AROMA

PROFESSIONAL[™]



Questions or concerns about your Induction Cooktop? Before returning to the store...



Aroma's customer service experts are happy to help. Call us toll-free at **1-800-276-6286**.



Answers to many common questions can be found online. Visit www.AromaCo.com/ Support. AID-506

Instruction Manual Induction Cooktop





Congratulations on your purchase of the Aroma® Professional Induction Cooktop! Induction cooking is a faster, more efficient and safer way to prepare your favorite meals. Unlike most cooking methods, induction heats the pan itself, producing several benefits:

Efficiency:

Induction cooktops utilize up to 90% of the energy produced, much more efficient than gas or electric stovetops.

Safety:

Induction allows for high heat cooking with no open flame. The induction cooktop also automatically recognizes if induction-ready cookware is in place. If the proper coookware isn't in place, the cooktop will not begin to heat.

Even Heating:

Since induction directly heats the iron in cookware rather than transferring heat to the cookware, heat is evenly distributed along the bottom of the pan for deliciously cooked meals.

Easy Cleaning:

The cooktop does not heat itself, preventing any burnt-on spills. Cleanup is as easy as wiping away with a soft cloth.

The Aroma® Professional Induction Cooktop is also great for serving on its low power setting.

For more information on your Aroma[®] Professional Induction Cooktop, or for product service, recipes and other home appliance solutions. Please visit us online at **www.AromaCo.com**.



See what's cooking with Aroma[®] online!



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Published By: Aroma Housewares Co. 6469 Flanders Drive San Diego, CA 92121 U.S.A. 1-800-276-6286 www.AromaCo.com ©2012 Aroma Housewares Company All rights reserved.



LIMITED WARRANTY

Aroma Housewares Company warrants this product free from 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 option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$18.00 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 cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

Responsible Party Information AROMA HOUSEWARES COMPANY 6469 Flanders Drive San Diego, California 92121 1-800-276-6286 M-F, 8:30 AM - 4:30 PM, Pacific Time Website: www.AromaCo.com

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:



• Proof of purchase is required for all warranty claims.



Lime-Flavored Potato Wedges

Ingredients

Russet potatoes
mayonnaise
salt
lime juice
freshly ground black pepper
margarine

Cut potatoes into ½-inch thick wedges. Pat dry with paper towels. Heat margarine in a cast iron skillet at medium heat. Add potato wedges and pan-fry for roughly 10 minutes, or until both sides are golden. Mix in mayonnaise and lime juice to coat the potatoes. Cook another 5 minutes or until done.

Spring Vegetable Sauté

Inaredients

2 tablespoons	extra virgin olive oil
3	shallots, cut crosswise into thin slices
½ pound	sugar snap peas
1 pound	asparagus
1	15-ounce can lima beans, drained of juices
1	15-ounce can fresh corn kernels, drained of juices
1 teaspoon	lemon juice
½ teaspoon	minced lemon zest
1 teaspoon	salt

Wash and dry the asparagus. Using a vegetable peeler, shave the skin off of the bottom half of each stalk. Cut the asparagus diagonally into slices roughly 1/2-inch wide. Wash the sugar snap peas. Trim and remove strings. Heat 1 tablespoon of olive oil in a cast iron skillet on medium-high heat. Sauté the shallots until they are tender. Remove the shallots. Turn the heat to high. Add the snap peas along with 1/2 teaspoon of salt and sauté until tender. Return the shallots to the skillet and add the remaining 1 tablespoon of olive oil with the asparagus and ½ teaspoon of salt. Sauté until the asparagus is tender. Add the corn and lima beans and stir for 1 to 2 minutes. Add lemon zest and lemon juice. Stir to thoroughly heat.



