

AROMA[®]
PROFESSIONAL



instruction manual

AAF-500 | AAF-500B | AAF-500R

Aroma 4.7 qt Air Fryer/Multicooker

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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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IMPORTANT SAFEGUARDS

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

- Important: Read all instructions carefully before first use.**
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, fire, and injury to persons, do not immerse cord, plug or the appliance itself in water or any other liquid. See instructions for cleaning.
- Close supervision is necessary when the appliance is used by or near children. This appliance is not intended for use by children.
- Unplug from power outlet when not in use and before cleaning. Allow unit to cool before adding or removing parts and before cleaning the appliance.
- 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.
- The use of accessory attachments not recommended by Aroma Housewares may result in fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord hang over the edge of the table, counter, or touch hot surfaces.
- Do not place on or near a gas or electric burner, or in a heated oven.
- Do not use the appliance for other than its intended use.
- Always unplug from the plug gripping area. Never pull on the cord.
- Extreme caution should be exercised when using or moving the appliance containing food or other hot liquids.
- Use only on a level, dry and heat-resistant surface.
- The air fryer should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
- Do not move or lift the air fryer while the power cord is still connected to the wall outlet. Remove the plug from the wall outlet and the air fryer before removing the air fryer lid.
- To disconnect:
 - Turn off the timer
 - Remove the plug from the wall outlet
- During and after use, the cooking pan and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.
- Only move the air fryer when the lid is closed.
- Do not use the cooking pan for anything other than its intended purpose.
- Wait until cooking pan and the lid have cooled completely before moving or cleaning.
- Do not use this appliance as a deep fryer. Do not fill with oil or attempt to deep fry. Such actions may cause fire and injury.
- To reduce the risk of electrical shock, cook only in the removable cooking pan provided.
- Do not plug in or operate with wet hands.
- When in use, do not place the air fryer against a wall or other appliances. Ensure that there is at least six inches (6") of free space on all sides of the unit. Do not place anything on top of the air fryer.

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SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS (CONT.)

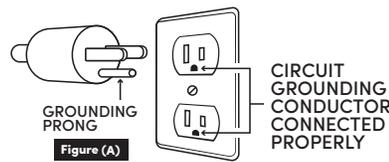
- 26. During use, hot steam may be released. Be sure to remain at a safe distance to avoid getting burned. Also be cautious of hot steam when you remove the pan from the main body.
- 27. Immediately unplug if you see any dark smoke coming out of the main body. Wait for smoke to stop before you remove the pan from the main body.
- 28. Use the handle when opening the glass cover. Keep your face away from the air fryer when you are opening the glass lid to avoid getting burned.
- 29. Be sure the pan is placed in the unit properly. Do not turn the air fryer on without the pan inside.
- 30. Intended for countertop use only.

Short Cord Instructions

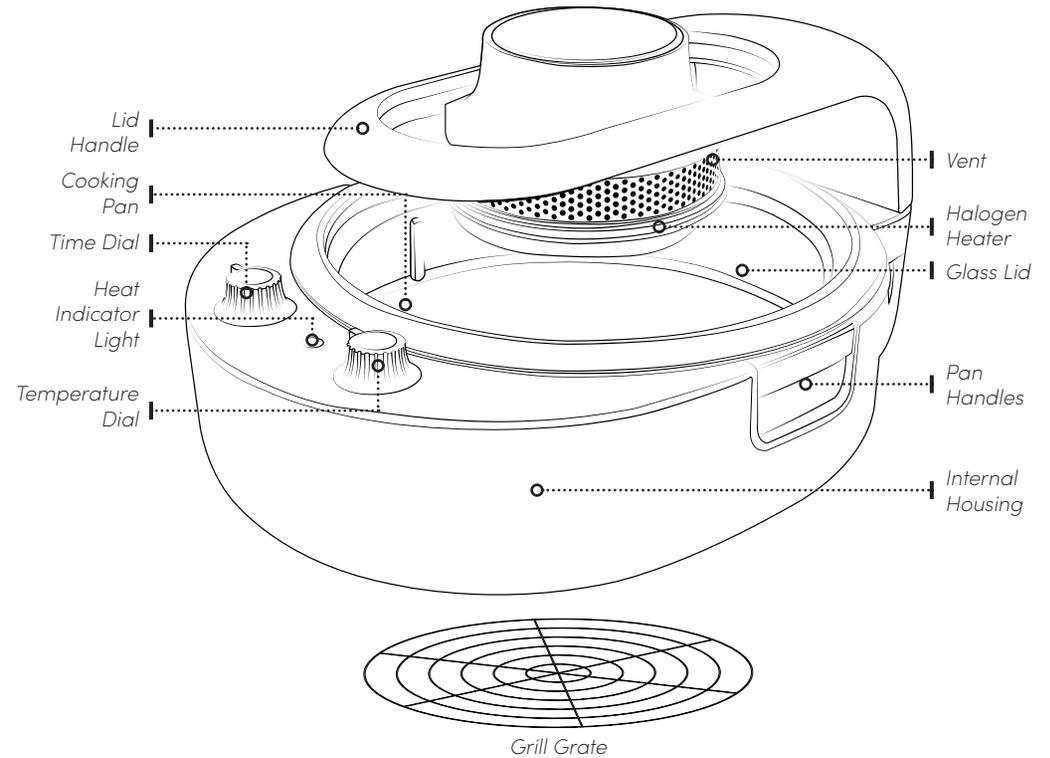
A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, becoming entangled in or tripping over a longer cord.

