

AROMA[®]



instruction manual

ACA-021

Ultimate Wok

Questions or concerns about your Aroma product?

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1-800-276-6286

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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.

Stay connected for more recipe ideas and monthly giveaways!



www.AromaTestKitchen.com



[/AromaHousewares](https://www.instagram.com/AromaHousewares)



Published By:

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

1-800-276-6286 | www.AromaCo.com

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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. Rinse and dry thoroughly.
5. Wipe wok body clean with a damp cloth.
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TO CLEAN

1. Simply clean your Aroma® cookware with hot water before using for the first time and after every use.
2. Stubborn stains can also be removed with a little soap or by boiling some water in the cookware, which will allow you to remove residue and oil with ease.
3. To avoid damaging the nonstick surface coating, never use scouring pads, steel wool or other abrasives.
4. Glass lid can be hand washed or placed in the dishwasher.
5. Your Aroma® cookware is designed for cooking, not for storing food, so always be sure to clean it immediately after use.
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Note:

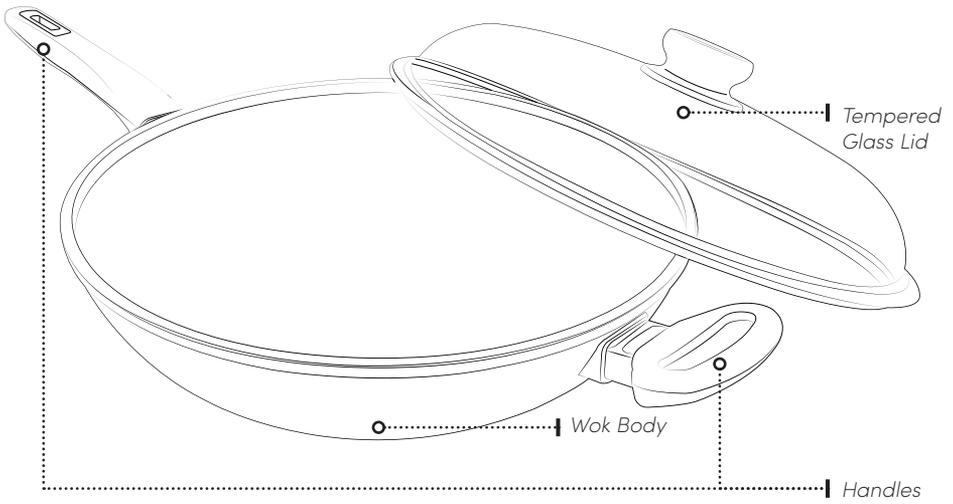
- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- Any other servicing should be performed by Aroma® Housewares.

NONSTICK SURFACE AND KITCHEN UTENSILS

- Aroma® cookware features a premium-quality, robust nonstick surface coating, which is highly resistant to scratches and cuts
- Applying extreme pressure or using very sharp, pointed objects can result in damages to the surface
- Signs of wear may result in what appear to be flaws, but will in no way impair the cookware's nonstick properties
- Aroma® cookware is PFOA free
- We recommend that you use kitchen utensils made of soft materials such as heat-resistant plastic or wood with your Aroma® cookware
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THIS COOKWARE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



ENERGY SAVING COOKING

With today's rising utility costs, saving energy is of interest to nearly every household. Aroma® cookware is known for its outstanding thermal conductivity and tremendous heat storage capacity – characteristics that are highly advantageous and extremely important when it comes to saving energy.

After briefly heating up your empty Aroma® cookware, add your ingredients, and keep the temperature low during cooking. Consistent heat distribution and optimum cooking temperatures are guaranteed thanks to the exceptional thermal base. This saves you one third more energy compared to conventional pans and helps prevent overheating.

Measure out the proper amount of food; cookware should always be around 2/3 full.

Steam vegetables with the lid on and very little liquid. This not only reduces the cooking time by 30% to 40%, but also enhances flavor and helps retain valuable nutrients in the food.

Ensure that the base of your cookware and the surface of your stovetop are always clean; residue can inhibit thermal conductivity and result in needless energy waste.

Your Aroma® cookware features an extremely strong thermal base that keeps food warm long after the stovetop has been turned off.

The right cooking temperature plays a key role in preparing a healthy meal!

Empty pans made of handcast aluminum reach a temperature of approx. 572°F after just three minutes when heated at the highest level. Fats can burn extremely fast at these high temperatures, creating “tar resin” that can burn into the surface coating. Once this happens the tar resin impairs the nonstick surface properties and can no longer be removed. In general, fats and oils should never be heated up to the smoke point.

USING ON CERAMIC STOVETOPS

- Always lift pots and pans when moving them on stovetops. Stovetops of this type are subject to low manufacturer tolerances. Even when there is light residue between the surface of the stovetop and the base of the pan (from salt, sugar, etc.), dragging pots or pans can scratch the aluminum base or the surface of ceramic stovetops.
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HEATING AROMA[®] COOKWARE

1. Briefly heat up your Aroma[®] cookware.
2. The thermal base ensures rapid, even heating.
3. Lower the heat by a third and then place your food into the cookware.
4. If you are cooking with oil or fat, the kitchen spoon test will help you determine whether the cookware has reached the right cooking temperature. Simply hold a dry wooden spoon in the oil or fat – if bubbles form, it is the perfect time to add food to the cookware.
5. The cookware should never get hot enough to produce smoke or burn oil or fat.

Helpful Hints:

- It is important to choose oils or fats suited for the desired cooking temperature you use when preparing your dishes because different types of fats and oils have varying levels of heat stability.
- This is known as the smoke point – the temperature at which fat begins to burn and visible smoke forms.

Note:

- Dietary fats, margarines and most native or cold-pressed oils (e.g. native safflower or sunflower oil) are generally not suitable for frying! Always observe the manufacturer's specifications on the packaging.

Smoke Point Table

The following table shows the smoke points (fats begin to burn at this point) of various fats:

Product	Smoke Point °F
Peanut oil (refined = hot-pressed)	446
Peanut oil (unrefined = cold-pressed)	338
Palm oil	428
Coconut oil	365 - 401
Lard	250 - 424
Clarified butter	401
Butter	347
Most refined oils	> 392
Cold-pressed grapeseed oil	266 - 374
Cold-pressed olive oil	266 - 347
Soybean oil	415
Sunflower oil (refined)	410 - 437
Sunflower oil (unrefined)	225
Sesame oil (unrefined)	351
Safflower oil	302

LIMITED WARRANTY

Aroma Housewares Company warrants the product against defects in materials and workmanship for five years from a provable date of purchase in the United States. This warranty covers the evenness of the thermal base and the uniformity of the nonstick coating. This warranty does not cover stains, scratch marks, dents or discoloration. If this product is discontinued, we will replace it with similar product of equal value.

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 or theft.

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 by email 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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M-F, 8:30am – 4:30pm, Pacific Time

Note:

· Proof of purchase is required for all warranty claims.



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