

AROMA[®]
PROFESSIONAL



instruction manual

ARC-7606B / ARC-7606GR

**360° Induction
Rice Cooker · Multicooker**

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products!



Digital Rice & Grain
Multicookers



Rice & Grain
Cookers



Electric Kettles



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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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Published By:

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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.
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 the unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for anything other than its intended use.
13. 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. Food should not be left in the cooker on **Warm** mode for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To shut off, press the **Start/⏻** button then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie cord around appliance.
25. Intended for countertop use only.
26. Do not use for deep frying.
27. This device complies with Part 18 of the FCC rules.
28. Individuals using a pacemaker should consult with a physician before using an induction rice cooker. Using an induction rice cooker may affect a pacemaker.

SAVE THESE INSTRUCTIONS



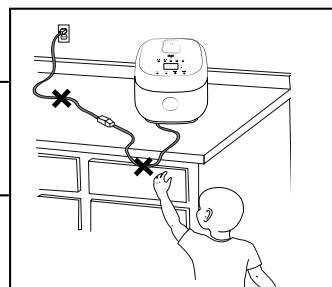
IMPORTANT SAFEGUARDS

Short Cord Instructions

1. A short power supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer detachable power-supply cord or extension cord is used:
 - a.) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b.) The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
 - c.) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord.

DO NOT DRAPE CORD!

**KEEP AWAY
FROM CHILDREN!**



Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like figure (A).

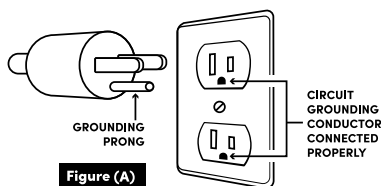
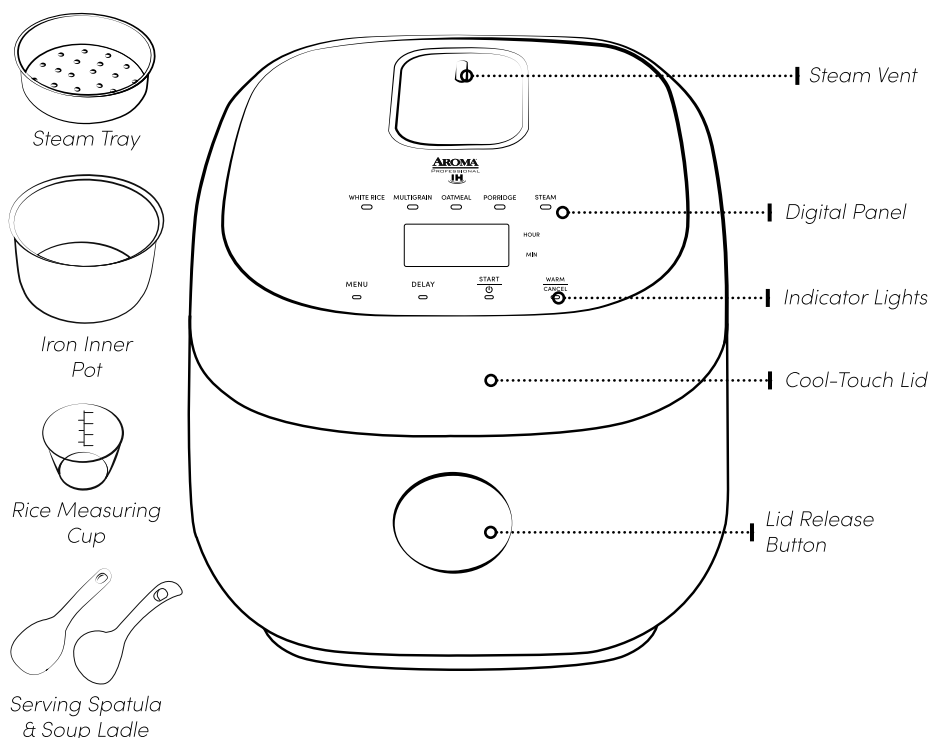


Figure (A)

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Digital Controls

Menu

Selects desired cooking function. Each button press cycles through the provided function list.

Delay

Allows for rice to be ready right when it's needed with preparation up to 15 hours in advance.

Start / (⏻)

Turns the cooker on/off or initiates the selected function.

Warm / Cancel

Manually enters **Warm** mode to keep food at a ready-to-serve temperature or cancels a current function.

Hour / Min

Allows you to adjust the amount of cook time for **Steam** and **Porridge** or the delay time for the **Delay** function.

White Rice

Cooks fluffy, delicious rice automatically.

Multigrain

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

Oatmeal

Prepares a quick and healthy breakfast with no need to stir or monitor.

