

AROMA®



instruction manual

ARC-302NG/ARC-302NGBL/ARC-302NGP

Rice & Grain Cooker

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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 electrical shock, 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 the 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. Use only with a 120V AC power outlet.
14. Extreme caution must be used when moving the appliance containing rice or hot liquids.
15. Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the rice cooker 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 **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, flip cook switch to **Warm** then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Intended for countertop use only.

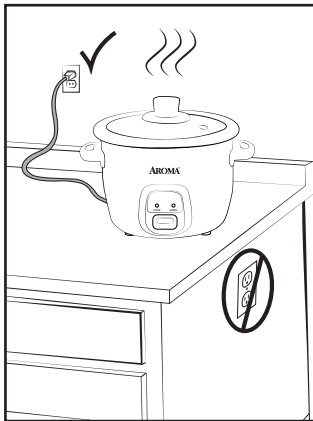


IMPORTANT SAFEGUARDS

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.

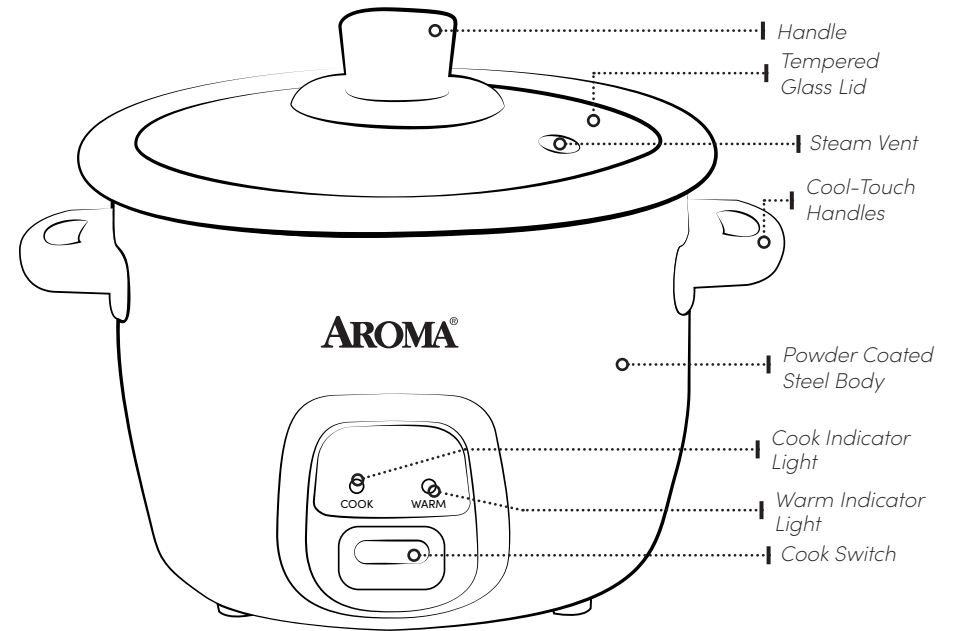


WARNING

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.

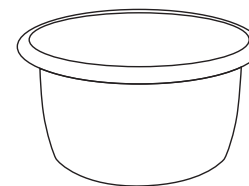


Polarized Plug

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.



Nonstick Inner Pot



Serving Spatula



Rice Measuring Cup

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Controls/Functions

Cook

Simply press the switch down to begin cooking food.

Warm

Automatically switches to **Warm** at the end of the cooking cycle; perfect for keeping rice at a ready-to-serve temperature.

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 cooker.
5. Wash the lid and all other 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 lid and all accessories 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 body, lid 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 $\frac{1}{4}$ to $\frac{1}{2}$ cup of water and stir through. Place on the lid and press the cook switch down. When the cooker switches to **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 **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 on top and allow to remain on **Warm** mode for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.
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6.

Note:

- 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.
- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- Any other servicing should be performed by Aroma® Housewares.