1. Important: Read all instructions carefully before first use.

- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. Use only on a level, dry and heat-resistant surface.
- To protect against electrical shock, do not immerse the cord, plug or the appliance itself in water or any other liquid.
- 5. Close supervision is necessary when the appliance is used by or near children.
- 6. Unplug from the outlet when not in use and before cleaning. Allow unit to cool completely before putting on or taking off parts and before cleaning.
- 7. If a wet sponge or cloth is used to wipe spills on a hot cooking area. void the user's authority to operate this appliance. exercise caution to avoid steam burns. Some cleaners can produce noxious 23. Any other servicing should be performed by Aroma[®] Housewares or an fumes if applied to a hot surface. authorized service representative.
- 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.
- 9. The use of accessory attachments not recommended by Aroma[®] Housewares may result in fire, electrical shock or injury.
- 10. Do not use outdoors.
- 11. Do not allow the power cord to touch hot surfaces or to hang over the edge 25. If this equipment does cause harmful interference to radio or television of the counter or table. reception, which can be determined by turning the equipment off and on, the 12. Do not place on or near a hot burner or in a heated oven. user is encouraged to try to correct the interference by one or more of the following measures:
- 13. Do not use the appliance for other than its intended use.
- 14. Extreme caution must be used when moving the appliance containing hot oil or other hot liquids.
- 15. To disconnect, turn any controls to "Off," then remove plug from the outlet. 16. Use only with a 120V AC power outlet.
- 17. Always unplug from the base of the wall outlet. Never pull on the cord

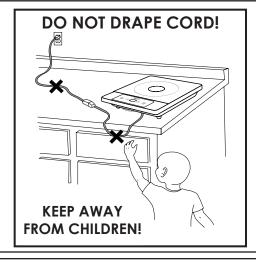
- 18. Do not cook on the induction cooktop if any cracks in the glass surface occur. Cleaning solutionst or spills may leak through cracks and create a risk of electric shock. Contact Aroma® customer service immediately if this occurs.
- 19. If the cooktop surface is cracked, turn off the appliance immediately to avoid the possibility of electric shock and contact Aroma® customer service.
- 20. Metallic objects such as knives, forks, spoons and lids should not be placed on the cook top to avoid heating.
- 21. This appliance is not intended to be operated with an external timer or separate control system.
- 22. Changes or modifications not expressly approved by Aroma[®] Housewares may
- 24. NOTE: This equipment has been tested and found to comply with the limits for a consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation.
 - Reorient or relocate the receiving antenna.
 - Increase the separation between the equipment and receiver. 2)
 - Connect the the equipment into an outlet on a circuit different from that to which the receiver is connected.
 - Consult Aroma[®] customer service or an experienced radio/TV 4) technician for further help.
- 26. This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

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:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the counter top b. or tabletop where it can be pulled by children or tripped over unintentionally.





Marinated Spicy Skirt Steak

Ingredients

1½ pounds 2 tablespoons 1 can ¼ cup	skirt steak (trimmed of fat) finely minced garlic crushed tomatoes (15½ oz.) chopped cilantro	
Steak Marinade: 2 tablespoons 2 teaspoons 2 teaspoons 2 2 teaspoons 2 teaspoons	extra virgin olive oil brown sugar fresh ground pepper jalapeños ground cinnamon	:
2 tablespoons	lime juice	

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 gualified 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 gualified person in order to avoid a hazard.

, THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Ingredients

4 ½ teaspoon	skinless, boneless chicken breasts red chili powder and salt	Pat c cast i
1 tablespoon	cumin	Slice
2 tablespoons	lemon juice	corn.
1/2 tablespoon	grated fresh ginger	
	0 0 0	
½ jar	medium-spicy salsa	

Mix the ingredients for the marinade together in a large bowl. Place the skirt steak in the mixture and allow the steak to marinate for at least 2 hours in the refrigerator. (It will be more flavorful if left overnight). Heat the olive oil in a cast iron skillet on high heat. Carefully transfer the steak to the skillet and brown both sides (approximately 3 minutes per side). Once the steak reaches the desired doneness, remove the steak and add the garlic and tomatoes to the skillet. Allow the tomatoes and garlic to simmer on medium for 2 minutes. Slice the steak thinly across the grain. Serve hot, topped with tomato sauce and cilantro.

