

AROMA®

PROFESSIONAL



instruction manual

APC-816SB

Pressure Cooker · Multicooker · Slow 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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AROMA®
TEST KITCHEN



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Published By:

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

- Important: Read all instructions carefully before first use.**
- Do not touch hot surfaces. Use the handles or knobs.
- Use only on a level, dry and heat-resistant surface.
- To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool before removing or replacing parts and before cleaning the appliance.
- 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.
- The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord touch hot surfaces or hang over the edge of a counter or table.
- Never attempt to open lid while the unit is pressure cooking. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If lid is difficult to turn, this indicates that the cooker is still pressurized. Do not force it to open. Any pressure in the cooker can be hazardous.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use the appliance for other than its intended use.
- Always check the pressure release devices for clogging before use.
- Do not touch, cover or obstruct the steam vent on the top of the pressure cooker as it is extremely hot and may cause scalding.
- Use only with a 120V AC power outlet.
- Always unplug from the plug gripping area. Never pull on the cord.
- The pressure cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the pressure cooker may not operate properly.
- 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.
- Food should not be left in the inner pot with the "Keep Warm" function on for more than 12 hours.
- To disconnect, turn control to "OFF," then remove the plug from the wall outlet.
- To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.
- Extreme caution must be used when moving a pressure cooker containing hot food or liquids.
- For household use only.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Follow the instructions in "Pressure cooking" on page 7.
- Do not fill the unit over 2/3 full when cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. (...continued on next page)

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS (CONT.)

- Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Follow the instructions in "Pressure cooking" on page 7.
27. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device (steam vent). These foods should not be cooked in the pressure cooker.
 28. Do not use this pressure cooker for pressure frying with oil.
 29. To avoid spills and burns, do not carry pressure cooker by the lid handle.
 30. Do not wrap or tie cord around appliance.
 31. Intended for countertop use only.
 32. **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.
 33. Do not use for deep frying.

Short Cord Instructions

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

Polarized Plug

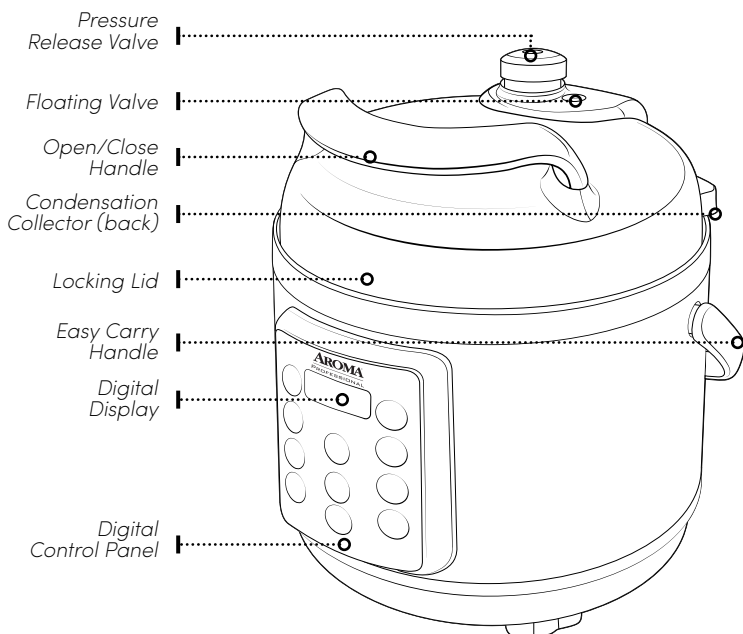
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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



Inner Pot



Rice Measuring Cup



Rice Spatula



Soup Ladle



Condensation Collector

Digital Controls

White Rice

Cooks fluffy, delicious rice automatically.

Brown Rice

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

Beans

Allows optimal results for tough-to-cook beans at the touch of a button.

Beef

Prepares tender results for stewing vegetables and meats.

Keep Warm/⏻

Keep Warm is perfect for keeping food warm and ready to serve. Press once to cancel and to manually set to **Keep Warm**.