Helpful Hints:

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



Note:

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

COOKING 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, fill with water to the line that matches the number of cups of rice being cooked. For brown rice or other grains, see the "Rice & Water Measurement Tables" on page 8.
4. Lower the inner pot into the cooker and place the lid on top.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down to begin cooking.
7. The cook indicator light will illuminate. When rice or grain is ready, the switch will automatically flip up and change to **Warm** mode.
8. For best results, stir the rice or grain with the included serving spatula to distribute any remaining moisture.
9. When finished serving rice or grain, unplug the power cord to turn the rice cooker off.
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Caution:

The rice cooker will not switch to **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 the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- Food should not be left in the cooker on **Warm** for more than 12 hours.

Helpful Hints:

If you misplace the measuring cup, a $\frac{3}{4}$ 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.

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

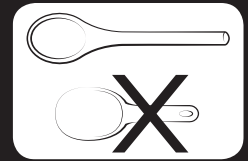
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COOKING SOUP, CHILI, OR STEW



Caution:

Do not use the provided serving spatula to stir hot soup, chili, or stew. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.



Note:

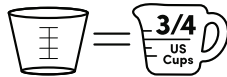
- Before placing the inner pot into the cooker, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- Food should not be left in the cooker on **Warm** for more than 12 hours.

White Rice Measurement Table

| UNCOOKED RICE* | RICE WATER LINE INSIDE POT | APPROX. COOKED RICE YIELD* | COOKING TIMES |
|----------------|----------------------------|----------------------------|---------------|
| 1 Cup | Line 1 | 2 Cups | 20-25 Min. |
| 2 Cups | Line 2 | 4 Cups | 23-28 Min. |

Brown Rice Measurement Table

| UNCOOKED RICE* | WATER WITH MEASURING CUP* | APPROX. COOKED RICE YIELD* | COOKING TIMES |
|----------------|---------------------------|----------------------------|---------------|
| 1 Cup | 1¾ Cups | 2 Cups | 41-46 Min. |



*1 Rice Cooker Cup = ¾ U.S. Cup

1. Add ingredients to the inner pot.
2. Lower the inner pot into the cooker and 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 rice cooker begins cooking.
5. Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handled wooden spatula.
6. Once food is fully cooked, flip the cook switch up to switch the rice cooker to **Warm** mode.
7. When finished serving, turn the rice cooker off by unplugging the power cord.

Note:

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers. The **water lines in the inner pot are meant for white rice only**. Please see the chart above for the correct brown rice and water ratio or refer to the individual package instructions.
- The measuring cup included adheres to rice industry standards (180mL) and is **not** equal to one U.S. cup. The chart above refers to cups of rice/water according to the measuring cup provided.
- **Do not place more than 2 cups of uncooked white rice (1 cup of brown rice) into this appliance at one time.** The maximum capacity of this unit is 2 cups of uncooked white rice (1 cup of brown rice) which yields 4 cups of cooked white rice (2 cups of brown rice).

RECIPES

Jambalaya

| | |
|---------|------------------------------|
| ¼ lb. | spicy smoked sausage |
| ¼ lb. | shrimp, peeled and deveined |
| ½ | 10-oz. can chicken breast |
| ¾ cup | rice |
| 1½ cups | chicken broth |
| ½ | 4-oz. can diced green chiles |
| 1 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 rice cooker, place the lid securely onto the rice cooker and press the cook switch. Allow rice to cook until the rice cooker switches to **Warm**. Stir and serve immediately.

SERVES 2.
.....

Classic Mushroom Pilaf

| | |
|---------|-------------------|
| 1 cup | rice |
| 2 tbsp | butter |
| 2 tbsp | onion, chopped |
| 5 | mushrooms, sliced |
| 1 small | clove garlic |
| ¼ tsp | cardamom |
| 1½ cups | vegetable broth |
| ½ tsp | salt |
| ½ cup | green peas |

Add butter into the nonstick inner pot and press the cook switch down. Allow the butter to melt then add the sliced onion and sauté for 3 to 4 minutes using a long-handled wooden spoon. Add mushrooms and sauté an additional 5 to 6 minutes. Add garlic and rice and sauté until rice is well coated. Add cardamom, broth and salt. Cover and allow to come to a boil. Stir in peas. Re-cover and allow to simmer until the rice cooker completes its cooking cycle. Once the rice cooker switches to **Warm**, allow to stand 5 minutes, then fluff grains gently with the serving spatula. Serve immediately.

