

AROMA®

PROFESSIONAL

Instruction Manual

Rice Cooker · Multicooker



Questions or concerns about your rice cooker?

Before returning to the store...



Aroma's customer service experts are happy to help. Call us toll-free at **1-800-276-6286**



Answers to many common questions and even replacement parts can be found online. Visit **www.AromaCo.com/Support**





Congratulations on your purchase of the Aroma® 8-Cup Digital Rice Cooker/Multicooker. In almost no time, you'll be making delicious rice at the touch of a button! Whether long, medium or short grain, this cooker is specially calibrated to prepare all varieties of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

In addition to rice, your new Aroma® Rice Cooker/Multicooker is ideal for healthy, one-pot meals. The convenient steam tray inserts directly over the rice, allowing you to cook moist, fresh meats and vegetables at the same time in the same pot. Steaming foods locks in their natural flavor and nutrients without added oil or fat, for meals that are as nutritious and low-calorie as they are easy.

But it doesn't end there. Your new rice cooker is also great for soups, stews, stocks, gumbos, jambalaya, breakfast frittata, dips and even desserts! Several delicious recipes are included at the back of this manual, and even more are available online at www.AromaCo.com.

This manual contains instructions for using your rice cooker and its convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming.

For more information on your Aroma® rice cooker, or for product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com.



www.AromaTestKitchen.com



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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.

- 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 putting on or taking off 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.
- 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.
- Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
- 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.
- Use only with a 120V AC power outlet.
- Always unplug from the base of the wall outlet. Never pull on the cord.
- 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 appliance may not operate properly.
- Always make sure the outside of the inner cooking 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.
- Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
- Rice should not be left in the inner cooking pot with the Keep-Warm function on for more than 12 hours.
- To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.
- To disconnect, first power off the unit, then remove the plug from the wall outlet.
- To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.
- To avoid spills and burns, do not carry rice cooker by the lid handle.
- Do not wrap or tie cord around appliance.
- Intended for countertop use only.
- 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.
- Do not use for deep frying.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS (CONT.) / BEFORE FIRST USE

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.

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 suffocation or choking risk to children.
4. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe body clean with a damp cloth.



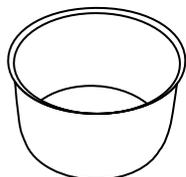
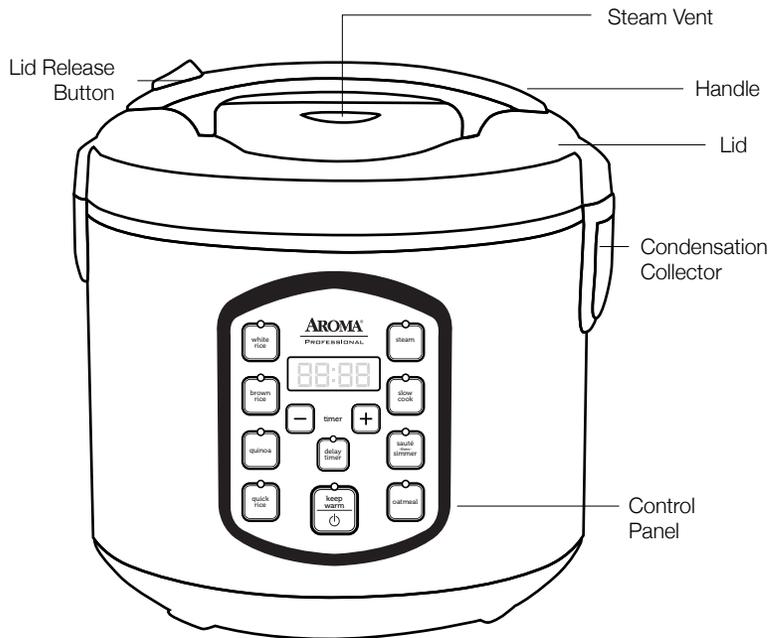
NOTE

- 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.

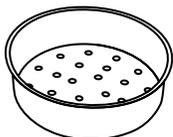


PARTS IDENTIFICATION

Digital Controls



Inner Pot



Steam Tray



Measuring Cup



Serving Spatula

white rice

Cooks fluffy, delicious rice automatically.

brown rice

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

quinoa

Fiber and protein-filled grains for a nutritious meal.

quick rice

A great time-saving option for rice in a pinch.

-/+

Lets you adjust times for steam, delay timer and slow cook.

delay timer

Allows for rice to be ready right when it's needed. Add rice and water in the morning and come home to delicious rice ready to eat!

⏻/keep warm

Powers the rice cooker on and off. The rice cooker will automatically switch over to keep warm once rice is finished cooking.

steam

Stems food from 5-30 minutes; countdown will begin when water reaches a boil and shut off once time has elapsed.

slow cook

Transforms the rice cooker into a 2 quart programmable slow cooker.

oatmeal

Quick and healthy breakfast with no need to stir.

