

AROMA®



instruction manual

ART-826SB

Roaster Oven

Questions or concerns about your Aroma product?

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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.

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Published By:

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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 metal surface. Use handles or knobs.
- To protect against electrical shock, do not immerse the appliance, cord or plug in water or other liquid. See instructions for cleaning.
- Close supervision is necessary when any appliance is used by or near children. This appliance is not intended to be used by children.
- 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.
- 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.
- Do not use outdoors.
- Do not let the cord touch hot surfaces or hang over the edge of a counter or table.
- 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 an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.
- Do not clean with metal scouring pads. Pieces may break off the pad and touch electrical parts, creating a risk of electric shock.
- Be sure to use on a dry, level and heat-resistant surface.
- Keep at least 4 inches away from walls and other flammables in a well-ventilated area.
- 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.
- Do not store any materials, other than those accessories recommended by Aroma Housewares, in this oven when not in use.
- Use only with a 120V AC power outlet.
- 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. power cord is still connected to the wall outlet. Remove the plug from the wall outlet and the oven before removing the oven lid.
- 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.
- To reduce the risk of electric shock, cook only in the removable enameled cooking pan provided.
- Oversize foods or metal utensils must not be inserted in the roaster oven as they may create a fire or risk of electric shock.
- 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.
- Do not cover any part of the roaster oven with metal foil. This will cause overheating of the roaster oven.
- Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

(CONT.)

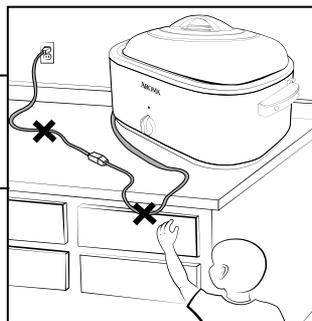
26. To disconnect, first power off the unit, then remove the plug from the wall outlet. Never pull on the cord.
27. Use oven mitts to remove the removable enameled cooking pan from the roaster oven; or to remove the tray extension adapter or cooked food from the cooking pan.
28. Do not wrap or tie cord 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.

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 countertop or tabletop where it can be pulled by children or tripped over unintentionally.

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!



Polarized Plug

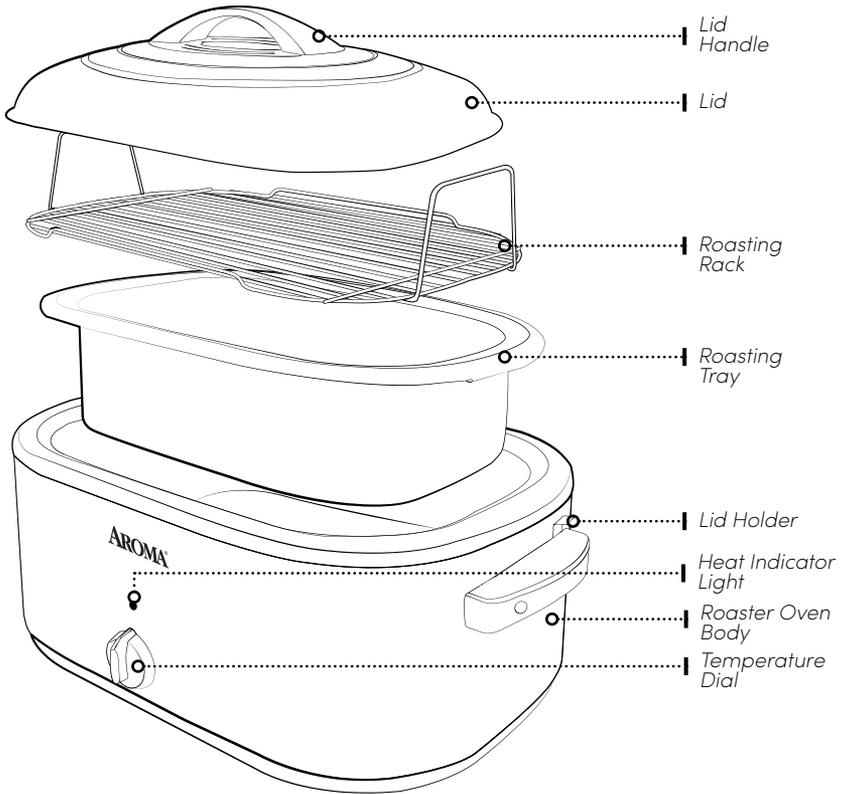
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Controls/Functions