Porridge

Brings contents to a boil then a low simmer for savory or sweet rice porridge.

Steam

Using the included steam tray, steaming healthy sides and main courses has never been easier.

BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
4. Remove the inner pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker's body clean with a damp cloth.
.....

TO CLEAN

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

TROUBLESHOOTING

Rice is too dry/hard after cooking.

- Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the **White Rice** function once more. When the cooker switches to **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.

- Use the serving spatula to stir the rice to redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on **Warm** 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 or products that are not considered safe to use on nonstick coatings.
- We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.
- Any other servicing should be performed by Aroma® Housewares.

Helpful Hints:

The provided rice measuring cup is the equivalent to a ¾ standard U.S. cup.



Note:

- Because of different varieties of rice, results may vary. Refer to these troubleshooting tips to help you achieve the desired consistency.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

Error Code Chart

If an error shows on the digital display, the following chart will help explain the next course of action.

Display Code	Meaning	Action
E1	Bottom sensor open circuit	Contact Aroma® Customer Service at 1-800-276-6286
E2	Bottom sensor short circuit	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E3	Bottom sensor overheat	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E4	Top sensor open circuit	Contact Aroma® Customer Service at 1-800-276-6286
E5	Top sensor short circuit	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E6	Top sensor overheat	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E7	Control board open circuit	Contact Aroma® Customer Service at 1-800-276-6286
E8	Control board short circuit	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E9	Control board overheat	Turn off rice cooker. Allow to cool for 2~5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
F1	Input voltage too high	Unplug, rectify AC power issues, restart the cooker.
F2	Inner pot missing	Return inner pot back to the cooker and restart the cooking.
F3	Input voltage too low	Unplug, rectify AC power issues, restart the cooker.

COOKING RICE & GRAIN

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white rice or brown rice, fill with water to the line that matches the number of cups of rice being cooked. For grains other than white rice or brown rice, see the "Grain & Water Measurement Table" on page 11.
4. Place the inner pot into the cooker and 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 the **Menu** button until **White Rice** or **Multigrain** is selected, depending on the type of grain being cooked. Once the correct function is selected, press the **Start**/(⏻) button.
8. The respective cooking indicator light will illuminate and the unit will beep. The display will begin a chasing pattern to signify the beginning of the cooking cycle.
9. The cooker will count down the final 12 minutes of cook time.
10. Once the cycle has completed, the cooker will beep and automatically switch to **Warm**.
11. When finished serving, turn the rice cooker off by pressing **Warm/Cancel** followed by the **Start**/(⏻) button and unplug the power cord.



Caution:

The rice cooker will not switch to **Warm** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the rice cooker unattended.

Note:

- Before placing the inner pot into the cooker, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- For approximate rice and grain cooking times and suggested water ratios, see the "Rice/Grain & Water Measurement Tables" on pages **10-11**.
- Because rice varieties may vary in their make-up, results may differ.

USING THE DELAY TIMER

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. Refer to the "Rice/Grain & Water Measurement Tables" on pages **10-11** and fill with water accordingly.
4. Place the inner pot into the cooker and 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 the **Menu** button until **White Rice, Multigrain, Oatmeal** or **Porridge** is selected, depending on the type of grain being cooked.
8. Select **Delay** to set the amount of delay time.
9. Press the **Hour** and **Min** buttons to increase the time accordingly. It may be set to have rice ready in 1 to 15 hours for **White Rice** or **Oatmeal** and 2 to 15 hours for **Multigrain** or **Porridge**.
10. Press **Start/⏻** to begin the timer. The digital display will count down from the time selected.
11. Once the allotted delay time has elapsed, the unit will beep and the respective cooking indicator light will illuminate. The display will show a chasing pattern to signify the beginning of the cooking cycle.
12. The cooker will count down the final 12 minutes of cook time.
13. Once the cycle has completed, the cooker will beep and automatically switch to **Warm**.
14. When finished serving, turn the rice cooker off by pressing **Warm/Cancel** followed by the **Start/⏻** button and unplug the power cord.
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Note:

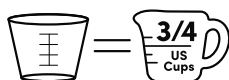
- Before placing the inner pot into the cooker, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- Food should not be left in the cooker on **Warm** mode for more than 12 hours.

Rice & Water

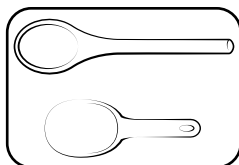
Measurement Table

Uncooked Rice*	Rice Water Line (inside pot)	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	Line 2	4 Cups	White Rice: 35-40 Min. Brown Rice: 64-70 Min.
3 Cups	Line 3	6 Cups	White Rice: 37-42 Min. Brown Rice: 65-71 Min.
4 Cups	Line 4	8 Cups	White Rice: 38-43 Min. Brown Rice: 66-72 Min.
5 Cups	Line 5	10 Cups	White Rice: 40-45 Min. Brown Rice: 67-73 Min.
6 Cups	Line 6	12 Cups	White Rice: 41-46 Min. Brown Rice: 68-74 Min.