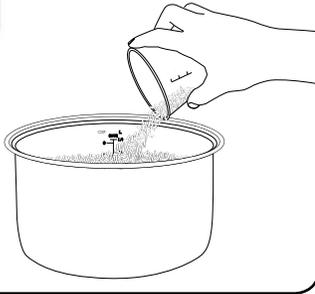
sauté-then-simmer

Sauté foods at high heat and automatically switch over to its simmer mode once liquid is added. It's perfect for Spanish rice, chili, risotto, stir fries and much more!



TO COOK RICE

1



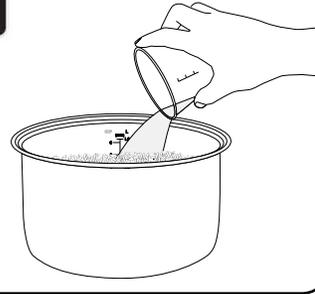
Using the provided measuring cup, add desired amount of rice to the inner pot.

2



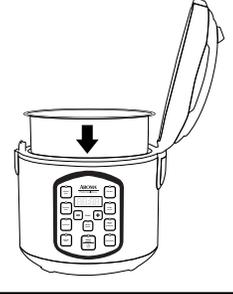
Rinse rice to remove excess starch. Drain.

3



Fill with water to the line which matches the number of cups of rice being cooked.

4



Place the inner pot into the rice cooker.

5



Close the lid securely.

6



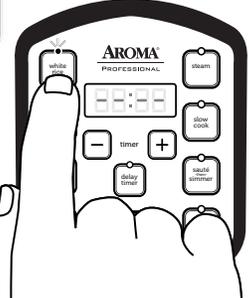
Plug the rice cooker into an available 120V AC outlet.

7



Press  to turn on the rice cooker.

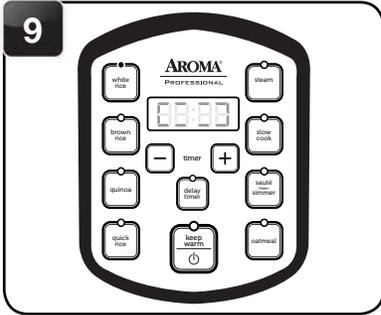
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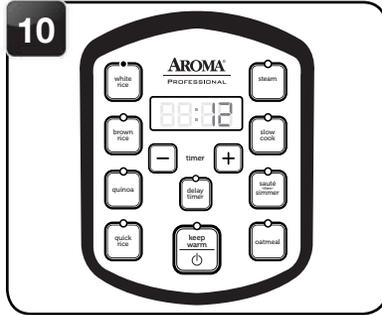
Press **WHITE RICE** or **BROWN RICE**, depending upon the type of rice being cooked.



TO COOK RICE (CONT.)



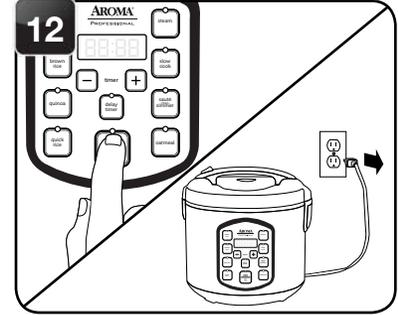
9 The rice cooker will begin cooking. A "chasing" pattern will appear in the display and the light will illuminate.



10 The digital display will countdown for the final 10 minutes of cook time.



11 Once cooking is finished, the rice cooker will beep and automatically switch to KEEP WARM.



12 When finished serving rice, turn the rice cooker off by pressing and unplug the power cord.



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 rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Table" on **page 10**.



NOTE

- Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The BROWN RICE function on this rice cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the rice cooker is not heating up immediately on BROWN RICE, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.
- Before placing the inner pot into the rice cooker, check that the outside is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.
- Rice should not be left in the rice cooker on KEEP WARM for more than 12 hours.
- For better results, stir the rice with the serving spatula to distribute any remaining moisture.



TO USE QUICK RICE

An excellent option for cooked white rice when short on time.

To use QUICK RICE, follow the steps for “To Cook Rice” beginning on page 5. Rather than pressing WHITE RICE, press QUICK RICE. Countdown will appear in display for the final 3 minutes of the cook cycle.

WHITE RICE UNCOOKED CUPS*	COOKING TIME WITH QUICK RICE FUNCTION
1 Rice Cooker Cup*	25-30 Min.
2 Rice Cooker Cups*	26-31 Min.
3 Rice Cooker Cups*	28-33 Min.
4 Rice Cooker Cups*	29-34 Min.

* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. **The included measuring cup is equal to a standard $\frac{3}{4}$ US cup.**



NOTE

- Due to foaming/bubbling, it is not recommended to cook brown rice using QUICK RICE.
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

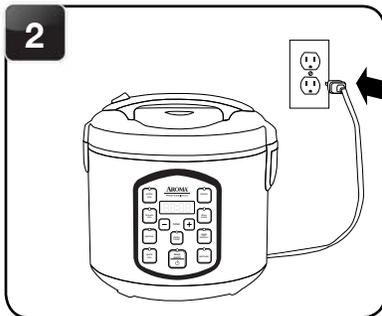
*1 Rice Cooker Cup = $\frac{3}{4}$ U.S. Cup



