Questions or concerns about your Induction Cooktop?
Before returning to the store...

Answers to many common questions can be found online. Visit www.AromaCo.com/Support.

Aroma’s customer service experts are happy to help. Call us toll-free at 1-800-276-6286.

? €É gauche a 1-800-276-6286.

€É Instant customer response at hand...

¿Qué es su placa de inducción? ¿Precauciones para usarla correctamente?
En el restaurante es mucho mejor.
Congratulations on your purchase of the Aroma® Professional Induction Cooktop! Induction cooking is a faster, more efficient and safer way to prepare your favorite meals. Unlike most cooking methods, induction heats the pan itself, producing several benefits:

**Efficiency:** Induction cooktops utilize up to 30% of the energy produced, much more efficient than gas or electric stovetops.

**Safety:** Induction allows for high heat cooking with no open flame. The induction cooktop also automatically recognizes if induction-ready cookware is in place. If the proper cookware isn’t in place, the cooktop will not begin to heat.

**Easy Cleaning:** The cooktop does not heat itself, preventing any burnt-on spills. Cleanup is as easy as wiping away with a soft cloth.

The Aroma® Professional Induction Cooktop also includes convenient preset functions for a number of popular cooking methods. With the “Sear/Brown” function, add delicious flavor and appealing looks to thick, juicy meals while bringing out the rich flavor of garlic, onions and other flavorful vegetables. The “Blitz” function is great for safely and quickly bringing water to a boil for pasta noodles, potatoes, eggs and more. The “Slow Cook” function allows you to select from 1 to 8 hours of slow cooking—perfect for homemade roasts and stews. And the “Warm” function is great for keeping food warm when entertaining family and friends.

For more information on your Aroma® Professional Induction Cooktop, or for product service, recipes and other home appliance solutions. Please visit us online at www.AromaCo.com.

**See what’s cooking with Aroma® online!**

www.AromaTastKitchen.com

www.facebook.com/AromaHousewares

www.twitter.com/AromaHousewares

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1-800-276-6238
www.Aroma.co.com

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1. **Important:** Read all instructions carefully before first use.
2. Use only on a level, dry and heat-resistant surface.
3. Use on a level, dry and heat-resistant surface.
4. Do not allow the cable to touch the base. Use on a flat and heat-resistant surface. Do not use on a flammable surface or near heat sources.
5. Close supervision is necessary when the appliance is used by or near children. Use only the heat settings as indicated in the user manual. Do not use the appliance on a flammable surface.
6. If there are any problems, consult the user manual. Consult the user manual for advice. Contact Amora® customer service if the appliance is not working as intended. Contact Amora® customer service if the appliance is not working as intended. Consult the user manual for advice.
7. Do not store or use the appliance in a location where it is exposed to direct sunlight or heat. Do not use the appliance in a location where it is exposed to direct sunlight or heat.
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16. Do not use the appliance in a location where it is exposed to direct sunlight or heat. Do not use the appliance in a location where it is exposed to direct sunlight or heat.
17. Always unsplug from the wall outlet. Never pull on the cord.
18. Do not use on the induction cooktop. If any cracks in the glass surface occur. Cleaning solutions or soaps may leak through cracks and create a risk of electric shock. Contact Amora® customer service immediately if this occurs. Contact Amora® customer service immediately if this occurs. Contact Amora® customer service immediately if this occurs.
19. Metallic objects such as knives, forks, spoons and tongs should not be placed on or near the appliance while it is in use. Metallic objects should not be placed on or near the appliance while it is in use. Metallic objects should not be placed on or near the appliance while it is in use.
20. Changes or modifications not expressly approved by Amora® Housewares may void the warranty.
21. This appliance is not intended to be operated with an external timer or separate switch.
22. Any other servicing should be performed by Amora® Housewares or an authorized service center.
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 counter top or table/cup where it can be pulled 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.
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**

