Introducing the Aroma Forté™ Countertop Oven

Limited Warranty

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company 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. $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 cover improper installation, misuse, abuse or neglect on the 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 which may vary from state to state and does not cover areas outside the United States.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 5:00 PM, Pacific Time
www.AromaCo.com
Important Safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or whole appliance in water or 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 to cool before putting on or taking off parts.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors. Household use only.
9. Do not let cord hang over the edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
15. A fire may occur if the appliance is covered or touching flammable material, including curtains, drapes, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.

How To Clean

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Remove the wire racks, bake pan and/or rotisserie attachment and wash in warm, soapy water. Rinse and dry thoroughly.
3. Wipe out the nonstick interior of the oven with a damp cloth. Do not use harsh or abrasive cleaners or scouring pads as they may damage the nonstick finish and create a risk of electric shock.
4. Wipe down the exterior with a soft damp cloth.
5. Replace the wire racks and store the bake pan and rotisserie attachments in a separate location.

DO NOT: Place the oven body in water or any other liquid.
DO NOT: Wipe the heating elements - they are self cleaning.
Important Safeguards cont.

16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
17. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
18. Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. Any other servicing should be performed by an authorized service representative.
22. Press the “STOP” button twice, and then unplug the cord to turn off the appliance.

CAUTION:
1. Never operate the countertop oven with the oven door open.
2. The edges of the metal guard covering the lower heating element should never be touched during cleaning. Always use a soft brush or other utensil to prevent injury.

SAVE THESE INSTRUCTIONS

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.

Using the Countertop Oven cont.

Note: The temperature is only adjustable on the BAKE, PROGRAM 1 and PROGRAM 2 settings.
1. Place the oven on a sturdy, level surface in a well-ventilated area at least 10 inches away from walls or cabinets.
2. Insert wire racks, bake pan, or rotisserie attachment as needed.
3. Insert food and close door.
4. Use the Program Selector Knob to choose your desired cooking method.
5. Adjust timer as needed. (Note: Timer is not adjustable with Toast function).
6. Press the “Start” button.
7. To pause the program, press the Stop button once. To stop the program and select another, hit the stop button twice and repeat steps 4-6.

PERSONAL PROGRAMS

Personal Programs are user-defined cooking cycles that are stored in the oven’s memory. They will remain in the memory until they are changed or deleted.

1. To set, turn the selector knob to Program 1 or Program 2.
   - To have the fan on (convection), press the Convection button. The icon will appear.
   - To control the heating elements, press the Heater button. Press once to use both the upper and lower heating elements. Press twice to use only the upper heating element.
   - To use the rotisserie function, press the Rotisserie button. The icon will appear.
   - Press the temperature up or down buttons to select the temperature.
   - Press the timer up or down buttons to set the time.
   - Press Enter to commit the program settings to memory.
2. To cook, follow the instructions above, using Program 1 or Program 2.

CHANGING PERSONAL PROGRAMS:

1. To edit, turn the selector knob to Program 1 or Program 2.
2. Press the Delete button.
3. Follow instructions 1-5 above to re-program.
**Short Cord Instructions**

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

**Using the Countertop Oven**

**BEFORE FIRST USE:**

1. Read all instructions and important safeguards.
2. Remove all packaging materials and make sure items are received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash racks, bake pan, rack holder and rotisserie attachment in warm, soapy water, rinse and dry thoroughly.
5. Wipe out the nonstick interior with a soft, damp cloth. Do not use harsh or abrasive cleaners or scouring pads as they may damage the nonstick finish. Metal scouring pads also create a risk of electric shock.
6. Wipe down the exterior of the oven with a soft, damp cloth.

**ACCESSORIES:**

**WIRE RACKS:** Wire racks may be inserted in the oven in any of the three rack positions. Racks should be removed when using the Rotisserie setting.

**BAKE PAN:** The enamel bake pan may be used for such things as baking cookies, French fries and other small foods that would fall through the wire racks. If a recipe does not call for the use of the bake pan, it should not be left in the oven during cooking as it may cause uneven heat distribution and slow the cooking process. The bake pan should also not be used as a crumb tray, because it will block the heat from the lower heating elements, resulting in uneven temperature distribution.

**RACK HOLDER:** The rack holder is provided for safety and convenience. Use it to grasp the bake pan or rack when pulling it out of the oven. Do not pull bake pan or rack more than halfway out unless you are using an oven mitt to support from underneath, otherwise hot foods may fall and cause injuries.

