

AROMA®



instruction manual

ASP-218B

3-in-1 Grillet®

Questions or concerns about your Aroma product?

www.AromaCo.com/Support

1-800-276-6286

**DISCOVER
more of our
products!**



Multicookers/
Rice Cookers



Pot style
Rice Cookers



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Indoor Grills



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)



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IMPORTANT SAFEGUARDS

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

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse the electrical cord in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
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 power cord touch hot surfaces or hang over the edge of the counter or table.
10. Do not place on or near a hot burner or in a heated oven.
11. Extreme caution must be used when using or moving the appliance while containing hot oil or other hot liquids.
12. Do not use the appliance for anything other than its intended use.
13. 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.
14. Use only on a dry, level and heat-resistant surface.
15. 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.
16. Use only Aroma temperature control probe provided when operating this appliance.
17. This appliance is not intended for deep frying food.
18. Always unplug from the plug gripping area. Never pull on the cord.
19. A fire may occur if appliance is covered or touching any flammable objects while being used.

SAVE THESE INSTRUCTIONS



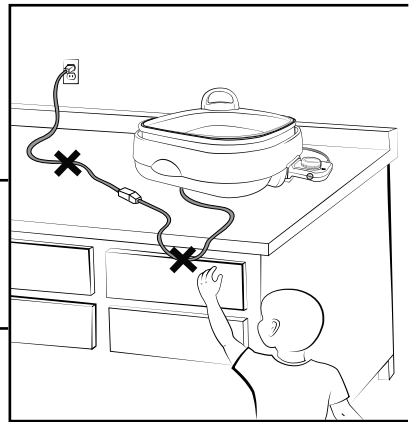
IMPORTANT SAFEGUARDS

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 maybe 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.

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!



Polarized Plug

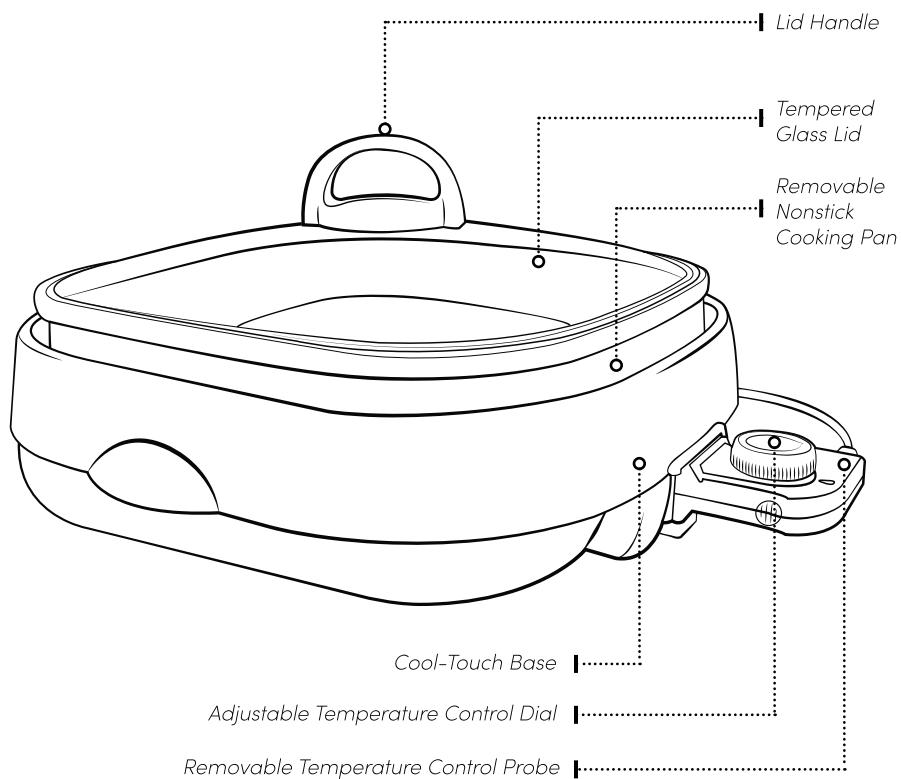
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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 Control Dial