Pressure Setting

Changes cooking time settings quickly according to 3 taste preferences.

Delay Timer

Allows for rice to be ready right when it's needed.

Poultry

Cook tasty chicken with ease.

Slow Cook

Sets to **Slow Cook** from 2 to 10 hours and is great for homemade roasts and stews.

Sauté-Then-Simmer STS®

Patented technology **Sauté-then-Simmer STS®** will sauté foods at a high heat and automatically switch over to simmer mode once liquid is added.

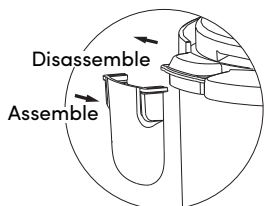
Soup

Great for preparing all kinds of savory or creamy soups.

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 properly as they can pose a risk to children.
4. Wash lid, pressure release valve and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe cooker body clean with a damp cloth.

CONDENSATION COLLECTOR ASSEMBLY

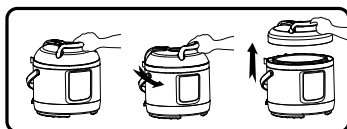


Condensation Collector Removal

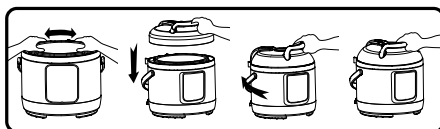
TO ENSURE PROPER OPENING/CLOSING, MATCH MARKERS WITH APPROPRIATE DESCRIPTION LOCATED ON LID



OPEN



CLOSE



CLEANING



1. Hand-wash the inner pot and all accessories or wash them in the top rack of the dishwasher.
2. Wipe cooker body clean with a damp cloth.
3. Thoroughly dry cooker body and all accessories.
4. Reassemble for next use.

6.

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.

USING /KEEP WARM

1. Add food to be pressure cooked to the inner pot.
2. Place the inner pot into the cooker.
3. Plug the power cord into an available 120V AC wall outlet. There will be an audible beep.
4. Press /**Keep Warm** to turn on the pressure cooker. The LED display will show "-----".
5. Place the lid on cooker. Display shows "OPEN".
6. Close the lid securely onto the cooker, turning it clockwise so that it locks into place. There will be an audible sound when the lid locks closed.
7. Move pressure release valve on the top of the lid to the **Airtight** position.
8. Press /**Keep Warm** again and "OH" will be in the display. The cooker will remain in **Keep Warm**. Press it a third time and it will power off the cooker.

PRESSURE COOKING

Begin Pressure Setting Cooking by following steps 1 to 7 from "USING /KEEP WARM."

8. Press the desired pressure cooking function (refer to "Pressure Settings" table below). Press the **Pressure Setting** to quickly change the cooking time, or the same pressure cooking mode to increase in 5 minute increments or one minute increments for rice.
9. After 10 seconds the display will stop flashing, a chasing pattern will be displayed and 3 beeps will sound. The cooker will begin heating.
10. When optimum pressure is achieved, countdown will begin starting from the time set in step 8.
11. Once the selected time has elapsed, the pressure cooker will beep 5 times and automatically switch to **Keep Warm**.
12. Allow the pressure cooker to cool, floating valve to drop and release all excess pressure to be released before attempting to open the lid. To speed up this process, manually move the pressure release valve to the "Exhaust" position.



Caution:

Exercise caution when moving the steam vent to the "Exhaust" position. A large amount of hot steam will quickly escape once the vent is opened.

Note:

- Do not fill above the 2/3 line in the inner pot.
- The amount of water and food should not exceed 2/3 of the height of the inner pot. For food that will expand in water, the level should not exceed 1/2 of the inner pot. The minimum allowable level is 1/5 of the inner pot.
- The programmed cook time can be set up to 90 min.

Helpful Hints:



= Exhaust



= Airtight

PRESSURE COOKING (CONT.)

