

AROMA®

PROFESSIONAL



instruction manual

ARC-1120SBL

SmartCarb® Rice & Grain Multicooker

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Multicookers



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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 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 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 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 the (⏻) button twice 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. **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. Intended for countertop use only.
27. To avoid spills and burns, do not carry the cooker by the lid handle.
28. Do not use for deep frying.

SAVE THESE INSTRUCTIONS

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1-800-276-6286 | www.AromaCo.com

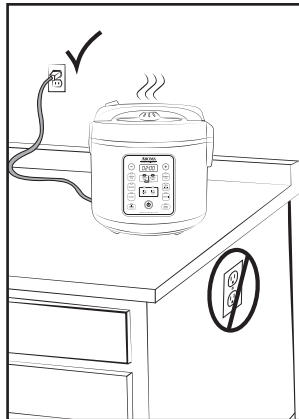
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IMPORTANT SAFEGUARDS

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



Controls/Functions



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

Delay Timer

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



Adjusts the amount of cook time for **SmartCarb**, **Slow Cook**, **Soup**, and **Steam** or the delay time for **Delay Timer**.

Keep Warm

Manually sets the cooker to **Keep Warm** mode, perfect for keeping foods at ready-to-serve temperatures.

White Rice

Cooks fluffy, delicious white rice automatically.

Brown Rice

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

Soup

Simmers your favorite hot and hearty soups with an adjustable cook time of 2 to 8 hours.

Sauté-then-Simmer

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

SmartCarb

(White Rice or Brown Rice) Offers a lower carb version of white or brown rice by removing starch throughout the cooking cycle.

Steam

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

Slow Cook (Low or High)

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

Oatmeal

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

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.

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. Remove the condensation collector and hand wash using warm, soapy water.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body and all accessories. 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.
- To remove the condensation collector, squeeze both sides and pull out towards you.
- Any other servicing should be performed by Aroma® Housewares.

Note:

- Not satisfied with your Aroma® purchase? Our product experts are ready to help! **Before returning, contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

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
F1	Bottom sensor short circuit	Turn off the cooker and allow it to cool for 5-10 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.
F2	Bottom sensor open circuit	Contact Customer Service at 1-800-276-6286.
F3	Top sensor short circuit	Turn off the cooker and allow it to cool for 5-10 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.
F4	Top sensor open circuit	Contact Customer Service at 1-800-276-6286.

RICE & GRAIN

1. Using the provided rice measuring cup, add rice or grain to the nonstick inner pot.
2. Rinse to remove excess starch. Drain.
3. For white 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 15.
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 the cooker on.
7. Press **White Rice** or **Brown Rice**, depending on the type of grain being cooked. The indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
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**.
10. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.



Caution:

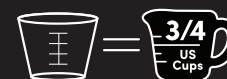
Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

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



7.

SMARTCARB®

1. Using the provided measuring cup, add rice or grain to the carb-reducing inner pot.
2. Rinse to remove excess starch. Drain.
3. Place the carb-reducing inner pot with rice into the nonstick inner pot.
4. Fill the carb-reducing inner pot with water to the line that matches the number of cups of uncooked brown or white rice added.
5. Place both inner pots into the cooker and close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (⏻) button to turn the cooker on.
8. Press **SmartCarb® (White Rice)** or **SmartCarb® (Brown Rice)**, depending on the type of rice being cooked. The digital display will show a flashing "20" for **SmartCarb® (White Rice)** and "40" for **SmartCarb® (Brown Rice)** to represent the default cooking time.
9. For softer or firmer rice, use (+) or (-) to increase or decrease the cooking time in 5 minute increments, up to 60 minutes.
10. The cooker will now begin heating and the cooking indicator light will illuminate.
11. Once the water reaches a boil, the digital display will count down from the input time setting.
12. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
13. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
14. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

How does the SmartCarb® function work?

- In the carb-reducing inner pot, rice is submerged in water when it begins cooking.
- During the cooking cycle, boiling water breaks down all easily-dissolvable starch molecules. Excess starchy water drains below through holes in the carb-reducing inner pot while traditional inner pots will not drain the excess.
- Rice and grains will finish off the cooking cycle by being steamed instead of traditionally sitting in its excess starchy water and reabsorbing carbohydrates.