Turn the knob to the desired temperature to start heating.
Turn the knob 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. Remove and discard the plastic sleeve on the Removable Temperature Control Probe.
4. Lift the Removable Nonstick Cooking Pan away from the Removable Temperature Control Probe side, then pull it away from the Cool-Touch Base. Wash the Removable Nonstick Cooking Pan, Cool-Touch Base and assembled Tempered Glass Lid with warm, soapy water using a sponge or dishcloth. Rinse thoroughly to remove all soap residue.
5. Condition the nonstick surface of the Removable Nonstick Cooking Pan with oil or vegetable shortening.
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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.
- If washing in the dishwasher, a slight discoloration to the Removable Nonstick Cooking Pan and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.

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. Pull the Removable Nonstick Cooking Pan away from the Cool-Touch Base.
3. Wash the Removable Nonstick Cooking Pan, Cool-Touch Base and Tempered Glass Lid with warm, soapy water, using a sponge or dishcloth. Rinse thoroughly to remove soap residue. For even and faster cleanup, the Removable Nonstick Cooking Pan, Base and Lid can be washed in the dishwasher.
4. Dry thoroughly with a soft cloth.
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ASSEMBLING THE LID

1. Using a Phillips-head screwdriver, remove the screw from the Lid Handle.
2. Place the Lid Handle on top of the Tempered Glass Lid. Make sure the hole on the Lid Handle and hole on the Tempered Glass Lid line up.
3. Place the screw under the Tempered Glass Lid so it fits into the hole from the Tempered Glass Lid to Lid Handle.
4. Tighten the screw into place. Be careful to not over-tighten.

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TROUBLESHOOTING

The 3-in-1 Grillet® will not turn on and begin heating.

- The Temperature Probe is not securely connected to the pan. 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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Caution:

During and after use, the Tempered Glass Lid and the Removable Nonstick Cooking Pan 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.

Note:

- Wooden, heat-proof plastic and nylon utensils are recommended. Metal utensils may scratch the nonstick surface.
- When grilling, simmering or stewing place the Tempered Glass Lid on top of the 3-in-1 Grillet®.

TO GRILL

1. Place the Removable Nonstick Cooking Pan into the Cool-Touch Base. It should snap securely into place.
2. Plug the Temperature Control Probe into the port in the Cool-Touch Base.
3. Turn the Adjustable Temperature Control Dial to the **Off** position. Plug the power cord into an available 120V AC power outlet.
4. Add food to be cooked to the Removable Nonstick Cooking Pan. If desired, cover the pan with the Tempered Glass Lid to help decrease cooking time and ensure even cooking.
5. Turn the Adjustable Temperature Control Dial to the desired temperature. The indicator light will illuminate.
6. The indicator light will turn off once the Removable Nonstick Cooking Pan has reached the selected temperature. During operation, the indicator light will turn on and off, indicating the proper temperature is being maintained.
7. When cooking has finished, turn the Adjustable Temperature Control Dial to the **Off** position and unplug the power cord from the power outlet.
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Caution:

During and after use, the Tempered Glass Lid and the Removable Nonstick Cooking Pan 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.

Note:

- Wooden, heat-proof plastic and nylon utensils are recommended. Metal utensils may scratch the nonstick surface.
- All vegetables should be thoroughly cleaned and washed before stewing. Thin, leafy vegetables such as cabbage do not require as much water as root vegetables, such as carrots.
- Do not remove Tempered Glass Lid during stewing, as steam will escape and the cooking time will be extended.
- Food can be placed directly on the grilled surface of the Removable Nonstick Cooking Pan for stewing.

TO SIMMER & STEW

1. Place the Removable Nonstick Cooking Pan into the Cool-Touch Base. It should snap securely into place.
2. Plug the Removable Temperature Control Probe into the port in the Cool-Touch Base.
3. Turn the Adjustable Temperature Control Dial to the **Off** position. Plug the power cord into an available power outlet.
4. Place food inside the Removable Nonstick Cooking Pan. Place the Tempered Glass Lid on top.
5. Turn the Adjustable Temperature Control Dial to the desired temperature. The indicator light will illuminate. When preparing soup or stew, allow extra time for it to simmer. This will allow flavors to fully blend and meat to become more tender.
6. During operation, the indicator light will turn off and on once the selected temperature is reached to maintain that temperature. If the temperature is set above 212°F when stewing or simmering, the indicator light will not turn off because the maximum temperature reached when cooking with liquid is the boiling point (212°F).
7. When cooking has finished, turn the Adjustable Temperature Control Dial to the **Off** position and unplug the power cord from the power outlet.

