

**AROMA**<sup>®</sup>  
PROFESSIONAL



# instruction manual

ARC-7206P

Purple Clay  
Rice & Grain Multicooker

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## IMPORTANT SAFEGUARDS

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

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for 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. Rice should not be left in the inner pot with the **Keep Warm** function on for more than 12 hours.
21. To disconnect, turn any control to OFF, then remove the plug from the wall outlet. Always attach plug to appliance first, then plug into the wall outlet.
22. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
23. Do not wrap or tie cord around appliance.
24. Intended for countertop use only.
25. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
26. Do not immerse the clay inner pot or lid in water for longer than 5 minutes while cleaning. Never clean a hot clay pot with cold water or place on a cold countertop. Never clean a cold clay pot with hot water. Never heat a cold clay pot over an open flame.
27. Do not use for deep frying.
28. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.

## SAVE THESE INSTRUCTIONS

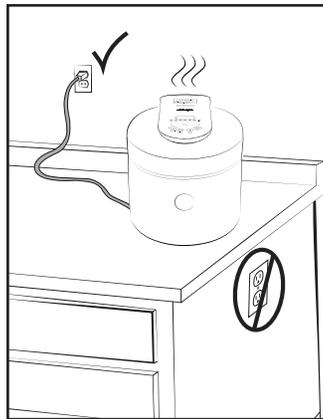


# IMPORTANT SAFEGUARDS

# Parts Identification

## Short Cord Instructions

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



## WARNING

Spilled food can cause serious burns.  
Keep appliance & cord away from children.

### NEVER

- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.

## 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).

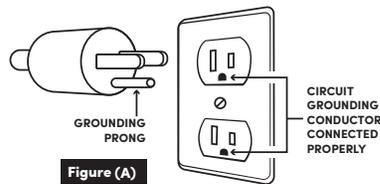
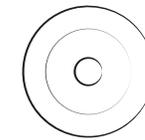


Figure (A)

# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.



Purple Clay Lid



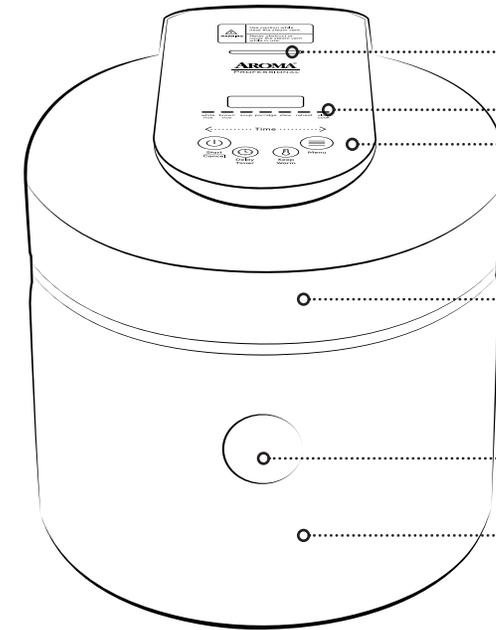
Purple Clay Inner Pot



Rice Measuring Cup



Serving Spatula



Steam Vent

Indicator Lights

Digital Panel

Cool-Touch Lid

Lid Release Button

Cool-Touch Body

## Digital Controls

### White Rice

Cooks fluffy, delicious rice automatically.

### Brown Rice

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

### Soup

Simmers your favorite hot soups with an adjustable cook time of 2 to 8 hours.

### Porridge

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

### Stew

Slowly simmers hearty stews with an adjustable cook time of 1 to 4 hours.

### Reheat

Reheats food for up to 12 minutes, making leftovers easier than ever.

### Slow Cook

Prepare homemade roasts and other slow cooked favorites with an adjustable cook time of 2 to 10 hours.

### Start / Cancel

Turns the cooker on/off or initiates/cancels the current function.