8.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.
- When using the **SmartCarb®** functions, the flashing default "20" or "40" minutes represent the amount of cooking time remaining after the water begins to boil, not the total cook time. For cooking times, see the "SmartCarb® Rice & Water Measurement Table" on page 15.

Helpful Hints:

If you misplace the rice measuring cup, a ¾ standard U.S. 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 grain cooking times and suggested grain/water ratios, see the "Rice/Grain & Water Measurement Tables" on pages 14-15.

DELAY TIMER

1. Using the provided measuring cup, add rice or grain to the inner pot or to the carb-reducing inner pot if using the **SmartCarb®** functions.
2. Rinse to remove excess starch. Drain.
3. If using the **SmartCarb®** functions, place the carb-reducing inner pot with rice into the nonstick inner pot.
4. For white 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 15.
5. Place the inner pot(s) into the cooker and close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (⏻) button to turn the cooker on.
8. Press the **White Rice**, **Brown Rice**, **SmartCarb®** or **Oatmeal** buttons, depending on the type of grain being cooked.
9. Press **Delay Timer**.
10. Use (+) or (-) to increase or decrease the delay time by one hour increments. It may be set to have grains ready in 1 to 15 hours for **White Rice**, **SmartCarb® (White Rice)** and **(Brown Rice)**, or **Oatmeal** and 2 to 15 hours for **Brown Rice**.
11. The digital display will count down from the input delay time.
12. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
13. The digital display will count down the final 10 minutes of cook time.
14. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
15. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

OATMEAL

1. Using the provided rice measuring cup, add oatmeal to the nonstick inner pot.
2. Fill the inner pot with water according to packaging instructions. When an oatmeal/water ratio is not available, use a 1:2.5 oatmeal to water ratio.

continued on the next page >>

Note:

- The cooker will not switch to **Keep Warm** until all liquid has evaporated.
- Food should not be left in the cooker on **Keep Warm** mode for more than 12 hours.



Caution:

Do not attempt to cook more than 4 cups of oatmeal in this appliance at a time.

9.

OATMEAL (CONT.)

- Place the inner pot into the cooker and close the lid securely.
- Plug the power cord into an available 120V AC outlet.
- Press the (⏻) button to turn the cooker on.
- Press **Oatmeal**. The indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
- Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
- When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
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SLOW COOK

- Add desired ingredients to the inner pot.
- Place the inner pot into the cooker and close the lid securely.
- Plug the power cord into an available 120V AC wall outlet.
- Press the (⏻) button to turn the cooker on.
- Press **Slow Cook (High)** or **Slow Cook (Low)** depending on the desired heat output. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
- Use (+) or (-) to increase or decrease slow cook time by 10 minute increments. **Slow Cook (High)** can be set 2-5 hours and **Slow Cook (Low)** can be set 6-10 hours.
- Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
- The cooker will now begin heating. The digital display will count down in one hour increments from the input slow cook time.
- Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
- Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
- When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
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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.

Note:

- Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.
- Food should not be left in the cooker on **Keep Warm** mode for more than 12 hours.

Helpful Hints:

If you misplace the rice measuring cup, a ¾ standard U.S. cup is an exact replacement.

SOUP

- Add desired ingredients to the inner pot.
- Place the inner pot into the cooker and close the lid securely.
- Plug the power cord into an available 120V AC wall outlet.
- Press the (⏻) button to turn the cooker on.
- Press **Soup**.
- Use (+) or (-) to increase or decrease time by 10 minute increments, from 2 to 8 hours.
- Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
- The cooker will now begin heating. The digital display will count down in one minute increments from the input cook time.
- Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
- Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
- When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
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SAUTÉ-THEN-SIMMER®

- Place the inner pot into the cooker.
- Plug the power cord into an available 120V AC wall outlet.
- Press (⏻) to turn the cooker on then press **Sauté-then-Simmer®**.
- The cooker will beep and the digital display will show a chasing pattern. The cooker will now begin heating.
- Add oil if desired for sautéing. Close the lid and allow the oil to preheat for 2-4 minutes before adding in ingredients to sauté.
- When finished sautéing, stir in any other desired ingredients including liquid. The cooker will automatically reduce its heat and switch to simmer mode.
- Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
- When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
.....



Caution:

Do not use the provided serving spatula to stir ingredients while using the **Slow Cook, Soup or Sauté-then-Simmer®** functions. 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 or sautéing.

