

AROMA[®]



instruction manual

AHG-2620

Grill + Griddle

Questions or concerns about your Aroma product?

www.AromaCo.com/Support

1-800-276-6286

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Woks

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:

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

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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 fire, electric shock and injury to persons, do not immerse the Cool-Touch Base or Temperature Control Probe in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off 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, electric shock or injury.
- Appliance is for household use only. Do not use outdoors.
- Do not let the power cord touch hot surfaces or hang over the edge of the counter or table.
- Do not wrap or tie power cord around appliance.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when using or moving the appliance while containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.
- Always attach the plug to the appliance first, and then plug the cord into the wall outlet. To disconnect, turn any control to **Off** then remove the plug from the wall outlet.
- Use only on a dry, level and heat-resistant surface.
- This appliance should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, this appliance may not operate properly.
- Use only the provided Aroma® temperature control probe when operating this appliance.
- While in use, ensure that there is sufficient space around the top and sides of the unit for correct air circulation.
- Do not allow the unit to come into contact with curtains, wallpaper, kitchen towels, or any other flammable materials while in use.

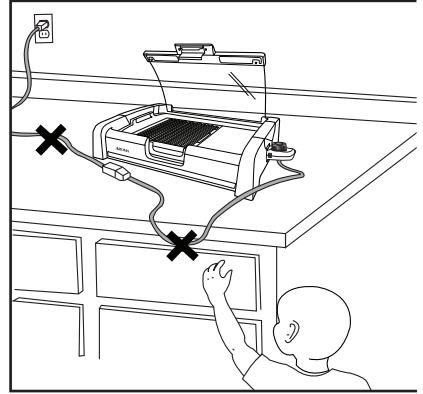
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks 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 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 longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
 - c.) The extension cord should be a grounding-type 3-wire cord.

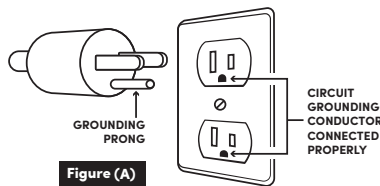


**DO NOT
DRAPE CORD!**

**KEEP AWAY
FROM CHILDREN!**

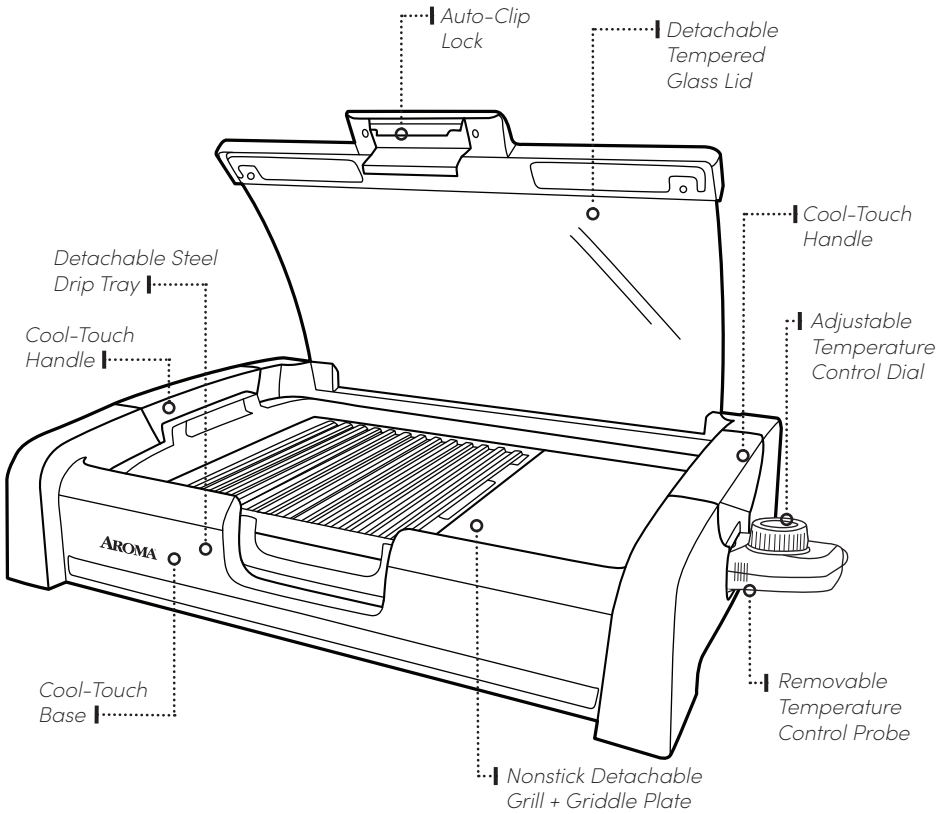
Grounding Instructions

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).



