

# AROMA®

## Instruction Manual 30-Quart Whole Meal Roaster Oven



**Questions or concerns about  
your roaster?**

*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 and even replacement  
parts can be found online. Visit  
**[www.AromaCo.com/Support](http://www.AromaCo.com/Support)**





Congratulations on your purchase of the Aroma® Stainless Steel 30-Quart Whole Meal Roaster Oven!

This roaster oven provides you with an easy and convenient way to prepare meat and side dishes all at the same time.

The roaster oven becomes especially useful during the holidays, able to roast an 24-pound turkey to perfection, along with your favorite vegetables and side dishes. The roaster oven is just another example of how Aroma® products help make your busy life that much easier.

For more information on your Aroma® Stainless Steel 30-Quart Whole Meal Roaster Oven, or for product service, recipes, replacement parts and other home appliance solutions, please visit us online at **www.AromaCo.com**.

**Read all the instructions before first use.**



**www.AromaTestKitchen.com**



**/AromaHousewares**

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## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the appliance, cord or plug in water or other liquid. See instructions for cleaning.
4. Close supervision is necessary when any appliance is used by or near children. This appliance is not intended to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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.
7. The use of accessory attachments not recommended by Aroma Housewares may result in fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let the cord touch hot surfaces or hang over the edge of a counter or table.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when using or moving an appliance containing hot oil or other hot liquids.
12. Do not use the appliance for other than intended use.
13. Do not clean with metal scouring pads. Pieces may break off the pad and touch electrical parts, creating a risk of electric shock.
14. Be sure to use on a dry, level and heat-resistant surface.
15. Keep at least 4 inches away from walls and other flammables in a well-ventilated area.
16. Prior to plugging appliance into the wall outlet, ensure the temperature control dial is set to the "OFF" position. To disconnect, turn the temperature control to the "OFF" position, and then remove plug from wall outlet.
17. Do not store any materials, other than those accessories recommended by Aroma Housewares, in this oven when not in use.
18. Use only with a 120V AC power outlet.
19. The roaster oven should be operated on a separate electric circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.

**SAVE THESE INSTRUCTIONS**



## IMPORTANT SAFEGUARDS

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

20. Always make sure the outside of the removable enameled cooking pan is dry prior to using. If the cooking pan is returned to the roaster oven when wet, it may damage or cause the product to malfunction.
21. To reduce the risk of electric shock, cook only in the removable enameled cooking pan provided.
22. Oversize foods or metal utensils must not be inserted in the roaster oven as they may create a fire or risk of electric shock.
23. A fire may occur if the roaster oven is covered by or touching flammable materials, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
24. Do not cover any part of the roaster oven with metal foil. This will cause overheating of the roaster oven.
25. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
26. To disconnect, first power off the unit, then remove the plug from the wall outlet. Never pull on the cord.
27. Use oven mitts to remove the removable enameled cooking pan from the roaster oven; or to remove the tray extension adapter or cooked food from the cooking pan.
28. Do not wrap or tie cord around appliance.
29. Some countertop surfaces are not designed to withstand the prolonged heat generated by certain appliances. Use only on a flat, heat-resistant surface.