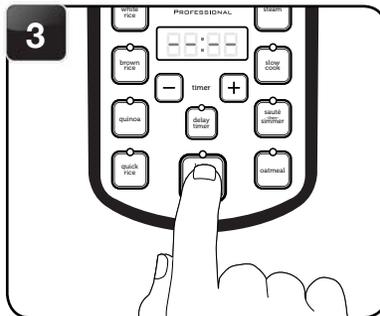
TO USE SAUTÉ-THEN-SIMMER



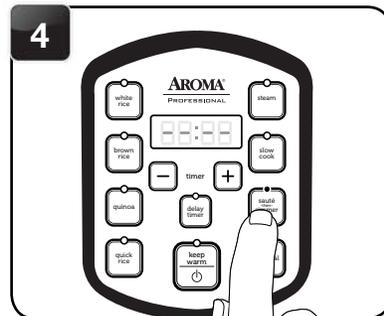
1 Place the inner pot into the rice cooker and close the lid.



2 Plug the power cord into an available 120V AC outlet.



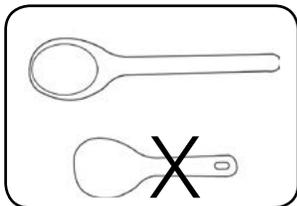
3 Press  to turn on the rice cooker.



4 Press SAUTÉ-THEN-SIMMER to begin sautéing. Allow the cooker to preheat for 5 minutes.



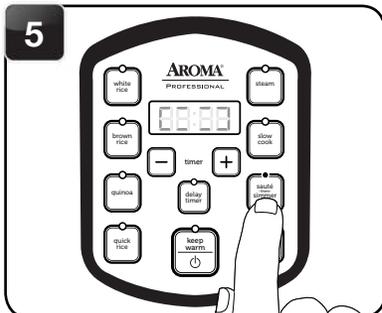
CAUTION



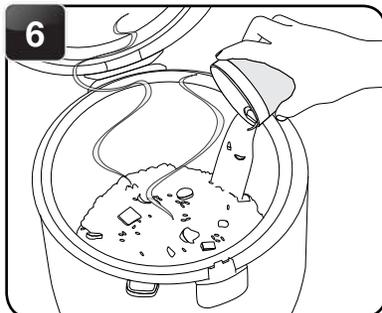
- **Do not use the provided serving spatula to sauté.** It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.



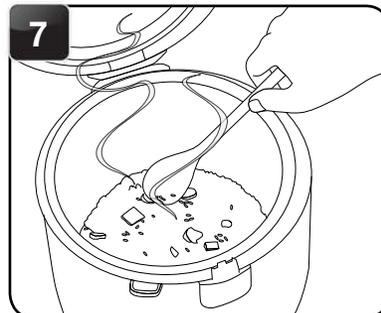
TO USE SAUTÉ-THEN-SIMMER (CONT.)



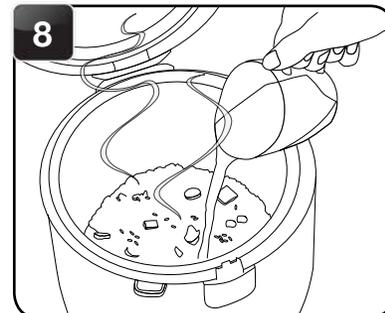
Rice cooker will beep and chasing pattern will be in display.



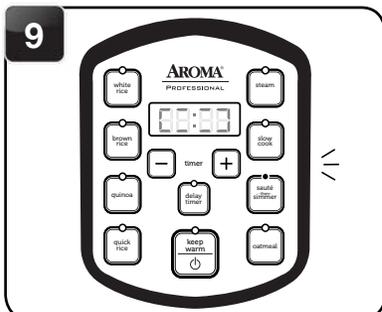
Add ingredients to be sautéed/browned to the inner pot.



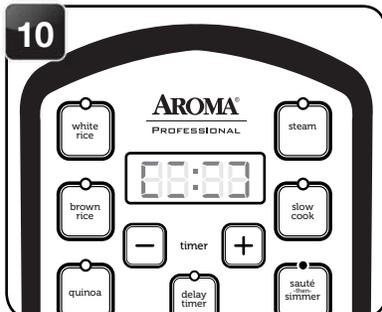
Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level. **DO NOT** use included serving spatula while sautéing.



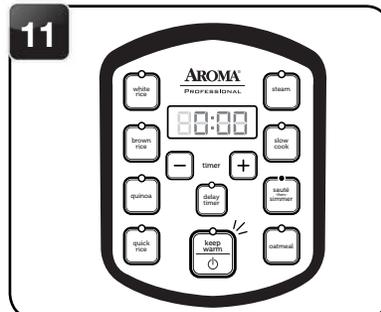
Add other called for ingredients and liquid to the inner pot.



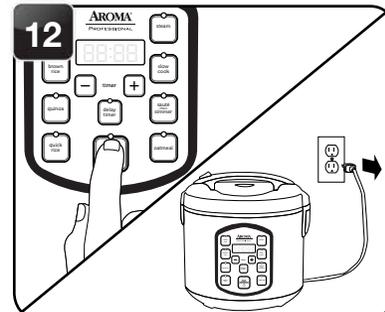
Close the lid securely and allow the rice cooker to cook.



