MTC-8016

AROMA®
PROFESSIONAL

Instruction Manual

Digital Pressure Cooker

Questions or concerns about your 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® Professional 6 Quart Digital Pressure Cooker. In almost no time, you'll be making delicious dishes at the touch of a button! Whether long, medium or short grain rice, 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® Professional 6L Digital Pressure Cooker 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 pressure cooker is also great for soups, stews, stocks, gumbos, jambalaya, breakfast frittata, dips and even cake! Other recipes are available online at **www.AromaCo.com** or **www.AromaTestKitchen.com**.

This manual contains instructions for using your 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® cooker, or for product service, recipes and other home appliance solutions, please visit us online at **www.AromaCo.com**.

AROMA TEST KITCHEN

www.AromaTestKitchen.com

/AromaHousewares



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www.AromaCo.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.**
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 removing or replacing 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. **NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS PRESSURE COOKING.** Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If lid is difficult to turn, this indicates that the cooker is still pressurized. **Do not force it to open.** Any pressure in the cooker can be hazardous.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Do not use the appliance for other than its intended use.
14. Always check the pressure release devices for clogging before use.
15. Do not touch, cover or obstruct the steam vent on the top of the pressure cooker as it is extremely hot and may cause scalding.
16. Use only with a 120V AC power outlet.
17. Always unplug from the plug gripping area. Never pull on the cord.
18. The pressure cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the pressure cooker may not operate properly.
19. 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.
20. Food should not be left in the inner pot with the “Keep-Warm” function on for more than 12 hours.
21. To disconnect, turn control to “OFF,” then remove the plug from the wall outlet.
22. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
23. Extreme caution must be used when moving a pressure cooker containing hot food or liquids.
24. **For household use only.**
25. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Follow the instructions in manual.
26. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Follow the instructions in manual.
27. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in the pressure cooker.
28. Do not use this pressure cooker for pressure frying with oil.
29. To avoid spills and burns, do not carry pressure cooker by lid handle.
30. Do not wrap or tie cord around appliance.
31. Use only power cord provided.
32. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
33. Do not use for deep frying.

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.

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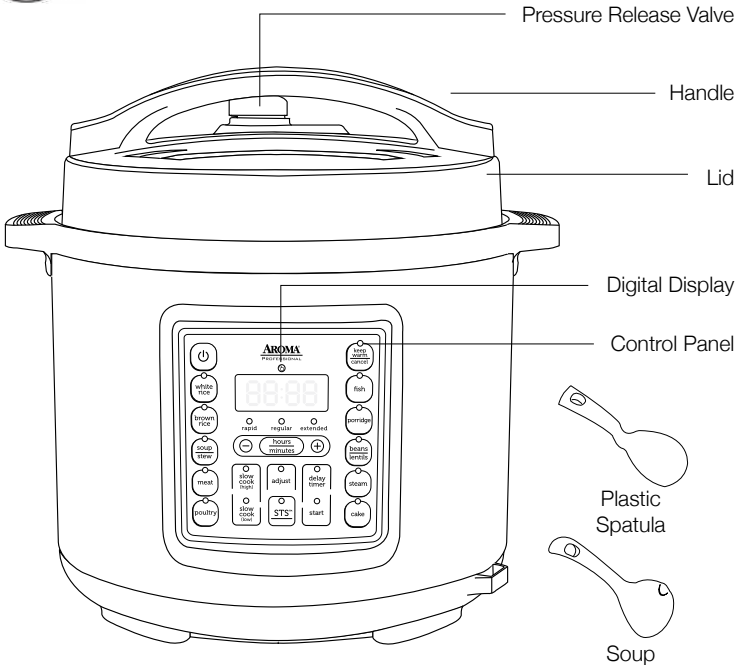
1. **Read all instructions and important safeguards.**
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
4. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from 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.
- Any other servicing should be performed by Aroma® Housewares.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

PARTS IDENTIFICATION



Digital Controls

⏻	Turns the cooker on or off.
white rice	Cooks delicious white rice automatically
brown rice	Ideal for cooking brown rice to perfection
soup / stew	Great for preparing all kinds of savory or creamy soups
meat	Ideal for making tender, juicy meat dishes
poultry	Perfect for making homemade chicken stock
slow cook (high/low)	Sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews
adjust	Allows you to select one of three pre-set cooking times for selected function (rapid, regular, extended).
STS®	Aroma's patented technology **Sauté-Then-Simmer STS®** will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added
delay timer	Sets up to 15 hours for rice ready when it's needed. Add rice and water in the morning and set the timer for mealtime at night
start	Activates selected function
keep warm / cancel	One press will **CANCEL** a setting. A second press will set the cooker to **KEEP WARM**
fish	Delicately steams fish and other seafood
porridge	Brings contents to a boil and low simmer for savory rice porridge
beans / lentils	Perfect for cooking homemade beans faster
steam	Ideal for healthy sides and main courses. Set the time food needs to steam, it will begin to countdown once water reaches a boil and switches to **KEEP WARM**
cake	"Bakes" cakes and other treats



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 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.**
- 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 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.
- 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.
- **DELAY TIMER** can be used with **WHITE RICE, BROWN RICE** and **PORRIDGE.**
- Refer to the steaming tables for meats and vegetables on **page 14** for hints and approximate steaming times. See the "Rice/Water Measurement Table" included on **page 8** for approximate rice cooking times.
- 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.
- **CAKE** will run for 50 minutes before switching to **KEEP WARM**. Adjust cook time accordingly depending on the recipe being used.
- 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.
- Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. **BROWN RICE** 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 **BROWN RICE**, this is due to a low-heat soak cycle that preceeds 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.
- **SOUP** is also great for chili.
- **SOUP** is a programmed cooking setting that operates for a minimum of 2 hours before switching to the **KEEP WARM** setting.