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Helpful Hints:

To thicken stew, mix in ¼ cup of flour with enough water to form a thin paste. Gradually add it to the stew, stirring until thickened.

If using fresh parsley or herbs in your recipe, add them in the last few moments of cooking to preserve flavor.

Canned stew tomatoes or water with bouillon seasoning and spices added make great stock starters for soups and stews.

RECIPES

Tuna Melt

4	slices Brioche bread
6 oz.	tuna, canned
2 tbsp	mayonnaise
1 tbsp	green onion, chopped
2	slices smoked gouda cheese
2	slices sharp cheddar cheese
--	salt and pepper, to taste

Preheat Grillet® to 300°F. In a large bowl, mix together mayonnaise, drained tuna, and green onion. Use a fork to break up tuna into flakes. Season with salt and pepper. Top a slice of bread with half of the tuna salad, 1 slice sharp cheddar cheese, and 1 slice of smoked gouda cheese, then top with another slice of bread. Repeat with the remaining ingredients and place them into the pan. Grill each side for 6 minutes.

SERVES 2.

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Grilled Pesto Spinach Pizza

5 oz.	spinach
3	cloves garlic, minced
½ cup	mozzarella cheese, grated
¼ cup	feta cheese
2 tbsp	pesto
2 tbsp	olive oil
1	12-inch pizza crust dough
--	salt and pepper, to taste
1 pinch	red pepper flakes, for topping

Preheat the Grillet® to 400°F. Stretch the dough to fit the shape of the Removable Nonstick Cooking Pan, then place into the Pan and cook for 5-10 minutes until it is crisp and has visible grill lines. Flip the dough over, then spread pesto on top and sprinkle with mozzarella, feta, spinach, garlic, then a drizzle of olive oil. Place the lid on top and cook until cheese is bubbly and crust is golden, about 10 minutes. Remove pizza from the pan, let it cool briefly, then slice and serve.

SERVES 4-6.

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For additional recipes, visit us at
www.AromaCo.com or at www.AromaTestKitchen.com

RECIPES

Crab Cakes

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

Preheat the 3-in-1 Grillet® to 400°F. Break the bread into small pieces and combine with the bowl. Shape the mixture into roughly 8 patties. Place the cakes into the 3-in-1 Grillet®. Cook for 5 minutes on each side. Repeat until all of the crab cakes are done. Spoon a small dollop of the mayo over the cakes and serve.

SERVES 8.

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BBQ Chicken

4	chicken breasts
½ cup	butter or margarine
¾ cup	lemon juice
2 tsp	garlic salt
2 tbsp	cumin
2 tbsp	cayenne pepper
1 tsp	salt
½ tsp	pepper

Set the 3-in-1 Grillet® temperature to 300°F and melt the butter in the pan. Add lemon juice, garlic salt, cumin and cayenne pepper to the pan. Pour half of this marinade into a large bowl. Pierce the chicken in several places and sprinkle with salt and pepper. Place the chicken in the bowl with the marinade, turning occasionally to coat the chicken. Turn the 3-in-1 Grillet® temperature to 375°F. Place the chicken into the pan, brushing with the reserved marinade. Grill, turning and basting the chicken with the marinade occasionally, until the chicken is thoroughly cooked.

SERVES 4-6.

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RECIPES

S'mores Mini Pie

14 oz.	pie crust dough
12	milk chocolate bar(snack-sized)
1 cup	graham cracker crumbs
40	mini marshmallows

Roll out the pie crust dough and cut it into eight circles (about 3 inches each). Place one tbsp graham cracker crumbs in the center of each dough circle. Add a square of chocolate and 5 mini marshmallows. Wet the edges of the dough. Fold the dough over the s'mores toppings, pressing them into a pillow shape. Set the 3-in-1 Grillet® to 350°F. Grill s'mores mini pies for about two minutes each side then turn the Grillet® to **Warm** for an additional minute. After removing them from the grill, top with marshmallow and chocolate to serve.