After a few minutes, the rice cooker will automatically switch to simmer.



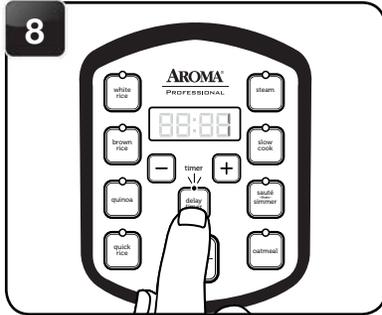
Once the meal has cooked, the rice cooker will beep and automatically switch over to **KEEP WARM**.



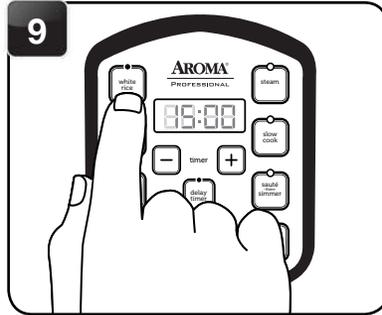
When finished serving, turn the rice cooker off by pressing **KEEP WARM** and unplug the power cord.

15 TO USE THE DELAY TIMER

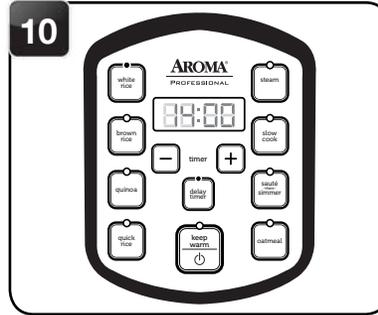
Follow steps 1 to 7 of "To Cook Rice" beginning on page 5.



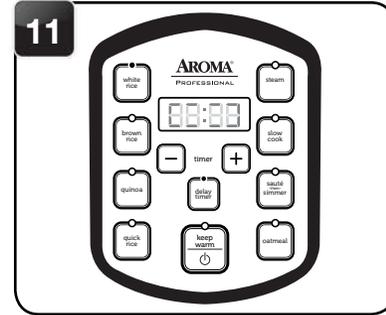
Press **DELAY TIMER**. Press - or + to adjust time in one hour increments. The time may be set to have rice ready in 1 to 15 hours for white rice and 2 to 15 hours for brown rice.



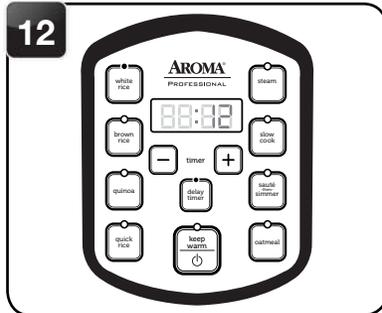
Once the needed time is selected, press **WHITE RICE OR BROWN RICE**, depending upon the type of rice being cooked.



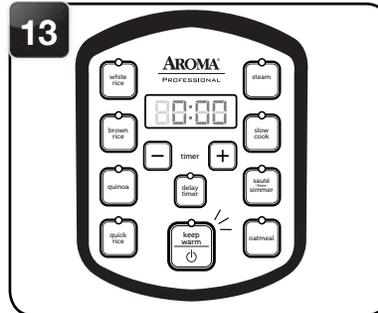
The digital display will countdown from the time selected.



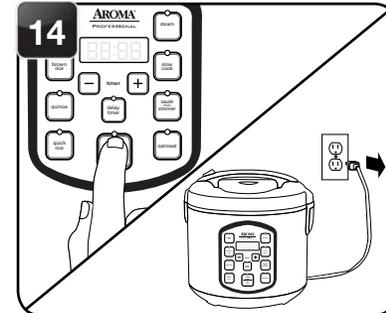
The rice cooker will begin cooking. A chasing pattern will appear in the display and the light will illuminate.



The digital display will countdown for the final 10 minutes of cook time.



Once rice is finished, the rice cooker will beep and automatically switch to **KEEP WARM**.



When finished serving rice, turn the rice cooker off by pressing **ON/OFF/KEEP WARM** and unplug the power cord.



RICE/WATER MEASUREMENT TABLE

1 Rice Cooker Cup = 3/4 U.S. Cup

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
1 Rice Cooker Cup	Line 1	2 Rice Cooker Cups	WHITE RICE: 32-37 Min. BROWN RICE: 50-57 Min.
2 Rice Cooker Cups	Line 2	4 Rice Cooker Cups	WHITE RICE: 34-39 Min. BROWN RICE: 50-57 Min.
3 Rice Cooker Cups	Line 3	6 Rice Cooker Cups	WHITE RICE: 40-45 Min. BROWN RICE: 58-65 Min.
4 Rice Cooker Cups	Line 4	8 Rice Cooker Cups	WHITE RICE: 42-47 Min. BROWN RICE: 62-69 Min.

