

AROMA®



instruction manual

ANW-107

Stainless Steel Wok

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using Aroma® cookware, including the following:

1. **Important: Read all instructions carefully before first use.**
2. To avoid personal injury and/or property damage, never leave cookware unattended on a hot burner, as the cookware may get extremely hot and cause a fire.
3. Never leave children unattended in the kitchen while food is cooking. Keep small children away from hot surfaces.
4. Never attempt to use this cookware in the microwave.
5. It is recommended to use potholders or oven mitts to move the cookware during or after cooking, as the handles might be hot.
6. To reduce the risk of burns or spills, the handle of the cookware should be positioned so that it is turned inward and does not extend over adjacent surface units or past the edge of the stove top.
7. Do not use the cookware for anything other than its intended use.
8. Extreme caution must be used when moving the cookware containing food, hot oil or other liquids.
9. This cookware is compatible with gas, electric, radiant and induction cooktops.
10. To save energy and reduce the risk of burns, do not use this cookware directly on a coal burner or on a burner that is too small for the cookware base.
11. To prolong the life of the cookware's nonstick coating, avoid extreme changes in temperature.
12. To avoid scratching your cooktop, never slide or drag the cookware. Always lift by the handles.
13. Never place hot cookware directly onto the surface of a table or counter. Use a hot pad or oven mitts.
14. Never preheat cookware without oil.
15. Always make sure that the cookware's handle is secure before use. Use a 11mm or 7/16" socket driver or wrench to tighten.
16. Do not use cookware if handles become damaged.

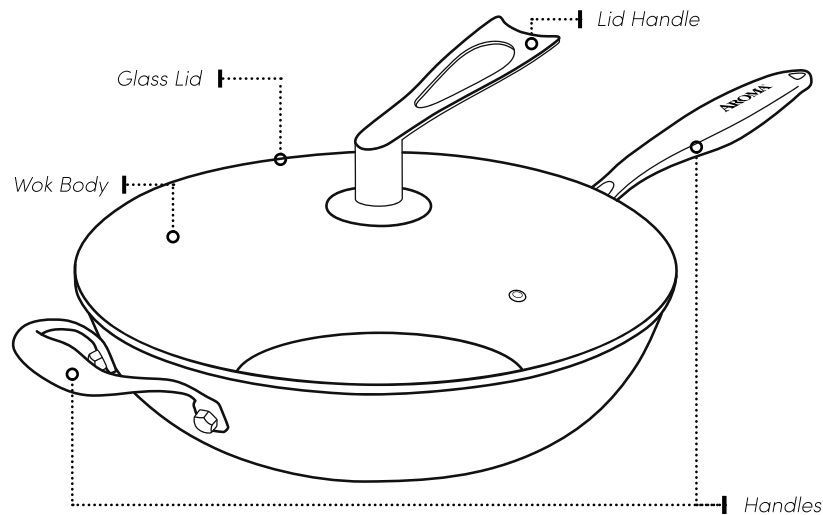
SAVE THESE INSTRUCTIONS

THIS COOKWARE IS FOR HOUSEHOLD USE ONLY.

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Parts Identification



Stainless Steel Wok Body

- Scratch-resistant Honeycomb surface with premium non-stick performance
- Consistent heat distribution prevents hot spots

Handles

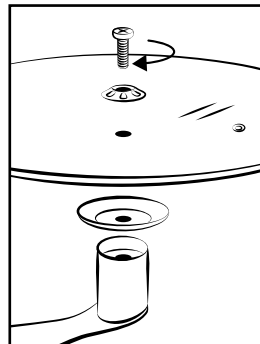
- Stainless steel construction for long-lasting durability

Lid Handle

- Designed to conveniently support the glass lid on edge to save countertop space while cooking

TO ASSEMBLE THE LID

1. Locate the lid handle. The screw needed to assemble the lid handle to the lid has been screwed into the lid handle at factory.
2. Using a Phillips type or Slotted type screwdriver, unscrew the screw from the lid handle.
3. Place the lid handle and handle cover on top of the lid, so it lines up correctly with the lid's hole.
4. Place the screw and washer beneath the lid so that it fits correctly through the hole in the lid and into the lid handle.
5. Using a Phillips-head screwdriver, tighten the screw until the lid handle is securely attached to the lid. Be careful not to overtighten it.



4.

BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
3. Wash the wok and glass lid in warm, soapy water using a soft sponge. Rinse and dry thoroughly.
4. Season the wok by applying a thin layer of vegetable oil to the nonstick interior, ensuring the entire area is coated.
5. Once the wok is thoroughly coated, place it on a burner for 2-3 minutes over medium heat. Then, remove the wok and let it cool.
6. Once completely cool, wipe the wok interior with a dry paper towel to remove excess oil.

TO CLEAN

- Allow the wok to cool completely, then wash using warm, soapy water and a soft sponge.
- Stubborn stains can also be removed with a little soap or by boiling some water in the cookware.
- This wok is intended for cooking—not storing food. Therefore, always be sure to clean it immediately after use.
- Never place a hot wok in cold water. To avoid damage and distortion, always allow the wok to cool thoroughly before washing.

HEATING THE WOK

1. Add a small amount of cooking oil to the wok, and preheat on low for at least 20 seconds.
2. Increase heat to medium-high.
3. Once hot, add food to the wok and stir. To test whether the oil is hot enough for cooking, place a dry wooden spoon into the oil or fat. If bubbles form, the wok is ready for adding food.
4. Never allow the wok to get hot enough to produce smoke or burn oil/fat.

5.

Helpful Hints:

- We recommend cooking at a lower temperature to start, and increasing the temperature later if needed.
- The temperature at which fat begins to burn and visible smoke forms is the "Smoke Point". Refer to the table on page 6 for the smoke points of various cooking oils. For best results, use this information to ensure that you are choosing the right oil for your cooking temperature.

Note:

- Although this wok is dishwasher safe, we recommend hand washing, as dishwasher detergent may reduce the nonstick performance with prolonged use.
- Never drag cookware across a stovetop. Residue atop the stovetop surface (such as sugar or salt) can easily cause damage. Instead, lift all cookware by the handles to move.

USING ON CERAMIC STOVETOPS

Ceramic stovetops may scratch easily, as they are subject to low manufacturer tolerances. If cookware is dragged across the surface, particles such as salt or sugar may cause damage. To prevent scratching, always lift cookware by the handles to move.

Smoke Point Table

The following table shows the smoke points (fats begin to burn at this point) of various fats:

Product	Smoke Point
Peanut oil (refined = hot-pressed)	446°F
Peanut oil (unrefined = cold-pressed)	338°F
Palm oil	428°F
Coconut oil	365 - 401°F
Lard	250 - 424°F
Clarified butter	401°F
Butter	347°F
Most refined oils	less than 392°F
Cold-pressed grapeseed oil	266 - 374°F
Cold-pressed olive oil	266 - 347°F
Soybean oil	415°F
Sunflower oil (refined)	410 - 437°F
Sunflower oil (unrefined)	225°F
Sesame oil (unrefined)	351°F
Safflower oil	302°F

NOTE: Dietary fats, margarines and most native or cold-pressed oils (e.g. native safflower or sunflower oil) are generally not suitable for frying! Always observe the manufacturer's specifications on the packaging.

LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the 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. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

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, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use.

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

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

Note:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.

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 | CustomerService@AromaCo.com
M-F, 8:30am-4:30pm, Pacific Time

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