SERVES 2.
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RECIPES

Ham & Swiss Frittata

| | |
|---------|------------------------|
| 2 | eggs |
| 1 slice | deli ham, chopped |
| 2 tbsp | onion, chopped |
| ¼ 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. Press the cook switch. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

SERVES 1-2.
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Pineapple Rice Pudding

| | |
|---------|---|
| 1 cup | vanilla-flavored rice milk non-dairy beverage |
| ½ cup | water |
| 4 oz. | egg substitute |
| 1 tsp | vanilla extract |
| 8 oz. | crushed pineapple, with juice |
| ½ cup | jasmine rice |
| ¼ cup | sugar |
| 1 pinch | salt |
| 1 tbsp | dark rum (optional) |

Pour water and 1 cup of the rice milk into the nonstick inner cooking pot. Press the cook switch and the rice cooker will begin to heat. Stir in salt and rice. Cover and allow to simmer for 30 minutes. In a small bowl, whisk together remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Stir pineapple with juice into the rice cooker. Stir in egg mixture and rum (if using). Allow to cook, stirring frequently, until mixture simmers and thickens. Switch rice cooker to **Warm**. Pour pudding into a large bowl and allow to cool. Pudding will thicken as it cools. Serve warm or refrigerate and serve cold.

SERVES 2-4.
.....

RECIPES (CONT.)

Apple Cinnamon Oatmeal

| | |
|--------|-------------------------|
| 1 cup | apple juice |
| ½ cup | water |
| ½ cup | Irish steel-cut oats |
| ½ cup | diced dried mixed fruit |
| 1 tbsp | brown sugar |
| ½ tbsp | butter (optional) |
| 1 dash | cinnamon |
| 1 dash | salt |
| 1 tbsp | lemon juice |
| 1 dash | nutmeg |
| -- | milk, for serving |

Pour juice and water into the inner pot of the rice cooker. Press the cook switch. Stir in oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Let cook for 25 to 30 minutes. Add lemon juice and ladle into cereal bowls with milk and more sugar, if desired.

SERVES 3.
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One Pot Pasta

| | |
|---------|--|
| 1 cup | pasta (elbow macaroni, bow tie or corkscrew) |
| 1½ cups | chicken broth |
| ½ cup | pasta sauce |
| ½ cup | cheese of your choice |
| ½ tsp | olive oil |
| -- | basil leaves for garnish (optional) |

Place all ingredients into the inner pot except for the cheese. Place the inner pot into the rice cooker then place the lid securely onto the rice cooker and press the cook switch. Open the lid and stir occasionally. When the rice cooker switches to **Warm**, open the lid and stir in the cheese. Leave it on for 5 minutes. Serve hot and garnish with basil leaves.

SERVES 2-3.
.....

RECIPES (CONT.)

Chocolate Pumpkin Pancake

| | |
|-------|--------------------|
| ½ cup | pancake batter mix |
| ½ cup | water |
| ¼ cup | pumpkin puree |
| ¼ cup | chocolate chips |
| -- | cooking spray |

Whisk together pancake batter and water in a large mixing bowl. Once incorporated, stir in pumpkin puree and chocolate chips. Lightly coat the inner pot with cooking spray, covering the entire inner surface. Pour batter mixture into the inner pot. Lower the inner pot into the cooker and place the lid on top. Flip the cook switch down and let the pancake bake for about 20 minutes. Serve warm with powdered sugar, maple syrup, berries and whipped cream!

SERVES 2-3.
.....

Creamy Corn Egg Drop Soup

| | |
|--------|---------------------------------------|
| 1 | 7oz. can sweet cream style corn |
| 1 cup* | water |
| 2 | eggs |
| 1 | green onion, chopped |
| 1 | slice of thick ham, sliced (optional) |

Pour corn and water into the inner pot. Place the lid securely onto the rice cooker and press the cook switch. Allow the rice cooker to cook for 15 minutes then open the lid. Crack and beat the eggs in a small bowl then slowly add them to the soup while being constantly stirred. Serve hot and garnish with chopped green onion and sliced ham.

SERVES 2-3.
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