

AROMA®



instruction manual

ARC-368NG

Rice & Grain Cooker

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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 removing 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 the appliance 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, oil or 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 **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 disconnect, flip the cook switch to **Warm** 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 the power cord around the appliance.
25. **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.
26. **CAUTION:** Intended for countertop use only.
27. **CAUTION:** Do not use for deep frying.

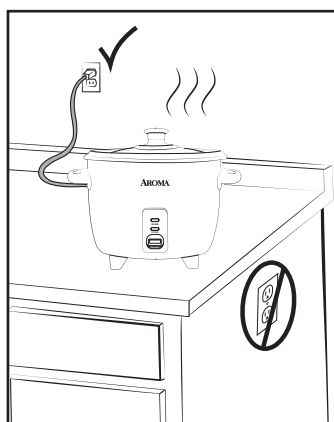
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from 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.

Polarized Plug

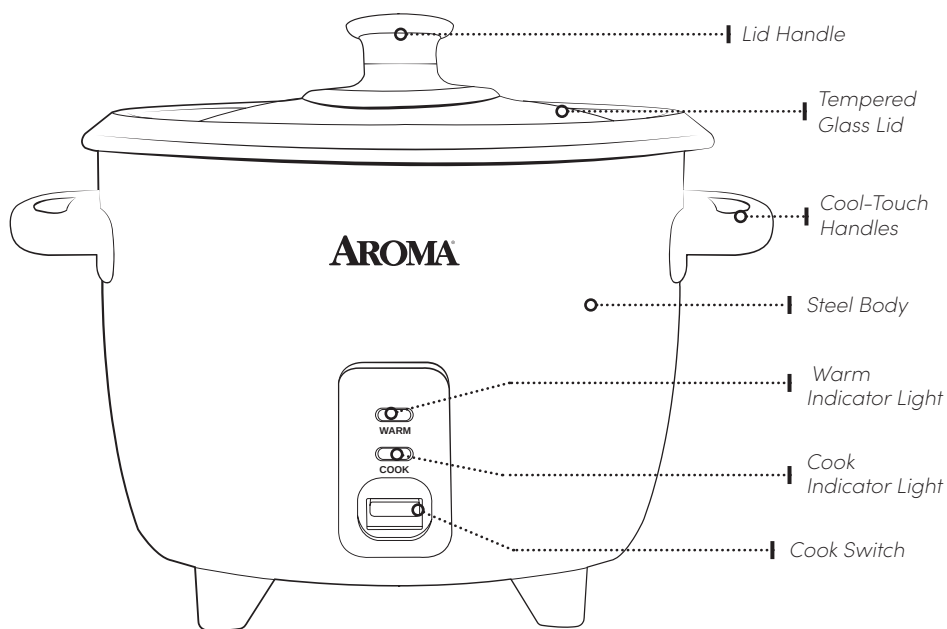
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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



Nonstick Inner Pot



Rice Measuring Cup



Serving Spatula

Controls/Functions

Cook

Simply press the switch down to begin cooking rice, grains, and a variety of other meals.

Warm

Automatically switches to **Warm** after the cooking cycle is completed; perfect for keeping food at ready-to-serve temperatures.

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

1. Remove the inner pot when the cooker has completely cooled.
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.
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TROUBLESHOOTING

Rice is too dry/hard after cooking.

- If your rice is dry or hard/chewy when the cooker switches to **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 thoroughly. Place the lid back on and press the cook switch down. When the cooker switches to **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 **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. Place the lid back on and allow the cooker to remain on **Warm** mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.



Caution:

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.

Before placing the inner pot into the cooker, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.

Note:

- Any other servicing should be performed by Aroma® Housewares.
- 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!

RICE & GRAIN

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. For white or brown rice, rinse for 10 seconds and drain the water. Repeat this process at least 2 times, or until the water runs clear. For other grains, see the package instructions.
3. For white rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For brown rice and other grains, see the "Grain & Water Measurement Table" on pages 8-9.
4. Place the inner pot into the cooker then place the lid on securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
7. Once rice or grain is ready, the cook switch will automatically flip up and the cooker will switch to **Warm**.
8. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
9. When finished serving, turn the cooker off by unplugging the power cord.