**ROTISSERIE ATTACHMENT:** Use the rotisserie attachment for chickens, gyro meat or any other rotisserie meat. First, turn the hand screws (see Diagram) counter clockwise to loosen, then slide the metal forks off of the skewer. Slide the skewer through the food to be cooked. Then, slide the metal forks back onto the skewer (sharp sides facing in) and pierce either side of the food. When food is secure, turn the hand screws clockwise to tighten. Insert into the oven by placing the pointed side of the skewer into the square hold on the right-hand side of the oven, then sliding the square end through the opening on the left hand side of the oven, making sure that it securely locked into place. Always be sure to tie poultry wings and legs with rotisserie twine for best results and to avoid damage to the oven.
Using the Countertop Oven cont.

PRE-SET FUNCTIONS:
The pre-programmed functions are selected using the knob on the control panel. Available programs are: Bake, Broil, Toast, Rotisserie, Keep Warm, Pizza, Defrost, Program 1, and Program 2. See the Personal Programs section on page 8 for instructions on setting Programs 1 & 2.

When the oven is first plugged in, the default mode is Bake. The table below lists the settings of each of the seven pre-set programs.

<table>
<thead>
<tr>
<th>FUNCTION</th>
<th>UPPER HEATING ELEMENT</th>
<th>LOWER HEATING ELEMENT</th>
<th>CONVECTION</th>
<th>SETTING</th>
<th>DEFAULT TIME (MIN)</th>
<th>DEFAULT TEMP °F</th>
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<tbody>
<tr>
<td>Bake</td>
<td>x</td>
<td>x</td>
<td></td>
<td>Level 5</td>
<td>1-120</td>
<td>350-470</td>
</tr>
<tr>
<td>Broil</td>
<td>x</td>
<td>x</td>
<td></td>
<td>Level 5</td>
<td>1-120</td>
<td>400</td>
</tr>
<tr>
<td>Toast*</td>
<td>x</td>
<td>x</td>
<td></td>
<td>Level 5</td>
<td>1-120</td>
<td>400</td>
</tr>
<tr>
<td>Rotisserie</td>
<td>x</td>
<td>x</td>
<td></td>
<td>Level 5</td>
<td>1-120</td>
<td>469</td>
</tr>
<tr>
<td>Keep Warm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>1-120</td>
<td>140</td>
</tr>
<tr>
<td>Pizza</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>1-120</td>
<td>446</td>
</tr>
<tr>
<td>Defrost</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>1-120</td>
<td>149</td>
</tr>
</tbody>
</table>

LCD DISPLAY:

A. Only Upper Heating Element on
B. Upper & Lower Heating Elements on
C. Convection fan on
D. Heat On
E. Rotisserie
F. Time Display
G. Toast Browning Levels 1-7
H. Actual Temperature
I. Set Temperature

Racks must be inserted as shown.
Parts Identification

1. Dual-Pane Glass Door
2. Handle
3. Oven Exterior
4. LCD Display Screen
5. Program Settings Controls
6. Temperature Up/Down Controls
7. Program Selector Knob
8. Interior Light On/Off Button
9. Timer Controls
10. Start Button
11. Stop Button
12. Non-Slip Feet
13. Rotisserie Attachment
14. Wire Racks (2)
15. Tray Holder
16. Enamel Bake Pan

Using the Countertop Oven cont.

PRE-SET FUNCTIONS:
The pre-programmed functions are selected using the knob on the control panel. Available programs are: Bake, Broil, Toast, Rotisserie, Keep Warm, Pizza, Defrost, Program 1, and Program 2. See the Personal Programs section on page 8 for instructions on setting Programs 1 & 2.

When the oven is first plugged in, the default mode is Bake. The table below lists the settings of each of the seven pre-set programs.

<table>
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<tr>
<th>FUNCTION</th>
<th>UPPER HEATING ELEMENT</th>
<th>LOWER HEATING ELEMENT</th>
<th>CONVECTION</th>
<th>RACKING LEVEL</th>
<th>DEFAULT TIME (MIN)</th>
<th>DEFAULT TEMP °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bake</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>1-120</td>
<td>350-470</td>
</tr>
<tr>
<td>Broil</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>1-120</td>
<td>400</td>
</tr>
<tr>
<td>Toast*</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>Level 1-7</td>
<td>1-120</td>
<td>300-450</td>
</tr>
<tr>
<td>Rotisserie</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>1-120</td>
<td>469</td>
</tr>
<tr>
<td>Keep Warm</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>1-120</td>
<td>140</td>
</tr>
<tr>
<td>Pizza</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>1-120</td>
<td>446</td>
</tr>
<tr>
<td>Defrost</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>1-120</td>
<td>149</td>
</tr>
</tbody>
</table>

LCD DISPLAY:

A. Only Upper Heating Element on
B. Upper & Lower Heating Elements on
C. Convection fan on
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G. Toast Browning Levels 1-7
H. Actual Temperature
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Using the Countertop Oven

BEFORE FIRST USE:
1. Read all instructions and important safeguards.
2. Remove all packaging materials and make sure items are received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash racks, bake pan, rack holder and rotisserie attachment in warm, soapy water. Rinse and dry thoroughly.
5. Wipe out the nonstick interior with a soft, damp cloth. Do not use harsh or abrasive cleaners or scouring pads as they may damage the nonstick finish. Metal scouring pads also create a risk of electric shock.
6. Wipe down the exterior of the oven with a soft, damp cloth.