- **Control Panel**
- **Glass Cooktop**
- **Cookware Circle**
- **Digital Display**
- **Heat Setting Indicator Lights**

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**Panel de Control**

- **Botón de Control**
- **Cristal de la Parrilla**
- **Círculo de Utensilios**
- **Pantalla Digital**
- **Indicadores de Ajuste de Calor**
SELECTING THE RIGHT COOKWARE

Induction cooking will only work with induction-ready cookware. For cookware to be induction-ready, it must contain iron. Induction is ideal for:

- Cast Iron
- Enameled Cast Iron
- Magnetic Stainless Steel
- Magnetic Anodized Aluminum

Is My Cookware Induction-Ready?
A common refrigerator magnet makes a great testing tool.

1. Place a magnet against the bottom of the cookware.
2. If the magnet sticks solidly, your cookware is induction-ready.
3. If the magnet doesn’t stick, your cookware is not induction-ready.

• Induction will not work with aluminum, copper or glass cookware.

HOW INDUCTION WORKS

1. The induction cooktop produces a magnetic field.
2. The magnetic field interacts with the iron in the cookware, producing heat.
3. The heat generated in the cookware is transferred to what’s being cooked.
4. Nothing outside of the cookware is affected. Once the cookware is removed, the cooktop shuts off.

COMO FUNCIONA LA INDUCCIÓN

1. El inducción funciona de la misma manera que un estimulador magnético.
2. El campo magnético interactúa con la hierro en la sartén, produciendo calor.
3. El calor generado en la sartén se transfiere a lo que se está cocinando.
4. Nada fuera de la sartén se ve afectado. Una vez que la sartén se retira, el cocinado se detiene.

Selección de la Batería de Cocina Adecuada

¿Cuál es la mejor cocinera para mi? La elección de la cocina adecuada. Al igual que el electrodoméstico, la cocina debe ajustarse a sus necesidades y preferencias. La cocina perfeccionada para sus elecciones de uso para que la cocina se adapte mejor a usted. La cocina debe ser diseñada para usos específicos y proporcionar el mejor rendimiento posible.
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 as they can pose a risk to children.
4. Wipe the glass cooktop clean with a damp cloth.

- Do not use abrasive cleaners or scouring pads on the glass cooktop.
- Do not immerse the induction cooktop in liquid at any time.
TO COOK WITH INDUCTION

1. Plug the power cord into an available power outlet. The unit will “beep” to indicate it is receiving power, but will not turn on.

2. Place induction-ready cookware onto the cookware circle. The cooktop will not heat if cookware is not in place on the cookware circle.

3. Press the POWER button to turn the induction cooktop on. The cooktop will “beep,” the fan will turn on and it will begin to heat at the lowest heat setting. The digital display will show “P1.”

4. Press the UP (▲) or DOWN (▼) buttons to adjust to the needed heat setting. The induction cooktop includes 5 settings from “Low” at “P1” to “High” at “P5” as well as the “Sear/Brown,” “Boil,” “Slow Cook” and “Warm” functions.

NOTE
- If the cookware being used is not induction-ready, the digital display will show an “E1” error message. For an overview of error messages, see “Troubleshooting” on page 14.
- The fan may become fairly loud during operation; however this is normal and should not be cause for concern.
- If cookware is removed during cooking, the induction cooktop will “beep” and cease heating. The induction cooktop will continue to “beep” for up to 30 seconds when cookware is removed before automatically shutting off.
- If no time is set, the induction cooktop will shut off automatically after 3 hours have passed as a safety measure.

HELPFUL TIPS
- For an overview of induction-ready cookware, see “Selecting the Right Cookware” on page 4.

COOKING FOR INDUCTION

- Carriedoutabstractly,withafocusedonprocessbroadunderstandingoftheentireprocessandwithageneralideaoftheexpectedoutcome.
- Crucially,eachactionisinterpretedinlightoftheentireprocessandnotasspecifictaskwithinit.

