

AROMA®

愛樂美多功能電腦蒸燉煲
Multi-Functional Electronic Cooker



使用說明書
*Instruction Manual
& Recipes*

Model: ASC-315, ASC-325, ASC-335

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in continental United States. Within this warranty period, Aroma Housewares Co. 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.\$6.00 for shipping and handling charges to Aroma Housewares company (Please call the toll free number below for return authorization number). Allow 1-3 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on 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 and they may vary from state to state and does not cover areas outside continental United States.

AROMA HOUSEWARES CO
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 9:00AM-5:00PM, Pacific Time

Congratulations on your purchase of Aroma Multi-Functional Electronic Cooker.

重要事项

使用本产品之前请仔细阅读此说明书。
请保管好此说明书，以供使用时参考。

IMPORTANT NOTES

PLEASE READ THESE INSTRUCTIONS
CAREFULLY BEFORE USE
PLEASE KEEP THE MANUAL FOR
FUTURE REFERENCE

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IMPORTANT SAFEGUARDS

1. **Important:** Read all instructions carefully before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or any other liquid.
4. Close supervision is necessary when the appliance is used near children.
5. To disconnect the cooker completely, set Timer to OFF and unplug from wall outlet.
6. unplug from outlet: when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. Using attachments or accessories other than those supplied by the manufacturer can create a HAZARD. DO NOT use incompatible parts.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot burner or in a heated oven.
12. Do not use the appliance for other than intended use.
13. Extreme caution must be used when using the electronic cooker containing hot oil or other hot liquids.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Also, metal-scouring pads may damage rotisserie finish.
15. Avoid sudden temperature changes when using the cooker, such as adding refrigerated foods into a heated inner pot.
16. Use extreme caution when handling the heated ceramic inner pot and steam rack of the cooker. Always wear protective oven mitts.
17. Use only with 120V AC power outlet.

SAVE THESE INSTRUCTIONS

北芪黨參水鴨湯

PAK-KEI, TONG-SUM AND TEAL SOUP

可治療虛不受補，勞心傷神，腎虛火燥，陰虛貧血，病後體弱等。

材料:

北芪	半兩
防黨參	半兩
淮山	半兩
水鴨	一隻
豬脷	四兩
姜	二片

做法:

- 1、北芪,防黨參,淮山豬脷洗淨
- 2、水鴨處理洗淨, 放入滾水內煮五分鐘, 取出洗淨
- 3、約煲三小時, 加入適量食鹽調味。

Ingredients:

1 oz astragalus hongl (pak-dei)
1 oz condonopsitis (fong-tong-sum)
1 oz wai-shen
1 teal
5 oz shin perk
2 slices ginger

Method:

1. Rinse pak-kei, fong-tong-sum wai-shen and shin perk.
2. Cut open and rinse teal. parboil for 5 minutes, remove and rinse.
3. Cook for 3 hours, season with salt and serve.

走油扣肉 STEWED PORK WITH VEGETABLES

材料:	
豬肉(五花肉)	十二兩
葱段	四支
姜片	二片
八角	一顆
油	五杯
醬油	五湯匙
糖	二茶匙
酒	一湯匙
鹽	一茶匙
太白粉	一茶匙
麻油	一茶匙
青菜(豆苗或菠菜、菜心)	六兩

做法:

1. 購買比較瘦肉多而皮薄之五花肉一方塊，洗淨放入鍋中，加清水(以能淹沒肉塊為度)用大火煮熟(約三十分鐘)。撈出後待稍冷并拭幹水份再浸泡在醬油中(肉皮部份需要泡得長久些)，至肉四周均已著上醬油色後，投入已燒熱之油中炸黃(約三分鐘，須要用鍋蓋先蓋一下，以免油爆到身上)。
2. 將已炸好之肉塊取出馬上泡在冷水裏(皮向下)約半小時，見肉皮起了皺紋與水泡而回軟為止。
3. 用利刀，將已泡過之肉塊切成大薄片，全部排列在一祇中型蒸碗中然後加入糖、酒、葱段、姜片、八角及泡肉之醬油，再將碗放入蒸鍋內用大火隔水蒸約一小時半至肉軟爛為止。
4. 將蒸爛之扣肉端出，先傾出碗中之湯汁至砂鍋中煮滾，用濕太白粉勾芡，并淋下少許麻油即可澆到已扣覆在菜盤中之扣肉上。
5. 青菜用油炒熟(加鹽調味)盛在盤之兩端或四周便上桌供食。

