

AROMA®



instruction manual

ARC-757SG

Rice & Grain Cooker

Questions or concerns about your Aroma product?

www.AromaCo.com/Support

1-800-276-6286

DISCOVER
more of our
products!



Multicookers/
Rice Cookers



Pot style
Rice Cookers



Water Kettles



Indoor Grills



Woks

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.

Stay connected for more recipe ideas and monthly giveaways!



www.AromaTestKitchen.com



[/AromaHousewares](https://www.instagram.com/AromaHousewares)



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 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 other 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 base of the wall outlet. 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. Rice 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, turn **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.



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.

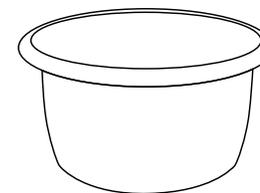
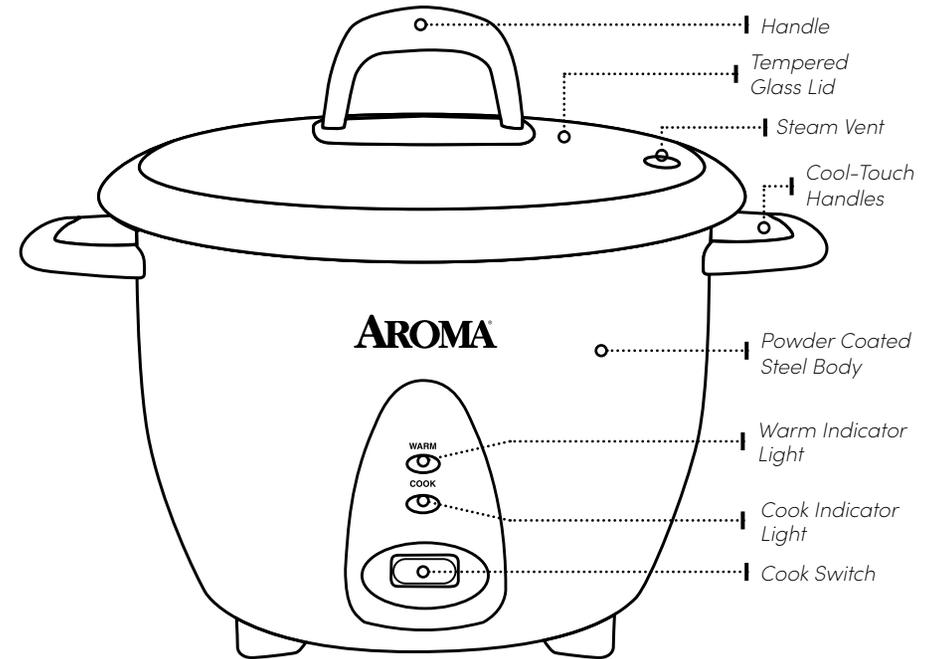
	<p style="text-align: center;">WARNING</p> <p>Spilled food can cause serious burns. Keep appliance & cord away from children.</p> <p>NEVER</p> <ul style="list-style-type: none"> • Drape cord over edge of counter. • Use outlet below counter. • Use extension cord.
--	---

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.



Stainless Steel Inner Pot



Rice Measuring Cup



Serving Spatula

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Controls/Functions

Warm

Automatically switches to **Warm**; perfect for keeping rice ready to serve.

Cook

Simply press the switch down to begin cooking food.

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 Stainless Steel Inner Pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
5. Wash the Tempered Glass Lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe cooker body clean with a damp cloth.

TO CLEAN

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the Tempered Glass Lid and all accessories or place on the top rack of the dishwasher.
3. Wipe rice cooker's body clean with a damp cloth.
4. Thoroughly dry cooker body, lid and all accessories. Reassemble for next use.

TROUBLESHOOTING

• Rice is too dry/hard after cooking.

If your rice is dry or hard/chewy when the cooker switches to **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 through. Place on the lid and switch to **Cook**. When 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 (moistest) part of the rice as well as release excess moisture. Place on the lid and allow to remain on **Warm** mode for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.

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

Helpful Hints:

The provided rice cooker cup is the equivalent to a 3/4 standard US 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 Stainless Steel Inner Pot.
2. Rinse to remove excess starch. Drain.
3. For white rice, fill with water to the line which matches the number of cups of rice being cooked. For brown rice or grain, see the "Grain & Water Measurement Tables" on page 8.
4. Place the Stainless Steel Inner Pot into the cooker.
5. Place the Tempered Glass Lid securely onto the rice cooker.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the **Cook** switch down to begin cooking. The **Cook** indicator light will illuminate as the rice cooker begins cooking the rice or grain.
8. When rice or grain is ready, the **Cook** switch will automatically flip up and switch on to **Warm** mode.
9. For better results, stir the rice or grain with the Serving Spatula to distribute any remaining moisture.
10. When finished serving rice, unplug the power cord to turn the rice cooker off.

Grain & Water Measurement Tables

White Rice Measurement Table

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups	Line 2	4 Cups	15-20 Min.
3 Cups	Line 3	6 Cups	17-23 Min.
4 Cups	Line 4	8 Cups	20-25 Min.
5 Cups	Line 5	10 Cups	22-27 Min.
6 Cups	Line 6	12 Cups	25-30 Min.
7 Cups	Line 7	14 Cups	27-32 Min.



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.
- Rice or grain should not be left in the cooker on **Warm** for more than 12 hours.

Helpful Hints:

If you misplace the measuring cup, a ¾ standard US 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 "Grain & Water Measurement Tables" on page 8.

Grain & Water

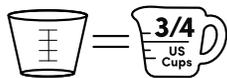
Measurement Tables (CONT.)

