

**AROMA®**

**PROFESSIONAL**



# instruction manual

ARC-6206C

Rice Cooker · Multicooker  
Food Steamer · Slow Cooker

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# AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

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# IMPORTANT SAFEGUARDS

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

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Rice should not be left in the inner pot with the Keep Warm function on for more than 12 hours.
21. To disconnect, turn any control to OFF, then remove the plug from the wall outlet. Always attach plug to appliance first, then plug into the wall outlet.
22. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
23. Do not wrap or tie cord around appliance.
24. Intended for countertop use only.
25. **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.
26. Do not use for deep frying.

## SAVE THESE INSTRUCTIONS



# SHORT CORD INSTRUCTIONS

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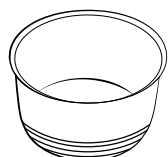
A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

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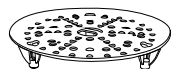
**THIS APPLIANCE IS FOR  
HOUSEHOLD USE ONLY.**

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# Parts Identification



Ceramic Inner Pot



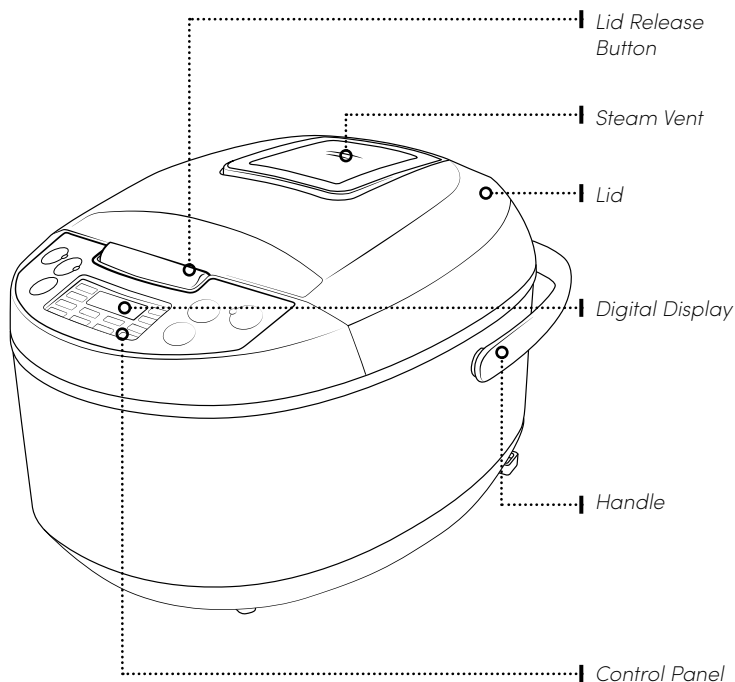
Steam Rack



Rice Measuring Cup



Bamboo Rice Spatula



Lid Release Button

Steam Vent

Lid

Digital Display

Handle

Control Panel

## Digital Controls

### **Start**

Turns the cooker on/off and starts a function.

### **Keep Warm/Cancel**

**Keep Warm** is perfect for keeping food warm and ready to serve. Press to alternate between **Keep Warm** and **Cancel**. **Keep Warm** displays "00H0" and **Cancel** displays "----".

### **Delay Timer**

Allows for rice cooked in **White Rice**, **Brown Rice**, **Grains**, and **Porridge** modes to be ready right when it's needed. Add rice and water in the morning and come home to delicious rice ready to eat!

### **Quick Rice**

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

### **White Rice**

Cooks fluffy, delicious rice automatically.

### **Brown Rice**

Ideal for cooking brown rice to perfection.

### **Grains**

Make a variety of grains including quinoa, barley, farro, millet and bulgur.

### **Porridge**

Brings contents to a boil and low simmer for savory rice porridge.

### **Reheat**

Reheats your food to 165°F.

### **Soup**

Great for preparing all kinds of savory or creamy soups.

### **Steam**

Perfect for healthy sides and main courses. Set the time food needs to steam, it will begin to countdown once water reaches a boil.

### **Slow Cook**

Sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews.

### **Yogurt**

Makes tasty yogurt with ease.

### **Hour/Minute**

Allows you to adjust time for specific functions.

### **Menu**

Allows the cooker to be set to specialized cooking functions.