Santa Fe Chicken with Salsa

chicken dry and marinate with lemon juice, ginger, garlic and chili powder. Bring a t iron skillet to medium heat. Cook chicken for 15 minutes per side or until cooked. e the chicken into strips and serve with salsa, freshly chopped cilantro and steamed

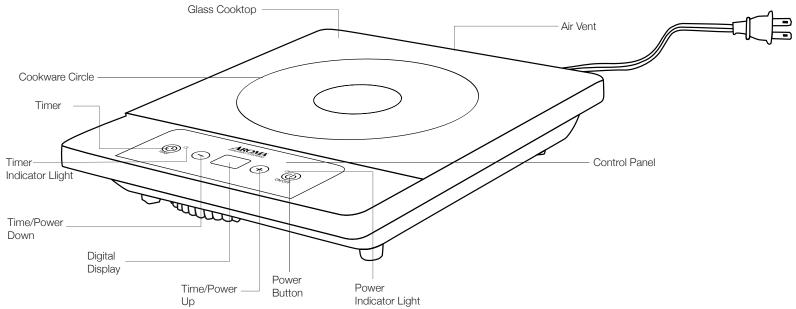
For additional recipes, or even to submit your own, visit our website at www.AromaCo.com



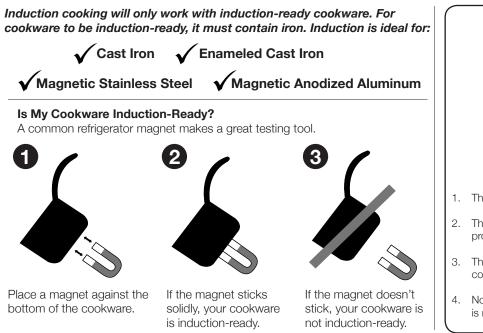
TROUBLESHOOTING



Error Code	Potential Causes	Solutions
An error code of E3 or E6 appears on the digital display.	The induction cooktop may have reached a temperature that is too high.	Allow the cooktop to cool down completely. Follow the steps in "To Cook With Induction" on page 5 once it is cool.
An error code of E7 or E8 appears on the digital display.	There may be an issue with the power being supplied to the induction cooktop.	Unplug the induction cooktop and try a different power outlet. If the problem persists, contact Aroma® customer service at 1-800-276-6286 or CustomerService@AromaCo.com.



SELECTING THE RIGHT COOKWARE



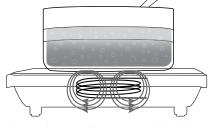


• Induction will not work with aluminum, copper or glass cookware.

NOTE



Problem	Potential Causes
The induction cooktop will not turn on.	Cookware is not placed correctly or the induction cooktop.
The cooktop is not able to maintain a boil or is heating slowly.	Improper cookware is being used.
Areas of discoloration appear on the induction cooktop.	Food spilled on the induction cooktop was not properly cleaned.



HOW INDUCTION WORKS

- 1. The induction cooktop produces a magnetic field.
- 2. The magnetic field interacts with the iron in the cookware, producing heat.
- 3. The heat generated in the cookware is transferred to what's being cooked.
- Nothing outside of the cookware is affected. Once the cookware is removed, the cooktop shuts off.

	Solutions
on	As a safety protection, the induction cooktop will not turn on if cookware is not in place within the cookware circle on the glass cooktop surface.
	The induction cooktop should heat quicker than a traditional stovetop if proper cookware is used. Refer to "Selecting the Right CookWare" on page 4 to ensure you are using induction-ready cookware.
I.	Remove hard-to-clean spills by scrubbing with toothpaste and a soft cloth. Any spills should be cleaned immediately to avoid damage to the glass cooktop surface.



TO CLEAN

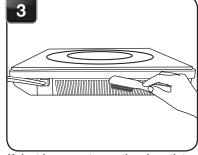
Always unplug the induction cooktop and allow it to cool completely before cleaning. The induction cooktop should be cleaned after every use.





Wipe the glass cooktop surface and control panel clean with a soft, damp cloth.

Clean around the induction cooktop body lightly with a soft, dry cloth.



If dust is present near the air outlet areas, each may be cleaned with a flexible brush.

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HELPFUL

HINTS



1. Read all instructions and important safeguards.

- 2. Remove all packaging materials and check that all items have been received in good condition.
- Tear up all plastic bags as they can pose a risk to children. З.
- 4. Wipe the glass cooktop clean with a damp cloth.