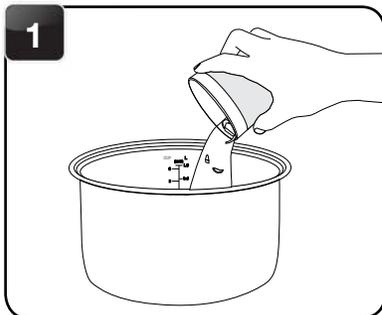


HELPFUL HINTS

- Rinse rice prior to cooking to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect brown rice without the wait? Use the DELAY TIMER. Simply add rice and water in the morning and set the DELAY TIMER for when rice will be needed that night.
- This chart is only a general measuring guide. As there are many different kinds of rice available, rice/water measurements may vary.



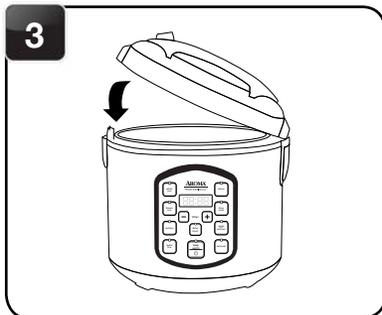
TO SLOW COOK



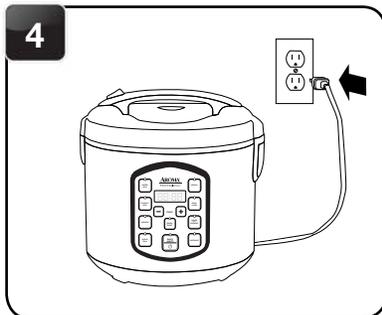
1 Add food to be slow cooked to the inner pot.



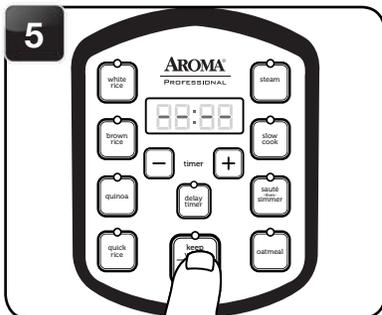
2 Place the inner pot into the rice cooker.



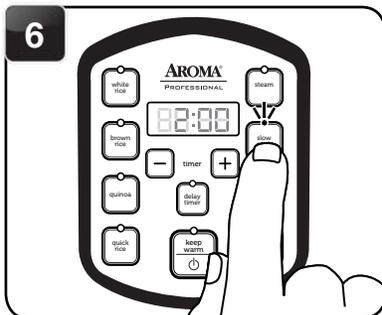
3 Close the lid securely.



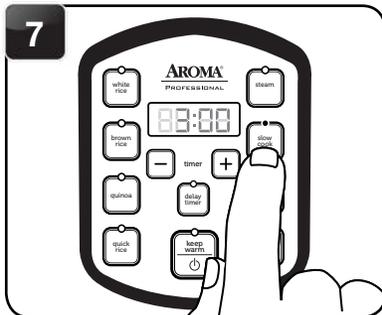
4 Plug the power cord into an available 120V AC outlet.



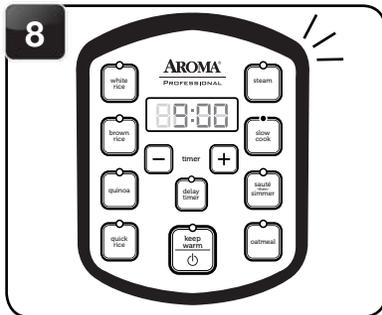
5 Press **KEEP WARM** to turn the rice cooker on.



6 Select **SLOW COOK**. The digital display will show a flashing 2 to represent two hours of slow cook time.



7 Press + or - to increase or decrease the cook time by 30 minute increments. **SLOW COOK** can be set between 2 to 10 hrs.



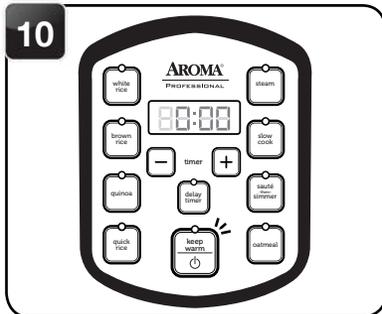
8 Once the needed cooking time is selected, the rice cooker will beep to indicate it is setting at the displayed time. It will beep once more and the display will stop flashing to indicate it has set.



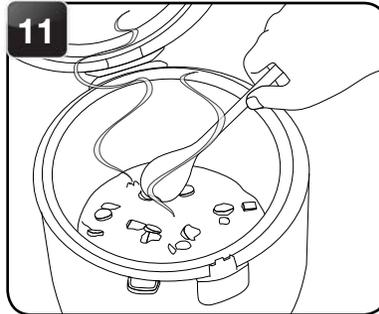
TO SLOW COOK (CONT.)



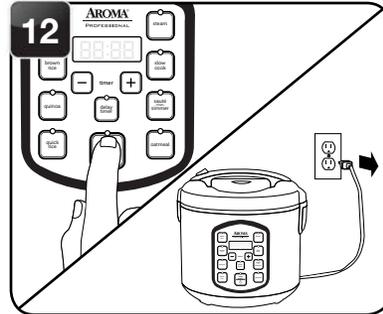
9 The rice cooker will begin to slow cook. The digital display will count down from the selected time.