### Delay Timer

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

### Keep Warm

Manually sets the cooker to **Keep Warm** mode, perfect for keeping foods at ready-to-serve temperatures.

### Menu

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

### Time

Allows you to adjust the amount of cook time for **Soup, Porridge, Stew,** and **Slow Cook** or the delay time for the **Delay** function.

## 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 clay inner pot and lid from the cooker and clean with warm, soapy water. Do not allow the inner pot or lid to soak in water for longer than 5 minutes when cleaning.
5. Wash all accessories in warm, soapy water.
6. Wipe the cooker's body clean with a damp cloth.
7. Dry all parts thoroughly then assemble for use.

## TO CLEAN

1. Remove the clay inner pot and lid when the cooker has completely cooled.
2. Hand wash the inner pot and lid, referring to the instructions in "Clay Inner Pot Care" below. Rinse and dry thoroughly before returning to the cooker.
3. Wash all accessories in warm, soapy water.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.

## CLAY INNER POT CARE

- To clean, hand wash the clay inner pot and lid in warm soapy water with a soft sponge once the pot has cooled to room temperature. Do not place the inner pot or lid in a dishwasher.
- To remove leftover rice residue, the inner pot may be soaked in warm, soapy water for 5 minutes. Do not allow the clay inner pot to soak for longer than 5 minutes.
- Never place a hot clay inner pot in cold water, or on a cold countertop. Never pour hot water over a cold clay inner pot.
- Never place the inner pot inside a hot oven, over an open flame, or inside a freezer.**

6.



### Caution:

Do not use harsh abrasive cleaners or scouring pads on the clay inner pot.

Do not immerse the clay inner pot or lid in water for longer than 5 minutes while cleaning.

### Note:

- Any other servicing should be performed by Aroma® Housewares. We recommend hand washing the inner pot with warm, soapy water. Never place the clay inner pot in a dishwasher.
- 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!

## 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 **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.

- 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 **Keep Warm** for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

## 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	Top sensor open circuit	Contact Aroma® Customer Service at 1-800-276-6286
E2	Bottom sensor open circuit	Contact Aroma® Customer Service at 1-800-276-6286
E3	Bottom sensor overheat protection	Turn off rice cooker. Allow to cool for 5 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286.
E4	Top sensor short circuit	Contact Aroma® Customer Service at 1-800-276-6286

7.

## RICE & GRAIN

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white or brown rice, fill with water to the line that matches the number of cups of rice being cooked. For grains other than white or brown rice, see the "Grain & Water Measurement Table" on page 12.
4. Cover the inner pot with the clay lid then lower it into the rice cooker and close the cooker lid.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻)/**Start** to turn the cooker on.
7. Press the **Menu** button until **White Rice** or **Brown Rice** is selected, depending on the type of grain being cooked. Once the correct function is selected, press the (⏻)/**Start** button.
8. The unit will beep and the display will begin a chasing pattern to signify the beginning of the cooking cycle. The cooker will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing (⏻)/**Cancel** twice and unplug the power cord.  
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## DELAY TIMER

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white or brown rice, fill with water to the line that matches the number of cups of rice being cooked. For grains other than white or brown rice, see the "Grain & Water Measurement Table" on page 12.
4. Cover the inner pot with the clay lid then lower it into the rice cooker and close the cooker lid.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻)/**Start** to turn the cooker on.
7. Press the **Menu** button until **White Rice**, **Brown Rice**, or **Porridge** is selected, depending on the type of grain being cooked.
- 8.



### 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.

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.

### Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

### Helpful Hints:

If you misplace the rice measuring cup, a ¾ standard U.S. cup is an exact replacement.

To add more flavor to rice, try substituting water for a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

For approximate grain cooking times and suggested grain/water ratios, see the "Rice/Grain & Water Measurement Tables" on page 12.

