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

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

Answers to many common questions and even replacement parts can be found online. Visit www.AromaCo.com/Support.
1. Important: Read all instructions carefully before first use.
2. Do not use in areas where there is a risk of explosion or fire.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against electrical shock, do not immerse the cord, plug or the appliance itself in water or any other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from the outlet when not in use and before cleaning. Allow unit to cool completely before putting on or taking off parts and before cleaning.
7. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce fumes if applied to a hot surface.
8. Do not touch hot surfaces. Use handles to remove this appliance from its container or vehicle, and do not reach into a hot oven.
9. The use of accessory attachments not recommended by Aroma® may result in fire, electrical shock or injury.
10. Do not use outdoors.
11. Do not allow cords to touch hot surfaces or to hang over the edge of the counter or table.
12. Do not place on or near a hot burner or in a heated oven.
13. Do not use the appliance for other than intended use.
14. Extra caution must be used when moving the appliance containing hot oil or hot liquid.
15. To disconnect, turn any controls to “Off”, then remove plug from the outlet.

16. Use only with a 120V AC power source.
17. Always unplug from the wall outlet. Never pull on the cord.
18. Do not cook on the induction cooktop if any cracks in the glass surface occur. Cleaning solution or spills may leak through cracks and create a risk of electric shock. Contact Aroma® customer service for repair or replacement.
19. Metallic objects such as keys, forks, spoons and lids should not be placed on the cook-top to avoid heating.
20. If the surface is cracked, turn off the appliance immediately to avoid the possibility of electric shock.
21. This appliance is not intended to be operated with an external timer or separate control system.
22. Changes or modifications not expressly approved by Aroma® Housewares may void the user’s authority to operate the appliance.
23. Any servicing should be performed by Aroma® Housewares or an authorized service representative.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
1) Reorient or relocate the receiving antenna.
2) Increase the separation between the equipment and receiver.
3) Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4) Consult Aroma® customer service or an experienced radio/TV technician for further help.
**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 tabletop 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.
SELECTING THE RIGHT COOKWARE

Induction cooking will only work with induction-ready cookware. For cookware to be induction ready, it must be made of a ferrous (containing iron) material. Induction is ideal for:

- Cast Iron
- Enamelled Cast Iron
- Induction-Ready Stainless Steel

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.

Caution: Induction will not work with aluminum, copper or glass cookware.
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 ceramic cooktop clean with a damp cloth.

HOW INDUCTION WORKS

1. The induction cooktop produces a high-frequency magnetic field.
2. The magnetic field interacts with the ferrous material 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.

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

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

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

Press the POWER button to turn the induction cooktop on. The cooktop will “beep” if fan will turn on and the digital display will show three flashes.

Pressing the HEAT SETTING button will cause the induction cooktop to begin heating. The induction cooktop will default to “Heat Setting 1” and “POT” will be shown on the digital display to represent the current heat setting.

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

HELPFUL TIPS:

- If the cookware being used is not induction-ready, the digital display will show an “E1” error message.
- 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.

REPLACE THE STOVE TOP COVER AFTER REPLACING THE STOVE TOP BRACKET.
Press the "+" or "-" button to adjust to the needed heat setting. The induction cooktop includes seven heat settings from "Low" at "P01" to "High" at "P05" and the "Warm" setting.

To set the "Timer": press the TIMER button. The digital display will show a flashing "1" to represent one minute of cook time. Pressing the "+" or "-" buttons will adjust the cook time between 1 and 180 minutes.

Once the needed cook time is displayed, the induction cooktop will beep five times and set to its "Warm" mode. Press the POWER button to turn the induction cooktop off.

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

- Holding the "+" or "-" button down while setting a cooking time will cause the display to increase in 10 minute increments.
- Once a time is set, pressing the POWER button will reset the cooking time. Pressing the POWER button twice will turn the cooktop off.
- To avoid scratching the ceramic cooktop surface, do not slide cookware off the induction cooktop. Cookware should be lifted on and off the cooktop.

Similar to your stovetop, the temperature reached by each heat setting will vary based upon the food being cooked and the type of cookware being used. Because of its improved heating efficiency, induction will 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.
TO USE THE WARM SETTING
Your induction cooktop is also great for keeping food warm in a buffet line with its “Warm” setting.

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 with fully cooked food onto the cookware circle.

3. Press the POWER button to turn the induction cooktop on. The cooktop will “beep.” The fan will turn on and the digital display will show three flashing dashes.

4. Press the WARM button to begin keeping the food warm.

HELPFUL TIPS

• The “Warm” setting is not intended to cook food, only to keep food that is fully cooked warm at a food-safe temperature.

• If the cookware being used is not induction-ready, the digital display will show an “E1” error message.

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

• The “Timer” can also be set with the “Warm” setting. Follow steps 6 and 7 of “To Cook With Induction” to set the timer.

• If fan is heard, turn off the cooktop. Proper maintenance is required for best performance and long life.

NOTE
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 ceramic 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.

NOTES
- Sugary spills can cause damage to the ceramic cooktop surface if allowed to cake on. Be sure to wipe clean any sugary spills immediately.
- Never clean the ceramic cooktop with a rigid brush, as it may cause scratches.
- Any other servicing should be performed by Aroma® Housewares. Contact Aroma® customer service at 1-800-276-6268, Mon-Fri 8:30am - 4:30pm PST or via email at CustomerService@AromaCo.com.