10 Once the selected time has passed, the rice cooker will beep and automatically switch to **KEEP WARM**.



11 Open the lid to check food for doneness. If fully cooked, remove food for serving.



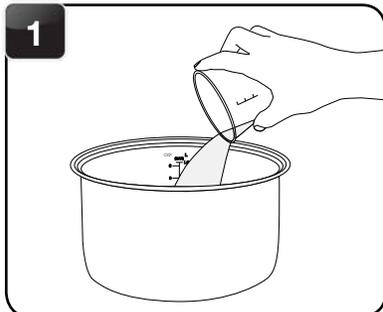
12 When finished serving, turn the rice cooker off by pressing **⏻/KEEP WARM** and unplug the power cord.



NOTE

- SLOW COOK operates as a traditional “High” Slow Cook function.
- Before placing the inner pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.

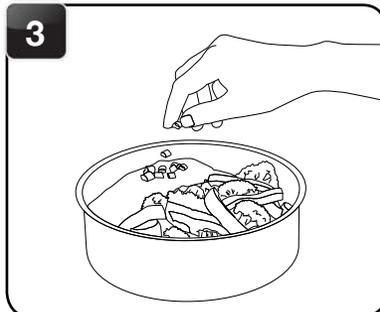
TO STEAM



1 Using the provided measuring cup, add 2 cups water to the inner pot.



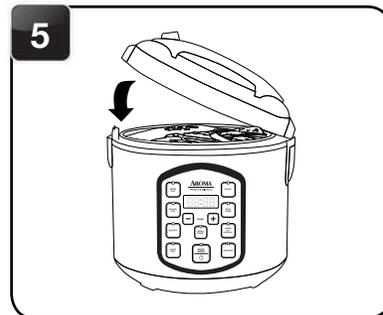
2 Place the inner pot into the rice cooker.



3 Place food to be steamed onto the steam tray.



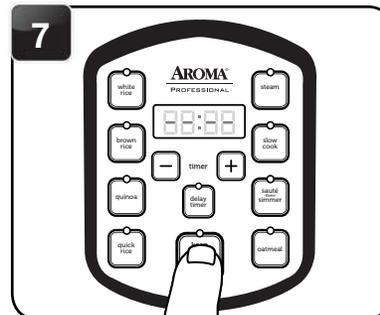
4 Place the steam tray into the rice cooker.



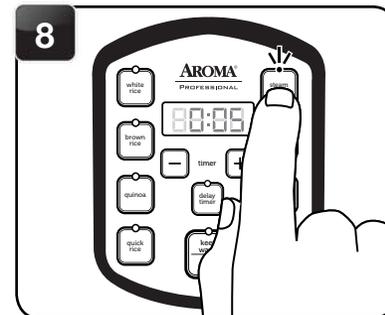
5 Close the lid securely.



6 Plug the power cord into an available 120V AC outlet.



7 Press /KEEP WARM to turn the rice cooker on.



8 Press STEAM. The digital display will show a 5 to represent five minutes of steam time.



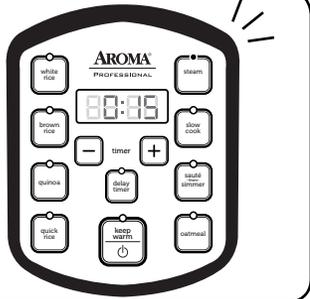
TO STEAM (CONT.)

9



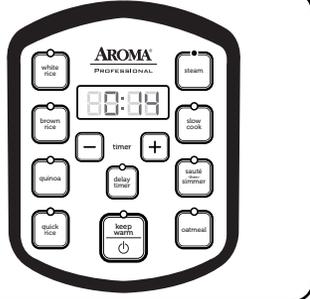
Press **STEAM +** to increase steaming time by one minute, up to 30 minutes. After 30 minutes, it will cycle back to five minutes.

10



Once the desired time is selected, the rice cooker will beep to indicate it is setting at the displayed time.

11



Once the water reaches a boil, the digital display will count down in one minute decrements from the selected time.

12



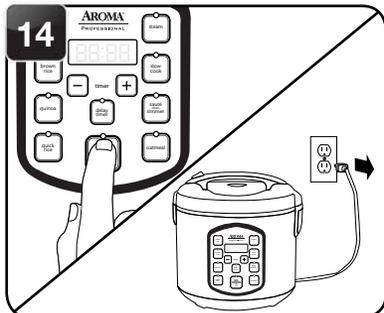
Once the selected time has passed, the rice cooker will beep and switch to **KEEP WARM**.

13



Check steamed food for doneness. If finished steaming, remove food immediately to avoid overcooking. Use protective gloves when removing to prevent burns.

14



Turn the rice cooker off by pressing **KEEP WARM** and unplug the power cord.



HELPFUL HINTS

- Smaller foods may be placed on a heat-proof 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.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on **page 17**.



TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

Follow steps 1 to 9 of “To Cook Rice” beginning on page 5.

10



Place food to be steamed onto the steam tray.

11



Using caution to avoid escaping steam, open the lid.

12



Place steam tray into the rice cooker.