STEAM

- Using the provided rice measuring cup, add 3 cups of water to the inner pot.
- Place the inner pot into the cooker.
- Place desired food into the provided steam tray, lower the tray into the cooker, then close the lid securely.
- Plug the power cord into an available 120V AC outlet.
- Press the (⏻) button to turn the cooker on.
- Press **Steam**. The digital display will show a flashing "5" to represent five minutes of steam time.
- Use (+) or (-) to increase or decrease steaming time by one minute increments, up to 30 minutes. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page 13.
- Once the water reaches a boil, the digital display will begin to count down from the input steam time.
- After the selected steam time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
- Using caution, check to see that the steamed food is cooked. If finished steaming, carefully remove the food to prevent overcooking. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
- When finished serving, turn the cooker off by pressing (⏻) and unplug the power cord.

STEAM & COOK

- To steam foods while cooking grains, begin cooking grain by following steps 1 through 6 of "Rice & Grain" on page 7.
- Place desired food into the provided steam tray, lower the tray into the cooker then close the lid securely.
- Cook food according to the "Meat & Vegetable Steaming Tables" on page 13.
- 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.

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.

We recommend beginning to steam your foods towards the end of the rice cooking cycle. This will allow steamed food and cooked grains to be ready around the same time. See the "Rice/Grain & Water Measurement Tables" on pages 14-15 for approximate cooking times.



Caution:

Do not attempt to cook more than 4 cups of uncooked rice when steaming and cooking simultaneously.

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.

STEAM & COOK (CONT.)

- 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.
- Close the lid securely and allow the cooking cycle to continue.
- Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm** mode.
- When finished serving, turn the cooker off by pressing (⏻) and unplug the power cord.

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 = 33 Min.	160°F

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

*When steaming, Aroma® recommends using 3 cups of water with the provided rice 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.

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.

Note:

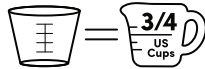
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.
- Food should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

Rice & Water

Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside nonstick pot)	Water: Using the Rice 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: 32-37 Min. Brown Rice: 53-58 Min.
3 Cups	White Rice: Line 3 Brown Rice: Line 3	White Rice: 3½ Cups Brown Rice: 3½ Cups	6 Cups	White Rice: 33-38 Min. Brown Rice: 54-59 Min.
4 Cups	White Rice: Line 4 Brown Rice: Line 4	White Rice: 4½ Cups Brown Rice: 4½ Cups	8 Cups	White Rice: 35-40 Min. Brown Rice: 55-60 Min.
5 Cups	White Rice: Line 5 Brown Rice: Line 5	White Rice: 5½ Cups Brown Rice: 5½ Cups	10 Cups	White Rice: 36-41 Min. Brown Rice: 56-61 Min.
6 Cups	White Rice: Line 6 Brown Rice: Line 6	White Rice: 6½ Cups Brown Rice: 6½ Cups	12 Cups	White Rice: 38-43 Min. Brown Rice: 58-63 Min.
7 Cups	White Rice: Line 7 Brown Rice: Line 7	White Rice: 7½ Cups Brown Rice: 7½ Cups	14 Cups	White Rice: 39-43 Min. Brown Rice: 59-64 Min.
8 Cups	White Rice: Line 8 Brown Rice: Line 8	White Rice: 8½ Cups Brown Rice: 8½ Cups	16 Cups	White Rice: 40-45 Min. Brown Rice: 60-65 Min.
9 Cups	White Rice: Line 9 Brown Rice: Line 9	White Rice: 9½ Cups Brown Rice: 9½ Cups	18 Cups	White Rice: 42-47 Min. Brown Rice: 61-66 Min.
10 Cups	White Rice: Line 10 Brown Rice: Line 10	White Rice: 10½ Cups Brown Rice: 10½ Cups	20 Cups	White Rice: 43-48 Min. Brown Rice: 62-67 Min.

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



Grain & Water

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1½ Parts	2½ Parts	10 Cups	White Rice	32-48 Min.
Arborio	1 Part	2 Parts	2 Parts	5 Cups	Steam	12-17 Min.
Barley	1 Part	2 Parts	2½ Parts	2 Cups	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	2 Cups	Brown Rice	35-50 Min.
Couscous	1 Part	1 Part	2 Parts	10 Cups	White Rice	29-60 Min.
Oatmeal	1 Part	2½ Parts	2 Parts	4 Cups	Oatmeal	35-42 Min.

