

# AROMA®



## instruction manual

ARC-1021DR

### Super Pot® Multicooker

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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 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 anything other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oils, 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. Food 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, first power off the unit, 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 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. **CAUTION:** Do not use for deep frying.
28. Do not immerse in water.

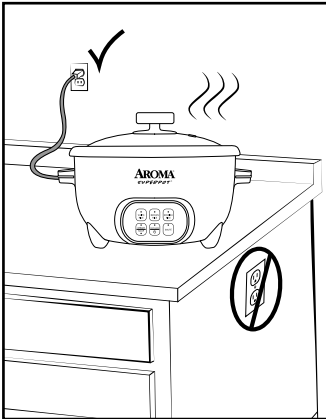


# IMPORTANT SAFEGUARDS

# Parts Identification

## Short Cord Instructions

A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, and becoming entangled in or tripping over a longer cord.

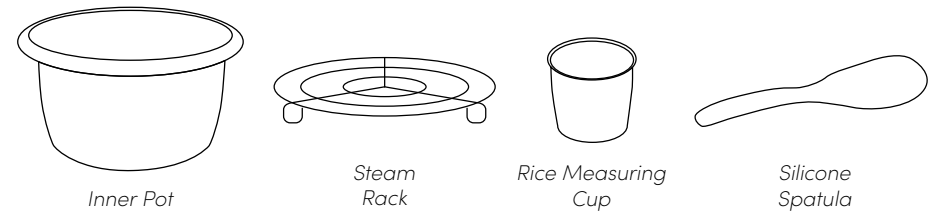
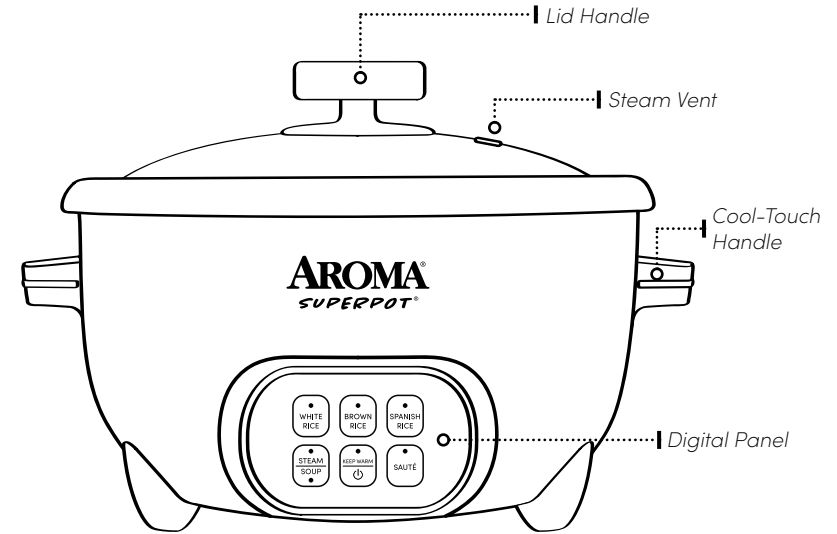
	<h3>WARNING</h3>
	<p>Spilled food can cause serious burns. Keep appliance &amp; cord away from children.</p> <p><b>NEVER</b></p> <ul style="list-style-type: none"> <li>• Drape cord over edge of counter.</li> <li>• Use outlet below counter.</li> <li>• Use extension cord.</li> </ul>

## 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.



## Controls/Functions

### White Rice

Cooks fluffy, delicious white rice automatically.

### Brown Rice

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

### Spanish Rice

Fries rice and other ingredients using high heat then automatically switches to simmer mode when broth or liquid is added.

### Steam/Soup

Prepares healthy steamed meals with the provided steam rack or effortlessly simmers soups, stews and chilis.

### Keep Warm/(b)

Keeps contents at a warm, ready-to-serve temperature for up to 12 hours. Press and hold for more than 3 seconds to turn the rice cooker off.

### Sauté

Sautés food at high heat, great for stir fry, browning foods and much more!

# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

## 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 the lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker 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 glass lid and all accessories or place on the top rack of the dishwasher.
3. Wipe the rice 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 **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 thoroughly. Place on the lid and run the **White Rice** cycle once more. When cooker switches to **Keep Warm** mode, remove 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. Place on the lid and allow to remain on **Keep Warm** mode for 10–30 minutes as needed, removing the lid and stirring periodically to release excess moisture.

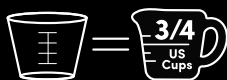
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### Note:

- 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 cosmetic only 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 ¾ standard U.S. cup.



### Note:

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

## COOKING RICE

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 and brown rice, fill with water to the line that matches the number of cups of rice being cooked. For grains other than white rice or brown rice, refer to "Grain & Water Measurement Table" on page 10.
4. Place the inner pot into the cooker then place the lid securely on top.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press **Keep Warm**/(☺) to turn on the cooker.
7. Press **White Rice** or **Brown Rice** to begin cooking. Depending on the type of rice being prepared, the cook indicator light will illuminate as the rice cooker begins to heat.
8. When rice is ready, the cooker will automatically switch to **Keep Warm** mode.
9. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
10. When finished serving, press and hold **Keep Warm**/(☺) for more than 3 seconds to turn the rice cooker off. Once the cooker has powered down, safely unplug the power cord.  
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## SAUTÉ

1. Plug the power cord into an available 120V AC outlet.
2. Place the inner pot into the cooker then place the lid securely on top for faster heating.
3. Press **Sauté**. The cook indicator light will illuminate.
4. After letting the cooker heat briefly, open the lid and add the ingredients to be sautéed.
5. If needed, using a long-handled wooden spoon, stir the ingredients.
6. The maximum cook time for the sauté function is one hour.
7. When cooking is done, press **Keep Warm**/(☺) to manually set it to **Keep Warm** mode.
8. When finished serving, press and hold **Keep Warm**/(☺) for more than 3 seconds to turn the rice cooker off. Once the cooker has powered down, safely unplug the power cord.  
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### Caution:

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

### Note:

- Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 11.

### Helpful Hints:

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

7.

## STEAM

- Using the provided measuring cup, add 3 cups of water to the inner pot.
- Place the inner pot into the cooker.
- Place food to be steamed on the steam rack then place the rack inside the inner pot.
- Place the tempered glass lid securely onto the rice cooker.
- Plug the power cord into an available 120V AC outlet.
- Press **Keep Warm**/(☺) to turn on the cooker.
- Press **Steam/Soup** once to initiate the steam function. The steam indicator light will illuminate as the rice cooker begins to heat.
- Once the suggested amount of steam time has passed, carefully remove the lid and check steamed food for doneness.
- If finished steaming, carefully remove food to prevent overcooking. Wear a protective, heat resistant glove when removing to prevent possible injury.
- The maximum cook time for the steam function is one hour. Once the one-hour cook time has elapsed, the cooker will automatically switch to **Keep Warm** mode.
- When finished serving, press and hold **Keep Warm**/(☺) for more than 3 seconds to turn the rice cooker off. Once the cooker has powered down, safely unplug the power cord.

## SOUP

- Plug the power cord into an available 120V AC outlet.
- Place the inner pot into the cooker.
- Place desired ingredients and broth into the inner pot.
- Press **Steam/Soup** twice to initiate the soup function. The soup indicator light will illuminate as the rice cooker begins to heat. The maximum cook time for the soup function is two hours.
- If needed, using a long-handled wooden spoon, stir the ingredients.
- Once the two-hour cook time has elapsed, the cooker will automatically switch to **Keep Warm** mode.
- When finished serving, press and hold **Keep Warm**/(☺) for more than 3 seconds to turn the rice cooker off. Once the cooker has powered down, safely unplug the power cord.

8.

