Congratulations!

Your AROMA 3-Quart Deep Fryer will give your kitchen a professional look, while providing you with delicious meals and snacks night after night. The large cooking capacity can accommodate a wide variety of deep-fried favorites. The 3-Quart Deep Fryer is just another example of how Aroma® products help make your busy life that much easier.

For recipe suggestions, more kitchen solution ideas or to sign up for a MyAroma account please visit us online at www.AromaCo.com.

Read all the instructions before first use.
GUARDAR ESTAS INSTRUCCIONES

Cuando se usen aparatos electrodomésticos, debe seguir las instrucciones que se dan en este manual. No seguir estas instrucciones correctas de seguridad puede resultar en un riesgo de incendio, descarga eléctrica o lesiones corporales.

1. Importante: Lea todas las instrucciones de seguridad y estas instrucciones antes de usar por primera vez.
2. No toque los elementos calientes. Use las asas o manijas.
3. Para evitar descargas eléctricas, no sumerja las partes eléctricas, el cordón ni los enchufes en ningún tipo de líquido.
4. El uso de accesorios no recomendados por Aroma® puede causar lesiones.
5. No lo utilice en exteriores.
6. Cuando el aparato se enfríe, retirelo del tomacorriente de pared.
7. Para usarse correctamente, siempre deben observarse las instrucciones las siguientes:

SAVE THESE INSTRUCTIONS
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

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

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

This appliance is for household use only.

**DO NOT DRAPE CORD!**

**KEEP FROM CHILDREN!**

**POLARIZED PLUG**

**SHORT CORD INSTRUCTIONS**

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**ESTE APARATO ES PARA USO DOMÉSTICO.**

Se proporciona un cable eléctrico corto con el propósito de reducir el riesgo de tropezarse o enredarse con un cable más largo.

Si este aparato tiene ploya polarizada:

Para reducir el riesgo de descarga eléctrica, este ploya polarizado solo debe de enchufar de un solo lado en enchufes de luz de ploya polarizada. Si la clavija no entra, da vuelta a la clavija. Si aún la clavija no puede entrar, llame a un electricista calificado. No intente de modificar la clavija, es muy peligroso.

Si el estropeado el cordón eléctrico, hay que ser remplazado por el fabricante, su agencia de servicio o una persona calificada para hacer lo mismo.

Para el uso de los niños se recomienda mantener el cable alejado de los mismos. Este aparato es para uso doméstico.
1. Cool-Touch Lid
2. Temperature Control Dial
3. Indicator Light
4. Detachable Magnetic Cord
5. Stainless Steel Body
6. Cool-Touch Handle
7. Enamel Oil Pot
8. Cool-Touch Fry Basket Handle
9. Fry Basket
10. Viewing Window
11. Filters
12. Filter Cover

11. Filtros
1. Tapa
2. Interruptor de la temperatura
3. Luz indicadora
4. Conector magnético
5. Cuerpo inoxidable de acero
6. Manija con cuerpo de aislamiento térmico
7. Cacerola esmaltada de aceite
8. Asidero permanente
9. Canasto para freír
10. Ventana de visualización
12. Cubierta del filtro
USING YOUR DEEP FRYER

Before First Use:
1. Read all instructions and important safeguards.
2. Remove all packaging materials and make sure items are received in good condition.
3. Tear up and discard all plastic bags as they can pose a risk to children.
4. Wash accessories and enamel oil pot in warm, soapy water. Rinse and dry thoroughly. The heating element may be immersed in water, but never immerse the electrical unit. Dry the heating element thoroughly before use.
5. Wipe the body clean with a damp cloth.
6. Place the deep fryer on a level, dry and heat-resistant surface.

**NOTE:**
- Do not use abrasive cleaners or scouring pads.
- Do not immerse the electrical components in water at any time.

Oil Selection:
1. The following oils are recommended for healthier deep frying: corn, canola or blended vegetable oil. These oils are cholesterol-free and low in saturated fat.
2. It is not recommended to use peanut oil, soy oil, sunflower oil or lard that may drip and deteriorate quickly when heated. Heavily flavored oils, such as olive oil, should also be avoided.
3. It is not recommended to mix old and new oil together as this will spoil the new oil quicker.
4. The number of times that the frying oil can be reused depends upon the food that is fried in it. It is important to replace the oil in any of the following cases:
   - An unpleasant odor begins to occur while frying.
   - Excessive smoking when heating the oil.
   - Oil is dark in color.
   - Oil has been stored for a long period of time.