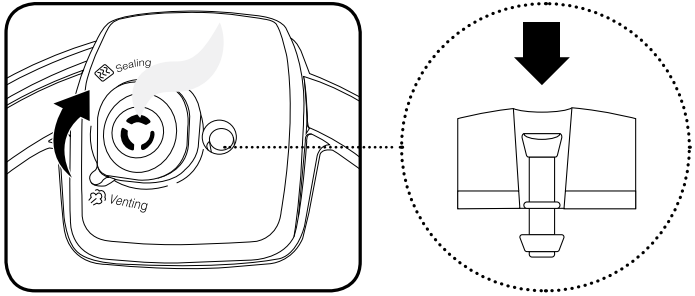
PRESSURE RELEASE

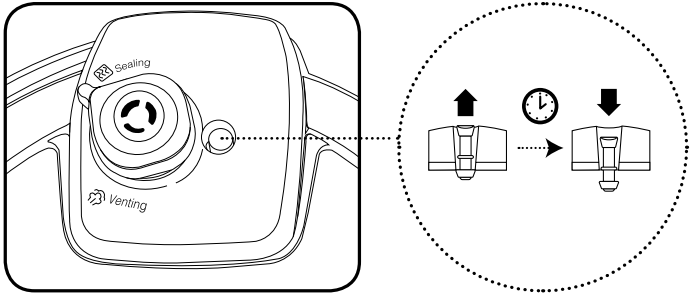
Quick Release

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

Natural Release

- When the cooker timer has elapsed, power off the cooker. The pressure regulator knob must remain in sealing and allow the cooker to cool down naturally until the float valve has dropped down. This may take 10-15 minutes for cooker to cool down.
- Putting a wet towel on the lid can speed up the cooling process.

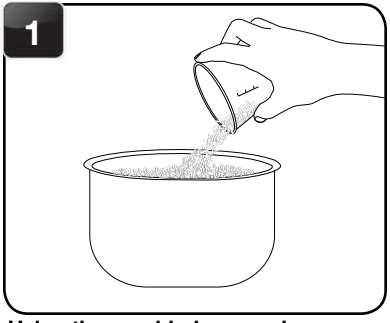




TO COOK RICE

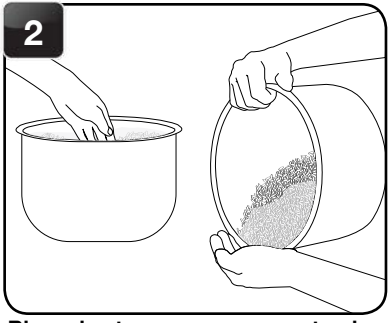
The following instructions also work for WHITE RICE, BROWN RICE and PORRIDGE.

1



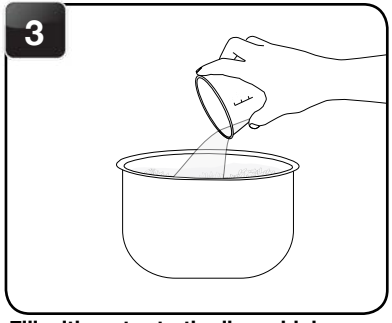
Using the provided measuring cup, add desired amount of rice to the inner pot.

2



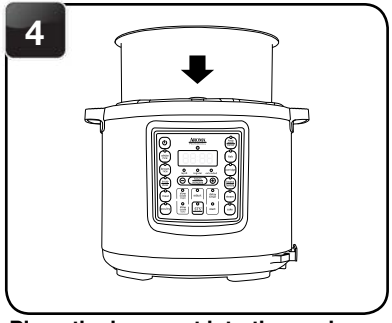
Rinse rice to remove excess starch. Drain.

3



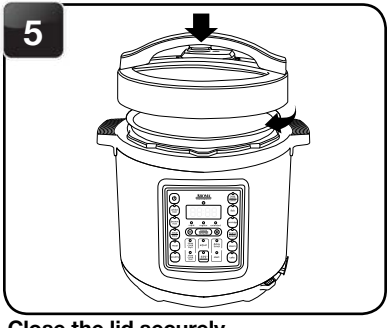
Fill with water to the line which matches the number of cups of rice being cooked. For porridge, fill line marked on inner pot.

4



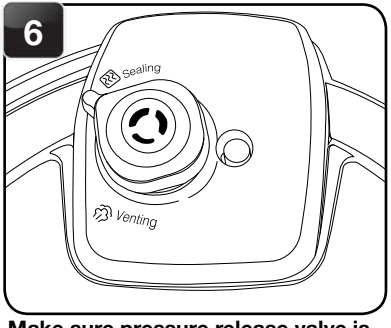
Place the inner pot into the cooker.

5



Close the lid securely.

6



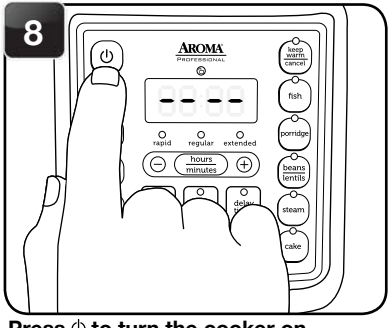
Make sure pressure release valve is set to sealing position.

7



Plug the cooker into an available 120V AC outlet.

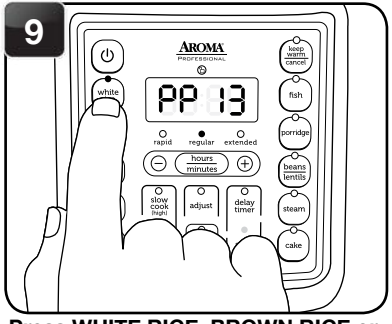
8



Press ⏻ to turn the cooker on.

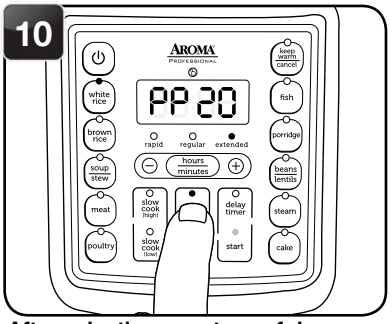
TO COOK RICE (CON'T)

9



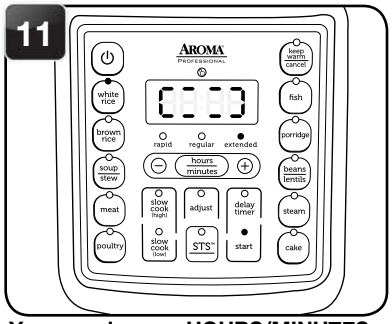
Press WHITE RICE, BROWN RICE or PORRIDGE depending upon the type of rice being cooked.