## Helpful Hints:

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

## Note:

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

## SPANISH RICE

- Place the inner pot into the rice cooker.
- Plug the power cord into an available 120V AC outlet.
- Press **Keep Warm**/(☺) to turn on the cooker.
- Press **Spanish Rice** to begin preheating the inner pot. The cook indicator light will illuminate.
- Add rice and other ingredients to be sautéed/ browned to the inner pot.
- If needed, using a long-handled wooden spoon, stir ingredients until they are sautéed/ browned.
- Add water or broth and any additional ingredients to the inner pot. The cooker will automatically switch to a lower heat setting once liquid is added.
- When rice is ready, the cooker will automatically switch to **Keep Warm** mode.
- When finished serving, press and hold **Keep Warm**/(☺) for more than 3 seconds to turn the rice cooker off. Once the cooker has powered down, safely unplug the power cord.

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## Vegetable Steaming Table

Vegetable	Steaming Time
Asparagus	20 Minutes
Broccoli	15 Minutes
Cabbage	25 Minutes
Carrots	25 Minutes
Cauliflower	25 Minutes
Corn	25 Minutes
Eggplant	30 Minutes
Green Beans	15 Minutes
Peas	20 Minutes
Spinach	20 Minutes
Squash	20 Minutes
Zucchini	20 Minutes

## Note:

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

Altitude, humidity and outside temperature will affect cooking times.

These steaming charts are for reference only. Actual cooking times may vary.

## Note:

For meat steaming times, refer to the "Meat Steaming Table" on page 10.

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## Meat Steaming Table

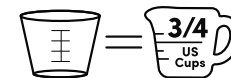
Meat	Steaming Time	Safe Internal Temperature (F)
Fish	25 Minutes	140°
Chicken	30 Minutes	165°
Pork	30 Minutes	160°
Beef	Medium = 25 Minutes Medium Well = 30 Minutes Well-Done = 33 Minutes	160°

## Grain & Water Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1.5 Parts	2.5 Parts	6 Cups	White Rice	32-48 Min.
Arborio	1 Part	2 Parts	2 Parts	3 Cups	Steam	12-18 Min.
Bulgur	1 Part	2.5 Parts	2.5 Parts	2.5 Cups	Brown Rice	56-72 Min.
Barley	1 Part	2.75 Parts	2.5 Parts	4 Cups	Brown Rice	55-76 Min.
Couscous	1 Part	1 Part	2 Parts	8 Cups	White Rice	31-49 Min.

## Rice & Water Measurement Table

Uncooked Rice*	Rice Water Line (Inside Pot)**	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	Line 2	4 Cups	<b>White Rice:</b> 25-30 Min. <b>Brown Rice:</b> 47-52 Min.
3 Cups	Line 3	6 Cups	<b>White Rice:</b> 26-31 Min. <b>Brown Rice:</b> 50-55 Min.
4 Cups	Line 4	8 Cups	<b>White Rice:</b> 28-33 Min. <b>Brown Rice:</b> 53-58 Min.
5 Cups	Line 5	10 Cups	<b>White Rice:</b> 29-34 Min. <b>Brown Rice:</b> 57-62 Min.
6 Cups	Line 6	12 Cups	<b>White Rice:</b> 30-35 Min. <b>Brown Rice:</b> 60-65 Min.
7 Cups	Line 7	14 Cups	<b>White Rice:</b> 31-36 Min. <b>Brown Rice:</b> 63-68 Min.
8 Cups	Line 8	16 Cups	<b>White Rice:</b> 33-38 Min. <b>Brown Rice:</b> 66-71 Min.
9 Cups	Line 9	18 Cups	<b>White Rice:</b> 34-39 Min. <b>Brown Rice:</b> --
10 Cups	Line 10	20 Cups	<b>White Rice:</b> 35-40 Min. <b>Brown Rice:</b> --



\*1 Rice Cooker Cup = 3/4 U.S. Cup  
 \*\*If cooking 3, 5, 7, or 9 cups of rice, simply fill with water in between the respective lines.

### Note:

- If you misplace the measuring cup, a 3/4 standard U.S. cup is an exact replacement.
- To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, repeat the steaming process until the meat is adequately cooked.
- When cooking barley, open the lid after the cycle has run for about 5 minutes to avoid overflow and overheating.