# 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 steam vent 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.
7. To preseason pot, it is recommended to fill the inner pot with water to the 3 line and set steam function for 30 minutes.  
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# TO CLEAN

1. Remove the steam vent from the lid when cooker is completely cooled by lifting up.
2. Handwash the inner pot and all accessories or wash them in the top rack of the dishwasher.
3. Wipe cooker body clean with a damp cloth.
4. Thoroughly dry cooker body and all accessories.
5. Reassemble for next use.  
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# TROUBLESHOOTING

## • Rice is too dry/hard after cooking.

If your rice is dry or hard/chewy when the cooker switches to **Keep Warm**, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Close the lid and press the White Rice button. When cooker switches to **Keep Warm** mode, 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 still too moist or soggy when the cooker switches to **Keep Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on **Keep Warm** mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

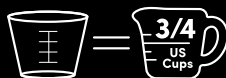
6.

## Note:

- Do not use harsh abrasive cleaners, scouring pads on the rice cooker and its accessories.
- **If using inner pot on the stovetop a slight discoloration to the inner pot will 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. Here are some troubleshooting tips to help you achieve the desired consistency.

# COOKING RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the **Start** button to turn on the cooker.
8. Press **Menu** to select **White Rice or Brown Rice**, depending upon the type of rice being cooked.
9. Press **Start** to begin cooking. The cooking indicator light will illuminate and the display begins a chasing pattern.
10. The cooker will countdown the final 12 minutes of cook time.
11. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
12. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
13. When finished serving rice, turn the cooker off by pressing **Keep Warm/Cancel**, followed by **Start** and unplug the power cord.
14. **NOTE:** During cooking or keep warm function, if inner pot is removed, digital display will show an "E0" error. As soon as the inner pot is returned the process will resume.  
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## Note:

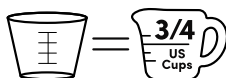
- Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- **Brown Rice** requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The **Brown Rice** function on this cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on the **Brown Rice** setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better **Brown Rice** results.
- Rice should not be left in the cooker on **Keep Warm** for more than 12 hours.

## Helpful Hints:

- If you misplace the measuring cup, a  $\frac{3}{4}$  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 8.

# Rice & Water- Measurement Table

UNCOOKED RICE	RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups*	Line 2	4 Cups*	<b>White Rice:</b> 34-39 Min. <b>Brown Rice:</b> 59-64 Min.
3 Cups*	Line 3	6 Cups*	<b>White Rice:</b> 38-43 Min. <b>Brown Rice:</b> 61-66 Min.
4 Cups*	Line 4	8 Cups*	<b>White Rice:</b> 41-46 Min. <b>Brown Rice:</b> 63-68 Min.
5 Cups*	Line 5	10 Cups*	<b>White Rice:</b> 45-50 Min. <b>Brown Rice:</b> 65-70 Min.
6 Cups*	Line 6	12 Cups*	<b>White Rice:</b> 48-53 Min. <b>Brown Rice:</b> 67-72 Min.





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

## Note:

- Rinse rice before placing it into the inner pot 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. See "Using Delay Timer" on page 9 for more details.
- This chart is only a general measuring guide, rice/water measurements may vary.



# USING DELAY TIMER

1. Using the provided measuring cup, add rice to the inner pot.
  2. Rinse rice to remove excess starch. Drain.
  3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
  4. Place the inner pot into the cooker.
  5. Close the lid securely.
  6. Plug the power cord into an available 120V AC wall outlet.
  7. Press the  / **Start** button to turn on the cooker.
  8. Press **Menu** to select **White Rice** or **Brown Rice**, depending on the rice being cooked.
  9. Press the **Delay Timer** button. Press hour or minute to adjust time. It may be set to have rice ready in 1 hour to 15 hours for **White Rice** and 2 hours to 15 hours for **Brown Rice**.
  10. The digital display will countdown from the time selected.
  11. Once rice begins cooking, a chasing pattern will be displayed.
  12. The cooker will countdown the final 12 minutes of cook time.
  13. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
  14. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
  15. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel**, followed by  / **Start** and unplug the power cord.
- .....

## Note:

- Due to the longer cooking time needed, **Brown Rice** may only be delayed for 2 hours or more.
- Rice should not be left in the cooker on **Keep Warm** for more than 12 hours.

## Helpful Hints:

If you misplace the measuring cup, a  $\frac{3}{4}$  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 8.

# QUICK RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the  $\odot$ /**Start** button to turn on the cooker.
8. Press **Menu** to select **Quick Rice**.
9. Press the  $\odot$ /**Start** button to begin cooking. The cooking indicator light will illuminate and the display begins a chasing pattern.
10. The cooker will countdown the final 9 minutes of cook time.
11. Once rice is finished, the cooker will beep and automatically switch to **Keep Warm**.
12. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
13. When finished serving rice, turn the cooker off by pressing **Keep Warm/Cancel**, followed by  $\odot$ /**Start** and unplug the power cord.