Brown Rice Measurement Table

UNCOOKED RICE	WATER WITH MEASURING CUP	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups	3 Cups	4 Cups	35-40 Min.
3 Cups	4¼ Cups	6 Cups	40-45 Min.
4 Cups	5½ Cups	8 Cups	42-47 Min.
5 Cups	6¾ Cups	10 Cups	45-50 Min.

Grain Measurement Table

GRAIN	UNCOOKED GRAIN AMOUNT	WATER WITH RICE MEASURING CUP*	APPROXIMATE COOKED GRAIN YIELD
Quinoa	2 Cups	4 Cups	6 Cups
Pearl Barley	2 Cups	6 Cups	8 Cups
Kamut	2 Cups	6 Cups	6 Cups
Amaranth	2 Cups	6 Cups	4 Cups
Rye	2 Cups	6 Cups	4 Cups
Millet	1½ Cups	4 Cups	6 Cups
Bulgur	2 Cups	4 Cups	4 Cups



*1 Rice Cooker Cup = ¾ US Cup

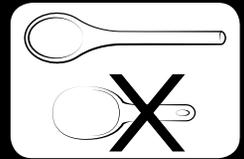
COOKING SOUP, CHILI, OR STEW

1. Add ingredients to the Stainless Steel Inner Pot.
2. Place the Stainless Steel Inner Pot into the rice cooker.
3. Place the Tempered Glass Lid securely onto the rice cooker.
4. Plug the power cord into an available 120V AC wall outlet.
5. Place the Tempered Glass Lid securely onto the rice cooker.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the **Cook** switch down to begin cooking. The **Cook** indicator light will illuminate as the rice cooker begins cooking.
8. Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handled wooden spatula.
9. Once food is fully cooked, push the **Cook** switch up to switch the rice cooker to **Warm**.
10. When finished serving, turn the rice cooker off by unplugging the power cord.



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.

Note:

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. The **water lines in the inner pot are meant for white rice only**. Please see the chart above for brown rice and grain water ratios.
- 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.
- 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 7 cups of uncooked rice (5 cups if brown rice) into this appliance at one time.** The maximum capacity of this unit is 7 cups raw rice (5 cups if brown rice) which yields 14 cups of cooked rice (10 cups brown rice).

RECIPES

Jambalaya

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

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot into the 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 4.

Classic Mushroom Pilaf

1 cup	rice
2 tbsp	butter
1 small	onion, sliced
5 large	mushrooms, trimmed and cut into matchstick-sized pieces
1 small	clove garlic
¼ tsp	cardamom
1½ cups	vegetable broth
½ tsp	salt
½ cup	green peas

Place butter into the stainless steel cooking pot. Press the **Cook** switch and the rice cooker will begin to heat. Once melted, add 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 4.

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.

In these recipes, "cup" refers to the included Rice Measuring Cup, which is also equivalent to a ¾ standard US cup.



RECIPES (CONT.)

Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼ medium	onion, chopped
¾ 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 4.

Pineapple Rice Pudding

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

Pour water and 1 cup of the Rice Dream into the stainless steel 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 Dream, 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 **Keep 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 4-6.

Helpful Hints:

Want even more great cooking options? Stainless steel steam trays are available for purchase at www.AromaCo.com.

A steam tray will transform your rice cooker into a valuable food steamer, providing an easy and healthy way to prepare a variety of meals.

RECIPES (CONT.)

Apple Cinnamon Oatmeal

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

Pour juice and water into the cooking 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 6.

Game Day Chili Cheese Dip

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

Place the onion, oil and garlic in the inner pot. Press the **Cook** switch and sauté for 3 minutes. Use a large wooden spoon to gently stir as the onion and garlic cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients, place the lid securely onto the rice cooker. Cook for 4 minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Cook again for 3 minutes. Open the lid and stir again. 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.

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.

In these recipes, "cup" refers to the included Rice Measuring Cup, which is also equivalent to a ¾ standard US cup.



RECIPES (CONT.)

Garden Vegetable Soup

2 tbsp	butter
1 tbsp	olive oil
1 large	leek (white part only), thinly sliced
2 large	carrots, peeled and diced
1 large	celery stalk, thinly sliced
4 oz.	green beans, stemmed and cut into ¼-inch pieces
2	zucchini, sliced
½ cup	bulgur
4 large	tomatoes, chopped
2 cups	chicken broth
4 cups	water
2 sprigs	fresh parsley
3 sprigs	fresh thyme
1	bay leaf
1 tsp	salt
2 cloves	garlic
1	jalapeño, chopped
15 oz.	garbanzo beans
--	Parmesan cheese

Add olive oil and butter to the cooking pot and press the **Cook** switch. Add leeks, carrots, celery, green beans, zucchini, garlic and jalapeño. Sauté for 3 minutes. Add bulgur, tomatoes, chicken broth, water, parsley, thyme and bay leaf. Cover and simmer for 30 minutes. Remove and discard parsley, thyme, and bay leaf. Add peas and beans. Adjust seasoning to taste and cook another 5 minutes. Serve hot in bowls with Parmesan cheese and pepper to taste.

SERVES 6.

Green Chili Chicken Rice

1 ½ cups	rice
3 cups	chicken broth
2 tbsp	diced minced onion
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 press the **Cook** switch. Allow rice to cook until the rice cooker switches to **Warm**. Stir and serve immediately.

SERVES 4.

Helpful Hints:

Want even more great cooking options? Stainless steel steam trays are available for purchase at www.AromaCo.com.

A steam tray will transform your rice cooker into a valuable food steamer, providing an easy and healthy way to prepare a variety of meals.



To Enhance and Enrich Lives.



www.AromaCo.com