10



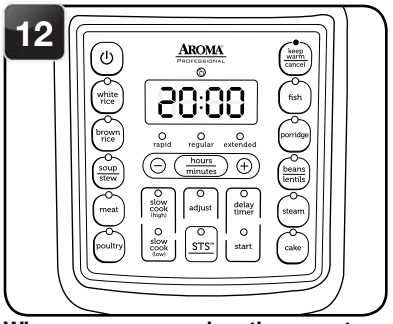
After selecting your type of rice you can also press ADJUST to change cooking time to RAPID, REGULAR or EXTENDED settings.

11



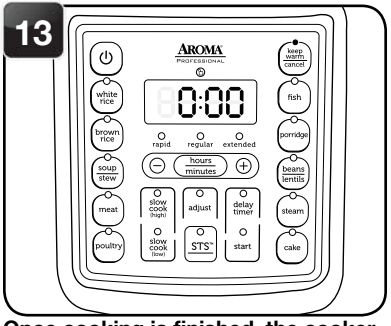
You can also use HOURS/MINUTES to adjust the time in specific increments by pressing - or +. After three beeps WHITE RICE will activate and a "chasing" pattern will appear in the digital display.

12



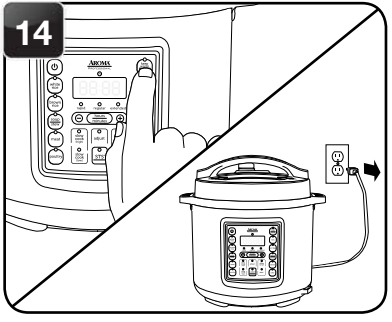
When pressure reaches the preset value, the countdown will begin.

13



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

14



When finished serving, turn the cooker off by pressing KEEP WARM/ CANCEL followed by pressing ⏻ and unplug the power cord.

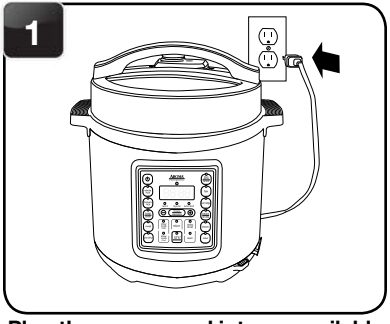
RICE/WATER MEASUREMENT TABLE

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

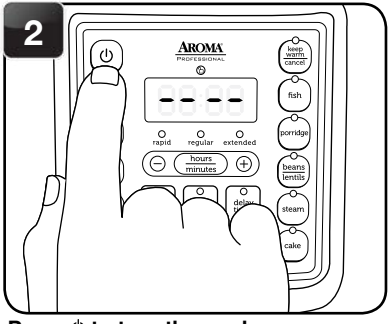
UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Rice Cooker Cups*	Line 2	4 Rice Cooker Cups*	**WHITE RICE:** 20-25 Min. **BROWN RICE:** 34-39 Min.
4 Rice Cooker Cups*	Line 4	8 Rice Cooker Cups*	**WHITE RICE:** 24-29 Min. **BROWN RICE:** 38-43 Min.
6 Rice Cooker Cups*	Line 6	12 Rice Cooker Cups*	**WHITE RICE:** 28-33 Min. **BROWN RICE:** 42-47 Min.
8 Rice Cooker Cups*	Line 8	16 Rice Cooker Cups*	**WHITE RICE:** 32-37 Min. **BROWN RICE:** 46-51 Min.
10 Rice Cooker Cups*	Line 10	20 Rice Cooker Cups*	**WHITE RICE:** 36-41 Min. **BROWN RICE:** 50-55 Min.

Pressure Levels Function	*Default Pressure Setting*
White Rice	PP13
Brown Rice	PP20
Soup/Stew	PP15
Meat	PP20
Poultry	PP15
Slow Cook (High)	2:00
Slow Cook (Low)	6:00
Fish	PP10
Porridge	PP15
Beans/Lentils	PP45
Steam	PP50
Cake	n/a

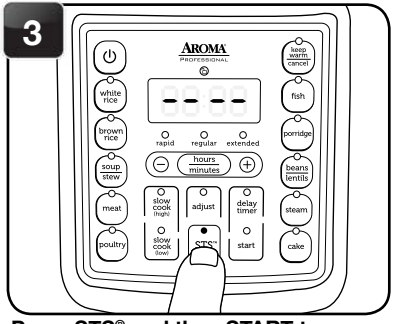
TO USE SAUTÉ-THEN-SIMMER (STS®)



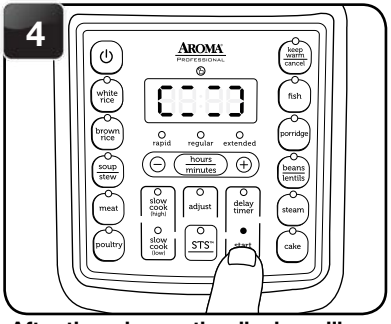
Plug the power cord into an available 120V AC outlet.



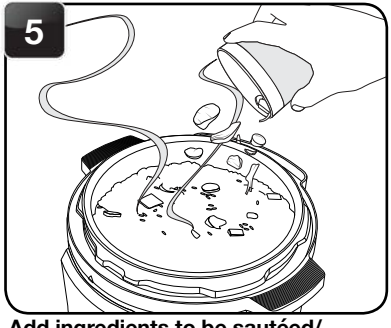
Press ⏻ to turn the cooker on.



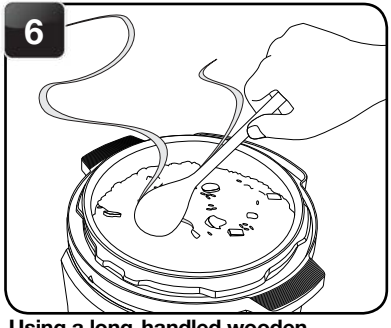
Press STS® and then START to activate the Sauté-then-Simmer STS® mode.



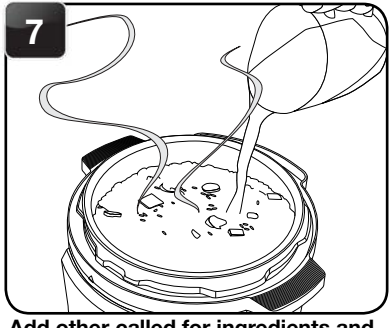
After three beeps the display will show a chasing pattern and inner pot will begin to heat up.