Ingredients:	
1 1/2lb Pork, belly portion	
4 Stems of green onions	
2 Slices of ginger root	
1 Star anise (spice)	
5 Cups of vegetable oil	
5 tsp soy sauce	
2 tsp sugar	
1 tbsp of cooking wine	
1 tsp salt	
2 tsp of corn starch	
1 tsp of sesame oil	
1/2 lbs of green vegetables	

Cooking instructions:

1. Boil the whole pork with water for about 30 minutes. Drain the pork and soak in soy sauce.
2. When the pork is immersed with soy sauce and colored with all sides, deep fry the pork with oil until golden color, for about 3 minutes.
3. Drain the pork from oil and soak it in cold water for about 30 minutes. When done, use sharpened chef knife to slice the pork in 1/4thick slices. Place the pork in a row in the ceramic inner pot. Add sugar, wine, ginger and onions and the soy sauce. Add 2 cups of water in outer pot and cover it with lid. Stew for about 1 and a half hours or until the pork is cooked through and tender.
4. When done, carefully removed stewed pork to a large plate with cooked green vegetables as garnish. Boil the remaining stew sauce with corn starch in a skillet and add some sesame oil. Add the boiled sauce on top of the stew pork. Serve hot.

SHORT CORD INSTRUCTION

1. A short power-supply cord is provided to reduce 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.

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

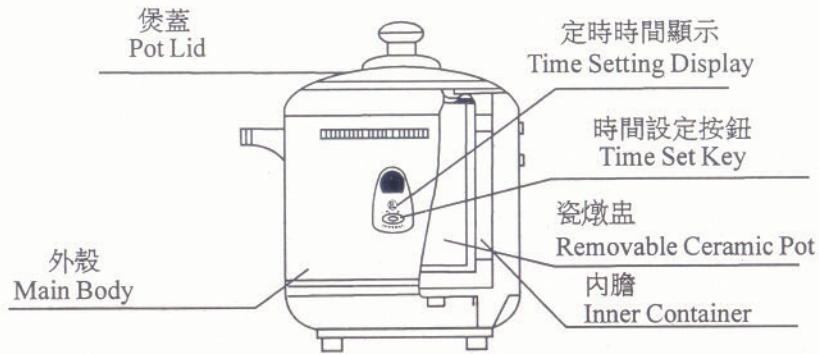
POLARIZED PLUG

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.

This appliance is for household use only.

各元件名稱
THE COMPONENT NAMES



菜譜
RECIPES

佛跳牆
SLOW COOKED TREASURE SOUP

材料:	
大芋頭	一斤
豬腳	一隻
雞	半隻
雞肫	四個
豬肚	1/4個
蹄筋(水發)	四兩
淡菜、幹栗子、洋菇、紅棗	各隨意
香菇、幹貝、火腿、	
鮑魚(罐頭)	十片
魚翅(水發)	四兩
雞湯	十杯
面粉	四湯匙
油	五湯匙
醬油、酒	各三湯匙
鹽	二茶匙
葱、姜	少許

做法:

- 1、大芋頭去皮後，切成滾刀塊用醬油拌一下即用熱油炸黃裝進盅底。
- 2、豬腳與雞塊分別切成小塊，用開水燙過後也裝入盅內。
- 3、將豬肚洗淨並衝過再切寬條與燙過開水之蹄筋及已泡漲之栗子、紅棗筍塊和雞肫（每個直切為二）、香菇、淡菜、火腿（切粗條）、幹貝（泡軟撕碎）、鮑魚、魚翅等，依順序（魚翅在最頂上）放進盅內。
- 4、起油鍋煎香蔥姜後，下面粉炒黃并注入雞湯燒開，加醬油、酒、鹽調味，夾出蔥姜後，將湯倒進盅內，略為搖動一下，便用玻璃紙將盅口封好；放進一祇大湯鍋內（鍋中加水），蒸燉四小時以上。
- 5、上桌前蓋上盅蓋，在桌上揭開盅蓋及玻璃紙，然後分裝小碗而食。