13



Close the lid securely.



NOTE

- Do not attempt to cook more than **2 cups (uncooked)** of rice if steaming and cooking rice simultaneously.
- It is possible to steam at any point during the rice cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not grow cold or become soggy before the rice is ready.



HELPFUL HINTS

- The countdown feature is an excellent way to plan your meal. Adding the steam tray allows you to ensure rice and steamed food will finish cooking at the same time.
- Refer to the steaming tables for meats and vegetables on **page 17** for hints and approximate steaming times. See the “Rice/Water Measurement Table” included on **page 10** for approximate rice cooking times.



TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)



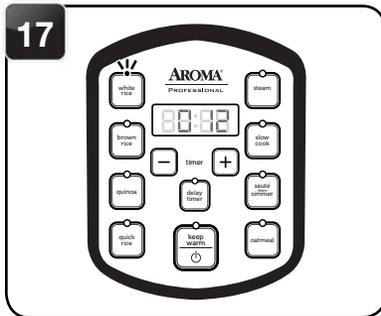
14 Using caution, open the lid to check food for doneness.



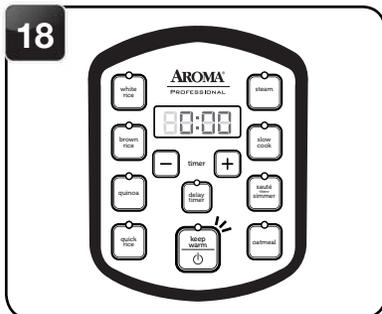
15 If food is finished steaming, remove steam tray. Use protective gloves when removing to prevent burns.



16 Allow the rice cooker to continue cooking rice.



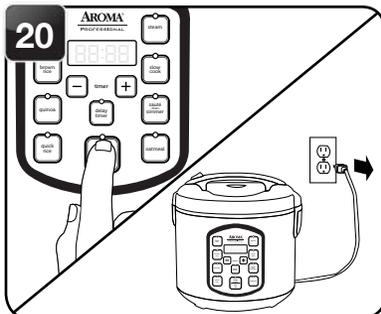
17 The digital display will countdown for the final 10 minutes of cook time.



18 Once rice is finished, the rice cooker will beep and automatically switch to **KEEP WARM**.



19 For best results, stir the rice with the serving spatula to distribute any remaining moisture.



20 When finished serving rice, turn the rice cooker off by pressing **KEEP WARM** twice and unplug the power cord.



NOTE

- Rice should not be left in the rice cooker on **KEEP WARM** for more than 12 hours.



STEAMING TABLES

When steaming, Aroma® recommends using 2 cups of water with the provided measuring cup.

Meat Steaming Table

MEAT	STEAMING TIME	SAFE INTERNAL TEMPERATURE
Fish	25 Min.	145°
Chicken	30 Min.	165°
Pork	30 Min.	160°
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°



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.**
- Steaming times vary depending upon the cut of meat being used.
- 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.



NOTE

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

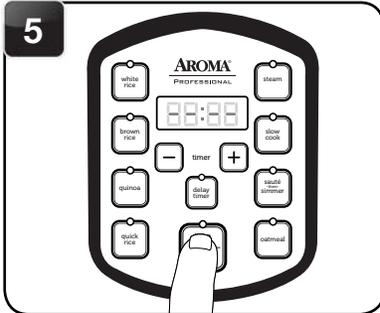
Vegetable Steaming Table

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

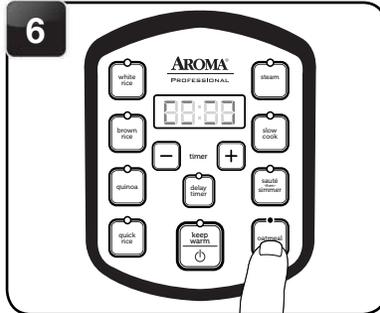


TO COOK QUINOA OR OATMEAL

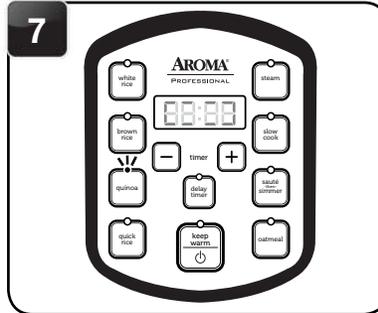
Follow steps 1 to 4 of "To Slow Cook" beginning on page 12.



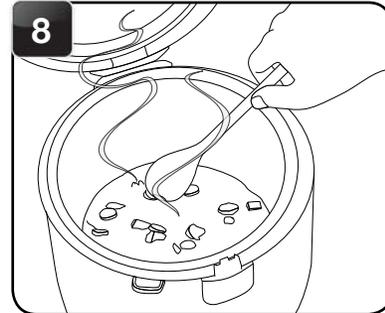
Press /KEEP WARM to turn on the rice cooker.