## 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.



### 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.

2 **SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.** 3

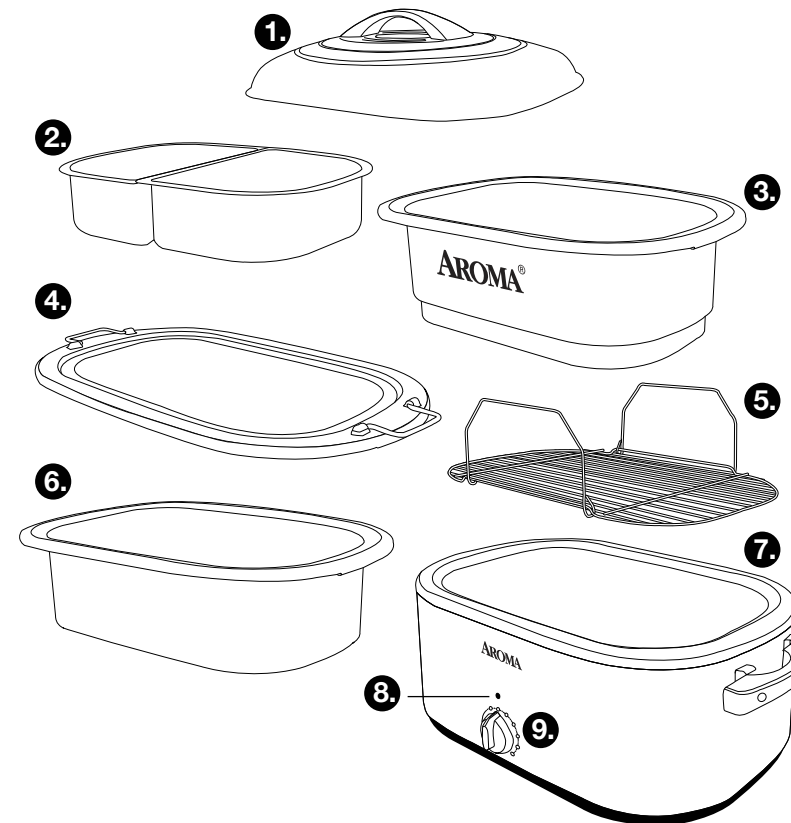


## CAUTION

- **Touch only the lid handle and the temperature control dial during operation. All metal surfaces and body handles will become extremely hot.**
- **NEVER** place food or liquid directly into the roaster oven body. Use the provided removable enameled cooking pan.
- **Do not overfill the enameled cooking pan.**
- **The enameled cooking pan or other included accessories are intended for use only with this Aroma Roaster Oven.**
- **When removing the lid while the oven is in use, do so carefully, tilting it away from your body.**



## PARTS IDENTIFICATION



1. **Lid:** The self-basting lid has built-in steam vents. When lifting or removing lid, avoid the vent holes and tilt the lid away to divert the escaping steam.
2. **Upper Trays:** Use in conjunction with roasting to cook 2 items.
3. **Extension Tray:** Holds the upper trays and extends cooking space.
4. **Extension Tray Adapter:** The adapter along with the extension tray converts the roaster to provide additional cooking space for whole meal preparation.
5. **Roasting Rack:** The rack permits easy placement of food into or removal of food from the cooking pan and allows grease to drain from food during cooking. Always use oven mitts when removing. This rack can also be used for baking.
6. **Removable Enameled Steel Cooking Pan:** The cooking pan can be removed for easy cleaning after each use.
7. **Roaster Oven Body:** It is heated with an electrical band heater surrounding the side wall to provide a “ring of heat” for uniform heating of food inside the cooking pan.
8. **Indicator Light:** Indicates that the roaster oven is in the heating process. The light goes off when set temperature is reached.
9. **Temperature Control:** Sets temperature between 125°F - 450°F.



# 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 properly as they can pose a suffocation or choking risk to children.
4. Wash the removable lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the enameled cooking pan from the roaster oven and clean with warm, soapy water. Rinse and dry thoroughly before returning to roaster.
6. Wipe body clean with a damp cloth.

## PREHEATING YOUR ROASTER OVEN

***Due to the manufacturing process, slight smoke and odor may be emitted during the first use, which is normal. We RECOMMEND preheating the roaster oven prior to the first use in order to eliminate the smoke and odor.***

1. Ensure the temperature control dial is set to the “OFF” position and plug into a 120V AC outlet.
2. Preheat the oven for 30 minutes at 400°F, or until smoke and/or odors have completely dissipated. To preheat, turn the temperature control dial to 400°F, the indicator light will illuminate while the roaster oven is preheating. Once the selected temperature is reached, the indicator light will blink to indicate that the proper temperature is being maintained.
3. Turn the temperature control dial to the “OFF” position, remove the plug from the wall outlet and allow the unit to cool.



HELPFUL HINTS

- Premade or frozen items can be heated in the roaster oven. Follow package directions for temperature and time.

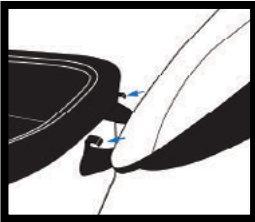


# USING YOUR ROASTER OVEN

## HOW TO USE

1. Place the enameled cooking pan into the oven body. Place the lid on the enameled cooking pan.
2. Set the temperature dial to the “OFF” position.
3. Plug in the power cord.
4. Preheat the roaster oven to the desired temperature.
5. Once the oven has reached the desired temperature, carefully remove the lid and place it on the convenient lid holder (see “Figure A” to the right for details). Next, carefully place the roasting/steaming rack into the enameled cooking pan, place food on the center of the roasting/steaming rack. Replace lid.
6. Once the food has reached the desired doneness, turn the temperature control dial to the “OFF” position and unplug.