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.

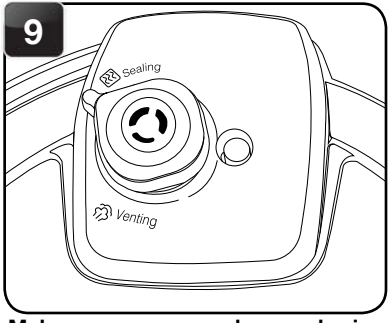


Add other called for ingredients and liquid to the inner pot.

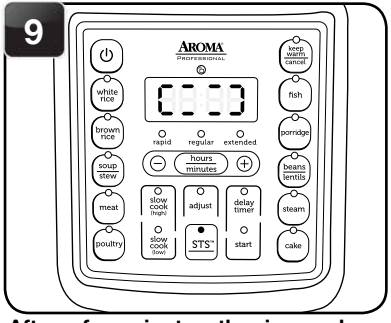


Close the lid securely and allow the cooker to cook.

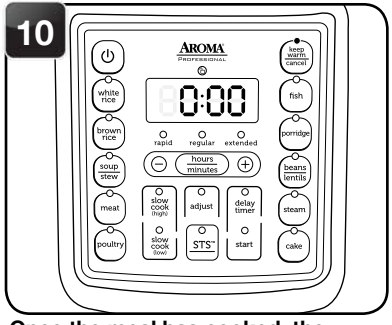
TO USE SAUTÉ-THEN-SIMMER (STS®) [CONT.]



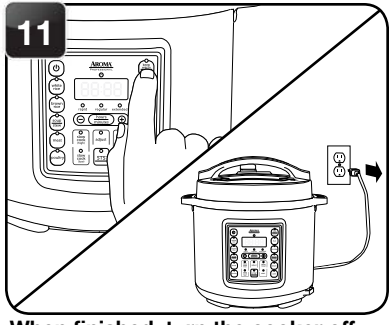
Make sure pressure release valve is set to sealing position.



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



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



When finished, turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord.

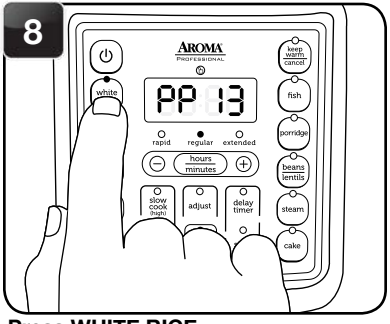
NOTE

- **STS®** is for cooking rice, grains, and other meals with liquid that can be absorbed during the cooking process. If there is too much liquid, the cooker will continue to cook until the liquid is gone.

TO USE THE DELAY TIMER

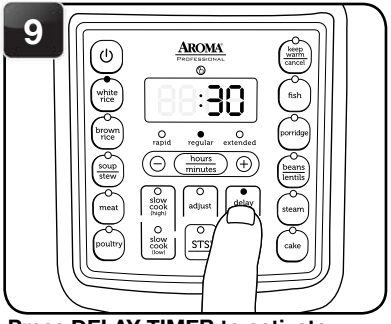
Follow steps 1 to 7 of "To Cook Rice" beginning on page 6.

8



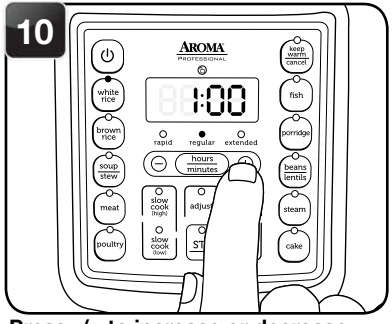
Press WHITE RICE.

9



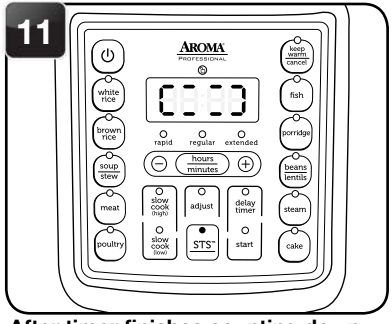
Press DELAY TIMER to activate delay timer mode.

10



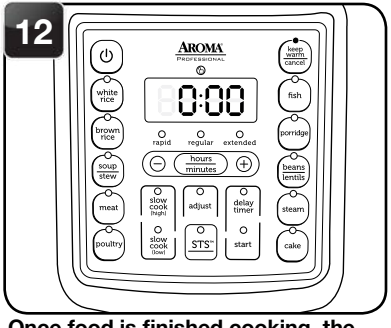
Press -/+ to increase or decrease duration of delay timer. Set the desired start cooking delay time between 30 minutes and 15 hours.

11



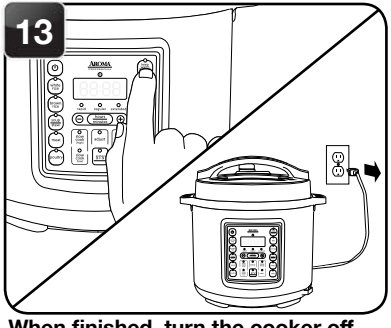
After timer finishes counting down WHITE RICE will activate after three beeps. A "chasing" pattern will appear indicating that it is cooking.

12



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

13



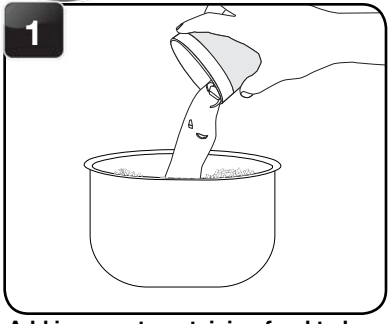
When finished, turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord.

NOTE

- **DELAY TIMER** can also be used with **BROWN RICE** and **PORRIDGE.**
- **RICE** delay timer: 30 min - 15 hours.

