

AROMA®



instruction manual

ABT-106

Kabob Grill

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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.

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.

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www.AromaTestKitchen.com



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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 surfaces. Use handles or knobs.
- To protect against electrical shock, fire, and injury to persons, do not immerse cord, plug or the appliance itself in water or any other liquid. See instructions for cleaning.
- Close supervision is necessary when the appliance is used near children. This appliance is not intended for use by children.
- Unplug from power outlet when not in use and before cleaning. Allow unit to cool completely before adding or removing 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, electrical shock or injury.
- Do not use outdoors.
- Do not let cord hang over the edge of the table, counter, or touch hot surfaces.
- Do not place on or near a gas or electric burner, or in a heated oven.
- Do not use the appliance for other than its intended use.
- Always unplug from the plug gripping area. Never pull on the cord.
- Extreme caution should be exercised when using or moving the appliance containing food.
- Use only on a level, dry and heat-resistant surface.
- The Kabob Grill should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
- Remove the plug from the wall outlet before moving the Kabob Grill.
- To disconnect: 1) Turn off the timer, 2) Remove the plug from the wall outlet.
- During and after use, the skewers and other parts will become very hot. Be sure to wear protective oven mitts or gloves.
- Wait until Kabob Grill and other parts have cooled completely before moving or cleaning.
- When in use, do not place the Kabob Grill against a wall or other appliances. Ensure that there is at least six inches (6") of free space on all sides of the unit. Do not place anything on top of the Kabob Grill.
- Intended for countertop use only.
- Tips of the skewers are sharp. Always use caution when threading meat or vegetables onto the skewers. Recommend laying food flat on a plate or cutting board when arranging, rather than holding in hand.

SAVE THESE INSTRUCTIONS



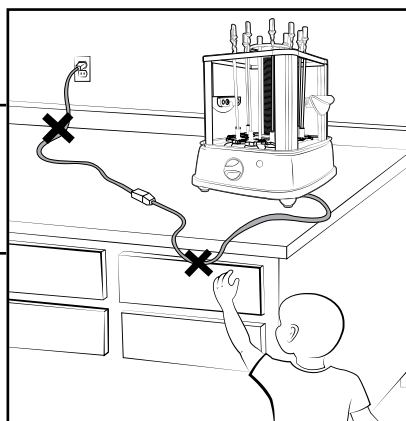
IMPORTANT SAFEGUARDS

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 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

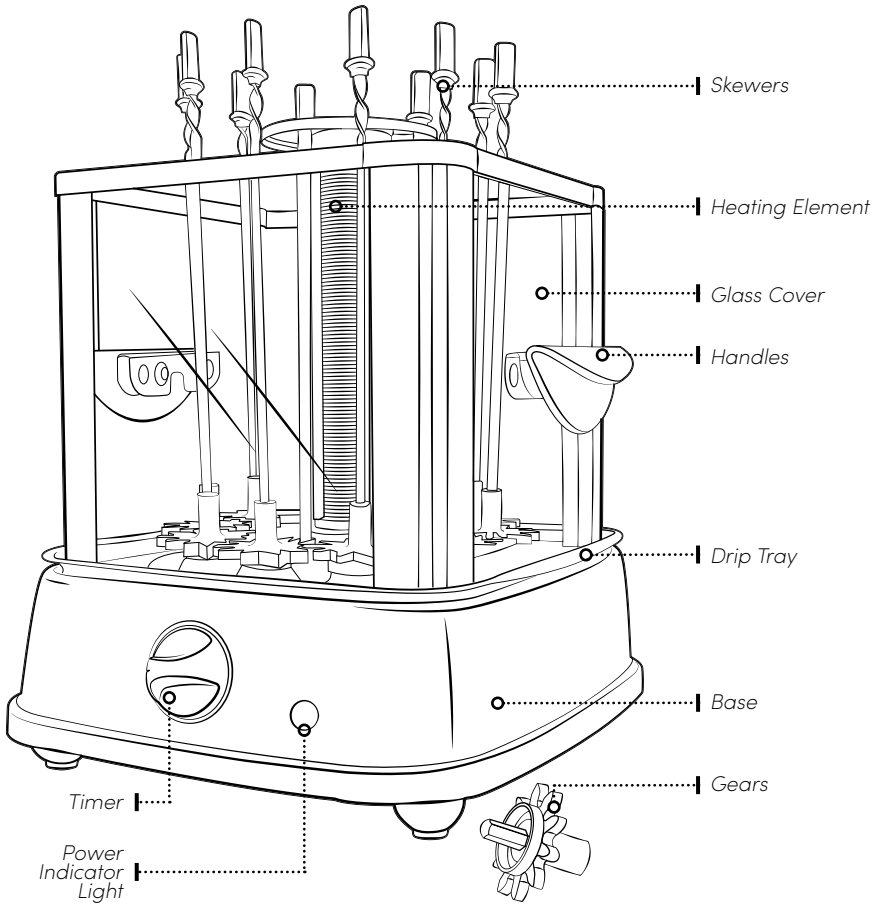
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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

Timer

Sets up to 60 minutes

Power Indicator Light

Indicates power when illuminated

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 risk to children.
4. Wash the skewers, drip tray, and glass body in warm, soapy water. Rinse and dry thoroughly.
5. Assemble the Kabob Grill following instructions in **Assembling**.