NOTE

- Sugary spills can cause damage to the glass cooktop surface if allowed to cake on. Be sure to wipe clean any sugary spills immediately.
- Never clean the glass cooktop with a rigid brush, as it may cause scratches.
- Any other servicing should be performed by Aroma® Housewares. Contact Aroma® customer service at 1-800-276-6268. Mon-Fri 8:30am – 4:30pm PST or via email at CustomerService@AromaCo.com
- Since with induction, the cookware becomes the heating element, spills on the glass cooktop should not become baked on and should wipe clean easily. If heavier cleaning is necessary, dip the cloth in toothpaste or a neutral liquid cleaner and wipe gently until the residue is gone.

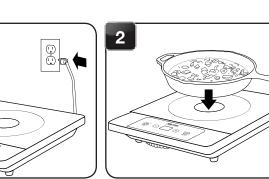


- Do not use abrasive cleaners or scouring pads on the glass cooktop.
- Do not immerse the induction cooktop in liquid at any time.

NOTE

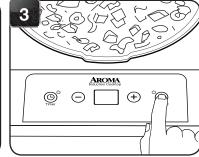


TO COOK WITH INDUCTION



Plug the power cord into an available power outlet. The unit will "beep" and the fan will breifly power on to indicate it is receiving power, but will not turn on.

Place induction-ready cookware onto the cookware circle. The cooktop will not heat if cookware is not in place on the cookware circle.



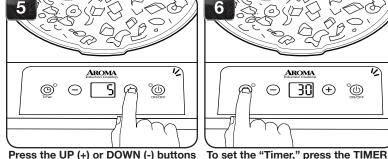
Press the POWER button to turn the induction cooktop on. The cooktop will "beep" and the power indicator light will flash.

HELPFUL

HINTS



Press the UP (+) button to begin heating. The cooktop will default to heat setting 4.



to adjust the heat setting. The cooktop includes six settings, with 1 being low and 6 being high.

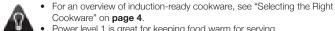
button. The digital display will show a flashing "30" to represent 30 minutes of cook time. Pressing the UP (+) or DOWN (-) buttons will adjust the cook time in one minute increments between 1 and 180 minutes.

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• If induction-ready cookware is not in place, the cooktop will beep several times before shutting off.

- The fan may become fairly loud during operation, however this is normal and should not be cause for concern.
- If cookware is removed during cooking, the induction cooktop will "beep" several times before shutting off automatically.



• Power level 1 is great for keeping food warm for serving.



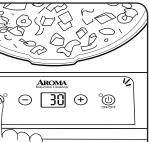
• Similar to your stovetop, the temperature reached by each setting will vary depending on the food being cooked and the type of cookware being used. Induction will heat much faster and have more immediate temperature change than traditional stovetop cooking.

- It is not necessary to select a cooking time when using the induction cooktop. cook without setting a time, simply press the POWER button to turn the induct cooktop off once cooking is complete.
- The fan will remain on for sometime after the cooktop shuts off to allow for pro coolina.



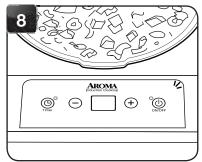
NOTE

TO COOK WITH INDUCTION (CONT.)



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Once the needed cook time is displayed, the induction cooktop will set at that time after roughly five seconds and the displayed time will no longer flash. The display will begin to countdown in one minute intervals.



Once the time has elapsed, the induction cooktop will "beep" and shut off automatically.

es	A	 Holding the TIMER button down will cause the time to set in 10 minute increments. To avoid scratching the glass cooktop surface, do not slide cookware off the induction cooktop. Cookware should be lifted on and off the cooktop. When a cooking time is selected, pressing the UP (+) or DOWN (-) buttons at any
	HELPFUL *	
o. To	HINTS	time will adjust the heating level.
ction	•	Once a cooking time is set, the digital display will toggle between time remaining
		and the power heat setting.
oper	•	Pressing the POWER button at any time will shut the induction cooktop off.