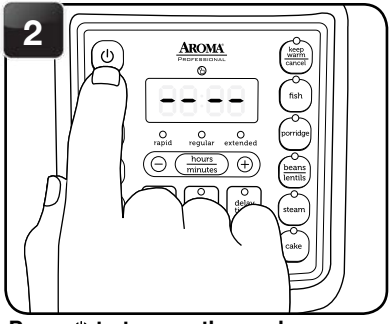
TO SLOW COOK

1



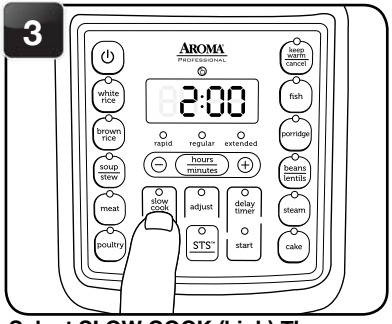
Add inner pot containing food to be slow cooked, close lid securely and be sure power cord is plugged into an available 120V AC outlet.

2



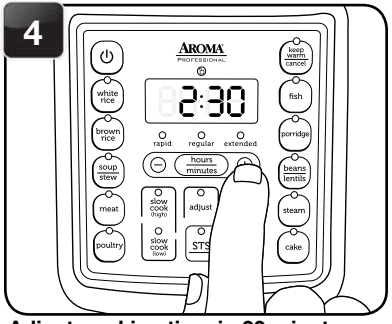
Press ⏻ to turn on the cooker.

3



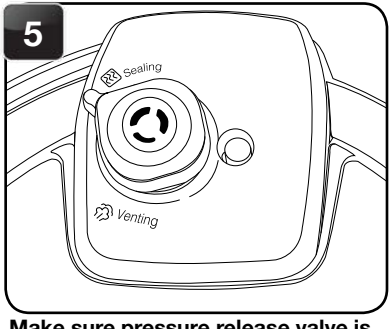
Select SLOW COOK (high) The digital display will show a flashing 2:00 to represent two hours of slow cook time. Adjustable range is 2 hours to 5 hours.

4



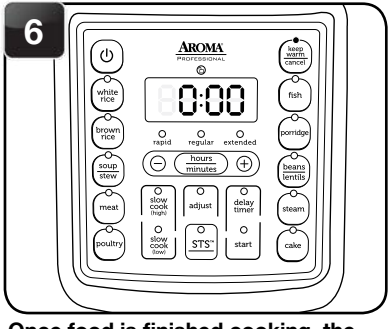
Adjust cooking time in 30 minute increments by pressing -/+ to increase or decrease total cooking time. After three beeps the cooker will activate and count down.

5



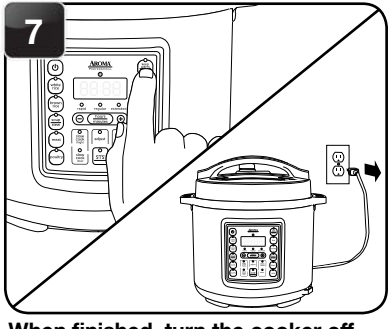
Make sure pressure release valve is set to sealing position.

6



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

7



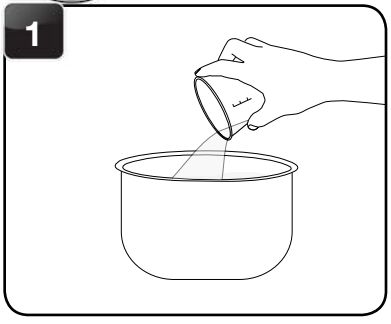
When finished, turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord.

NOTE

- In case of **SLOW COOK (low)**, the adjustable range is 6 hours (default) to 10 hours.

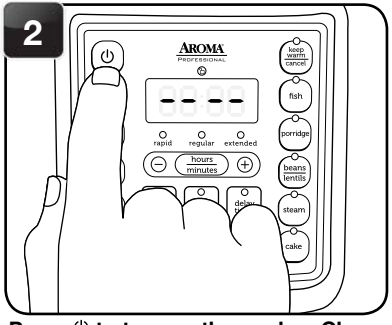
TO STEAM

1



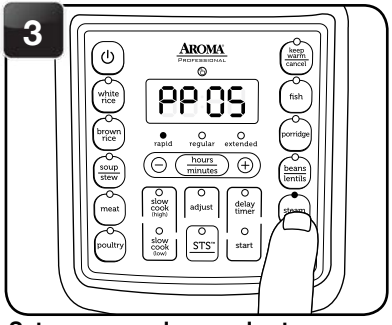
Add water and steam rack containing food to be steamed to inner pot.

2



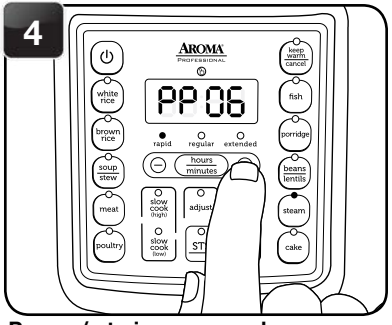
Press ⏻ to turn on the cooker. Close lid securely and ensure power cord is plugged into an available 120V AC outlet.

3



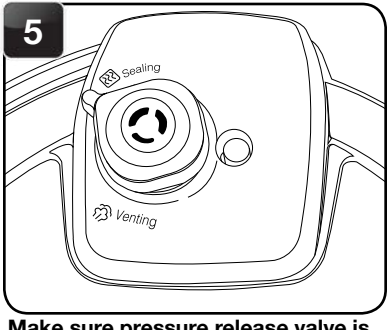
Set pressure release valve to sealing. Select STEAM.

4



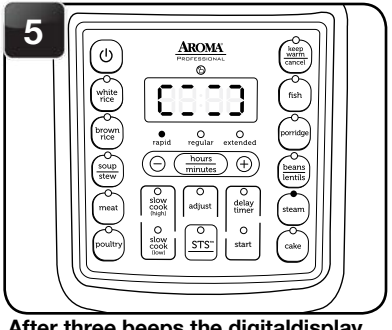
Press -/+ to increase or decrease duration of steam time, then START.

5



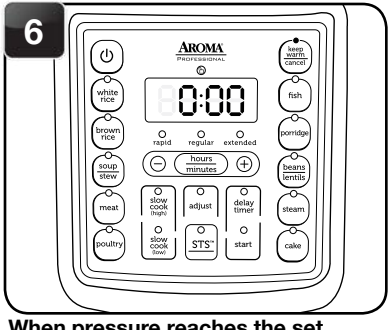
Make sure pressure release valve is set to sealing position.

