AROMA°



instruction manual

Buffet Server & Warming Tray

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Digital Rice & Grain

Multicookers



Rice & Grain Cookers



Electric Kettles



Indoor Grills



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AROMA®

To Enhance and Enrich Lives.

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

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

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- new test kitchen recipes
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/AromaHousewares



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 metal surfaces. Use the handles or knobs.
- 3. Use only on a level, dry and heatresistant surface.
- 4. To protect against fire, electrical shock and injury to persons, do not immerse the power cord, plug or 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 the wall outlet when not in use and before cleaning. Allow the unit to completely cool before putting on or removing parts and before cleaning the appliance.
- Do not clean with metal scouring pads. Pieces may break off the pad and damage electrical parts, creating a risk of electric shock. Metal scouring pads may damage the steel finish.
- 8. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
- 9. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
- 10. Prior to plugging the appliance into the wall outlet, ensure the temperature control dial is set to the OFF position. To disconnect, turn the dial to the OFF position, and then remove the plua from wall outlet.
- 11. Do not use outdoors.

- 12. Do not allow the power cord to touch hot surfaces or hand over the edge of a counter or table.
- 13. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
- 14. Keep at least 4 inches away from walls and other flammables in a wellventilated area.
- 15. Do not use the appliance for anything other than its intended use.
- 16. Do not move the appliance when it contains hot food, oil, or other liquids.
- 17. Use only with a 120V AC power outlet.
- 18. Always unplug from the plug gripping area. Never pull on the cord.
- 19. The appliance 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.
- 20. Use extreme caution when lifting the lids during or after heating. Hot steam will escape and may cause scalding.
- 21. To prevent damage or deformation, do not use the provided serving containers on a stovetop or burner.
- 22. Do not wrap or tie the power cord around the appliance.
- 23. Intended for countertop use only.
- 24. Do not use plastic dishes or plastic wrap on the warming tray.

Published By:



IMPORTANT SAFEGUARDS

Parts Identification

Short Cord Instructions

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

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.

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.

Serving Tray (x3) Serving Tray Support Handle (x2) Warming Tray/Base Nonslip Feet Lid (x3) Lid (x3) Temperature Control Dial Indicator Light

Controls/Functions

Temperature Control Dial

Turn the dial to the desired setting to begin heating. To power the unit off, turn the dial to the OFF position.

BEFORE FIRST USE 1.

- 1. Read all instructions and important safeguards.
- 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. Wash the lids, serving trays, and serving tray support in warm, soapy water.
- 5. Wipe the base clean with a damp cloth.

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- 6. Dry all parts and accessories thoroughly then reassemble for use.
- 7. Ensure that the temperature control dial is turned to the OFF position then plug the power cord into an available 120V AC outlet.
- 8. Heat the buffet server on the highest setting for 10 minutes or until smoke and/ or odors have completely dissipated.
- Once smoke and/or odors have ceased to emit, turn the temperature control dial to the OFF position then remove the plug from the wall outlet. The buffet server is now ready for use.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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TO CLEAN

- Turn the temperature control dial to the OFF position then remove the plug from the wall outlet.
- 2. Allow the unit to completely cool.
- Wash the lids, serving trays, and serving tray support in warm, soapy water.
- 4. Wipe the base clean with a damp cloth.
- 5. Dry all parts and accessories thoroughly then reassemble for use.

TO USE

- Place the serving tray support, serving trays and lids atop the base. If using the server as a warming tray, place desired heat-safe cookware atop the base.
- Ensure that the temperature control dial is set to the OFF position then plug the power cord into an available 120V AC wall outlet.
- Turn the temperature control dial to the desired setting. If using the server as a warming tray, use low heat only.
- 4. The heat indicator light will illuminate as the buffet server begins to heat. During operation, the indicator light will turn on and off, indicating the input temperature is being maintained.
- Carefully place food into the serving trays (or other heat-safe cookware) and top with the lids if needed. Wear protective heat-resistant gloves to prevent injury as the buffet server will be hot.
- 6. When finished, remove any leftover food, turn the temperature control dial to the OFF position then remove the plug from the wall outlet.
- Food will remain warm for a period of time after the appliance has been turned off. Do not touch, disassemble or clean the appliance until it has cooled completely.



Caution:

Always use caution when opening the lids while heating as hot steam will escape and may cause scalding.

Do not touch the base while in operation as it will be extremely hot.

Do not use harsh or abrasive cleaners or scouring pads on the base or accessories.

DO NOT immerse the base in water.

Note:

- Due to the buffet server's manufacturing process, it is normal for smoke and/or odors to be emitted during the first use.
- Ensure that all food is properly cooked before placing into the buffet server.
- Foods containing little or no water should remain on low heat and be stirred occasionally.
- The warming tray is ideal for keeping shallow pans warm right from the oven. It is not designed for keeping large, deep pots of food or liquid warm.
- · Any other servicing should be performed by Aroma® Housewares.

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.

SERVICE & SUPPORT

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

1-800-276-6286 | CustomerService@AromaCo.com M-F, 8:30am-4:30pm, Pacific Time

www.AromaCo.com

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

Helpful Hints:

For faster heating, preheat the buffet server before use by turning the temperature control dial to the highest setting. Once hot, turn the dial down to the desired heat.

For fast cleanup, the serving trays and lids are dishwasher safe.

For best results, do not fill the serving trays more than ½ full.

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!



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