SOUPS

1. Add desired ingredients to the inner pot, ensuring they do not exceed the inner pot's maximum water line (Line 8).
2. Carefully place the inner pot into the rice cooker. To prevent boiling over, do not place the lid on top.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
5. Using caution to avoid escaping steam, stir occasionally with a long-handled wooden or heat-safe utensil.
6. Once food is fully cooked, push the cook switch up to switch the cooker to **Warm** mode.
7. When finished serving, turn the cooker off by unplugging the power cord.



Caution:

Do not use the provided serving spatula to stir hot soup. It is not intended to be used in contact with high temperatures. Use a long-handled heat-safe utensil to stir food while cooking.

To avoid boiling dry when preparing soup, **do not allow ingredients to cook for longer than one hour.**

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on **Warm** for more than 12 hours.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

Helpful Hints:

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

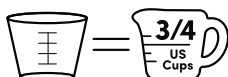


Rice & Water

Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside pot)	Water: Using the Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	White Rice: Line 2 Brown Rice: Line 2	White Rice: 2½ Cups Brown Rice: 2½ Cups	4 Cups	White Rice: 17-22 Min. Brown Rice: 29-34 Min.
3 Cups	White Rice: Line 3 Brown Rice: Line 3	White Rice: 3¾ Cups Brown Rice: 3¾ Cups	6 Cups	White Rice: 20-25 Min. Brown Rice: 41-46 Min.
4 Cups	White Rice: Line 4 Brown Rice: Line 4	White Rice: 4¾ Cups Brown Rice: 4¾ Cups	8 Cups	White Rice: 23-28 Min. Brown Rice: 42-47 Min.
5 Cups	White Rice: Line 5 Brown Rice: Line 5	White Rice: 6 Cups Brown Rice: 6 Cups	10 Cups	White Rice: 26-31 Min. Brown Rice: 55-60 Min.
6 Cups	White Rice: Line 6 Brown Rice: --	White Rice: 7 Cups Brown Rice: --	12 Cups	White Rice: 29-34 Min. Brown Rice: --
7 Cups	White Rice: Line 7 Brown Rice: --	White Rice: 8 Cups Brown Rice: --	14 Cups	White Rice: 32-37 Min. Brown Rice: --
8 Cups	White Rice: Line 8 Brown Rice: --	White Rice: 9 Cups Brown Rice: --	16 Cups	White Rice: 34-39 Min. Brown Rice: --

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



Note:

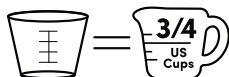
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.
- Do not place more than 8 cups of uncooked rice (6 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 8 cups of uncooked rice (6 cups of brown rice) which yields 16 cups of cooked rice (12 cups of brown rice).

Grain & Water

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*
Barley	1 Part	3 Parts	2½ Parts	1 Cup
Bulgur	1 Part	2½ Parts	2½ Parts	1½ Cups
Couscous	1 Part	1 Part	2 Parts	7 Cups
Quinoa	1 Part	1½ Parts	2½ Parts	6 Cups

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



Note:

- Cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.
- For best results when cooking barley or bulgur, let both grains sit on **Warm** for 10 minutes before serving



RECIPES

Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼	onion, chopped
¾ cup	swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients except the cheese in a large bowl, ensuring they are evenly mixed. Pour the mixed ingredients into the inner pot then sprinkle with cheese and place the lid on top. Press the cook switch down and cook for 12 to 14 minutes. Once the eggs are set, slide the frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.

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Game Day Chili Cheese Dip

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

Add oil, onion, garlic, chili, salsa, olives, cream cheese and cheddar cheese to the inner pot. Stir to combine all of the ingredients then place the lid securely on top. Press the cook switch down and cook for 6 minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Continue cooking and stirring until the dip is warm throughout and the cheeses are melted. When ready, push the cook switch up to switch the cooker to **Warm** mode. Serve in a large bowl with tortilla chips for dipping.

SERVES 4-6.

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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:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.
- 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!

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

www.AromaCo.com

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