## Note:

- 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.

## Quick Rice




### Comparison Tables

White Rice Uncooked Cups*	Cooking Time With Quick Rice Function	Approx Time Savings Compared To White Rice Function
2 Cups*	29-34 Min.	5 Min.
4 Cups*	36-41 Min.	5 Min.
6 Cups*	41-46 Min.	7 Min.

\* Cups referenced are with the included measuring cup.

# PORRIDGE




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1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the /**Start** button to turn on the cooker.
8. Press **Menu** to select **Porridge**.
9. Press **Hour** or **Minute** to change the cooking time. Available cooking time is between 1:00 hour and 2:00 hours in 10 minute increments.
10. Press the /**Start** button to begin cooking.
11. Once cooking is finished, the cooker will beep and automatically switch to **Keep Warm**.
12. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel**, followed by /**Start** and unplug the power cord.  
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## Note:

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

# GRAINS

1. Using the provided measuring cup, add grains to the inner pot.
2. Fill with water to the line which corresponds to the number of cups of rice being cooked.
3. Place the inner pot into the cooker.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the  / **Start** button to turn on the cooker.
7. Press **Menu** to select **Grains**. Press  / **Start** to begin cooking.
8. The cooking indicator light of the selected function will illuminate and the display will begin a chasing pattern.
9. Once cooking is complete, the cooker will automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel**, followed by  / **Start** and unplug the power cord.

# SLOW COOK

1. Add food to be slow cooked to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the  / **Start** button to turn on the cooker.
6. Press **Menu** to select **Slow Cook**. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
7. Press **Hour** or **Minute** to set cook time by one hour, up to 10 hours.
8. Press the  / **Start** button to begin cooking.
9. The digital display will countdown in one minute increments from the selected time.
10. Once cooking is finished, the cooker will beep and automatically switch to **Keep Warm**.



## Caution:

- The rice cooker will not switch to **Keep Warm** until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker unattended.
- Use a long-handled wooden or heat-safe spoon to stir food while slow cooking.
- **Ceramic inner pot can become hot. Use oven mitts to handle.**

## 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.
- Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.

# SLOW COOK, (CONT.)

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11. Open the lid to check food for doneness. If fully cooked, remove food for serving.
12. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel**, followed by  $\odot$ /**Start** and unplug the power cord.  
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# STEAM

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1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place the steam rack into the cooker.
4. Place food to be steamed onto the steam rack.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the  $\odot$ /**Start** button to turn on the cooker.
8. Press **Menu** to select **Steam**. The digital display will show a flashing 5 to represent five minutes of steam time.
9. Press **Minute** to increase steaming time by one minute, up to 30 minutes. After 30 minutes, it will cycle to 1 minute.
10. Press the  $\odot$ /**Start** button to begin cooking.
11. When the water reaches a boil, the digital display will countdown in one minute increments from the selected time.
12. Once the selected time has passed, the cooker will beep and switch to **Keep Warm**.
13. Check steamed food for doneness. If finished steaming, carefully remove food when finished steaming to prevent overcooking. Wear a protective, fire-resistant glove when removing to prevent possible injury.
14. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel**, followed by  $\odot$ /**Start** and unplug the power cord.  
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## Helpful Hints:

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

For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 14.

# Steaming Tables

## Meat Steaming Table

Meat	Steaming Time	Safe Internal Temperature
Fish	25 Min.	140°
Chicken	30 Min.	165°
Pork	30 Min.	160°
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°

## Vegetable Steaming Table

Vegetable	Steaming Time
Asparagus	20 Minutes
Broccoli	15 Minutes
Cabbage	25 Minutes
Carrots	25 Minutes
Cauliflower	25 Minutes
Corn on the Cob	25 Minutes
Green Beans	15 Minutes
Peas	20 Minutes
Spinach	20 Minutes
Squash	20 Minutes
Zucchini	20 Minutes

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

## 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 may 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.

# SOUP

1. Add ingredients to the inner pot.
  2. Place the inner pot into the cooker.
  3. Close the lid securely.
  4. Plug the power cord into an available 120V AC wall outlet.
  5. Press the **⏻/Start** button to turn on the cooker.
  6. Press Menu to select **Soup**. Press **Hour** or **Minute** to set time. **Soup** can be set 2 to 8 hours.
  7. Once the time is selected, press **⏻/Start** to begin cooking.
  8. Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.
  9. Once cooking is complete, the cooker will switch to **Keep Warm**.
  10. When finished serving, turn the cooker off by pressing **Keep Warm/Cancel**, followed by **⏻/Start** and unplug the power cord.
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# YOGURT