HELPFUL HINTS
- Since with induction, the cookware becomes the heating element, spills on the ceramic 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 precaution, the induction cooktop will not turn on if cookware is not in place within the cookware circle on the ceramic 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 ceramic cooktop surface.</td>
</tr>
<tr>
<td>An “E1” appears on the digital display.</td>
<td>The cookware being used is not induction-ready.</td>
<td>Induction will only work with induction-ready cookware. Refer to “Selecting the Right CookWare” on page 4 for an overview of induction-ready cookware.</td>
</tr>
</tbody>
</table>

### Resolución de problemas

Antes de llamar al servicio al cliente, muchos problemas pueden ser resueltos siguiendo estas sugerencias útiles:

<table>
<thead>
<tr>
<th>Problema</th>
<th>Causas Posibles</th>
<th>Solución</th>
</tr>
</thead>
<tbody>
<tr>
<td>La placa de inducción no se enciende</td>
<td>Utensilios no colocados correctamente en la placa de inducción</td>
<td>Como medida de seguridad, la placa de inducción no se encenderá si los utensilios no están correctamente colocados dentro del círculo de utensilios en la superficie de cerámica.</td>
</tr>
<tr>
<td>La placa de inducción no puede mantener un bolso o está calentándose lentamente</td>
<td>Utensilios no adecuados para uso en la placa de inducción</td>
<td>La placa de inducción debe calentar más rápido que una estufa tradicional si se utilizan utensilios adecuados. Consulte “Seleccionar el Utensilio Correcto” en la página 4 para asegurarse de que esté utilizando utensilios adecuados para la inducción.</td>
</tr>
<tr>
<td>Aparición de áreas de decoloración en la placa de inducción</td>
<td>Alimentos vertidos en la placa de inducción no fueron limpiados correctamente</td>
<td>Retire manchas difíciles de limpiar frotando con pasta dental y una toalla suave. Todo derrame debe ser limpiado de inmediato para evitar daño a la superficie de cerámica de la placa de inducción.</td>
</tr>
<tr>
<td>Aparición de “E1” en la pantalla digital</td>
<td>El utensilio utilizado no es adecuado para la inducción</td>
<td>La inducción solo funcionará con utensilios adecuados para la inducción. Consulte “Seleccionar el Utensilio Correcto” en la página 4 para una visión general de los utensilios adecuados para la inducción.</td>
</tr>
</tbody>
</table>
Marinated Spicy Skirt Steak

Ingredients

- 1 pound skirt Steak (trimmed of fat)
- 2 tablespoons finely minced garlic
- 1 can crushed tomatoes (15% oz.)
- ¼ cup chopped cilantro

Steak Marinade:

- 2 tablespoons extra virgin olive oil
- 2 tablespoons brown sugar
- 2 tablespoons fresh ground pepper
- 2 tablespoons jalapeños
- 2 tablespoons ground cinnamon
- 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
- ¼ teaspoon red chili powder and salt
- 1 tablespoon lemon juice
- 2 tablespoons grated fresh ginger
- ½ jar medium-spicy salsa

Put chicken dry and marinate with lemon juice, ginger, garlic and chili powder. Biling 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.

For additional recipes, or to submit your own, visit our website at www.AromaCo.com!
Lime-Flavored Potato Wedges

Ingredients
- 2 Russet potatoes
- ¼ cup mayonnaise
- 1 tablespoon salt
- 1 tablespoon lime juice
- 1 teaspoon ground black pepper
- 1 teaspoon margarine

Cut potatoes into ½-inch thick wedges. Pat dry with paper towels. Heat margarine in a cast iron skillet at medium heat. Add potato wedges and pan-fry for roughly 10 minutes, or until both sides are golden. Mix in mayonnaise and lime juice to coat the potatoes. Cook another 5 minutes or until done.

Spring Vegetable Sauté

Ingredients
- 2 tablespoons extra virgin olive oil
- 3 shallots, cut crosswise into thin slices
- ½ pound sugar snap peas
- 1 pound asparagus
- 15-ounce can/lima beans, drained of juices
- 15-ounce can fresh corn kernels, drained of juices
- 1 tablespoon lemon juice
- 1 teaspoon minced lemon zest
- 1 teaspoon salt

Wash and dry the asparagus. Using a vegetable peeler, shave the skin off of the bottom half of each stalk. Cut the asparagus diagonally into slices roughly ½-inch wide. Wash the sugar snap peas. Trim and remove strings. Heat 1 tablespoon of olive oil in a cast iron skillet on medium-high heat. Sauté the shallots until they are tender. Remove the shallots. Turn the heat to high. Add the snap peas along with ½ teaspoon of salt and sauté until tender. Return the shallots to the skillet and add the remaining 1 tablespoon of olive oil with the asparagus and ½ teaspoon of salt. Sauté until the asparagus is tender. Add the corn and lima beans and stir for 1 to 2 minutes. Add lemon zest and lemon juice. Stir to thoroughly heat.
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. $14.00 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
6469 Randals Drive
San Diego, California 92121
1-800-276-6268
M-F 8:30 AM - 4:30 PM, 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:
1-800-276-6268
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: ____________________________

WARRANTY

Proof of purchase is required for all warranty claims.

WARRANTY