	6 Cups	White Rice: 43-48 Min. Brown Rice: 75-80 Min.
4 Cups	Line 4	8 Cups	White Rice: 46-52 Min. Brown Rice: 78-83 Min.
5 Cups	Line 5	10 Cups	White Rice: 47-52 Min. Brown Rice: 80-85 Min.
6 Cups	Line 6	12 Cups	White Rice: 48-53 Min. Brown Rice: 81-86 Min.

*Cups referenced are with the included measuring cup
1 Rice Measuring Cup = $\frac{3}{4}$ U.S. Cup (180ml)



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



Note:

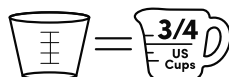
- Brown rice, wild rice and other grains vary in their make-up. Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual package instructions for cooking suggestions.
- Do not place more than 6 cups of uncooked white or brown rice into this appliance at one time.** The maximum capacity of this unit is 6 cups of uncooked white or brown rice which yields 12 cups of cooked white or brown rice.

Grain & Water

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Barley	1 Part	2 Parts	2.5 Parts	3 Cups	Brown Rice	48-65 Min.
Bulgur	1 Part	1.5 Parts	2.5 Parts	3 Cups	Brown Rice	45-60 Min.
Couscous	1 Part	1 Part	2 Parts	5 Cups	White Rice	34-55 Min.
Quinoa	1 Part	1.2 Parts	2.5 Parts	4 Cups	Brown Rice	45-57 Min.
Oatmeal	1 Part	2.5 Parts	2 Parts	2 Cups	Oatmeal	20-25 Min.

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



Note:

Cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.

STEAM

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place desired food into the provided steam tray, lower the tray into the cooker, then close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press (⏻)/**Start** to turn the cooker on.
6. Press **Menu** to select **Steam**. The digital display will show a flashing "5" to represent five minutes of steam time.
7. Press **Hour** to increase or **Minute** to decrease steaming time by one minute increments, up to 30 minutes. After 30 minutes, it will cycle to 5 minutes.
8. Press (⏻)/**Start** to begin cooking.
9. Once the water reaches a boil, the digital display will begin to count down in 1 minute increments from the selected time.
10. After the selected steam time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
11. Using caution, check to see that the steamed food is cooked. If finished steaming, carefully remove the food to prevent overcooking. Wear protective heat-resistant gloves to prevent injury as the steam tray will be hot.
12. When finished steaming, turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
13. Unplug the power cord from the power outlet.
.....

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 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 & Vegetable Steaming Tables" on page 15.

QUICK RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill the inner pot with water to the line that matches the number of cups of uncooked rice added.
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 (⏻)/**Start** to turn the cooker on.
7. Press **Quick Rice**.
8. Press (⏻)/**Start**. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
9. The digital display will count down the final 9 minutes of cook time.
10. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
11. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
12. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
13. Unplug the power cord from the power outlet.

Note:

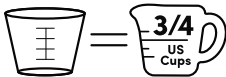
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

Quick Rice

Comparison Tables

Uncooked Rice*	Cooking Times	Approx. Time Saved Compared To White Rice Function
2 Cups	22-27 Min.	17 Min.
4 Cups	24-29 Min.	22 Min.
6 Cups	31-36 Min.	17 Min.

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



DELAY TIMER

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. Fill the inner pot with water to the line that matches the number of cups of uncooked rice added.
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 (⏻)/**Start** to turn the cooker on.
7. Press **White Rice** or **Brown Rice**, depending on the type of grain being cooked.
8. Press **Delay Timer**. Use **Hour** or **Minute** to increase or decrease the delay time. It may be set to have grains ready in 1 to 15 hours for **White Rice** and 2 to 15 hours for **Brown Rice**.
9. The digital display will count down from the input delay time.
10. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
11. The digital display will count down the final 12 minutes of cook time.
12. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
13. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
14. When finished serving rice, turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
15. Unplug the power cord from the power outlet.

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.

Helpful Hints:

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

To add more flavor to rice, try substituting a meat or vegetable broth for water. 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/Grain & Water Measurement Tables" on page 8-9.