## DELAY TIMER (CONT.)

8. Select **Delay Timer** to set the amount of delay time.
9. Press (←) or (→) to increase or decrease the delay time by one hour increments. It may be set to have grains ready in 1 to 15 hours for **White Rice** and 2 to 15 hours for **Brown Rice** and **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 digital display will count down the final 10 minutes of cook time when **White Rice** or **Brown Rice** is selected.
13. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
14. When finished serving, turn the cooker off by pressing (⏻)/**Cancel** twice and unplug the power cord.  
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## REHEAT

1. Add food to be reheated to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻)/**Start** to turn the cooker on.
5. Press the **Menu** button until **Reheat** is selected, then press the (⏻)/**Start** button to begin heating.
6. The unit will beep and the display will show a chasing pattern indicating the cooking process has begun. Once the cooker reaches a set temperature, it will count down from the default cooking time of 12 minutes.
7. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
8. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
9. When finished serving, turn the cooker off by pressing (⏻)/**Cancel** twice and unplug the power cord.  
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## Helpful Hints:

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



### Note:

- The total cooking time for the **Reheat** function will vary depending on the quantity and type of food added.
- The provided clay lid helps retain heat and is required for cooking rice and grains. For all other functions, the clay lid is optional.

## SOUP & STEW



### Caution:

Do not use the provided serving spatula to stir ingredients while using the **Slow Cook**, **Stew** or **Soup** functions. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻)/**Start** to turn the cooker on.
5. Press **Soup** or **Stew**. The digital display will show a flashing "1" for **Stew** and "2" for **Soup** to represent 1 hour or 2 hours of cook time respectively.
6. Use (←) or (→) to increase or decrease time by 1 hour increments, up to 4 hours for **Stew** and 8 hours for **Soup**.
7. Once the time has been selected, press (⏻)/**Start**. The cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in one minute increments from the input cook time after it reaches a boil.
9. Using caution, open the lid after contents reach a boil and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the cooker off by pressing (⏻)/**Cancel** twice and unplug the power cord.  
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## PORRIDGE

1. Using the provided measuring cup, add rice to the inner pot.
2. Fill with water to the line that matches the number of cups of rice 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 (⏻)/**Start** to turn the cooker on.
6. Press **Porridge**. The digital display will show a flashing "1" to represent 1 hour of cook time.
7. Use (←) or (→) to increase or decrease time by 1 minute increments, up to 2 hours.

### Note:

- Pressing and holding (←) or (→) will allow the adjustment to change rapidly.
- Do not attempt to cook more than 1 cup of porridge in this appliance at a time.

## PORRIDGE (CONT.)



### Caution:

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

8. Once the time has been selected, press (⏻)/**Start**. The cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
9. The cooker will now begin heating. The digital display will count down in one minute increments from the input cook time.
10. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
11. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
12. When finished serving, turn the cooker off by pressing (⏻)/**Cancel** twice and unplug the power cord.  
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## SLOW COOK

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻)/**Start** to turn the cooker on.
5. Press **Slow Cook**. The digital display will show a flashing "2" to represent 2 hours of cook time.
6. Use (←) or (→) to increase or decrease time by 1 hour increments, up to 10 hours.
7. Once the time has been selected, press (⏻)/**Start**. The cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in one minute increments from the input cook time.
9. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
11. Open the lid to check food for doneness. If fully cooked, remove food for serving.
12. When finished serving, turn the cooker off by pressing (⏻)/**Cancel** twice and unplug the power cord.  
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### Note:

- Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.
- Food should not be left in the cooker on **Keep Warm** mode for more than 12 hours.
- The provided clay lid helps retain heat and is required for cooking rice and grains. For all other functions, the clay lid is optional.