*Cups referenced are with the included measuring cup
1 Rice Measuring Cup = $\frac{3}{4}$ U.S. Cup (180ml)



Use provided rice spatula or non-metal utensil
for serving to prevent scratching the nonstick
inner pot.



Note:

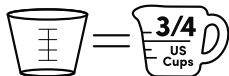
- Brown rice, wild rice and other grains vary in their make-up. Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual package instructions for cooking suggestions.
- Do not place more than 6 cups of uncooked white or brown rice into this appliance at one time. The maximum capacity of this unit is 6 cups of uncooked white or brown rice which yields 12 cups of cooked white or brown rice.

Grain & Water

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Barley	1 Part	2 Parts	2.5 Parts	3 Cups	Multigrain	48-65 Min.
Bulgur	1 Part	1.5 Parts	2.5 Parts	3 Cups	Multigrain	45-60 Min.
Couscous	1 Part	1 Part	2 Parts	5 Cups	White Rice/ Multigrain	34-55 Min.
Quinoa	1 Part	1.2 Parts	2.5 Parts	4 Cups	Multigrain	45-57 Min.
Oatmeal	1 Part	2.5 Parts	2 Parts	2 Cups	Oatmeal	20-25 Min.

*Cups referenced are with the included measuring cup
(1 Rice Measuring Cup = $\frac{3}{4}$ U.S. Cup)



Note:

- Cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.
- When cooking brown rice or other grains, you must use the **Multigrain** function.

OATMEAL

1. Using the provided measuring cup, add oatmeal to the inner pot.
2. Fill with water according to packaging instructions. When an oatmeal/water ratio is not available, use a 1:3 ratio. In such cases, do not use more than 2 cups of oatmeal.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press the **Start/⏻** button to turn on the cooker.
6. Press the **Menu** button until **Oatmeal** is selected then press **Start/⏻** to begin cooking.
7. The cooker will count down the final 12 minutes of cook time. Once cooking is completed, the cooker will automatically switch to **Warm**.
8. When finished serving, turn the rice cooker off by pressing **Warm/Cancel** followed by the **Start/⏻** button and unplug the power cord.
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PORRIDGE

1. Using the provided measuring cup, add porridge to the inner pot.
2. Fill with water to the line that matches the number of cups of porridge being cooked.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press the **Start/⏻** button to turn on the cooker.
6. Press the **Menu** button until **Porridge** is selected then press **Start/⏻** to begin cooking.
7. Once cooking has completed, the cooker will automatically switch to **Warm**.
8. When finished serving, turn the rice cooker off by pressing **Warm/Cancel** followed by the **Start/⏻** button and unplug the power cord.
.....

STEAM

1. Using the provided measuring cup, add 3 cups of water to the inner pot.
2. Place the inner pot into the rice cooker.

12.

Helpful Hints:

If you misplace the measuring cup, a $\frac{3}{4}$ standard U.S. cup is an exact replacement.

Note:

- A default cooking time of 2 hours will be displayed. If an alternative cooking time is desired, press **Hour** or **Min** to adjust the cooking time accordingly.
- Do not attempt to cook more than 1 cup of porridge in this appliance at a time.

STEAM (CONT.)

3. Place the food to be steamed in the provided steam tray, place the tray into the rice cooker then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press the **Start**/(⏻) button to turn on the cooker.
6. Press the **Menu** button until **Steam** is selected then press **Start**/(⏻). The cooker will begin steaming for its default time of 5 minutes.
7. To input a custom steam time of up to 30 minutes, press the **Min** button to increase steam time by 1 minute. Once the desired steam time has been reached, press the **Start**/(⏻) button once more to begin steaming.
8. Once the suggested amount of time has passed, carefully remove the lid and check food for doneness.
9. To prevent overcooking, remove steamed food immediately once it is cooked. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
10. Turn the rice cooker off by pressing **Warm/Cancel** followed by the **Start**/(⏻) button and unplug the power cord.

STEAM & COOK GRAIN

1. To steam while cooking rice, begin cooking rice by following steps 1 through 8 of "Cooking Rice & Grain" on page 8.
2. Place the food to be steamed in the provided steam tray, place the tray into the rice cooker then close the lid securely.
3. Cook food according to the "Steaming Measurement Tables" on page 14.
4. Using caution, open the lid to check steamed food for doneness. If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
5. Close the lid securely and allow the cooker to continue its cooking cycle.
6. When rice is ready, the rice cooker will beep and automatically switch to **Warm** mode.
7. When finished serving, turn the rice cooker off by pressing **Warm/Cancel** followed by the **Start**/(⏻) button and unplug the power cord.