OATMEAL

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water according to packaging instructions. When an oatmeal/water ratio is not available, use a 1:3 water to oatmeal ratio.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press (⏻)/**Start** to turn the cooker on.
6. Press **Menu** to cycle to **Oatmeal**. The indicator light will confirm which function is selected.
7. Press (⏻)/**Start** 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 digital display will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**. 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 **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
11. Unplug the power cord from the power outlet.
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SLOW COOK

1. Add desired ingredients 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 (⏻)/**Start** to turn the cooker on.
5. Press **Menu** to select **Slow Cook**. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
6. Use **Hour** or **Minute** to increase or decrease slow cook time by one hour increments, up to 10 hours.
7. Press (⏻)/**Start** to begin cooking.

continued on the next page >>



Caution:

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

Do not use the provided serving spatula to slow cook. It is not intended to be used in contact with high temperatures.

Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.

During and after use, the inner pot will become extremely hot. Be sure to wear protective heat resistant oven mitts or gloves.

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.

Note:

To set cook time by one hour or by 10 minutes, up to 10 hours.

SLOW COOK (CONT.)

8. The digital display will count down in one minute increments from the selected time.
9. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
10. Open the lid to check food for doneness. If fully cooked, remove food for serving.
11. Turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
12. Unplug the power cord from the power outlet.
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STEAM & COOK

1. To steam food while cooking rice or grain below, begin by following steps 1 through 7 of "Rice & Grain" on page 7.
 2. Place desired food into the provided steam tray, lower the tray into the cooker then close the lid securely.
 3. Cook food according to the "Meat & Vegetable Steaming Tables" on the next page.
 4. After the suggested amount of time has elapsed, open the lid to check steamed food for doneness. Use caution when opening the lid as hot steam will escape.
 5. If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
 6. Close the lid securely and allow the cooking cycle to continue.
 7. Once the cycle has completed, 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".
 8. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
 9. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
 10. Unplug the power cord from the power outlet.
.....
14.



Caution:

When removing the inner pot wear a protective, heat-resistant glove to avoid possible injury.

Meat & Vegetable

Steaming Tables

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-Done = 33 Min.	160° F

Vegetable	Steaming Time
Asparagus	9-11 Min.
Broccoli	6-8 Min.
Cabbage	5-7 Min.
Carrots	11-13 Min.
Cauliflower	7-9 Min.
Corn on the Cob	12-16 Min.
Green Beans	9-11 Min.
Peas	4-6 Min.
Potatoes	28-33 Min.
Spinach	2-4 Min.
Squash	9-11 Min.
Zucchini	9-11 Min.

Note:

- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.
- To ensure meat tastes its best and to prevent food-borne illness, check that the meat is completely cooked prior to serving. If the meat is still uncooked, simply add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

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 the power cord into an available 120V AC wall outlet.
4. Press (⏻)/**Start** to turn the cooker on.
5. Cycle through **Menu** to select **Sauté-then-Simmer®**. Press (⏻)/**Start** 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.
7. When finished sautéing, stir in any other desired ingredients including liquid and close the lid securely.
8. The cooker will automatically reduce its heat and switch to simmer mode. The cooker will count down the final 12 minutes of cook time.
9. Once all liquid has been evaporated, the cooker will beep and automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads “----”. Press (⏻)/**Start** to turn the cooker off.
11. Unplug the power cord from the power outlet.
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Caution:

Do not use the provided serving spatula to stir ingredients. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.

PORRIDGE

1. Using the provided measuring cup, add porridge to the inner pot.
 2. Fill with water to the line that matches the number of cups of porridge being cooked.
 3. Place the inner pot into the cooker and close the lid securely.
 4. Plug into an available 120V AC outlet.
 5. Press **(⏻)/Start** to turn the cooker on.
 6. Press **Menu** until **Porridge** is selected then press **(⏻)/Start** to begin cooking.
 7. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
 8. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel** followed by **(⏻)/Start** and unplug the power cord.
-

STEW, SOUPS, CHILIS

1. Add desired ingredients 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 **(⏻)/Start** to turn the cooker on.
 5. Press **Menu** to cycle to **Soup** or **Stew**. The indicator light will confirm which function is selected. Digital display should read "2:00".
 6. Use **Hour** or **Minute** to increase or decrease time. Adjust cooking time in 1 hour/10 minute increments between 1 and 4 hours for **Stew** and between 2 and 8 hours for **Soup**. Press **(⏻)/Start**.
 7. Once the time has elapsed, 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".
 8. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press **(⏻)/Start** to turn the cooker off.
 9. Unplug the power cord from the power outlet.
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CAKE

1. Prepare one prepackaged cake mix according to the instructions or prepare your own cake batter.
2. Pour the cake mixture into the inner pot.
3. Place the inner pot into the cooker then close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press (⏻)/**Start** to turn the cooker on.
6. Press **Menu** to cycle to **Cake**. The indicator light will confirm which function is selected.
7. Press (⏻)/**Start** 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 count down the final 10 minutes of cook time.
9. Once the cycle has completed, 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".
10. Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Turn the cooker off by pressing **Keep Warm/Cancel** so the digital display reads "----". Press (⏻)/**Start** to turn the cooker off.
11. Unplug the power cord from the power outlet.
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Caution:

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

Do not use the provided serving spatula to stir ingredients. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.