## Rice & Water Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside nonstick pot)	Water: Using the Rice Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	White Rice: Line 2 Brown Rice: Line 2	White Rice: 2½ Cups Brown Rice: 2½ Cups	4 Cups	White Rice: 37-42 Min. Brown Rice: 55-60 Min.
3 Cups	White Rice: Line 3 Brown Rice: Line 3	White Rice: 3½ Cups Brown Rice: 3½ Cups	6 Cups	White Rice: 41-46 Min. Brown Rice: 60-65 Min.
4 Cups	White Rice: Line 4 Brown Rice: Line 4	White Rice: 4½ Cups Brown Rice: 4½ Cups	8 Cups	White Rice: 46-51 Min. Brown Rice: 64-69 Min.
5 Cups	White Rice: Line 5 Brown Rice: Line 5	White Rice: 5½ Cups Brown Rice: 5½ Cups	10 Cups	White Rice: 50-55 Min. Brown Rice: 69-74 Min.
6 Cups	White Rice: Line 6 Brown Rice: Line 6	White Rice: 6½ Cups Brown Rice: 6½ Cups	12 Cups	White Rice: 54-59 Min. Brown Rice: 73-78 Min.

## Grain & Water Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1½ Parts	2½ Parts	6 Cups	White Rice	29-47 Min.
Arborio	1 Part	2 Parts	2 Parts	3 Cups	Steam	12-17 Min.
Barley	1 Part	2 Parts	2½ Parts	1½ Cups	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	4 Cups	Brown Rice	35-54 Min.
Couscous	1 Part	1 Part	2 Parts	6 Cups	White Rice	22-44 Min.
Oatmeal	1 Part	2½ Parts	2 Parts	2 Cups	Porridge	1 Hour

### Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- **Do not place more than 6 cups of uncooked rice into the inner pot at one time.** The maximum capacity of this unit is 6 cups of uncooked rice which yields 12 cups of cooked rice.
- Rinse grains before placing into the inner pot to remove excess bran and starch. This will reduce the chance of rice browning and sticking to the bottom of the inner pot.

## 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 into the clay inner pot and mix well. Cover with the clay lid then 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 the jambalaya to cook for 2-4 hours, repeating the **White Rice** cycle when necessary. Stir and serve immediately.

**SERVES 4.**

### Green Chili Chicken Rice

1½ 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

Add all ingredients into the clay inner pot and mix well. Cover with the clay lid then 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 **Keep Warm**. Stir and serve immediately.

**SERVES 4.**

### Note:

- When cooking barley, you must use the **Delay Timer** for 4 hours in combination with the **Brown Rice** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on **Keep Warm** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.

## RECIPES

### Chinese Chicken Mushroom Soup

10	dried shiitake mushrooms
1	small 3-pound chicken
6 cups	water
1 tbsp	dried goji berries
2	dried Chinese dates
5 slices	ginger
--	salt

Presoak the dried shiitake mushrooms in hot water for 2 hours. Trim away the stems after soaking. Wash the chicken and pat it dry with a paper towel. Cut the chicken into large pieces. Add all ingredients except salt into the clay inner pot and cover with the clay lid. Place the inner pot into the rice cooker and close the lid securely. Press the **Menu** button until **Soup** is selected then set the time for 2 hours and press (⏻)/**Start**. Add salt to taste right before serving.

**SERVES 4.**  
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### Chicken Congee

½ cup	short grain rice
3 cups	chicken stock
2	chicken breasts, shredded
1 cup	scallions, thinly sliced

Rinse and drain the rice. Add the rice, shredded chicken breast and chicken stock into the clay inner pot and cover with the clay lid. Place the inner pot into the rice cooker and close the lid securely. Press the **Menu** button until **Porridge** is selected then set the time for 1 hour and press (⏻)/**Start**. Top the congee with sliced scallions and serve.

**SERVES 4.**  
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## 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:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.
- 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!

## 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

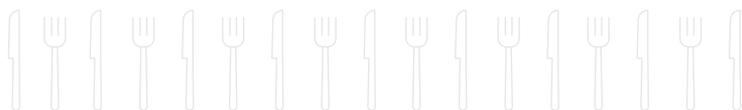
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