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).



Parts Identification



Controls/Functions

Time Dial

Manually set to desired time. (0-30 minutes)

Temperature Dial

Set bottom heat control to **MED** or **HIGH**.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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 suffocation or choking risk to children.
4. Wash the cooking pan in warm, soapy water. Rinse and dry thoroughly.
5. Place air fryer on a dry, level countertop or table. Keep the edge of the air fryer at least 6 inches away from any objects.
6. Close the lid securely and attach the power cord to the air fryer and the electrical outlet. Set the **timer for 5 minutes** and set the **TEMPERATURE DIAL to MED**.
7. After the timer has turned off and the air fryer has cooled, wipe the inside of the pan again.
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TO CLEAN

1. It is recommended to clean the air fryer after every use.
2. Do not use abrasive cleaners in the cooking pan as they may cause damage to the nonstick coating.
3. Before cleaning, unplug the unit and let it cool completely.
4. Wipe the outside of the unit with a damp cloth only. Do not immerse in liquid.
5. Clean the cooking pan with hot water and mild dish detergent.
6. Clean the glass cover with hot soapy water and a non-abrasive sponge.
7. Use a stainless steel scouring pad to clean the shield; dry completely.
8. The cooking pan is **NOT** dishwasher safe and must be washed by hand.
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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
- The cooking pan is **NOT** dishwasher safe and must be washed by hand.

TROUBLESHOOTING

The appliance doesn't turn on

- Check that it's plugged in and getting power. Be sure the timer is set to the required preparation time. Make sure the power cord is securely plugged into the unit. The heat indicator light should illuminate.

The ingredients aren't fully cooked

- There may be too many ingredients for the cooking time. You need a higher temperature and longer cooking time.

The ingredients are cooked unevenly

- Check that the ingredients are placed evenly in the pan.

The ingredients are burned

- The ingredients may be piled too high in the pan and too close to the halogen heater. The baking time may be too long. The temperature may be set too high.

There is too much water in the pan

- Drain some of the water from the pan.

Timer dial doesn't sound

- While setting timer, be sure to turn the dial to at least 5 minutes or more.
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Note:

- While heating, the halogen lamp will turn off/on intermittently.
- Always check that the heat indicator light is illuminated while in use. The timer will make a ticking noise even if the unit is not receiving power.

USING AIR FRYER

1. Open the glass cover.
2. Add your ingredients to the pan. Distribute food evenly throughout the pan to ensure even cooking.
3. Close the glass cover.
4. Connect the power cord to a grounded wall 120V AC outlet.
5. Turn the **Temperature Dial** to your desired temperature setting and **Timer Dial** to the required cooking time for your recipe.
6. The timer bell will ding when cooking is complete and the halogen heaters will turn off automatically.
7. Open the lid. Keep your face and hands away from the hot steam when opening the lid. If you remove the pan, only lift by the pan handles and it must be placed on a heat-resistant surface.



Caution:

During and after use, the cooking pan and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.

NEVER FILL THE AIR FRYER COOKING PAN WITH OIL. THIS APPLIANCE IS NOT INTENDED TO BE USED AS A DEEP FRYER.

Note:

Wooden, heat-proof plastic or silicone utensils are recommended for use with this air fryer. Metal utensils will scratch the nonstick surface.

While heating, the halogen lamp will turn off/on intermittently.

Helpful Hints:

To unlock the full potential of your air fryer see *Cooking Instructions* on page **9** & **10** for an overview of its uses.

Save time and energy by toasting bagels, croissants, bread slices, French rolls and more. Set the temperature to **HIGH** and toast until desired darkness is achieved.