Fig. A



- The lid holder offers a safe and convenient way to rest the roaster oven’s lid.
- With the handle of the lid facing down, attach the end of the lid down to two hooks located directly above the roaster oven’s handles.



HELPFUL HINTS

- The indicator light will shut off when the oven has reached the selected temperature. During operation the light will turn on and off to indicate that the proper temperature is being maintained.
- Always preheat the oven, unless the recipe specifies otherwise.
- Repeatedly removing the lid will result in a loss of heat and steam and may result in increased cooking time.
- If adding liquid, for example broth, to enhance flavor do so during the last 30 minutes of cooking.
- Since the thickness and condition of meat may vary, check the meat 10 to 15 minutes before the recommended finishing time to ensure best results.
- Use a meat thermometer to measure internal meat temperature toward the end of the cooking cycle. Please remember that pork and poultry should always be cooked to well done.



# COOKING GUIDES & USES - BROWNING

*To brown the meat before roasting, place butter or margarine in the enameled cooking pan. Cover with the lid and sear meat on each side for 5-10 minutes, or until lightly browned. For the best browning results on poultry, brush melted butter, margarine or honey evenly over the skin before roasting. Follow the roasting chart below for suggested cooking times and temperatures. For the last 30-45 minutes, increase temperature by 20°-50°F for additional browning, if needed.*

## Roasting Chart:

	Oven Temp. (°F)	Min./lb.	Approx. Time
<b>Poultry</b>			
Whole Turkey, 10-22lbs.	350°-400°	13 to 18	2 to 3½ hrs.
Whole Chicken, 4-6lbs.	450°	15 to 18	1 to 1½ hrs.
Whole Duck, 4-6lbs.	400°	18 to 24	1¼ to 3 hrs.
<b>Beef/Pork/Lamb</b>			
Beef, 3-5lbs.	325°	15 to 20	¾ to 1¾ hrs.
Pork, 3-5lbs.	325°	20 to 35	1 to 2¼ hrs.
Lamb, 5-8lbs.	325°	20 to 30	1½ to 3½ hrs.
Ham, 6-9lbs.	325°	15 to 25	1½ to 3½ hrs.



NOTE

The times on the “Roasting Chart” above are approximate and should be used only as a guideline. Several factors may affect the actual cooking times, such as meat temperature, thickness, bone content, ingredients of stuffing, etc.



HELPFUL HINTS

• Turkey and other items may vary in size and shape. Please ensure that the item will fit in the roaster oven before purchase. In order to properly close the lid, do not place any item over 7.5 inches in height in the roaster oven.



# ROASTING

*Roasting in your Aroma® Roaster Oven will produce moist and tender meat. As a rule of thumb, you may use the same temperature and cooking time as a conventional oven.*

Meat	Safely Cooked Temperature (F°)
<b>Fish</b>	<b>140°</b>
<b>Poultry</b>	<b>165°</b>
<b>Beef</b>	<b>160°</b>
<b>Pork</b>	<b>160°</b>



HELPFUL HINTS

- When roasting poultry or meat with a medium to high fat content, add 2 cups of water to the bottom of the enameled cooking pan to prevent drippings from burning and creating smoke.
- To prevent possible illness, check that meat is completely cooked prior to serving. If not, add more water to the enameled cooking pan until the meat is adequately cooked.
- This roaster oven has been designed to utilize everyday recipes, although temperatures and time may vary. Check your meals two to three times during operation to ensure ideal cooking results.

# BAKING



*The Aroma Roaster® Oven can bake cakes, pies, breads, pizza and casseroles to perfection. Always preheat the oven before baking.*

Food	Oven Temp (F°)	Approx. Time (F°)
Bread	375°	45-75 min.
Pie	375°	45-60 min.
Cake	325°	45-60 min.
Cookies	375°	10-15 min.
Rolls	375°	15-20 min.
Muffins	400°	20-25 min.



HELPFUL HINTS

- For better results, and easier cleanup, place food in a heat-safe pan or on foil.
- For even baking, make sure food is centered on the roasting/steaming rack inside the oven.