During and after use, the inner pot will become extremely hot. Be sure to wear protective heat resistant oven mitts or gloves.

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

Apple Cinnamon Oatmeal

2 cups	apple juice
1 cup	water
1 cup	Irish steel-cut oats
¾ cup	dried mixed fruit, chopped
1 tbsp.	brown sugar
1 tbsp.	butter (optional)
¼ tsp.	cinnamon
¼ tsp.	salt
1 tbsp.	lemon juice
1	dash nutmeg
--	milk, for serving

Pour juice and water into the inner pot. Press **Menu** until **Oatmeal** is selected then press (⏻)/**Start** to begin cooking. Stir in oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Once the cooking cycle has completed, add lemon juice and ladle into cereal bowls with milk and more sugar, if desired.

SERVES 6.

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Linguine Your Way

4 oz.	linguine (about ¼ box)
16 oz.	pasta sauce of your choice
2 cups	water or broth
--	cheese of your choice (optional)
--	chopped parsley (optional)

Combine all ingredients except the cheese into the inner pot. Ensure they are evenly mixed then close the lid securely. Press **Menu** until **Sauté-then-Simmer®** is selected then press (⏻)/**Start** to begin cooking. Cook for 15 to 20 minutes, stirring frequently to prevent strands from sticking. Add additional water or broth if the sauce becomes too thick. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 2.

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RECIPES

Jambalaya

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1	10-oz. can chicken breast
1½ cups	rice
3 cups	chicken broth
1	4-oz. can diced green chiles
2 tbsp.	Creole seasoning

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot into the cooker then close the lid securely. Press **Menu** until **White Rice** is selected then press (⏻)/**Start** to begin cooking. Allow the jambalaya to cook for 2-4 hours, repeating the **White Rice** cycle when necessary. Stir and serve immediately.

SERVES 4.

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Green Chilis Chicken Rice

1½ cups	rice
3 cups	chicken broth
2 tbsp.	onion, diced
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 until evenly distributed. Place the inner pot into the cooker and close the lid securely. Press **Menu** until **White Rice** is selected then press (⏻)/**Start** to begin cooking. Allow rice to cook until the cooker automatically switches to **Keep Warm**. Stir and serve immediately.

SERVES 4.

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



RECIPES

Game Day Chili Cheese Dip

½ cup	small onion, chopped
1 tsp.	vegetable oil
1	garlic clove, minced
1	15-oz. can prepared chili without beans
½ cup	prepared medium salsa
¼ cup	black olives, sliced
1½ oz.	low-fat cream cheese, cubed
1½ oz.	cheddar cheese, grated
--	tortilla chips, for dipping

Place the onion, oil and garlic in the inner pot. Press **Menu** until **Sauté-then-Simmer®** is selected then press (⏻)/**Start**. Sauté the ingredients for 3 minutes, using a long-handled 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 then close the lid securely. Carefully open the lid occasionally, keeping hands and face away to avoid steam, and stir the dip. Repeat this process 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 3-6.

Country	Year	GDP (constant 2010 US\$)		Population (millions)		GDP per capita (constant 2010 US\$)	
		2000	2005	2000	2005	2000	2005
Algeria	2000	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2005	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2010	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2015	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2020	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2025	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2030	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2035	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2040	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2045	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2050	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2055	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2060	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2065	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2070	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2075	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2080	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2085	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2090	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2095	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2100	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2105	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2110	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2115	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2120	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2125	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2130	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2135	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2140	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2145	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2150	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2155	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2160	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2165	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2170	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2175	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2180	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2185	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2190	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2195	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2200	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2205	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2210	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2215	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2220	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2225	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2230	10,000	10,000	2.5	2.5	4,000	4,000
Algeria	2235	10,000	10,000	2.5</			

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LIMITED WARRANTY

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

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

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

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



Activate your warranty.
Registration is quick and easy.

SCAN TO REGISTER
or visit **AromaCo.com/registration**

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Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.
1-800-276-6286 | www.AromaCo.com
M-F, 8:30am - 4:30pm, Pacific Time

Note:

· Proof of purchase is required for all warranty claims.



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