5



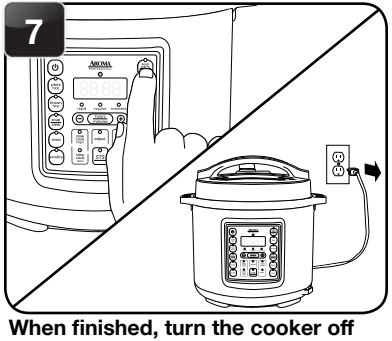
After three beeps the digitaldisplay will show a chasing pattern indicating cooking cycle has begun.

6



When pressure reaches the set value, countdown will begin. Once food is finished cooking, the cooker will beep and automatically switch to KEEP WARM.

7



When finished, turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord.

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	15 Minutes	145°
Chicken	20 Minutes	165°
Pork	20 Minutes	160°
Beef	Medium = 15 Minutes Medium-Well = 18 Minutes Well = 20 Minutes	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

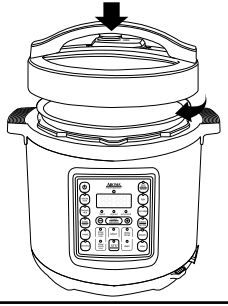
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

Vegetable Steaming Table

VEGETABLE	STEAMING TIME
Asparagus	8-13 Minutes
Broccoli	8-13 Minutes
Cabbage	8-13 Minutes
Carrots	8-13 Minutes
Cauliflower	8-13 Minutes
Corn	8-13 Minutes
Eggplant	8-13 Minutes
Green Beans	5-10 Minutes
Peas	7-12 Minutes
Spinach	5-10 Minutes
Squash	7-12 Minutes
Zucchini	7-12 Minutes

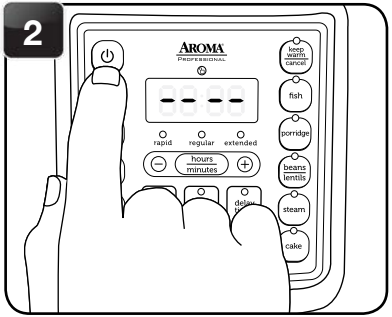
TO USE BEANS/LENTILS FUNCTION

1



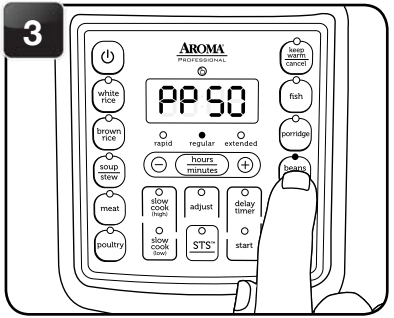
Add inner pot containing food to be cooked, close lid securely and be sure pressure release valve is at sealing position, and power cord is plugged into an available 120V AC outlet.

2



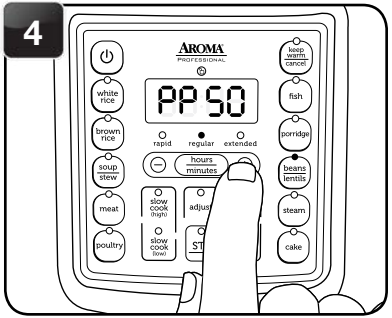
Press ⏻ to turn on the cooker.

3



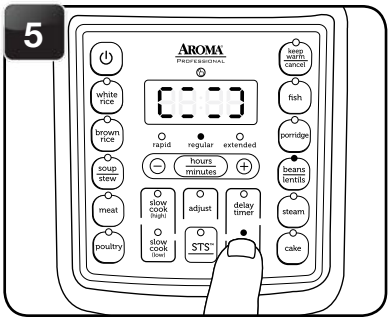
Press BEANS/LENTILS.

4



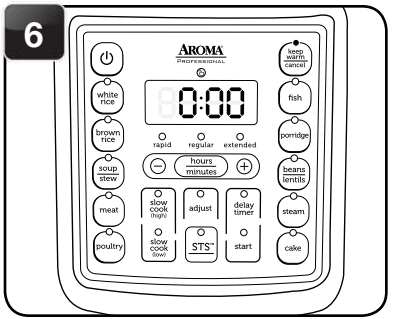
Press -/+ to set the desired cooking time, then press START to begin cooking.

5



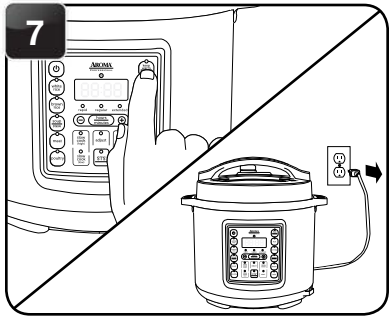
After three beeps a "chasing" pattern will display on the screen indicating the cooking cycle has begun.

6



When pressure reaches the set value, countdown will begin. Once food is finished cooking, the cooker will beep and automatically switch to KEEP WARM.

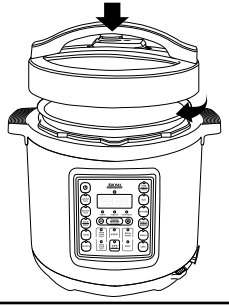
7



When finished, turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord.

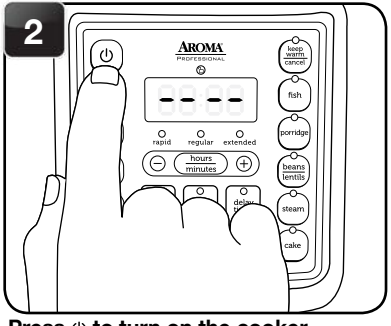
TO USE THE SOUP/STEW FUNCTION

1



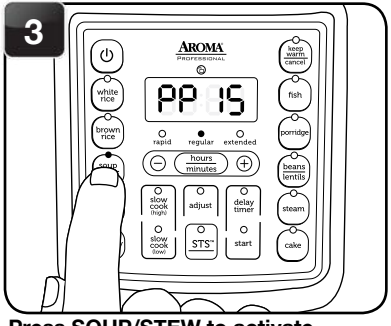
Add inner pot containing food to be slow cooked, close lid securely and be sure power cord is plugged into an available 120V AC outlet.