### Note:

- Brown rice, wild rice and rice mixes 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 10 cups of uncooked rice (8 cups of brown rice) into this appliance at one time.**

## 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 inner pot in the rice cooker and place the lid securely onto the rice cooker. Select the **White Rice** function. The rice cooker will automatically switch to **Keep Warm** once the meal is ready.

**SERVES 4.**

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### Green Chili Chicken Rice

1½ cups	rice
3 cups	chicken broth
2 tbsp.	onion, minced
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 rice cooker, place the lid securely onto the rice cooker and select **White Rice**. Allow rice to cook until the rice cooker switches to **Keep Warm**. Stir and serve immediately.

**SERVES 4.**

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## RECIPES

### Spanish Rice

4 cups	rice
4	8-oz. cans tomato sauce
4 cups	water
2	garlic cloves, minced
2 cups	onion, chopped
2 tbsp.	tomato chicken bouillon
2 tbsp.	cooking oil
----	salt and pepper, to taste

Add oil into the inner pot then select the **Spanish Rice** function to begin preheating. Once the oil has heated, add in the uncooked rice, garlic and onion and sauté until the rice is a light brown color. Stir in the tomato sauce, water, tomato chicken bouillon, salt and pepper. Close the lid and allow the rice to cook until the rice cooker automatically switches to **Keep Warm**.

**SERVES 4-6.**

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### One Egg Crème Brûlée

1	egg
1 cup	whipping cream
6 tbsp.	sugar, sifted
3 cups	water

In a medium bowl, whisk together the egg and 3 tablespoons sugar until well blended. Slowly add the cream while stirring constantly. Pour the liquid into three 8 oz. jars. Add water to the inner pot, then place the steam rack inside. Place the jars on the steam rack and cover with the lid. Press **Steam/Soup** once to initiate the steam function. Once the cooking cycle is done, carefully remove the jars from the inner pot. Refrigerate until chilled, at least 4 hours or overnight. Remove the crème brûlée from the refrigerator 10 minutes before serving. Sprinkle each jar evenly with the remaining 3 tablespoons of sugar, shaking occasionally to distribute the sugar around the entire surface. Using a torch, melt the sugar until the tops are crispy and golden.

**SERVES 3.**

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## RECIPES (CONT.)

### Game Day Chili Cheese Dip

1/2	small onion, chopped
1 tsp.	vegetable oil
1	garlic clove, minced
1	15-oz. can prepared chili without beans
1/2 cup	prepared salsa
1/4 cup	black olives, sliced
1 1/2 oz.	low-fat cream cheese, cubed
1 1/2 oz.	cheddar cheese, grated
----	tortilla chips, for dipping

Press the **Spanish Rice** button and let the inner pot preheat for about 3 minutes. Place the onion, oil and garlic in the inner pot. Use a large wooden spoon to gently stir as the onion and garlic cook. Stir in the chili, salsa, olives, cream cheese and cheddar cheese then place the lid back onto the cooker. Stir the dip occasionally, about every 5 minutes. 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 3-6.**

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### Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
1/4	medium onion, chopped
3/4 cup	swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients (except cheese) in a large bowl, ensuring that they mix well. Pour the mixed ingredients into the inner pot and top with an even layer of cheese. Select the **White Rice** function and cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

**SERVES 4.**

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For additional recipes, visit us at  
[www.AromaCo.com](http://www.AromaCo.com) or at [www.AromaTestKitchen.com](http://www.AromaTestKitchen.com)

## LIMITED WARRANTY

Aroma Housewares Company warrants this product 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**

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

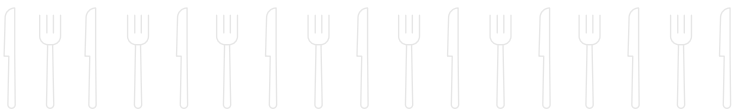
### Note:

· Proof of purchase is required for all warranty claims.





To Enhance and Enrich Lives.



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