- 13. Open the lid by turning it counterclockwise to unlock it. Remove the lid.
- 14. Check food for doneness. If cooking is complete, remove food for serving.
- 15. Once serving is complete, press / **Keep Warm** to turn the cooker off. Unplug from the power outlet when not in use.

Pressure Settings

Time Settings

Function	Default Time (minutes)	Increments Settings (minutes)			Time Adjustment Range (minutes)
White Rice	PP13	PP10	PP13	PP20	PP10-20
Brown Rice	PP20	PP15	PP20	PP25	PP15-25
Beans	PP50	PP30	PP50	PP70	PP10-90
Beef	PP30	PP10	PP30	PP60	PP10-90
Soup	PP15	PP10	PP15	PP50	PP10-90
Poultry	PP15	PP10	PP15	PP50	PP10-90

QUICK RELEASE (FIG. A)

- To release steam, turn pressure regulator knob to Exhaust. Floating valve will drop down and lid may be opened. **CAUTION: Keep hands and face away from pressure release valve when using Quick Release.** Quick Release is not suitable for food with large liquid volume or with high starch content (porridge, congee, sticky liquids, soups, stews, etc). Food contents may splatter out with steam. Natural Release is to be used instead.

NATURAL RELEASE (FIG. B)

- When the cooker timer has elapsed, power off the cooker. The pressure regulator knob must remain in sealing and allow the cooker to cool down naturally until the float valve has dropped down. This may take 10-15 minutes for cooker to cool down.



Caution:

If contents cooked under pressure contain a lot of liquid, it is recommended to allow the unit to cool and release pressure naturally to prevent spattering.

Helpful Hints:



= Exhaust

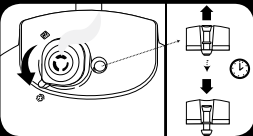


= Airtight

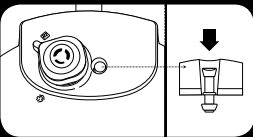
Note:

- You can set the pressure cooker to delay cooking up to 15 hours.
- Delay Timer** is available for **White Rice, Brown Rice** and **Beans** only.

(FIG. A)



(FIG. B)



WHITE RICE/ BROWN RICE/BEANS

Pressure Release Valve should be set to Airtight when cooking *Rice or Beans*.

1. Using the provided measuring cup, add rice or beans to the inner pot.
2. Rinse rice or beans to remove excess starch if desired. Drain.
3. When cooking rice, fill the inner pot with water to the line that matches the number of uncooked cups. When cooking beans or legumes add 2.5 cups of water to each cup of beans or legumes.
4. Place the inner pot into the cooker.
5. Close the lid securely onto the cooker, turning it clockwise so that it locks into place. Turn the Pressure Release Valve to the "Airtight" position.
6. Press **⏻/Keep Warm** to turn on the pressure cooker. Press either **White Rice, Brown Rice or Beans**. The LED display will indicate the default cooking minutes.
7. After 10 seconds the cooker will stop flashing and begin heating with a chasing pattern.
8. The pressure cooker will automatically start building pressure. Once pressure is achieved, the programmed time will begin to count down until reaching zero.
9. When cooking is complete, the pressure cooker will beep 5 times and automatically switch to **Keep Warm**. Digital display will read **"0H"** indicating zero hours of **Keep Warm**.
10. Turn the pressure release valve to "Exhaust" to release pressure. Open the lid.
CAUTION: Hot steam will release when valve is opened.
11. Check food for doneness. If cooking is complete, remove food for serving.
12. Once serving is complete, press **⏻/Keep Warm** to turn the pressure cooker off. Unplug from the power outlet when not in use.



Caution:

Exercise caution when moving the steam vent to the "Exhaust" position. A large amount of hot steam will quickly escape once the vent is opened.

Note:

- Before placing the inner pot into the pressure cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the pressure cooker.
- The amount of water and food shall not exceed 2/3 of the inner pot. The minimum allowable level is 1/5 of the inner pot.

Helpful Hints:

If you misplace the measuring cup, a 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.