SERVES 8.

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Beef Stew

4 cups	water
5 cubes	beef bouillon
1 tsp	Worcestershire sauce
2 cups	cooked beef, cubed
6	carrots, peeled and cut into chunks
1 medium	onion, chopped
2 tbsp	flour
1	garlic clove, minced
1 small	bay leaf
1 dash	pepper

Set the 3-in-1 Grillet® temperature to 350°F. Add water and bouillon cubes to the pan and bring to a boil until the bouillon cubes completely dissolve. Add Worcestershire sauce and a dash of pepper to the pan. Add beef, carrots and garlic to the pan and stir until the sauce begins to boil, adjusting the temperature if necessary. Place the bay leaf on top, then cover with the lid and reduce heat. Simmer for about 30 minutes or until the vegetables become tender. Pour about half of the liquid into a small bowl and blend with flour. Increase the temperature of the pan again to bring the stew to a boil. Slowly add the flour mixture to the stew and stir continuously until the stew thickens. Remove the bay leaf and serve.

SERVES 4.

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RECIPES

Classic Casserole

2	yukon gold potatoes, peeled and diced
2 cups	sweet potatoes, peeled and diced
¼ cup	panko bread crumbs
16 oz.	your favorite cooked sausage, diced
1	green zucchini, diced
1	yellow onion, diced
1	green bell pepper, diced
1	mild green chili pepper, diced
1 cup	shredded mozzarella cheese
2 tbsp	olive oil

Remove from the pan then add the sausage and cook until brown. Remove the sausage from the 3-in-1 Grillet® and set aside. Add olive oil, onion, peppers, zucchini and cook until browned. Add potatoes, sausage and 1 cup of water. Cook on high heat until most liquid has evaporated. Sprinkle with panko and cheese and let steam under the lid for 5 minutes or so before serving.

SERVES 4.

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Smothered Pork Chops

6	pork chops, ½-inch thick (center cut or boneless)
1 tbsp	corn starch
1 can	beef broth
⅛ tsp	pepper
2 tbsp	butter
1 medium	onion, sliced

Mix starch, broth and pepper then set aside. Melt butter in the 3-in-1 Grillet® and sauté chops, cooking until browned. Remove chops and set aside. Add onion (add extra butter if needed) and cook until soft. Add broth mixture. Cook until mixture boils and thickens, stirring. Return chops to pan. Cover and cook over low heat until done (about 5 minutes).

SERVES 6.

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RECIPES

Corned Beef & Cabbage

3 lbs.	corned beef
12 oz.	pale ale
1	yellow onion
2	cloves garlic
2	dried bay leaves
2 tbsp	olive oil
1	small green cabbage, cut into 8 wedges
--	chopped parsley, for serving

Place the corned beef and spice packet contents into the Removable Nonstick Cooking Pan. Pour in the beer, then add the onion, garlic, bay leaves, and 3 cups of water. Set the Grillet® to 300°F and simmer for 1 hour. Remove the corned beef and pat dry. Wash the Removable Nonstick Cooking Pan, then replace and preheat the Grillet® to 400°F. Once hot, return the corned beef to the pan and grill on all sides until cooked through. Carefully remove the corned beef and set aside. Add sliced cabbage to the pan and grill until tender. Thinly slice the corned beef, serve with cabbage and top with chopped parsley.

SERVES 8.

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Chicken Ranch Wraps

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

Set the Grillet® to 350°F. Place the lid on and let it heat. Season the chicken with the cayenne, salt, and pepper. Lay a tortilla on a plate. Place about a half cup of the seasoned chicken, 1-2 tbsp ranch, 2 tbsp cheese, some cilantro, and small handful of shredded lettuce on the tortilla. Gently fold like a burrito. Repeat forming the wraps until all of the ingredients are gone. Place wraps seam-side down into the pan. Grill each side for 5 minutes. Repeat until all of the wraps are cooked.

SERVES 4-6.

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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 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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