Cooking Instructions

INGREDIENTS	MIN. to MAX. QUANTITIES	COOKING TIME	TEMPERATURE CONTROL	DIRECTIONS
Brownies	10.5-oz to 21-oz	16-20 mins	MED	Prepare dry boxed brownie batter according to package instructions. Spray the cooking pan with the nonstick spray; pour the batter directly into the pan.
Cake	10.5-oz to 21-oz	15-20 mins	MED	Prepare dry boxed cake batter according to package instructions. Spray the cooking pan with nonstick spray; pour the batter directly into the pan.
Biscuits	8 biscuits	10-13 mins	MED	Use prepackaged refrigerated biscuit dough.
Cookies	6-10 depending on the size	8-10 mins	MED	Arrange cookie dough in the pan, leaving space between.
Pizza	10.5-oz to 21-oz	12-17 mins	MED	Place fresh or frozen pizza directly into the cooking pan.
Frozen French Fries	10.5-oz to 21-oz	15-25 mins	HIGH	Add ½ tsp of oil to frozen ingredients.
Fish	10.5-oz to 21-oz	10-20 mins	HIGH	Add oil only if desired.
Chicken Wings	12 Wings	30-60 mins	HIGH	Add the grill grate to the pan and arrange the chicken wings on top. Spread them out evenly and do not over crowd the pan. No additional oil is needed.
Drum Sticks	6-12 depending on the size	30-60 mins	HIGH	Add the grill grate to the pan and arrange the drumsticks on top. Spread them out evenly and do not over crowd the pan. No additional oil is needed.

Cooking Instructions

Suggested cooking times and temperatures will vary depending on the quantity of ingredients used. The cooking pan has a nonstick coating, so it is not necessary to add additional oil to every dish.

Use the table on the opposite page to help select the best settings for the ingredients you're preparing. Please note that this is only a guide; you will need to ensure your food is properly cooked before serving.

To avoid scratches and damaging the nonstick, do not use sharp or metal utensils.

Cooking Instructions (cont.)

INGREDIENTS	MIN. to MAX. QUANTITIES	COOKING TIME	TEMPERATURE CONTROL	DIRECTIONS
Beef	10.5-oz to 21-oz	15-20 mins	HIGH	Place beef directly in the pan or on grill grate. No additional oil is needed.
Pork Ribs	10.5-oz to 21-oz	10 mins	HIGH	Add the grill grate to the pan and set the ribs on top. No additional oil is needed.



Caution:

These charts are for reference only. Always make sure foods are cooked thoroughly to prevent foodborne illness.

During and after use, the glass lid and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.

Helpful Hints:

When referencing cooking times for a conventional oven, reduce cook time by about 25% as a general rule of thumb. Use the glass lid to monitor the food and be sure to record the actual cooking time for future use.

Note: Cooking times may vary with the size of meat and the desired degree of doneness. Frozen or cold meats will require longer cooking time.

STEAM

1. Add grill grate to cooking pan.
2. Put food to be steamed on grate.
3. Add ¼ cup of water directly to the cooking pan.
4. Close the lid. Set heat to **HIGH**. Set to desired time.
5. Cook until done.

10.

RECIPES

Biscuits & Sausage Gravy

1 can large biscuits
 1 lb pork sausage
 4 tbsp butter
 5 tbsp flour
 1 tsp black pepper
 2 cups whole milk

Cook the biscuits according to directions on page 9. Carefully remove from pan and set aside. Set the cooker for **MED** and the timer for 25 minutes. Add the crumbled sausage into the pan and cook for 15 minutes, opening and stirring every few minutes until the sausage is cooked. Add the butter, flour, and pepper. Stir then add milk and stir to combine. Let thicken until the timer sounds; serve with biscuits.

SERVES 6-8.

Creamy Mushroom Sauce

¼ cup butter
 1 lb baby portobella mushrooms (thinly sliced)
 2 tbsp flour
 1 cup chicken broth
 2 tsp basil (dried)
 ½ cup heavy cream
 ½ cup parmesan cheese

Set the cooker for **MED** and the timer for 20 minutes; preheat the pan for 2 minutes with the lid closed. Add the butter and mushrooms, then cook 6 minutes until soft. Add the flour and stir, cooking for 1 minute then add the broth ¼ cup at a time making sure to stir each time. Add the basil, heavy cream, and parmesan and stir. Allow to cook and thicken until the timer sounds. Serve over pasta.

SERVES 4-6.

Note:

Before placing the cooking pan into the cooker, check that the cooking pan is dry and free of debris. Adding the cooking pan when wet may damage the cooker.

11.

RECIPES

Ranch Chicken Bites

1½ lbs	chicken breast (cut into bite sized pieces)
2 cups	crushed ranch flavored tortilla chips
¾ cup	parmesan cheese
2 cups	flour
2	eggs (beaten)
----	nonstick cooking spray

Place the grill grate inside the cooking pan. Mix the crushed tortilla chips and parmesan cheese. Dust a piece of chicken in the flour, then eggs, then chip mixture; shake off the excess after each coating. Place on the grill grate and spray with nonstick spray. Repeat with all of the chicken. Set the cooker for **HIGH** and the timer for 15 minutes. Cook until the timer sounds; salt while still hot if desired.