Rice & Water

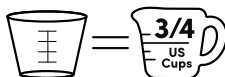
Measurement Table

White Rice Measurement Table

UNCOOKED WHITE RICE	WHITE RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD	WHITE RICE COOKING TIMES
2 Cup*	Line 2	4 Cups	White Rice: 22-27 Min.
3 Cups*	Line 3	6 Cups	White Rice: 25-30 Min.
4 Cups*	Line 4	8 Cups	White Rice: 28-33 Min.
5 Cups*	Line 5	10 Cups	White Rice: 30-35 Min.
6 Cups*	Line 6	12 Cups	White Rice: 32-37 Min.

Brown Rice Measurement Table

UNCOOKED BROWN RICE	BROWN RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD	BROWN RICE COOKING TIMES
2 Cup*	Line 2	4 Cups	Brown Rice: 35-40 Min.
3 Cups*	Line 3	6 Cups	Brown Rice: 38-43 Min.
4 Cups*	Line 4	8 Cups	Brown Rice: 41-46 Min.
5 Cups*	Line 5	10 Cups	Brown Rice: 44-49 Min.
6 Cups*	Line 6	12 Cups	Brown Rice: 46-51 Min.



*1 Rice Cooker Cup = $\frac{3}{4}$ US Cup

Note:

- Altitude, humidity and outside temperature will affect cooking times.
- These charts are for reference only. Actual cooking times may vary.
- Because rice varieties may vary in their make-up, results may differ.

USING DELAY TIMER

1. Add food to be pressure cooked to the inner pot.
2. Place the inner pot into the cooker.
3. Plug the power cord into an available 120V AC wall outlet. There will be an audible beep.
4. Press **⏻/Keep Warm** to turn on the pressure cooker. The LED display will show "-----".
5. Place the lid on cooker. Display shows "OPEN".
6. Close the lid securely onto the cooker, turning it clockwise so that it locks into place. There will be an audible sound when the lid locks closed.
7. Within 10 seconds after pressing **White Rice, Brown Rice** or **Beans**, select **Delay Timer**. The delayed cooking time will be in the digital display with a flashing "00:30"
8. To adjust time, press **Delay Timer** repeatedly to cycle in 30 minute increments up to 15 hours.
9. After the flashing time in the digital display stops, the cooker will beep 3 times and begin counting down the delay timer.
10. Once the delay timer reaches zero, the cooker will begin the cooking cycle and switch to keep warm automatically when completed. Digital display will read "0H" indicating zero hour.
11. Allow the pressure cooker to cool and release all excess pressure before attempting to open the lid. To speed up this process, manually move the pressure release valve to the Exhaust position.
12. Open the lid by turning it counterclockwise to unlock it. Remove the lid.
13. Check food for doneness. If cooking is complete, remove food for serving.
14. Once serving is complete, press **⏻/Keep Warm** to turn the cooker off. Unplug from the power outlet when not in use.
.....





Caution:

Only use utensils safe for use on nonstick coatings. Metal utensils will damage the inner pot's nonstick coating.

Note:

- Delay timer can be set between 30 minutes to 15 hours.
- To keep food warm in pressure cooker switch function to **Keep Warm**.

SOUP

1. Add ingredients to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely and set the pressure release valve to "Airtight".
4. Plug into an available 120V AC outlet.
5. Press  / **Keep Warm** to turn the cooker on.
6. Press **Soup**. The indicator light will confirm which function is selected. Digital display should read "PP15".
7. Press **Soup** to adjust cooking time in 5 minute increments between 10 and 90 minutes for **Soup**.
8. Once the selected time has passed, cooker will beep and switch to **Keep Warm**. Digital display will show the number of hours the cooker has been on **Keep Warm** beginning with "OH".
9. Allow the pressure cooker to cool and release all excess pressure before attempting to open the lid.
10. Open the lid by turning it counterclockwise to unlock it. Remove the lid.
11. Check food for doneness. If cooking is complete, remove food for serving.
12. Once serving is complete, press  / **Keep Warm** to turn the cooker off. Unplug from the power outlet when not in use.