Helpful Hints:

Parchment paper or aluminum foil may also be used while steaming. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the tray.

For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page 14.

Note:

- Food should not be left in the rice cooker on **Warm** mode for more than 12 hours.
- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the "Rice & Water Measurement Table" on page 10 for approximate rice cooking times.
- Do not attempt to cook more than 4 cups (uncooked) of rice if steaming and cooking rice simultaneously.

Meat & Vegetable

Steaming Tables

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

Vegetable	Steaming Time
Asparagus	9-11 Min.
Broccoli	6-8 Min.
Cabbage	5-7 Min.
Carrots	11-13 Min.
Cauliflower	7-9 Min.
Corn on the Cob	12-16 Min.
Green Beans	9-11 Min.
Peas	4-6 Min.
Potatoes	28-33 Min.
Spinach	2-4 Min.
Squash	9-11 Min.
Zucchini	9-11 Min.

Note:

- 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 meat isn't fully cooked, simply add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.
- These steaming charts are for reference only, cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.

RECIPES

Jambalaya

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

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot into the rice cooker then close the lid securely. Press the **Menu** button until **White Rice** is selected then press **Start/⏻** to begin cooking. Allow the jambalaya to cook for 2-4 hours, repeating the **White Rice** cycle when necessary. Stir and serve immediately.

SERVES 4.

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Green Chili Chicken Rice

1 ½ cups	rice
3 cups	chicken broth
2 tbsp.	onion, diced
½ tsp.	salt
1	10-oz. can chicken breast chunks, with liquid
1	4-oz. can diced green chiles, with liquid

Place all ingredients into the inner pot and stir until evenly distributed. Place the inner pot into the rice cooker and close the lid securely. Press the **Menu** button until **White Rice** is selected then press **Start/⏻** to begin cooking. Allow rice to cook until the rice cooker automatically switches to **Warm**. Stir and serve immediately.

SERVES 4.

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RECIPES

Ham & Swiss Frittata

6	eggs
3	slices deli ham, chopped
¼	medium onion, chopped
¾ cup	Swiss cheese, shredded
--	pinch of nutmeg
--	pinch of garlic powder

Combine all ingredients except the Swiss cheese in a large bowl and mix well. Pour the mixed ingredients into the inner pot and top with an even layer of cheese. Press the **Menu** button until **White Rice** is selected then press **Start/⏻** to begin cooking. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.

Classic Mushroom Pilaf

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

Add butter into the inner pot. Press the **Menu** button until **White Rice** is selected then press **Start/⏻**. Allow the butter to melt then add the sliced onion and sauté for 3 to 4 minutes using a long-handled wooden spoon to stir. Add in mushrooms and sauté an additional 5 to 6 minutes. Place the garlic and rice in the inner pot then sauté until the rice is well coated and slightly browned. Stir in cardamom, broth and salt then close the lid and allow the mixture to come to a steady boil. Once boiling, open the lid with caution and stir in the green peas. Close the lid once more and let the cooker complete its **White Rice** cycle. Once the rice cooker automatically switches to **Warm**, allow to stand 5 minutes, then fluff grains gently with the serving spatula. Serve immediately.

SERVES 4.

For additional recipes, visit us at
www.AromaCo.com



RECIPES

Apple Cinnamon Oatmeal

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

Pour juice and water into the inner pot. Press the **Menu** button until **Oatmeal** is selected then press **Start/⏻** to begin cooking. Stir in oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Once the cooking cycle has completed, add lemon juice and ladle into cereal bowls with milk and more sugar, if desired.

SERVES 6.
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Linguine Your Way

4 oz.	linguine (about ¼ box)
16 oz.	pasta sauce of your choice
2 cups	water or broth
--	cheese of your choice (optional)
--	chopped parsley (optional)

Combine all ingredients except the cheese into the inner pot. Ensure they are evenly mixed then close the lid securely. Press the **Menu** button until **Porridge** is selected then press **Start/⏻** to begin cooking. Cook for 15 to 20 minutes, stirring frequently to prevent strands from sticking. Add additional water or broth if the sauce becomes too thick. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 2.
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COMPLIANCE STATEMENT

This device complies with Part 18 of the FCC Rules.

Aroma Housewares Co.

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

1-800-276-6286

www.AromaCo.com

This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation."

Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the 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. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

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 environmental 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, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

Note:

Failure to register your product will not diminish your warranty rights.

Proof of purchase is required for all warranty claims.

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 | CustomerService@AromaCo.com

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

www.AromaCo.com

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

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