**NOTE:**
- When reusing oil, it is recommended to strain the oil to remove food particles. Use a mesh strainer over a bowl to separate food particles from the oil.* For best results, line the mesh strainer with two layers of cheesecloth. Once the oil is strained, place it in a container that can be sealed tightly and store it in the refrigerator.
*Only after the oil has cooled completely.

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ASSEMBLING THE DEEP FRYER

The automatic safety switch ensures that the unit will not operate unless the fryer control has been inserted correctly into the stainless steel base.

1. Place the enamel oil pot into the stainless steel base (Fig. A).
2. Set heating element into the enamel oil pot (Fig. B).
3. Slide the guides on the fryer control into the guides on the back end of the stainless steel base (Fig. B & D). This will activate the automatic safety switch (Fig. C).
4. If you plug the deep fryer into the electric outlet but the unit does not have power, unplug the appliance from the electric outlet and then remove the magnetic plug from the appliance. Remove the fryer control from the base and reassemble correctly.

**NOTE:**
- Your deep fryer is also equipped with a safety thermostat that will automatically shut down the unit in the event that it overheats. If the fryer overheats, follow the steps in “Resetting the Safety Thermostat” (See page 6).
**Resetting the Safety Thermostat:**

This deep fryer has been designed to include a sensor that will automatically shut down the unit if it overheats. This situation may occur if the oil is old, too thick or if there is not enough oil in the enamel oil pot. To reset the unit:

1. Turn the unit off. Unplug the unit from the electric outlet and then remove the magnetic plug from the control.
2. Allow the unit to cool completely.
3. Correct the oil situation by adding or changing the oil.
4. Reassemble the unit and continue cooking.

**Magnetic Cord Instructions:**

This stainless steel deep fryer has been specially designed with a “breakaway” cord, making deep frying safer than ever. The magnetic plug will only attach to the appliance in one direction. The plug is clearly marked “This Side Up.” The bottom of the plug also has a notch which will prevent you from attaching the plug the wrong way. The magnets on the plug and appliance should automatically make the connection. Should you accidentally move or tug on the power cord while in use, it will automatically pull away from the appliance, breaking the connection and preventing the hot oil pot from tipping over. DO NOT place the appliance on top of the cord or run the cord around the unit. This will prevent the magnetic cord from detaching easily if the cord is accidentally tugged on.

Always attach the magnetic plug to the appliance first and then to the wall outlet. After use, unplug from the wall outlet first, and then remove the magnetic plug from the appliance. **Assembling the Basket Handle:**

You will need to attach the handle to the fry basket and lock the handle in place before each use.

- Pull the handle back towards you, squeezing and rotating slightly from one side to the other side to lock the handle prongs into place.
- To remove the handle for cleaning and storage, simply reverse this process.
USING YOUR DEEP FRYER

To Preheat Oil:

1. Turn the temperature control dial to the “OFF” position and make sure that the fryer is unplugged.
2. Wipe the enamel oil pot dry.
3. Fill the enamel oil pot with oil. Be sure the oil level is no higher than the MAX line marked on the enamel oil pot. Oil level must always be between the MIN and MAX line marks.
4. Plug the fryer into an available wall outlet and turn the temperature control dial to the desired temperature. The fryer will begin heating the oil and the indicator light will illuminate to indicate that the fryer is preheating.
5. Place the lid securely onto the fryer.
6. When the oil reaches the desired temperature, the indicator light will turn off. While cooking, the indicator light will blink on and off to indicate the selected temperature is being maintained.

**NOTE:**
- Your deep fryer will hold approximately 10 cups of oil at the minimum oil mark inside the enamel oil pot and 14 cups of oil at the maximum mark.

**HELPFUL HINTS:**
- Always shake frozen foods to remove ice particles prior to frying. Pat dry fresh-cut French fries and other damp foods before frying as moist food may cause excess foaming and spattering of oil.
- For foods coated with batter, first lower the fry basket into the preheated oil then carefully place foods directly into the oil. This will prevent the food coated with batter from sticking to the bottom of the fry basket.