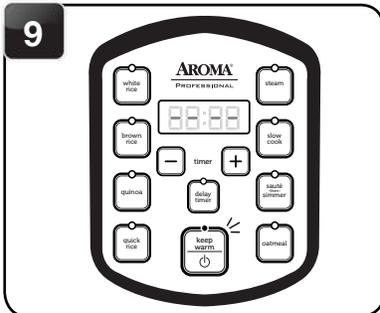
A chasing pattern will appear in the display. Press QUINOA or OATMEAL to begin cooking.



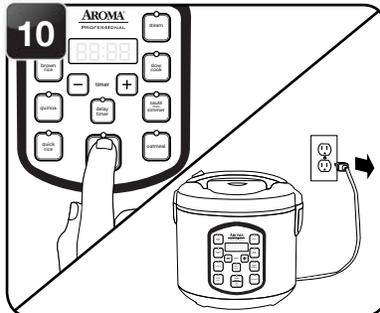
The cooking indicator light of the selected function will illuminate.



Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.



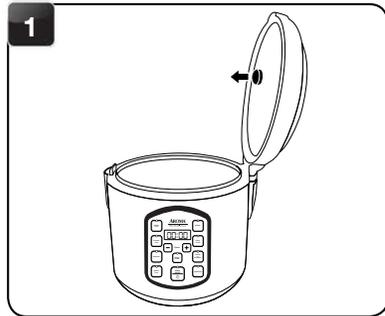
Rice cooker will automatically switch to KEEP WARM.



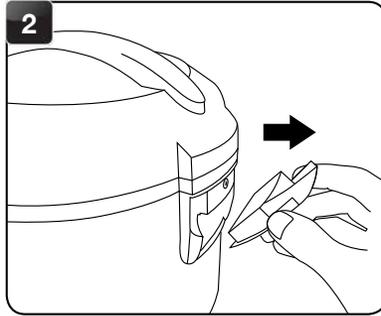
When finished serving, turn the rice cooker off by pressing and unplug the power cord.



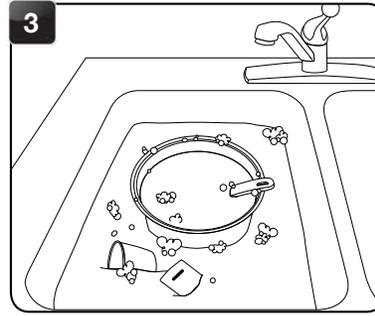
TO CLEAN



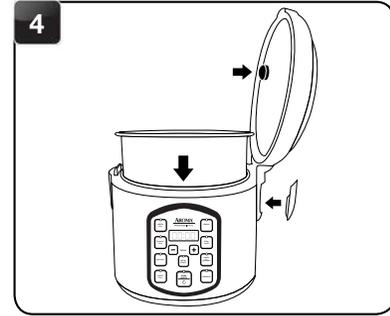
1 Detach steam vent from lid by gently pulling it outward.



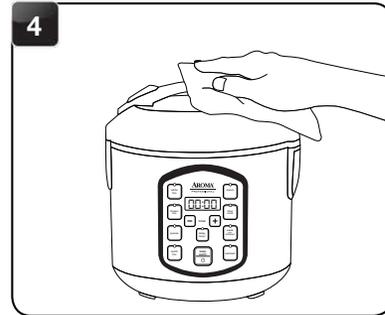
2 Remove the condensation collector.



3 Hand wash inner pot, inner lid and all accessories or put in the dishwasher. The inner pot and accessories are top rack dishwasher safe.



4 Thoroughly dry rice cooker body and accessories. Reassemble for next use.



4 Wipe rice cooker body clean with a damp cloth.



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.



RECIPES

Aroma's Favorite Jambalaya

Ingredients

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1 cup	cooked chicken, shredded
1 cup	rice
1 cup	chicken broth
1	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 inner pot in the rice cooker and close the lid. Press **WHITE RICE**. The rice cooker will automatically switch to **KEEP WARM** once the meal is ready. Serves 4.

Game Day Chili Cheese Dip

Ingredients

1	small onion, chopped
2 tsp.	vegetable oil
1	clove garlic, minced
2	15-oz. cans prepared chili without beans
1 cup	prepared medium salsa
½ cup	black olives, sliced
3 ounces	low-fat cream cheese, cubed
3 ounces	cheddar cheese, grated
-	Tortilla chips, for dipping

Place the onion, oil and garlic in the inner pot 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, close the lid and press **WHITE RICE**. Cook for 4 minutes. Carefully open the lid, keeping hands and face away to avoid steam burns, and stir the dip. Close the lid and cook again for 3 minutes. Open the lid and stir again. Close the lid and 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 6.



TROUBLESHOOTING

Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.

Rice is too dry/hard after cooking.	If your rice is dry or hard/chewy when the rice 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. Close the lid and press WHITE RICE. When rice 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.	If your rice is too moist or soggy when the rice cooker switches to KEEP 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. Close the lid and allow to remain on KEEP WARM for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.
The bottom layer of rice is browned/caramelized.	The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to KEEP WARM will also help to reduce browning/caramelizing.



LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for five 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. \$15.00 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 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.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 4:30 PM, Pacific Time
Website: www.AromaCo.com

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, 8:30 AM-4:30 PM, 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: _____



NOTE

- Proof of purchase is required for all warranty claims.