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- Crucially,eachactionisinterpretedinlightoftheentireprocessandnotasspecifictaskwithinit.
To COOK WITH INDUCTION (CONT.)

To set the "Timer," press the TIMER button. The digital display will show flashing " timer" to represent one minute of cook time. Pressing the UP (↑) or DOWN (↓) buttons will adjust the cook time in one minute increments up to 8 hours.

Once the needed cook time is displayed, the induction cooktop will set at that time after roughly five seconds with a "beep" and the displayed time will no longer flash. The display will begin to countdown in one minute intervals.

Pressing the UP (↑) or DOWN (↓) buttons will adjust the heating level at any time. Pressing the TIMER button will toggle the display to the remaining time.

Once the time has elapsed, the induction cooktop will "beep" five times and set its "Warm" setting. Press the POWER button to turn the induction cooktop off.

- Similar to yourslowood, the temperature reached by each setting will vary depending on the food being cooked and the type of cookware being used. Induction heat much faster and have more immediate temperature changes than traditional stovetop cooking.
- It is not necessary to select a cooking time when using the induction cooktop. To cook without setting a time, simply press the POWER button to turn the induction cooktop off once cooking is complete.
- Any of the four cook function buttons may be pressed at any time. When pressed, the cooktop will switch to the shown button’s function.
- If no time is set, the induction cooktop will shut off automatically after 8 hours have passed as a safety measure.

**NOTE**

- Holding the TIMER button down will cause the time to set in 10 minute increments.
- To avoid scratching the glass cooktop surface, do not slide cookware off the induction cooktop. Cookware should be slid on and off the cooktop.
- Once a time is set, pressing the POWER button will react to the time programmed to turn minute. Repeatedly pressing the POWER button twice will turn the cooktop off.
Always unplug the induction cooktop and allow it to cool completely before cleaning. The induction cooktop should be cleaned after every use.

1. Wipe the glass cooktop surface and control panel clean with a soft, damp cloth.
2. Clean around the induction cooktop body lightly with a soft, dry cloth.
3. If dust is present near the air outlet areas, each may be cleaned with a flexible brush.

**NOTE**
- Sugary spills can cause damage to the glass cooktop surface if allowed to cool. Be sure to wipe clean any sugary spills immediately.
- Never clean the glass cooktop with a rigid brush, as it may cause scratches.
- Any other servicing should be performed by Aroma® Housewares.
- Contact Aroma® customer service at 1-800-278-6286, Mon-Fri 8:30am – 4:30pm PST or visit email at CustomerService@AromaCo.com.

**HELPFUL HINTS**
- Since with induction, the cookware becomes the heating element, spills on the glass cooktop should not become baked on and should wipe clean easily. If heavier cleaning is necessary, dip the cloth in toothpaste or a neutral liquid cleaner and wipe gently until the residue is gone.
TROUBLESHOOTING
Before calling customer service, many potential issues can be resolved by following these helpful hints:

<table>
<thead>
<tr>
<th>Problem</th>
<th>Potential Causes</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>The induction cooktop will not turn on.</td>
<td>Cookware is not placed correctly on the induction cooktop.</td>
<td>As a safety protection, the induction cooktop will not turn on if cookware is not in place within the cookware circle on the glass cooktop surface.</td>
</tr>
<tr>
<td>The cooktop is not able to maintain a boil or is heating slowly.</td>
<td>Improper cookware is being used.</td>
<td>The induction cooktop should heat quicker than a traditional stovetop if proper cookware is used. Refer to “Selecting the Right CookWare” on page 4 to ensure you are using induction-ready cookware.</td>
</tr>
<tr>
<td>Areas of discoloration appear on the induction cooktop.</td>
<td>Food spilled on the induction cooktop was not properly cleaned.</td>
<td>Remove hard-to-clean spills by scrubbing with toothpaste and a soft cloth. Any spills should be cleaned immediately to avoid damage to the glass cooktop surface.</td>
</tr>
</tbody>
</table>
## Troubleshooting