**THIS APPLIANCE IS FOR
HOUSEHOLD USE ONLY.**

Parts Identification



Controls/Functions

Temperature Control Dial

Turn the knob clockwise to the desired temperature to start heating. Turn the knob counter-clockwise to the **Off** position to turn appliance **Off**.

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 as they can pose a risk to children.
4. Remove the Glass Lid and Grill+Griddle Plate from the Cool-Touch Base. Wash the Grill+Griddle Plate and Glass Lid with warm, soapy water using a sponge or dishcloth.
5. Rinse thoroughly to remove all soap residue.
6. Condition the nonstick surface of the Grill+Griddle Plate with oil or vegetable shortening.
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TO CLEAN

1. Disconnect the plug from the wall outlet, and then remove the Temperature Control Probe from the appliance.
2. Allow the unit to completely cool. Remove the Grill+Griddle Plate, Drip Tray, and Glass lid.
3. Wash the Grill+Griddle Plate, Drip Tray, and Glass Lid with warm, soapy water, using a sponge or dishcloth.
4. Rinse thoroughly to remove soap residue. For even faster cleanup, the Drip Tray, Grill+Griddle Plate and Glass Lid can be washed in the dishwasher.
5. Dry thoroughly with a soft cloth.
6. Store cleaned appliance in a clean, dry place.
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TROUBLESHOOTING

The Grill + Griddle will not turn on and begin heating.

- The Temperature Probe is not securely connected to the appliance. Make sure the Temperature Probe is pushed firmly into the port on the Cool-Touch Base. If the problem persists, please contact Aroma® customer service toll-free at (800) 276-6286 or through email at CustomerService@AromaCo.com for repair service.
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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.
- All parts except the Temperature Control Probe are dishwasher safe. However, a slight discoloration to the Drip Tray and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.

USING YOUR GRILL + GRIDDLE

1. Select a location for the unit to be used, ensuring that there is enough space around the back of the unit to allow for proper air flow and circulation without damage to cabinets and walls.
2. Place the Drip Tray and Grill+Griddle Plate into the Cool-Touch Base. They should fit snugly into place.
3. If using, secure the Glass Lid into the slot at the back of the Cool-Touch Base.
4. Turn the Temperature Control Dial to the **Off** position, and plug into the port in the Cool-Touch Base.
5. Plug the power cord into an available power outlet.
6. Adjust the dial clockwise to desired temperature. The indicator light will illuminate.
7. The indicator light will turn off once the Grill+Griddle Plate has reached the selected temperature. During operation, the indicator light will turn on and off, indicating the proper temperature is being maintained.
8. Add food to be cooked to the Grill+Griddle Plate. If desired, cover the plate with the Tempered Glass Lid to help decrease cooking time and ensure even cooking.
9. When cooking has finished, turn the Temperature Control Dial to the **Off** position and unplug the power cord from the power outlet.

TO OPEN/CLOSE GLASS LID

1. To open lid, press the Auto-Clip Lock to release. Open lid until it tilts into the rear slot to secure.
2. To close lid, grab the handle and slightly lift the lid up from the rear slot as you pull it forward. To secure the lid closed, press the auto-clip lock as you lower it into place.
3. To remove lid, follow step #1 to secure into an open position. Using the handle, slightly push lid back, then lift straight up.



Caution:

· During and after use, the Tempered Glass Lid and the Nonstick Grill+Griddle Plate will become very hot. Be sure to use the handle and wear protective oven mitts or gloves.

· To prevent food borne illness, always make sure food is cooked thoroughly before serving.