Temperature Dial

Manually set to desired temperature.
(150°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 them 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 roasting tray 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.
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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.
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TO CLEAN

1. Turn the oven off by setting the dial to **Off** and unplugging the power cord from the electrical outlet. Allow the oven to cool completely.
2. After the roaster oven has cooled completely, clean all accessories and the removable roasting tray thoroughly with warm, soapy water and a damp sponge or cloth.
.....
6.

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.

To CLEAN (CONT.)

- For tough cleaning jobs, pour 2 inches of water into the roasting tray. Let soak until the mess easily wipes out.
- The roaster oven body can be cleaned with a damp sponge or cloth. This should be done only when the unit is unplugged and completely cool.

USING ROASTER OVEN

- Place the roasting tray into the oven body. Place the lid on top.
- Set the temperature dial to the **Off** position.
- Plug in the power cord to a 120V AC wall outlet.
- Preheat the roaster oven to the desired temperature.
- Once the oven has reached the desired temperature, carefully remove the lid and place it on a heat safe surface.
- Place food in the roaster oven. Replace lid.
- Once the food has reached the desired doneness, turn the temperature control dial to the **Off** position and unplug.

Cooking Instructions

| TYPE OF COOKING | TEMP | PREPARATION INSTRUCTIONS |
|-----------------|---------------------|--|
| Bake | Desired Temperature | Food can be baked in a heat-safe bowl or pan. Food can be left uncovered or covered with aluminum foil depending on preference. |
| Roast | Desired Temperature | 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. When roasting, there is no need to preheat, baste, or turn. |



Caution:

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

NEVER FILL THE ROASTER OVEN WITH OIL. THIS APPLIANCE IS NOT INTENDED TO BE USED AS A DEEP FRYER.

Note:

Wooden, heat-proof plastic or nylon utensils are recommended for use with this Roaster Oven. Some metal utensils may scratch the roasting tray.

Cooking & Baking

Cooking/Roasting Guide

| FOOD | TEMP. | MINUTES PER POUND | TIME |
|-------------------------|---------------|-------------------|----------------|
| Whole Turkey, 10-22 lbs | 350°F - 400°F | 13 to 18 | 2 to 3 ½ hrs |
| Whole Chicken, 4-6 lbs | 450°F | 15 to 18 | 1 to 1 ½ hrs |
| Whole Duck, 4-6 lbs | 400°F | 18 to 24 | 1 ¼ to 3 hrs |
| Beef, 3-5 lbs | 325°F - 350°F | 15 to 20 | ¾ to 1 ¾ hrs |
| Pork, 3-5 lbs | 325°F - 350°F | 20 to 35 | 1 to 2 ¼ hrs |
| Lamb, 5-8 lbs | 325°F - 350°F | 20 to 30 | 1 ½ to 3 ½ hrs |
| Ham, 6-9 lbs | 325°F - 350°F | 15 to 25 | 1 ½ to 3 ½ hrs |

Baking Guide

| FOOD | TEMPERATURE | TIME (Minutes) |
|---------|-------------|----------------|
| Bread | 375°F | 45-75 min |
| Pie | 375°F | 45-60 min |
| Cake | 325°F | 45-60 min |
| Cookies | 375°F | 10-15 min |
| Rolls | 375°F | 15-20 min |
| Muffins | 400°F | 20-25 min |

Note:

These charts are for reference only. As meat temperature, thickness, bone content, ingredients of stuffing, etc. may affect the actual cooking time. Always make sure foods are cooked thoroughly to prevent food-borne illness.



Caution:

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

NEVER FILL THE ROASTER OVER WITH OIL. THIS APPLIANCE IS NOT INTENDED TO BE USED AS A DEEP FRYER.

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 fully cooked.

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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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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