ACCESSORIES:

WIRE RACKS: Wire racks may be inserted in the oven in any of the three rack positions. Racks should be removed when using the Rotisserie setting.

BAKE PAN: The enamel bake pan may be used for such things as baking cookies, french fries and other small foods that would fall through the wire racks. If a recipe does not call for the use of the bake pan, it should not be left in the oven during cooking as it may cause uneven heat distribution and slow the cooking process. The bake pan should also be not be used as a crumb tray, because it will block the heat from the lower heating elements, resulting in uneven temperature distribution.

RAK HOLD: The rack holder is provided for safety and convenience. Use it to grasp the bake pan or rack when pulling it out of the oven. Do not pull bake pan or rack more than halfway out unless you are using an oven mitt to support from underneath, otherwise hot foods may spill and cause injuries.

ROTISSERI A ATTACHMENT: Use the rotisserie attachment for chickens, gyro meat or any other rotisserie meat. First, turn the hand screws (see Diagram) counterclockwise to loosen, then slide the metal forks off of the skewer. Slide the skewer through the food to be cooked, then slide the metal forks back onto the skewer (sharp sides facing in) and pierce either side of the food. When food is secure, turn the hand screws clockwise to tighten. Insert into the oven by placing the pointed side of the skewer into the square hold on the right-hand side of the oven, then sliding the square end through the opening on the left hand side of the oven, making sure that it securely locked into place. Always be sure to tie poultry wings and legs with rotisserie twine for best results and to avoid damage to the oven.

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!
Important Safeguards cont.

16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.

17. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.

18. Do not store any materials, other than the manufacturer’s recommended accessories, in this oven when not in use.

19. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.

20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

21. Any other servicing should be performed by an authorized service representative.

22. Press the “STOP” button twice, and then unplug the cord to turn off the appliance.

CAUTION:

1. Never operate the countertop oven with the oven door open.

2. The edges of the metal guard covering the lower heating element should never be touched during cleaning. Always use a soft brush or other utensil to prevent injury.

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 or its service agent or a similarly qualified person in order to avoid a hazard.

SAVE THESE INSTRUCTIONS

Using the Countertop Oven cont.

Note: The temperature is only adjustable on the BAKE, PROGRAM 1 and PROGRAM 2 settings.

1. Place the oven on a sturdy, level surface in a well-ventilated area at least 10 inches away from walls or cabinets.

2. Insert wire racks, bake pan, or rotisserie attachment as needed.

3. Insert food and close door.

4. Use the Program Selector Knob to choose your desired cooking method.

5. Adjust timer as needed. (Note: Timer is not adjustable with Toast function).

6. Press the Start button.

7. To pause the program, press the Stop button once. To stop the program and select another hit the stop button twice and repeat steps 4-6.

PERSONAL PROGRAMS

Personal Programs are user-defined cooking cycles that are stored in the oven’s memory. They will remain in the memory until they are changed or deleted.

1. To set, turn the selector knob to Program 1 or Program 2.

   To have the fan on (convection), press the Convection button. The icon will appear.

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2. Press the temperature up or down buttons to select the temperature.

3. Press the timer up or down buttons to set the time.

4. Press Enter to commit the program settings to memory.

5. To cook, follow the instructions above, using Program 1 or Program 2.

CHANGING PERSONAL PROGRAMS:

1. To edit, turn the selector knob to Program 1 or Program 2.

2. Press the Delete button.

3. Follow instructions 1-5 above to re-program.

™

SAVE THESE INSTRUCTIONS

NOTE:

If the START key is pressed before the ENTER key after setting Programs 1 or 2, the settings will be erased.
Important Safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or whole appliance in water or other liquid.
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8. Do not use outdoors. Household use only.
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1. Always unplug the appliance and allow it to cool completely before cleaning.
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4. Wipe down the exterior with a soft, damp cloth.
5. Replace the wire racks and store the bake pan and rotisserie attachments in a separate location.

DO NOT place the oven body in water or any other liquid.
DO NOT wipe the heating elements - they are self cleaning.
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