# UPPER TRAYS

*The temperature range and the oven’s design transform your roaster into an ideal cooker for side dishes and vegetables.*

1. Place the enameled cooking pan into the oven body.
2. Set the temperature dial to the “OFF” position.
3. Plug in the power cord.
4. Set temperature and allow roaster oven to preheat.  
Add roasting items to the enameled cooking pan.  
Place the lid on the enameled cooking pan.
5. Follow the “Upper Tray Cooking Guide” on page 11 for recommended cooking times.
6. Carefully remove the lid and place it on the lid holder (see “Figure A” on page 7 for details).
7. Carefully place adapter, extension tray and upper trays with sides or vegetables. Replace lid.
8. Once all the food has reached the desired doneness, turn the temperature control dial to the “OFF” position and unplug.



# UPPER TRAYS (CONT.)

UPPER TRAY COOKING GUIDE	
VEGETABLE	COOKING TIME
Asparagus	1½ - 1¾ Hours
Broccoli	1½ - 1¾ Hours
Cabbage	1¾ - 2 Hours
Carrots	1¾ - 2 Hours
Cauliflower	1½ - 1¾ Hours
Corn on the Cob	1½ - 1¾ Hours
Eggplant	45 Minutes - 1 Hour
Green Beans	1½ - 1¾ Hours
Peas	30 - 45 Minutes
Spinach	20 Minutes
Squash	45 Minutes - 1 Hour
Zucchini	45 Minutes - 1 Hour
Potatoes	1¾ - 2 Hours



HELPFUL HINTS

- This cooking chart is for reference only. Actual cooking time may vary.
- For even cooking stir contents of trays often using caution.
- Large turkeys with very tall or deep chest cavities may not fit while upper trays are in use. No larger than a 24 lb. turkey is recommended.



NOTE

- Cooking times are based upon 450 °F cooking temperature



# HOW TO CLEAN

*Always unplug unit and allow to completely cool before cleaning.*

1. Wash the enameled cooking pan, upper trays, rack and lid with warm, soapy water using a sponge or dishcloth.
2. Rinse thoroughly to remove any soap residue. Dry thoroughly before returning enameled cooking pan and accessories to roaster oven body for storage.
3. Wipe body clean with a damp cloth.



HELPFUL HINTS

- Do not use harsh abrasive cleaners.
- This appliance is NOT dishwasher safe.
- Do not immerse roaster oven body, cord or plug in water or any other liquid.
- Any other servicing should be performed by Aroma Housewares Company.



# RECIPES

## Teriyaki Roast Chicken

### Ingredients

- |          |                            |
|----------|----------------------------|
| 1        | whole chicken (about 4lb.) |
| ½ cup    | soy sauce                  |
| ¼ tsp    | garlic salt                |
| ¼ tsp    | white pepper powder        |
| ¼ cup    | dry sherry                 |
| ¼ cup    | sugar                      |
| 3 slices | fresh ginger root          |
| 1½ tsp   | honey                      |
| 3 tbsp   | water                      |
| 1 ½ tbsp | cornstarch                 |

Wash the whole chicken; rinse well and pat dry. Set aside. Combine soy sauce, garlic salt, white pepper powder, dry sherry, ginger and sugar in a small saucepan. Boil and simmer over medium heat for 2-3 minutes. Mix water with cornstarch. Stir to thicken the sauce. Set aside to cool. Place the chicken in a large bowl. Brush or rub the sauce all over the chicken, inside and out. Cover and refrigerate for 2 hours. Place the chicken on the roasting rack. Roast at 325°F for approximately 1½ hours. Makes 4-6 Servings.

## Roast Lamb

### Ingredients

- |            |                                      |
|------------|--------------------------------------|
| 1 5-6 lbs. | leg of lamb                          |
| 1½         | large onions, thinly sliced          |
| 5-6        | cloves garlic, chopped               |
| ⅓ cup      | extra virgin olive oil               |
| ½ cup      | dry red wine                         |
| ½ cup      | light soy sauce                      |
| 2½ tsp     | fresh thyme leaves                   |
| -          | Salt and freshly ground black pepper |

Preheat the oven to 325°F. Wash and trim the thicker portions of fat from the lamb, boned. Marinate lamb with all ingredients, except onions. Cover and refrigerate overnight. Take meat out from marinade, saving the remaining marinade for basting. Place sliced onions on the meat. Place the lamb on the roasting rack. Roast for approximately 1½ to 3½ hours, until done. Baste periodically with reserved marinade. After cooking is complete, let lamb sit for 5-10 minutes before slicing. Makes 6-8 servings.





## 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 environment 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 the United States.

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](http://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](mailto: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: \_\_\_\_\_



### NOTE

- Proof of purchase is required for all warranty claims.