To Fry:

1. Follow the instructions of “To Preheat Oil” above.

2. Foods that are not coated with batter may be placed directly into the fry basket. Do not fill the fry basket more than ½ full. Overfilling the fry basket will cause food to cook improperly and may cause the oil to bubble over.

**NOTE:**
- Always shake frozen foods to remove ice particles prior to frying. Pat dry fresh-cut French fries and other damp foods before frying as moist food may cause excess foaming and spattering of oil.

3. Lower the fry basket carefully into the preheated oil.
4. Place the cool-touch lid securely onto the deep fryer.
5. Refer to the “Deep Frying Time Table” on page 8 for recommended cooking times and temperatures.
6. When frying is complete, remove the lid and lift the fry basket out of the oil by lifting the cool-touch fry basket handle. Hook the basket onto the edge of the enamel oil pot. This will allow excess oil to drain from the fry basket.
7. Carefully remove the fried food from the fry basket. Exercise caution, as hot oil may spatter from the fry basket or enamel oil pot.
8. To turn off the deep fryer, turn the temperature control dial to the “OFF” position and unplug the power cord from the wall outlet.
9. Allow the oil to cool completely before moving or cleaning the deep fryer, roughly 3-4 hours.

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**COMO USAR SU APARATO**

**CONSEJO ÚTIL:**
- La cantidad minima de aceite dentro del tanque esmaltado y 14 tazas de aceite en la marca máxima.

**PRECAUCIONES:**
- Nunca coloque los alimentos rebozados o fríe en agua fría.
- Evite el contacto directo con el aceite de salpicaduras de aceite.
- Restrija el uso de alimentos rebozados después de su capacidad. Si llena el ⅔.
- **Nota:**
  - Siempre seque con leves golpecitos las papas fritas recién cortadas.
  - Para freír:
    - Siga el “Encender el fuego” de las instrucciones de “Para freír” y luego coloque con cuidado los alimentos directamente en el aceite.
    - Evite que las papas fritas se adhieran al fondo del canasto para freír.
    - **Nota:**
      - La freidora está desenchufada.
      - Antes de freír, seque con leves golpecitos las papas fritas recién cortadas.

**TABLA DE TIEMPOS DE COCINADO:**

Para freír:

1. Siga “Encender el fuego” de las instrucciones de “Para freír”.
2. Los alimentos que no estén rebozados pueden colocarse directamente en el canasto para freír.
3. Baje la trastienda cuidadosamente en el aceite precalentado.
4. Vuelva a colocar la tapa.
5. Cuando el aceite alcance la temperatura deseada, la luz del indicador se apagará.
6. Cuando haya terminado de freír, retire la tapa y levante el canasto para freír.
7. Retire con cuidado los alimentos del canasto. Sea precavido, ya que el aceite caliente puede salpicar hacia fuera del recipiente.
8. Para apagar la freidora de inmersión, desconéctela del tomacorriente de pared.
9. Permita que el aceite se enfríe por completo antes de mover o limpiar la freidora (3 a 4 horas).

**PRECAUCIONES:**
- Un aceite de buena calidad es crucial para obtener los mejores resultados.
- Los alimentos ensucian la superficie de la freidora, por lo que es recomendable limpiarla antes de usarla.
- **Nota:**
  - Los alimentos deben estar a la temperatura deseada antes de freír.
  - Antes de freír, seque siempre los alimentos congelados para quitar las partículas de hielo.
  - **Nota:**
    - Para freír:
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      - Evite que las papas fritas se adhieran al fondo del canasto para freír.
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# Deep Frying Time Table:

<table>
<thead>
<tr>
<th>Food Selection</th>
<th>Quantity</th>
<th>Temp.</th>
<th>Approximate Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Fries</td>
<td>10 oz.</td>
<td>375°F</td>
<td>5-7 min.</td>
</tr>
<tr>
<td>French Fries (Frozen)</td>
<td>10 oz.</td>
<td>350°F</td>
<td>6-8 min.</td>
</tr>
<tr>
<td>Chicken Strips (Fresh)</td>
<td>12 oz.</td>
<td>375°F</td>
<td>9-11 min.</td>
</tr>
<tr>
<td>Chicken Nuggets (Frozen)</td>
<td>10 oz.</td>
<td>375°F</td>
<td>4-5 min.</td>
</tr>
<tr>
<td>Chicken Drumsticks</td>
<td>½ basket</td>
<td>300°F</td>
<td>7-8 min.</td>
</tr>
<tr>
<td>Fish (Fresh)</td>
<td>8 oz.</td>
<td>375°F</td>
<td>4-6 min.</td>
</tr>
<tr>
<td>Fish (Frozen)</td>
<td>8 oz.</td>
<td>350°F</td>
<td>5-7 min.</td>
</tr>
<tr>
<td>Shrimp</td>
<td>8 oz.</td>
<td>375°F</td>
<td>4-5 min.</td>
</tr>
<tr>
<td>Onion Rings (Fresh)</td>
<td>6 oz.</td>
<td>350°F</td>
<td>3-4 min.</td>
</tr>
<tr>
<td>Vegetables (Fresh)</td>
<td>10 oz.</td>
<td>350°F</td>
<td>2-3 min.</td>
</tr>
<tr>
<td>Donuts</td>
<td>2-3</td>
<td>325°F</td>
<td>1 min. each</td>
</tr>
</tbody>
</table>

**NOTE:**
- Cooking times and temperatures given here are only a guide. They may vary due to differences in meat and temperature of refrigerated food. Adjust cooking times and temperatures as needed.

**HELPFUL HINTS:**
- Prepare food to be fried in equal size and thickness so that it will fry more evenly and at the same speed.
- Do not fill the fry basket over ⅔ full. If too much food is fried at once, food may not be fried evenly.
- Before deep frying, always remove excess moisture or ice crystals from food by rubbing it with paper towel. Moist food may cause excess foaming and spattering of oil.
- Do not drop the fry basket quickly into the hot oil to avoid overflow or the splashing of hot oil.
- While frying, hot steam will escape around the edges of the lid. This is normal. Avoid this area when the fryer is in use.
- The fryer may give off a slight odor and smoky haze during the first use. This is normal and should wear off with additional use.
- Exercise caution when opening the lid, as escaping steam will be hot and hot oil may spatter.

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**COOKING GUIDE**

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To Clean Oil Tank, Fryer Lid and Fry Basket:

1. Wash the basket and lid with a sponge or dishcloth in warm, soapy water.
2. To clean the enamel oil pot, pour warm water and dish soap into the pot and use a sponge or dishcloth to remove grease. Empty the pot and rinse with warm water.
3. Dry the pot completely before next use.
4. Clean the body of the fryer with a damp cloth.
5. To clean the heating element, rinse with water or immerse in soapy water. Wipe with a damp cloth and dry thoroughly before next use.

**NOTE:**
- Do not use harsh abrasive cleaners or products that are not considered safe to use on nonstick coatings.
- Do not attempt to cool the unit by pouring cold water into the pot.
- Do not immerse the electrical unit in water or any other liquid.

Changing Filters:

It is recommended that the carbon filter (black) be changed every 6 months and the vapor filter (white) once a year. These recommendations are approximate and the filters should be changed depending on amount of usage. To change, unclip the filter cover, remove filters and replace with new ones.

To order replacement filters, visit www.AromaCo.com or contact Aroma customer service at 1-800-276-6286.
Deep Fried Onion Blossom:

- Canola oil or blended vegetable oil, for frying
- 1 large onion
- 2 eggs
- ½ cup beer
- ½ cup milk
- 2 cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon black pepper

Peel onion and cut the bottom off. Cut the onion into ¾-inch wedges without cutting all the way through the base.

Soak onion in ice cold water until wedges open (approximately 7-12 minutes). Drain onion and pat dry. Mix together eggs, beer and milk. In a separate bowl, mix flour, baking soda and black pepper.

Preheat oil to 375°F. Dust the onion with the flour mixture. Dip the onion in the batter. Re-dust with the flour mixture. Shake off any excess mixture. Make sure that the onion is completely coated. Carefully lower the blossom into hot oil, exercise caution to avoid any splattering that may occur.

Cook for 2 minutes. Turn onion and cook for an additional 2 minutes or until golden brown. Lift the cooked blossom from the oil. Sprinkle with salt and pepper, to taste.
Corn oil, for frying
6 egg roll wrappers
2 green onions, minced
¼ lb. white button mushrooms, minced
2 ounces grated carrot
1 teaspoon ginger and garlic, minced
2 dried black mushrooms, soaked and minced
1 teaspoon sesame oil
1 teaspoon salt
¼ cup bean sprouts
1 teaspoon roasted peanuts, chopped

Heat 2 teaspoons of corn oil in a fry pan over medium heat. Add garlic, ginger and green onions. Cook for 2 minutes. Add button mushrooms and black mushrooms. Cook for 3 minutes. Add salt, to taste. Stir in peanuts, carrots, bean sprouts and sesame oil; turn off heat.