Ingredients:	
1 1/2 lb Taro	
1 Pork feet	
1/2 Medium Chicken	
4 pieces Chicken gizzards	
1 Pork stomach	
1/4 Pork Feet tendon	
2 to 3 pieces of each:	
Dried black mushrooms, ham, dried chestnuts, red dates, dried scallops and mushroom.	
10 Slices of abalone	
2 oz soaked shark's fin	
8 cups of chick soup	
2 tsp of flour	
2 tsp of vegetable oil	
3 tbsp of cooking wine	
tsp soy sauce	
2 tsp salt	
2 slices of ginger roots	
few green onions	

Cooking instructions:

1. Peel taro and cut into 2 inch pieces. Deep fry taro with oil for about 10 minutes until the surface golden brown. Place taro in the bottom of ceramic inner pot.
2. Cut chicken, pork feet and pork stomach in small pieces. Cook in boiled water for about 5 minutes. Then drain. Place drained above ingredients into the inner pot also.
3. Soak dried black mushrooms, ham, dried chestnuts, red dates and drier scallops in warm water for 30 minutes. Drain and also place them in inner pot.
4. Heat oil in a skillet, cook ginger slice and onion. Add flour and stir until color turns golden. Add chicken soup, wine, soy sauce and salt.
5. Broil the chicken soup. Turn off heat until it boils, take out ginger and onions. Be careful and use a soup ladle to bring the soup into the ceramic inner pot. Seal the pot with heat-proof food wrap. Cover it with all lids. Add 3 cup of water in outer pot and cook for about 4 hours. Serve hot.
CAUTION WHEN SERVING: THE COOKED SOUP CAN BE VERY HOT!

清潔保養

1. 請將電源綫拔離插座。
2. 請等到燉煲完全冷卻後再進行清潔。
3. 勿將煲體浸於水中清洗，會損壞產品的電器部份。
4. 請用溫水和海綿清洗陶瓷內膽，使用久後不銹鋼內膽會有水漬，但這是無害的，可用4湯匙白醋或檸檬汁加四碗水，倒入煮半小時，再清洗即可。

CLEANING AND CARE

1. Unplug the power cord from the socket.
2. Please always wait until the cooker cools completely before cleaning.
3. Do not immerse the steamer pot in water to wash, it may damage the electrical components of the pot.
4. Clean the ceramic inner pot with warm, soapy water and sponge . After use the stainless steel steamer pot for a long time, water scales may leave in the pot but this is not harmful and docs not affect the performance of the steamer pot. Use 4 tsp vinegar and 4 Cups of water to steam the pot for 30 minutes and then clean it until the pot cools completely.

注意:

煲湯時，水位不能超出最高刻度綫；燉東西時，水位不能低於最低刻度綫。

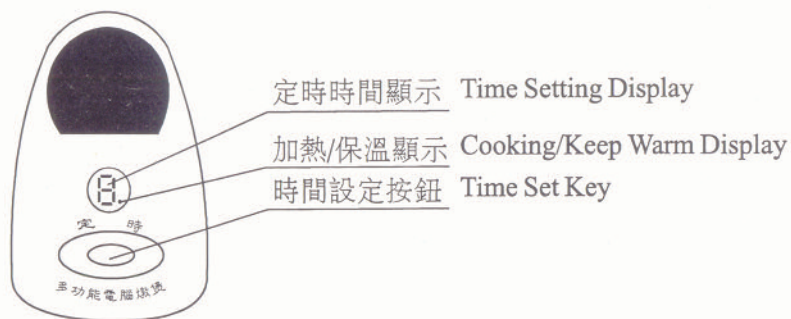
CAUTION:

WHEN COOKING SOUP, THE WATER LEVEL CAN NOT BE HIGHER THAN THE HIGHEST WATER LEVEL MARK.

WHEN STEWING OR STEAMING, THE WATER LEVEL CAN NOT BE LOWER THAN THE LOWEST WATER LEVEL MARK.

控制按鈕及功能

CONTROL BUTTONS AND FUNCTIONS



定時設置

當燉煲接通電源，顯示器顯示“0”，表示燉煲未加熱工作，處於等待命令狀態。如按一次時間設定按鈕，定時顯示器顯示“1”，表示燉煲定時加熱工作一小時。如按兩次時間設定按鈕，定時顯示器顯示“2”，表示燉煲定時加熱工作兩小時。以此類推，最高檔時間為6小時，再按時間設定按鈕，顯示器回復到“0”，表示燉煲關斷加熱電源，停止加熱，可再次重復設置操作。

TIMER SETTING

When the screen shows "0", it means the steamer pot is ready for working.