SERVES 4.
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Chicken & Rice

8	chicken thighs
1 tbsp	oregano
2 cups	white rice
4 cups	chicken broth
1	red bell pepper cut into strips
12	pimento stuffed olives

Place the chicken in the cooking pan with the skin-side down; sprinkle with oregano. Set the cooker for **HIGH** and the timer for 20 minutes. After the chicken cooks for 10 minutes, open the lid and carefully flip over the chicken with silicone tipped tongs. Close the lid and let chicken finish cooking the remaining 10 minutes. After the timer sounds, add the rice, pepper, olives, and chicken broth; stir with a wooden spoon. Close the lid and set the cooker to **MED** for 12 minutes. Allow the rice to cook, opening the lid every now and then to stir. If needed, cook an additional 5 minutes until the liquid is absorbed. Serve a piece of chicken on top of rice.

SERVES 8.
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12.

RECIPES

Tomato Sauce

6	Roma tomatoes (cored)
1	white onion (sliced)
4 tbsp	olive oil
5	cloves garlic (minced)
1 cup	vegetable broth
1	28 oz can diced tomatoes
3 tbsp	Italian seasoning
----	salt and pepper to taste

Set the cooker for **MED** and the timer for 20 minutes. Add the tomatoes and onion into the pan and drizzle with olive oil then sprinkle of salt and pepper. Cook for 20 minutes, opening the lid and mixing every 5 minutes. When the timer sounds, carefully scoop the tomatoes and onions from the pan and set aside in a bowl. Once room temperature, mash with a fork; set aside. Keep the cooker set for **MED** and the timer for 30 minutes. Add the garlic to the pan and cook about 1 minute. Add the tomato and onion mash, can of diced tomatoes, vegetable broth, and seasonings. Close the lid and allow to cook for about 25 minutes, stirring every now and then. Serve over pasta or as a dipping sauce.

SERVES 4.
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Easy Pizza

1 can	premade pizza dough
½ cup	marinara sauce
½ cup	shredded mozzarella
¼ cup	shredded parmesan
optional	pepperoni and other toppings

Form the pizza dough into a circle in the pan of the fryer. Close the lid. Set the temperature to **HIGH** and timer to 7 minutes. Allow the crust to prebake without toppings. When the timer dings, open the lid and flip the dough over with a silicone or rubber spatula. Top with the sauce, cheeses, and any other desired toppings. Close the lid. Switch the heat to **MED** and timer for 10 minutes. When done, remove with rubber spatula. Cut into 6 slices and serve.

SERVES 3.
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Note:

Before placing the cooking pan into the cooker, check that the cooking pan is dry and free of debris. Adding the cooking pan when wet may damage the cooker.

13.

RECIPES

Arancini

2 cups	cooked white rice
½ cup	parmesan cheese
3	eggs (2 beaten)
2	mozzarella string cheese sticks (cut into 4 pieces, each)
1 cup	Italian breadcrumbs
----	nonstick cooking spray

Combine 1 egg, rice, and parmesan until all are fully incorporated. Take a large handful of the rice mixture and form it into a ball, stuffing the center with one of the mozzarella cheese pieces; repeat to form 8 rice balls. One by one dip the rice balls into the egg wash then Italian breadcrumbs, shaking off the excess. Place directly into the cooker, and repeat with all rice balls; spray the tops with nonstick spray. Set the cooker for **HIGH** and the timer for 30 minutes. Cook until the timer sounds; serve with tomato sauce.

SERVES 8.
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Salmon & Asparagus

1	small bunch of asparagus
2	salmon fillets (4-6 oz each)
¼ cup	Italian dressing
1 tsp	chili powder

Place the salmon in the center of the cooking pan. Trim the bottoms off the asparagus, then spread the asparagus around the salmon. Sprinkle ¼ teaspoon of chili powder over each salmon fillet. Sprinkle remaining chili powder over the asparagus. Pour the Italian dressing over the salmon and asparagus. Set the cooker to **MED** and timer for 15 minutes. Check after 10 minutes for desired doneness. Once done to your liking between 10 and 15 minutes, turn off the cooker and serve.

SERVES 2.
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LIMITED WARRANTY

Aroma Housewares Company warrants this product against defects in material and workmanship for one year 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. \$25.00 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 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, 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 of the United States.
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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, 8:30am-4:30pm, 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:
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Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.
1-800-276-6286 | www.AromaCo.com
M-F, 8:30am - 4:30pm, Pacific Time

Note:

· Proof of purchase is required for all warranty claims.



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