2



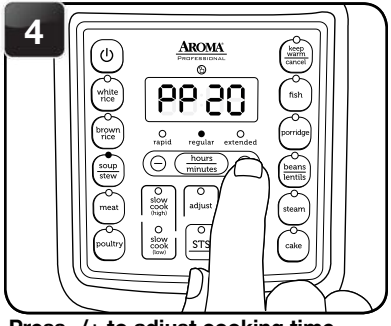
Press ⏻ to turn on the cooker.

3



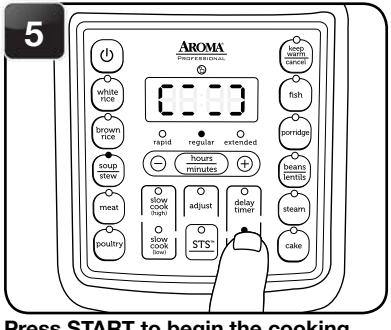
Press SOUP/STEW to activate.

4



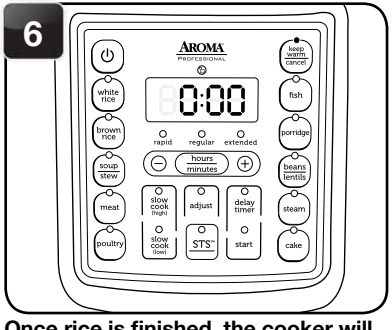
Press -/+ to adjust cooking time.

5



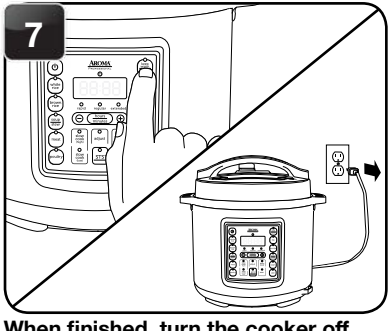
Press START to begin the cooking cycle.

6



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

7



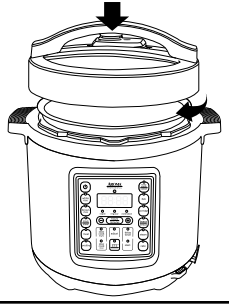
When finished, turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord.

NOTE

- Quick Release method is not suitable for food in large liquid volume or with high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out with steam. Use Natural Release instead.

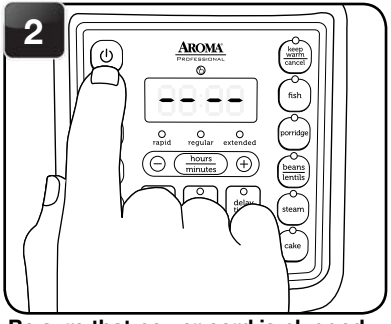
TO USE THE PORRIDGE FUNCTION

1



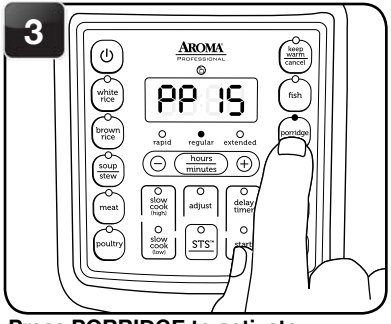
Add inner pot containing porridge to be cooked, close lid securely and be sure to set the pressure release valve to sealing position.

2



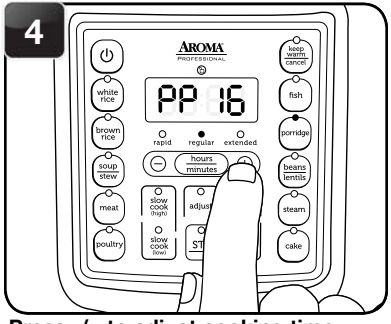
Be sure that power cord is plugged into an available 120V AC outlet and then press ⏻ to turn on the cooker.

3



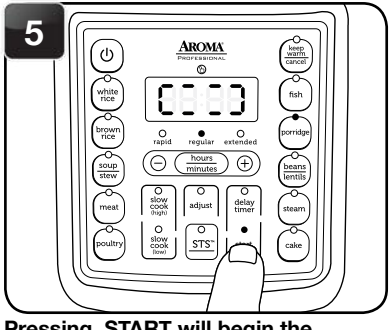
Press PORRIDGE to activate.

4



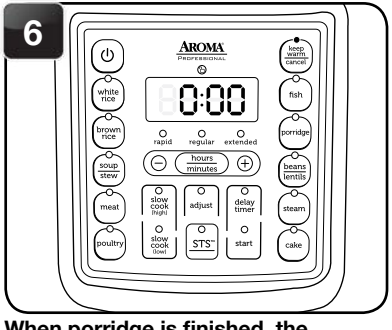
Press -/+ to adjust cooking time.

5



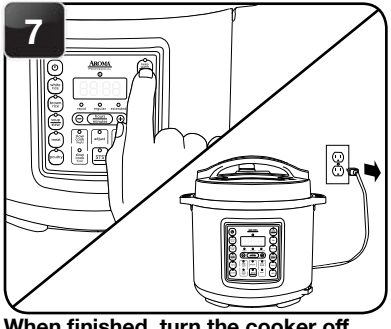
Pressing START will begin the cooking cycle.

6



When porridge is finished, the cooker will beep and automatically switch to KEEP WARM.

7

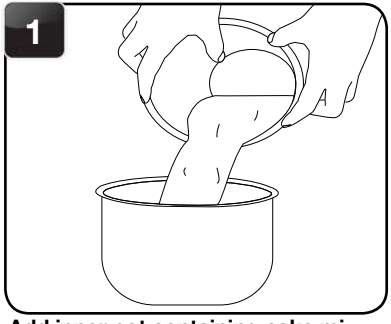


When finished, turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord. Do not Quick Release steam, use Natural Release (page 5).