When you press the button once, the screen will show "1" and the steamer pot will close after 1 hour.

When you press the button twice, the screen will show "2" and the steamer pot will close after 2 hours.

Use the same setting method, the highest level is 6 hours, if the display is "6" and you press the button one more time, the screen will return to 0 and the steamer pot will stop. You can press the button again to restart it.

定時工作過程

首先請接通電源，通常燉煲的顯示為“0”，如定時間為“3”，顯示器右下角有一小圓點在閃動，以表示進入全功率（高火）加熱。

當水溫達到96°C~100°C左右時，自動轉換為半功率（低火）加熱。

當加熱工作達到1小時，顯示器會由原先的數字“3”跳至數字“2”。而2小時後，顯示器會再由原行先的數字“2”，跳至數字“1”如此類推，直至顯示器顯示“0”和小圓點亮不再閃動，系統會自動切斷電源，進入自動保溫狀態。

一般情況下，燉煲內的水溫在5~6小時後，仍保溫在60°C左右。

START COOKING

First, please turn on your steamer pot. Usually, the screen is showing “0”, when you set the timer to “3”, the light is flashing (under the screen). It means the steamer pot is full power (high) cooking.

The system will auto change half power (low fire) cooking when the temperature reaches 96°C ~ 100°C.

The screen will switch “2” from “3” after 1 hour. Similarly, it will switch “1” from “2” after 2 hours and etc., then the system will turn off and keep warm when the screen is showing “0” and the light stops flashing.

Generally, water in the steamer pot can keep warm (about 60°C) for 5 to 6 hours.

電腦工作狀態說明

1. 小圓點“.”不亮，時間顯示器為“0”，表示工作在待命狀態。
2. 小圓點“.”閃亮，表示工作在加熱和倒計時狀態。
3. 小圓點“.”閃亮，時間顯示器為“0”，表示工作在保溫加熱狀態。
4. 小圓點“.”亮，時間顯示器為“0”，表示工作在保溫狀態。
5. 當幹水或電源故障，自動進入待命狀態，切斷加熱電源，小圓點不亮。

HOW IT OPERATES

1. When the light is dark, and the displayer is showing “0”, it means the system is ready for working.
2. When the light is flashing, it means the system is cooking and changing time.
3. When the light is flashing and the displayer is showing “0”, it means the system is cooking or keeping warm.
4. When the light is luminous, it means the system is keeping warm.
5. When the steamer pot has no water or POWER has broken down, the system will automatically turn off and be ready for working, the light will darken.

功能

1. 燉：將藥材，雞肉，肉類及水放在燉盅內，隔水蒸燉。
2. 蒸：本煲可用於蒸各式食品。
3. 煲：本煲可用於煲湯等。
4. 消毒：本煲可用於消毒炊具，奶瓶等。

FUNCTIONS

1. Stewing: Put medicine, chicken, meat and water in the ceramic pot and then stew it with water.
2. Steaming: The steamer pot can cook different kinds of food.
3. Boiling and stew cooking: The steamer pot can cook soup.
4. Disinfection: The steamer pot can disinfect kitchen wares and baby bottles.

使用方法及注意事項

1. 取出燉盅，給內膽加水至刻度線。
2. 將準備好的藥材/食品/水放入瓷盅內，加上蓋，將燉盅套入托架中，小心放入煲內膽中。
3. 蒸燉時，將電源插頭插在電源插座上，可根據所蒸、燉食品來確定時間，然後調至所需的時間即可蒸燉。
4. 請勿直接從水管處取水，避免水花濺入電器部份內，會導致產品損壞。
5. 內膽中沒有水時，切勿使用。

HOW TO USE AND IMPORTANT NOTES

1. Put out the ceramic pot and pour water into the steamer pot until water reaches the water level mark.
2. Put the material and water into the ceramic pot, cover the pot. Then put it inside the steamer pot with the removable ceramic pot bracket.
3. Plug power cord into the socket of the steamer pot, then set the timer to desired time and the steamer pot starts stewing.
4. Do not pour water into the pot directly from water tray, to avoid water check the spelling over the electrical components of the pot.
5. Do not use when the pot is out of water.