Preheat oil to 375°F. To prepare egg roll wrappers put 2½ teaspoons filling in each wrapper. Roll up, tucking in edges over the filling. Seal the edge with a drop of thick flour paste.

Deep fry 3 rolls at a time for approximately 4-6 minutes or until the egg rolls are golden brown on all sides. Carefully lift the cooked egg rolls from the fryer. Let drain in the basket then pat dry with paper towels.
**Fried Chicken Tenders:**
- Canola oil, for frying
- 4 boneless, skinless chicken breasts
- 1 cup bread crumbs
- 1 teaspoon lemon juice
- 1 tablespoon dried basil leaves
- 1 cup flour
- ½ teaspoon salt and pepper
- ½ cup milk
- 1 cup vegetable oil

Cut the chicken into even strips, about 1 inch wide and 1 inch thick. Marinate chicken with salt, pepper, basil leaves and lemon juice for about 30 minutes.

Preheat oil to 350°F. Coat chicken breasts evenly with flour and bread crumbs.

Deep fry chicken strips at 350°F for 8-10 minutes. Let drain in the basket and serve with honey mustard or sweet and sour sauce.

**Fried Jumbo Shrimp:**
- Canola oil, for frying
- 14 large shrimp, in the shell
- 1 teaspoon salt
- ½ teaspoon white pepper
- 3 teaspoons corn starch
- 1 teaspoon rice wine vinegar

De-vein shrimp by cutting a slit on the shell along the back of shrimp. Season shrimp with rice wine and salt and let it sit about 20 minutes.

Preheat oil to 350°F. Evenly dust each shrimp with cornstarch. Add shrimp to the frying basket, lower basket into oil. Fry 4-5 minutes or until shrimp has reached desired doneness, color and crispness.

Let drain in the basket then pat dry with paper towels. Garnish with lettuce leaves and lemon slices.
Fontina Cheese Fritos (Fritters):

- Corn oil, for frying
- ¾ lb. chilled fontina cheese
- 2 egg yolks (keep the egg whites)
- ½ cup minced fresh basil
- 1½ cups unbleached flour
- ¾ cup ice water
- 1 teaspoon baking powder
- 1-2 cloves finely minced garlic
- 3 teaspoons olive oil
- Salt, to taste

Cut cheese into 1-inch cubes. Mix wine, egg yolks and garlic in a bowl. Add baking powder, flour, ½ teaspoon salt, olive oil and water. Mix until smooth. Let rest at room temperature for 2 hours.

Preheat corn oil to 350°F. Beat egg whites with a pinch of salt until barely stiff. Fold into batter along with minced basil.

Dip cheese chunks into batter. Drip off excess batter. Lower cheese chunks into oil until golden. Approximately 1-1½ minutes. Drain and remove from basket and serve immediately.
Aroma's Favorite Fried Bananas:

- Canola oil, for frying
- 1 cup all purpose flour
- ½ teaspoon salt
- 1 tablespoon sugar
- 1 egg, lightly beaten
- 1 cup milk
- ¼ cup powder sugar
- 3 bananas, cut into 1-inch length

Mix flour, sugar and salt in a large bowl. Combine egg, milk and 2 teaspoons of heated vegetable oil in another bowl and mix well. Combine egg mixture with flour paste.

Preheat oil to 370°F. Stir with a fork or whisk until the batter is smooth. Dip each 1-inch long banana into batter and let the excess batter drip off. Place frying basket in preheated oil in deep dryer.

Slowly place battered banana with a draining spoon into frying basket, one at a time. Fry all bananas until golden brown, about 3 to 4 minutes. Drain excess oil in clean paper towel. Sprinkle fried bananas with powder sugar and serve immediately.

For additional recipes, or even to submit your own, visit our website at www.AromaCo.com!
LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. $17.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

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

For more information please contact:

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M-F, 8:30 AM - 4:30 PM, Pacific Standard Time
Website: www.AromaCo.com