BEEF/POULTRY

Begin Pressure Setting Cooking by following steps 1 to 7 from "USING  /KEEP WARM."

8. Press **Beef** or **Poultry**. The LED display will light up with each function's default time.
9. Press **Beef** or **Poultry** to adjust cooking time in 5 minute increment between 10 and 90 minutes.
10. After 10 seconds the display will stop flashing, a chasing pattern will be displayed. The cooker will begin heating.
11. The pressure cooker will automatically start building pressure. Once pressure is achieved, the programmed time will begin to countdown to zero.



Caution:

If contents cooked under pressure contain a lot of liquid, it is recommended to allow the unit to cool and release pressure naturally to prevent spattering.

Helpful Hints:

To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner pot and repeat the cooking process until the meat is adequately cooked.

BEEF/POULTRY (CONT.)

12. When cooking is complete, the pressure cooker will beep 5 times and automatically switch to **Keep Warm**. Display will read "**OH**".
13. Allow the pressure cooker to cool and release all excess pressure before attempting to open the lid. To speed up this process, manually move the steam vent to the "Exhaust" position.
14. Open the lid by turning it counterclockwise to unlock it. Remove the lid.
15. Check food for doneness. If cooking is complete, remove food for serving.
16. Once serving is complete, press **⏻/Keep Warm** to turn the pressure cooker off. Unplug from power outlet when not in use.

SAUTÉ-THEN-SIMMER STS®

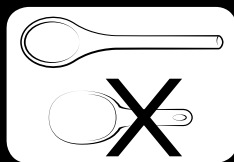
The pressure release valve should be in "Airtight" when using SAUTÉ-THEN-SIMMER STS®

1. Place the cooking pot into the cooker and close the lid
2. Plug the power cord into an available 120V AC outlet.
3. Press **⏻/Keep Warm** to turn on the cooker.
4. Press **Sauté-then-Simmer STS®**, cooker will beep 3 times and a chasing pattern will be displayed.
5. Allow the cooker to preheat for 5 minutes.
6. Open the lid and add ingredients to be sautéed/browned to the inner pot.
7. Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level.
8. Add other called for ingredients and liquid to the inner pot.
9. Close the lid securely. Set the Pressure Release Valve at "Airtight" position. After a few minutes, the cooker will automatically switch to **Simmer**.
10. Once the meal has cooked, the cooker will beep and automatically switch over to **Keep Warm**.



Caution:


Do not use the provided serving spatula to sauté. 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 cooking pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.

SAUTÉ-THEN-SIMMER STS® (CONT.)

11. Allow the pressure cooker to cool and release all excess pressure before attempting to open the lid.
12. When finished serving, turn the cooker off by pressing  **Keep Warm** and unplug the power cord.

SLOW COOK

Pressure release valve can be in "Exhaust" or "Airtight" while slow cooking.

1. Add ingredients to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press  **Keep Warm** to turn the cooker on.
6. Press **Slow Cook**. The LED display will show a flashing "2:00".
7. Adjust slow cook time to desired cooking time by pressing **Slow Cook**. Cooking time can be adjusted from 2 hours to 10 hours in 30 minute increments. After 3 beeps, cooker will begin to slow cook.
8. Programmed time will begin to count down by minutes until reaching zero.
9. When cooking is complete, the pressure cooker will beep 3 times and automatically switch to **Keep Warm**. Digital display will read "OH".
10. Check food for doneness. If cooking is complete, remove food for serving.
11. Once serving is complete, press  **Keep Warm** to turn the pressure cooker off. Unplug from wall power outlet when not in use.

Helpful Hints:

Keep Warm allows food to be warm and ready for serving. However, do not leave food on Keep Warm for longer than 12 hours.



= Exhaust



= Airtight

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 to: any non-electric accessories and disposable parts including measuring cup, spoon and inner pot; 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 environment 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 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:

.....

Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

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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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