· Steam may be released between the Grill+Griddle Plate and Drip Tray. To prevent scalding, keep hands and face away from hot steam.

· Use caution to avoid hot steam when opening the Glass Lid during the cooking process.

· **Never** remove the detachable Drip Tray for cleaning while grease is hot.

Note:

· Wooden, heat-proof plastic and nylon utensils are recommended. Metal utensils may scratch the nonstick surface.

RECIPES

Chicken Ranch Wraps

1.5 lbs	precooked chicken, chopped
1 tsp	cayenne
--	salt and pepper, to taste
½ cup	ranch dressing
1 cup	mozzarella cheese
¼ cup	fresh cilantro, minced
4-6 cups	shredded lettuce
8	taco-sized flour tortillas

Set the Grill+Griddle to 350°F and close the lid, letting it heat. Season the chicken with salt, pepper, and cayenne. Place a half cup of the seasoned chicken, 1-2 tbsp ranch, 2 tbsp cheese, some cilantro, and a small handful of shredded lettuce on a tortilla. Gently fold like a burrito and repeat with the remaining tortillas. Place tortillas, 2-3 at a time, seam-side down on the Grill+Griddle plate (use the grill side, griddle, or both if desired). Cook for 5 minutes on each side until golden brown and crispy. Repeat until all the wraps are cooked.

SERVES 8.
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Grilled Crab Cakes

2 slices	good quality bread, crust removed
2 tbsp	mayonnaise
2 tsp	Old Bay seasoning
2 tsp	dried parsley
½ tsp	Dijon mustard
1	egg, beaten
1 lb	crab meat; rinsed, pressed dry and picked through for shells

Set the Grill+Griddle to 400°F and close the lid, letting it heat. In a medium bowl, break the bread into small pieces. Mix in the mayonnaise, seasoning, parsley, mustard, and egg. Stir in the crab, and shape the mixture into 12 patties. Place patties on either side of the Grill+Griddle (use the grill side if you prefer crispy grill marks). Cook patties for 5 minutes per side until golden. If desired, add a teaspoon of extra Old Bay seasoning to ¾ cup mayonnaise and place a dollop on each crab cake.

SERVES 4-6 (12 patties).
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For additional recipes, visit us at
www.AromaCo.com or at www.AromaTestKitchen.com

RECIPES (CONT.)

Aroma's Favorite BBQ Chicken

4	chicken breasts
½ cup	butter
¾ cup	lemon juice
2 tsp	garlic salt
2 tbspc	cumin
1 tsp	cayenne pepper
--	salt and pepper, to taste

In a microwave or small saucepan, melt the butter. Once melted, add the lemon juice, garlic salt, cumin and cayenne. Remove half of the marinade to a large glass bowl. Pierce the chicken in several places and sprinkle with salt and pepper. Place the chicken in the glass bowl with the marinade and coat. While chicken marinates for a few minutes, set the Grill+Griddle to 450°F. Once hot, place the chicken on the grill and brush with the remaining marinade. Grill, turning and basting the chicken with marinade, until chicken is thoroughly cooked (about 15 minutes).

SERVES 4.
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Grilled Banana Boats

6	large ripe bananas
6 tbspc	dark chocolate chips
6 tbspc	marshmallows
2 tbspc	chopped walnuts

Set the Grill+Griddle to 350°F and close the lid, letting it heat. With a sharp knife, make a deep cut lengthwise along the inside curve of each banana. Be careful not to cut all the way through. Push out the sides from the slice you've just cut to create a little pocket. Crimp and shape a sheet of aluminum foil around each banana, forming a boat. Fill each pocket with 1 tablespoon each of chocolate chips, marshmallows, and a few chopped walnuts. Crimp up the edges of each foil boat so it is almost completely covering the banana, leaving a small slit at the top for steam to escape. Add the banana boats to either side of your Grill+Griddle, and cover with the Glass Lid. Cook for about 8 minutes until the chocolate melts and the marshmallows are puffy. Carefully remove with tongs, and remove the foil. Either serve directly from the peel, or scoop out into a bowl. Top with ice cream and enjoy!

SERVES 6.
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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. \$20.00 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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