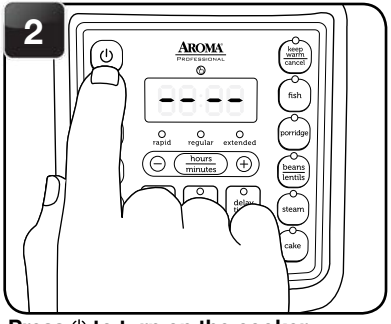
NOTE

- Quick Release method is not suitable for food in large liquid volume or with high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out with steam. Use Natural Release instead.

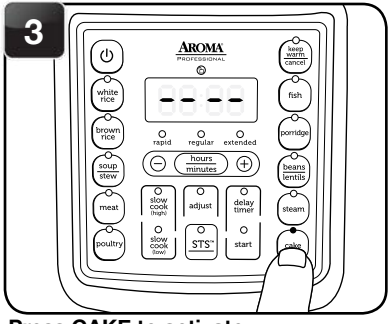
TO USE THE CAKE FUNCTION



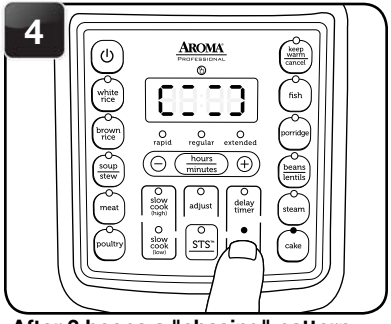
Add inner pot containing cake mix, close lid securely and be sure to set the pressure release valve to sealing position.



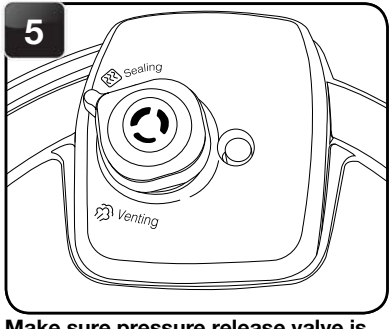
Press ⏻ to turn on the cooker.



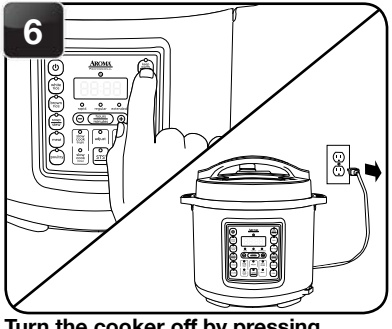
Press CAKE to activate.



After 3 beeps a "chasing" pattern will display on the screen indicating the cooking cycle has begun.



Make sure pressure release valve is set to sealing position.



Turn the cooker off by pressing KEEP WARM/CANCEL followed by pressing ⏻ and unplug the power cord.

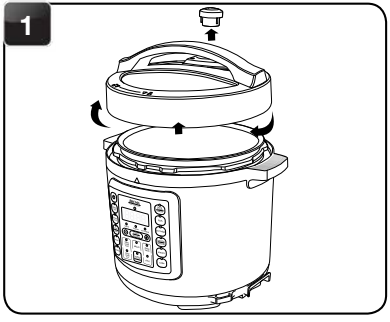
CAUTION

- To avoid overflowing it is recommended to use only 1 standard cake box mix (15-16oz).

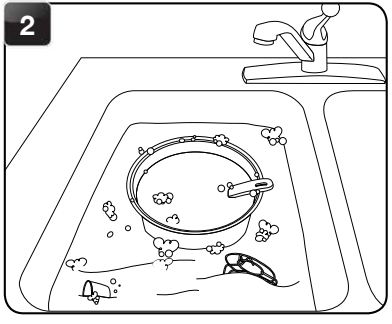
NOTE

- Spray inner pot with cooking spray before adding cake mix for easier releasing of the cake.

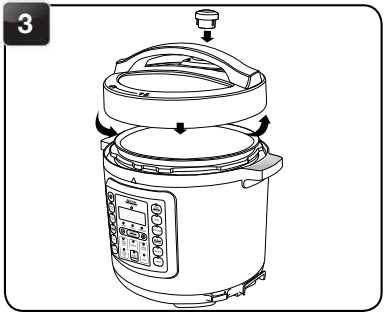
TO CLEAN



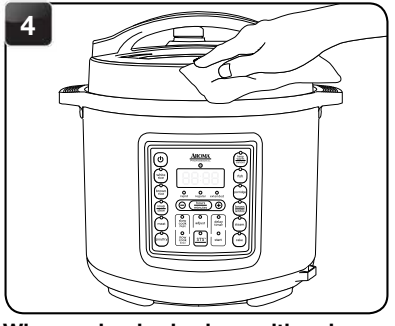
Detatch pressure release valve by gently pulling it upward. Detach silicone rubber seal and anti-blockage cap, condensation collector.



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



Thoroughly dry accessories. Reassemble for next use.



Wipe 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

Sauté-Then-Simmer (STS®) Risotto

Ingredients

1 tbsp	olive oil
¼ cup	yellow onion, diced small
1 large	garlic clove, chopped fine
1 cup	Arborio rice, uncooked
¼ cup	vermouth
4 cups	chicken broth
1 cup	whipping cream
3 tbsp	butter
⅓ cup	Parmesan cheese, shredded

Press ⏻ to turn on the rice cooker. Add olive oil, onion and garlic to inner pot. Press STS®. The sauté indicator light will illuminate. Add rice and mix with a long handled wooden spoon until well coated. Add vermouth and stir until liquid has been absorbed. Stir in the chicken broth and whipping cream; mix well and close the lid securely. Sauté-Then-Simmer (STS®) Technology then will automatically adjust to simmer to cook rice. Once the rice cooker automatically turns to KEEP WARM, open the lid and stir in butter and Parmesan cheese. Serves 4 to 6.

Aromatic Pot Roast

Ingredients

2-3 lb	beef roast
1 lb	potatoes, quartered
4	carrots, cut into chunks
2	onions, sliced
1 cup	beef broth
2	bay leaves
½ tsp	salt & black pepper

Preheat rice cooker using STS®. Brown roast for 4-5 minutes per side. Add remaining ingredients to the inner pot. Switch to SLOW COOK (high) and set for 2 hours or cook until meat is tender. Serve and enjoy!

For additional rice cooker recipes, or even to submit your own, visit our website at **www.AromaCo.com**!

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 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 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 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 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. $35.00 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.

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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.