<table>
<thead>
<tr>
<th>Error Code</th>
<th>Potential Causes</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;E01&quot;</td>
<td>Circuit error occurred.</td>
<td>Turn off the induction cooktop and let it cool down. Once cooled, turn it on again and proceed as normal. If the problem persists, please contact Aroma® customer service toll-free at (800) 276-6286 or through email at <a href="mailto:CustomerService@AromaCo.com">CustomerService@AromaCo.com</a> for repair service.</td>
</tr>
<tr>
<td>&quot;E11&quot;</td>
<td>No cookware is in place or the cookware being used is not induction-ready.</td>
<td>Make sure cookware being used is induction-ready. Refer to “Selecting the Right Cookware” on page 4 for an overview of induction-ready cookware.</td>
</tr>
<tr>
<td>&quot;E22&quot;</td>
<td>Sensor may be disconnected or short circuited.</td>
<td>Please contact Aroma® customer service toll-free at (800) 276-6286 or through email at <a href="mailto:CustomerService@AromaCo.com">CustomerService@AromaCo.com</a> for repair service.</td>
</tr>
<tr>
<td>&quot;E55&quot;</td>
<td>Main sensor is disconnected or short circuited.</td>
<td>Please contact Aroma® customer service toll-free at (800) 276-6286 or through email at <a href="mailto:CustomerService@AromaCo.com">CustomerService@AromaCo.com</a> for repair service.</td>
</tr>
<tr>
<td>&quot;E66&quot;</td>
<td>Cookware temperature is too high.</td>
<td>Turn off the induction cooktop to let it cool down. Once cooled, turn it on again and proceed as normal.</td>
</tr>
</tbody>
</table>
Marinated Spicy Skirt Steak

Ingredients
1½ pounds skirt steak (trimmed of fat)
2 tablespoons finely minced garlic
1 can crushed tomatoes (15½ oz.)
¼ cup chopped cilantro

Steak Marinade:
2 tablespoons extra virgin olive oil
2 teaspoons brown sugar
2 teaspoons fresh ground pepper
2 tablespoons ground cumin
2 tablespoons lime juice

Mix the ingredients for the marinade together in a large bowl. Place the skirt steak in the mixture and allow the steak to marinate for at least 2 hours in the refrigerator. (It will be more flavorful if left overnight.) Heat the olive oil in a cast iron skillet on high heat. Carefully transfer the steak to the skillet and brown both sides (approximately 5 minutes per side). Once the steak reaches the desired doneness, remove the steak and add the garlic and tomatoes to the skillet. Allow the tomatoes and garlic to simmer on medium for 2 minutes. Slice the steak thinly across the grain. Serve hot, topped with tomato sauce and cilantro.

Santa Fe Chicken with Salsa

Ingredients
4 skinless, boneless chicken breasts
½ teaspoon red chili powder and salt
1 tablespoon cumin
2 tablespoons lemon juice
½ tablespoon grated fresh ginger
½ jar medium-spicy salsa

Pat chicken dry and marinate with lemon juice, ginger, garlic and chili powder. Biring a cast iron skillet to medium heat. Cook chicken for 15 minutes per side or until cooked. Slice the chicken into strips and serve with salsa, freshly chopped cilantro and steamed corn.
WARRANTY

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 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. $18.00 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, which may vary from state to state, and does not cover areas outside the United States.

Responsible Party Information
AROMA HOUSEWARES COMPANY
6448 Pandos Drive
San Diego, California 92121
1-800-276-6288
M.F. 8:30AM-4:30PM, Pacific Time
Website: www.AromaCo.com

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:
1-800-276-6288
M-F: 8:30AM-4:30PM, Pacific Time

Or you can be reached 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: _____________________________

Proof of purchase is required for all warranty claims.

NOTE