SmartCarb® Rice & Water

Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside stainless steel pot)	Water: Using the Rice Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	White Rice: Line 2 Brown Rice: Line 2	White Rice: 8¼ Cups Brown Rice: 9¼ Cups	4 Cups	White Rice: 38-42 Min. Brown Rice: 60-65 Min.
3 Cups	White Rice: Line 3 Brown Rice: Line 3	White Rice: 8½ Cups Brown Rice: 9½ Cups	6 Cups	White Rice: 39-43 Min. Brown Rice: 62-67 Min.
4 Cups	White Rice: Line 4 Brown Rice: Line 4	White Rice: 9 Cups Brown Rice: 10 Cups	8 Cups	White Rice: 40-44 Min. Brown Rice: 63-68 Min.
5 Cups	White Rice: Line 5 Brown Rice: Line 5	White Rice: 9½ Cups Brown Rice: 10½ Cups	10 Cups	White Rice: 41-45 Min. Brown Rice: 65-69 Min.
6 Cups	White Rice: Line 6 Brown Rice: Line 6	White Rice: 10 Cups Brown Rice: 11 Cups	12 Cups	White Rice: 42-46 Min. Brown Rice: 66-70 Min.

Note:

- 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 optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on **Keep Warm** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.
- Do not place more than 6 cups of uncooked rice into the carb-reducing stainless steel inner pot at one time.** The maximum capacity of the stainless steel inner pot is 6 cups of uncooked rice which yields 12 cups of cooked rice.

Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- Do not place more than 10 cups of uncooked rice into the nonstick inner pot at one time.** The maximum capacity of this unit is 10 cups of uncooked rice which yields 20 cups of cooked rice.
- Rinse grains before placing into the inner pot to remove excess bran and starch. This will reduce the chance of rice browning and sticking to the bottom of the inner pot.

RECIPES

Pineapple Rice Pudding

1¾ cups	vanilla-flavored rice milk non-dairy beverage
1¼ cups	water
1 pinch	salt
¾ cup	jasmine rice
⅓ cup	sugar
4 oz.	egg substitute
1 tsp.	vanilla extract
8 oz.	crushed pineapple, with juice
1 tbsp.	dark rum (optional)

Pour water and 1 cup of the rice milk into the inner pot. Press **Soup** then stir in the salt and rice. Close the lid securely and allow the mixture to simmer for 30 minutes. In a small bowl, whisk together the remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Stir in the egg mixture, the pineapple with juice, and rum (if using). Allow to cook while stirring frequently until the mixture simmers and thickens. Once thick, switch the cooker to **Keep Warm** mode. Pour the pudding into a large bowl and allow to cool. Serve warm or refrigerate and serve cold.

SERVES 2-4.
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Jambalaya

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1 cup	cooked chicken, shredded
1½ cups	rice
4 oz.	chicken broth
2 tbsp.	green chilis, diced
--	Creole seasoning, to taste

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot except the chicken broth and mix well. Place the inner pot into the cooker and close the lid. Select the **Sauté-then-Simmer**® function. Once all ingredients have been browned, add in the chicken broth and switch the cooker to **White Rice**. The cooker will automatically enter **Keep Warm** mode when the meal is ready.

SERVES 4.
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RECIPES

Apple Cinnamon Oatmeal

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

Pour juice and water into the inner pot. Press **Oatmeal**. Stir in the oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Allow the oats to cook for 25 to 30 minutes. Stir in lemon juice then ladle into cereal bowls with milk, dried mixed fruit, and more sugar if desired.

SERVES 2-3.
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Pulled Pork

1 lb.	boneless pork loin
¼	yellow onion, sliced
2½ tbsp.	chili powder
4 oz.	BBQ sauce
¼ cup	water

Press **Sauté-then-Simmer**® and allow the inner pot to heat for 5 minutes. Place the pork loin into the hot inner pot and brown for 4-5 minutes per side. Add remaining ingredients to the inner pot and stir. Press **Slow Cook (High)** and set for 2 hours, or until the meat easily shreds. Serve on warm slider buns.

SERVES 4.
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NOTES

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LIMITED WARRANTY

Aroma Housewares Company warrants its products 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



**Activate your warranty.
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M-F, 8:30am – 4:30pm, Pacific Time

Note:
Proof of purchase is required for all warranty claims.



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