

**AROMA®**

**Congratulations on your purchase of this Aroma Slow Cooker.**

**Please read all instructions carefully before your first use.**



Published By:

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# IMPORTANT SAFEGUARD

1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or the slow cooker base in water or any other liquid.
4. Close supervision is necessary when the appliance is used near children. This appliance is not intended to be used by children.
5. Prior to plugging appliance into the wall outlet, ensure temperature control switches are set to OFF position. To disconnect completely, set temperature control switch to OFF and unplug from wall outlet.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before putting on or taking off parts, and before cleaning the appliance.
7. 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.
8. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot burner or in a heated oven.
12. Do not use the appliance for other than intended use.
13. Extreme caution must be used when using the slow cooker containing hot oil or other hot liquids.
14. Do not cook food directly in base. Cook only in the removable inner pot.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock as well as damaging the product.
16. Avoid sudden temperature changes when using the slow cooker. Add the refrigerated foods before slow cooker is hot.
17. Use only with 120V AC power outlet.

## SAVE THESE INSTRUCTIONS

# SHORT CORD INSTRUCTION

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

If a longer extension cord is used:

The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

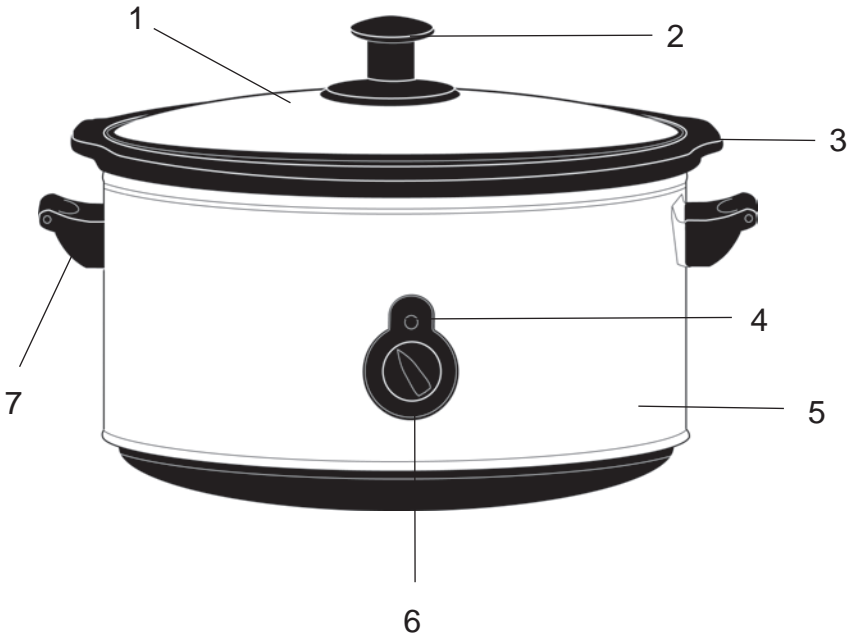
# POLARIZED PLUG

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.

**This appliance is for house hold use only.**

# PARTS IDENTIFICATION



1. Tempered glass lid
2. Lid knob
3. Removable ceramic inner pot
4. Cooking indicator light
5. Slow cooker body
6. Temperature control panel
7. Cool-touch handles

# HOW TO USE

## Before First Use:

1. Wash the lid and inner pot in warm, soapy water. Rinse and dry.
2. Return inner pot to slow cooker base.
3. Place the slow cooker on a flat, sturdy surface.
4. Set temperature control knob to OFF position.
5. Plug the slow cooker into a wall outlet.

## To Use:

1. Prepare food according to the recipe instructions.
2. Place food in the ceramic inner pot and cover it with lid.
3. Set the desired temperature LOW, HIGH or AUTO.
4. When finished cooking, turn to off position and unplug the cooker.
5. Always let the inner pot and the glass lid cool before cleaning.

### NOTE:

- Always add adequate amount of liquid while slow cooking.
- The suggested amount of liquid is 2 cups for 6-hour cooking; 3 cups for 9-hour cooking and 4 cups for 12-hour cooking in HIGH mode.

## Auto Mode:

The AUTO mode can be selected to cook for 4 to 12 hours with adequate amount of liquid.

## TIPS:

- When cooking meat and vegetables in slow cooker at the same time, always place vegetables in the bottom of the inner pot. If cooking meat with a high fat content, place cabbage leaves or onion slices on the bottom to absorb excess fat.
- The water and fat content of food will affect the cooking time, as well as the size and temperature of food. For faster cooking, thaw any frozen food and cut meat and vegetables into small pieces.
- When using only LOW temperature setting to cook, it takes at least 7 hours to cook most meats and vegetables through.
- Before cooking frozen food, add a small amount of some warm water to the inner pot.
- Always cook food with lid on and in position.