1. Fill ceramic inner pot with milk and place on the stovetop. Heat milk to 180°F.
  2. Allow approximately an hour for milk to cool to 115°F. Add yogurt culture. Stir mixture thoroughly.
  3. Add mixture to the inner pot. Be sure inner pot is clean and dry before placing into the rice cooker.
  4. Press the **⏻/Start** button to turn on the rice cooker.
  5. Press **Menu** to cycle to **Yogurt**.
  6. Default setting is **8:00** hours. Time can be adjusted from 6-12 hours.
  7. Press the **⏻/Start** button to begin yogurt incubation.
  8. The digital display will countdown in one minute increments.
  9. Once incubation is complete, store the yogurt in an air tight container in the refrigerator. Do not leave in the rice cooker.
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## Caution:

When cooking time has expired, the cooker will go into **Keep Warm**. Follow the recipe carefully and do not leave the cooker unattended.

**Do not use the provided serving spatula to cook soups, stews or chilis. 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 slow cooking.

**Ceramic inner pot can become hot. Use oven mitts to handle.**

## 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.

# RECIPES

## *Jambalaya*

1 lb.	spicy smoked sausage
1 lb.	shrimp, peeled and deveined
2 cups	cooked chicken, shredded
1 ½ cups	rice
1 4-oz. can	chicken broth
2 tbsp	diced green chiles
----	creole seasoning

Cut the smoked sausage in half, lengthwise, then into 1/4" half circles. Add all ingredients to the inner pot and mix well. Place inner pot in the rice cooker and close the lid. Set to **White Rice**. The rice cooker will automatically switch to **Keep Warm** once the meal is ready.

**SERVES 4.**  
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## *Green Chile Chicken and 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

Press **Start** to turn on the rice cooker. Place all ingredients in the inner pot and stir. Place inner pot into the rice cooker, cover and press **White Rice**. Allow to cook until rice cooker switches to **Keep Warm**. Add salt to taste. Stir and serve immediately as a main course.

**SERVES 4.**  
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## **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.



# RECIPES

## *Jalapeño Quinoa with Shallots*

1 tbsp	extra virgin olive oil
1	small shallot, minced
1	clove garlic, minced
2	jalapeño peppers, minced
2 cups	quinoa, thoroughly rinsed
2 ½	chicken broth

Place the inner pot onto the stovetop with medium heat. Pour the oil into the inner pot and add shallot, garlic and peppers. Using a long-handled wooden spoon, stir until softened. Add the quinoa and chicken broth. Stir well. With oven mitts, carefully transfer inner pot to rice cooker. Close the lid and select **Grains** to begin cooking. Cook until quinoa is done for about 25–30 minutes. Serve while warm.

**SERVES 4.**

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## *Cajun Andouille & Red Bean Soup*

¾ lb.	andouille sausage, cut into ¼-inch slices
½ cup	white onion, chopped
1	clove garlic, peeled and minced
15 oz. can	red kidney beans, rinsed/drained
14 oz. can	diced tomatoes, undrained
11 oz. can	whole kernel corn with sweet peppers, undrained
3 cups	beef broth
1 tbsp	fresh basil, chopped
	feta cheese, crumbled, for garnish

Place the inner pot onto the stovetop with medium heat. Brown sausage for 2–3 minutes. Add the onion and garlic and sauté until tender. Add the remaining ingredients except for the cheese. With oven mitts, carefully transfer inner pot to rice cooker. Close the lid and select **Steam** to cook for 20 minutes. Ladle into individual bowls and top each serving with the cheese.

**SERVES 4.**

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## **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.



# LIMITED WARRANTY

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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 the following: any non-electric accessories including measuring cup, spoon and ceramic inner pot; the warranty period expired; the products have 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

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In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

**1-800-276-6286**

M-F, 8:30am-4:30pm, Pacific Time

Or we can be reached online at:

**CustomerService@AromaCo.com**

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

· Date of Purchase:

· Place of Purchase:

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

**1-800-276-6286 | [www.AromaCo.com](http://www.AromaCo.com)**

M-F, 8:30am – 4:30pm, Pacific Time

## Note:

· Proof of purchase is required for all warranty claims.



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