ASSEMBLING

1. Place the drip tray over the heating element onto the base (**Figure A**). Be sure to match up the designated hole on the drip tray to that on the base.
2. Place the different colored gear into the designated hole from step 1 (**Figure B**). Place the remaining 9 gears into the remaining holes. Push them down all of the way and ensure they are secured.
3. Put the pointed ends of each skewer into the holes of the gears (**Figure C**).
4. Place the glass cover onto the grill base (**Figure D**).

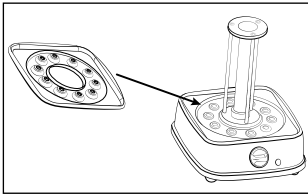


Figure A.

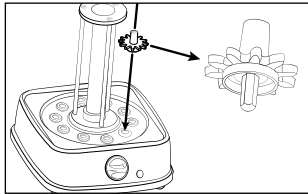


Figure B.

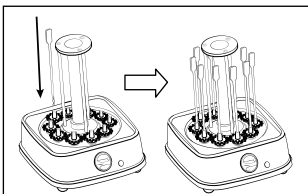


Figure C.

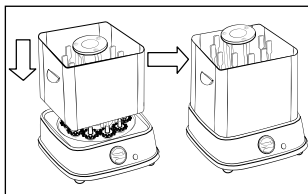


Figure D.

Note:

- Do not use abrasive scouring pads on the Kabob Grill.
- Always allow the Kabob Grill to cool completely before attempting to clean or dismantle.

TO CLEAN

1. Make sure the Kabob Grill is powered OFF and unplugged. Allow grill and all parts to cool COMPLETELY before cleaning.
2. Remove the glass cover and any remaining skewers.
3. Remove the 10 gears.
4. Remove the drip tray and dispose of any grease.
5. Wash the glass cover, skewers, gears, and drip tray in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the base of the Kabob Grill with a damp cloth.
7. Reassemble following instructions for **ASSEMBLING** on page 6.

USING YOUR KABOB GRILL

1. CAREFULLY thread food to be cooked onto the skewers. It is recommended to lay food flat on a plate or cutting board when arranging, rather than holding in hand.
2. Place the skewers with food into the holes of the gears.
3. Set the **Timer** for the desired cooking time. The **LED** light will illuminate to indicate the Kabob Grill is powered on.
4. Once the time has elapsed, the Kabob Grill will turn off.
5. Carefully remove the kabobs using oven mitts.
6. Let the cooker cool completely before attempting to dismantle and clean.

Cooking Table

Recommended Cooking Times

Chicken	15-20 minutes
Beef	15-30 minutes
Vegetables	15-20 minutes



Caution:

Avoid contact with moving parts. Keep hands, hair, clothing and other utensils away from rotating skewers during operation to prevent personal injury and/or damage to the appliance.

The base and glass cover of the Kabob Grill will become very hot while in use. Always use protective, insulated oven mitts when handling, inserting or removing items from the hot Kabob Grill.

The skewers are very sharp. Always be careful when handling.

Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- When turning on the Kabob Grill, the central heating element will take a few minutes to turn red hot. If the power indicator light is on, the unit is turned on even if the heating element is not yet warm.

RECIPES

Fajita Chicken Kabobs

1 lb	boneless skinless chicken breast
2 tbsp	olive oil
1 lime	zest and juice
1 tbsp	chili powder
1	jalapeno, diced
1	bell pepper
1	red onion

In a large bowl, whisk together the olive oil and lime juice and zest, chili powder, and jalapeño. Cut the chicken into bite-sized pieces. Add the chicken to the marinade, stir and let sit in the refrigerator for 30 minutes. When ready to cook, put the pepper and onion into 1-inch chunks, then thread onto the skewers with the chicken pieces. Cook for 22–25 minutes until done.

SERVES 5.
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Garlic Butter Shrimp Kabobs

1 lb	shrimp, shelled and deveined
2 cloves	garlic, minced
3 tbsp	butter, melted
1 dash	cayenne pepper
1 tbsp	lemon juice
--	pinch of salt

In a medium bowl, mix the garlic, melted butter, cayenne, lemon juice, and salt. Add the shrimp to the butter mixture and stir to fully coat. Thread 4 shrimp onto each skewer; brush with remaining butter mixture while on the skewers. Cook for 12–18 minutes until pink throughout.

SERVES 5.
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LIMITED WARRANTY

Aroma Housewares Company warrants its products 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. \$15.00 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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M-F, 8:30am – 4:30pm, Pacific Time

Note:

· Proof of purchase is required for all warranty claims.



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