## **CAUTION:**

- Avoid sudden temperature changes to the ceramic inner pot of the slow cooker. Do not place the hot inner pot in cold water or a wet countertop or sink.
- Never turn slow cooker on when the inner pot is empty.
- Never place the inner pot on a burner or stove top.
- Handle the ceramic inner pot and lid carefully and avoid hitting them against any hard surfaces.
- Do not use the slow cooker if the ceramic inner pot is cracked or chipping, call the customer service to replace with a new inner pot immediately.
- Do not immerse the slow cooker body in water or any other liquid.

# HOW TO CLEAN

*Always unplug and allow slow cooker to cool completely before cleaning.*

1. Remove the inner pot and lid from base.
2. Wash the inner pot and lid with warm, soapy water.
3. Rinse thoroughly and wipe dry with a dishcloth.
4. Wipe the slow cooker body with a damp dishcloth.

**NOTE: The inner pot and glass lid are dishwasher safe.  
Do not use abrasive cleaners to clean.**

## **To Store:**

1. Always let the slow cooker dry completely before storing.
2. To keep dust free, use a plastic or cloth bag to wrap the slow cooker.
3. Store the unit in a dry, cool place.

## **CAUTION:**

- Never wash the ceramic inner pot until it cools completely.
- Do not place hot lid or ceramic inner pot in cold water.
- Avoid hitting the slow cooker against any hard surfaces.
- Do not use abrasive cleaners or metal scouring pads to clean the slow cooker.



# RECIPES

## ROAST PORK CHOP WITH ONION AND MUSHROOM SAUCE

- 6 3/4 inch pork chops
  - 2 tbsp. vegetable oil
  - 5 oz. fresh button mushrooms
  - 1/2 can cream of mushroom soup
  - 2 white onions
  - 1 tbsp. garlic, finely pressed
  - 2 tsp. white wine
  - 1/4 cup of corn starch
  - 1 tsp. grated fresh ginger
  - 1 tbsp. red wine vinegar
  - 2 cups of chicken stock
- Salt and black pepper to taste  
Makes 4 servings

Coat pork chops with corn starch. Use a heated skillet to lightly fry pork chops in vegetable oil until golden brown. Cook with grated ginger about 3 minutes on each side of chops.

Julienne onions and mushrooms. Add onions, mushrooms, mushroom soup, chicken stock, garlic, wine and vinegar into the crock and mix well. Add pork chops on top of all ingredients. Cover with onions. Sprinkle salt and pepper to taste. Cook on high heat for 4 hours and turn to low to cook for another 2 hours. Serve with rice or noodles.

## CREAMY CLAM CHOWDER

- 6 oz. Clams, finely chopped
  - 6 slices of bacon
  - 1 can cream of potato soup
  - 1/2 cup finely chopped onion
  - 1/2 cup finely chopped fresh black mushrooms
  - 5 cups of whole milk
  - 2 tbsp. olive oil
  - 1 potato, peeled and chopped
- Makes 8 servings

Drain chopped clams. Cook bacon strips in a skillet until golden

and crispy. Wait for the bacon to cool and cut into small pieces. Use the left over oil to saute chopped onions and black mushrooms for about 5 to 8 minutes.

Add all ingredients to the inner pot. Stir in milk and cream of potato soup. Add salt to taste. Cook on auto setting for about 6 hours. When done, switch to low to keep soup warm.

## CURRY BEEF STEW

- 3 lb. braising steak or beef sirloin tip, cut into chunks
  - 3 peeled potato
  - 4 medium carrots, peeled
  - 1 white onion
  - 3 fresh garlic cloves, peeled
  - 1 12 oz. canned tomato
  - 6 oz. curry paste (Indian or Japanese curry paste)
  - 4 cups of water
- Makes 6 servings

Cut beef, potato, carrots and onions into 1 ½ to 2 inch length and width chunks.

Boil a pot of water and cook beef for about 10 minutes. Drain beef. Place beef and vegetables in slow cooker. Add water, curry paste and garlic. Stir well and add salt to taste. Cook on high for 4 hours. Serve with rice or noodles.

## TENDER CHICKEN BREAST WITH GREENS

- 2 lb. skinless chicken breasts, cut into 2" lengths
  - 1 stalk of celery
  - 2 green bell peppers
  - 2 oz. chopped fresh cilantro
  - ¼ cup all purpose flour
  - ¼ cup olive oil
  - 1 tbsp. corn starch
  - ½ can chicken stock
  - Salt to taste
- Makes 6 servings

Marinate chicken strips with some salt and corn starch and place in refrigerator for about 20 minutes.

Cut celery and bell pepper into 1 inch chunks. Heat a skillet, using low heat. Add flour and olive oil, stir evenly and cook for about 15 minutes. Add 2 tbsp of chick stock before the last 5 minutes and make it into thick brown paste.

Add celery, pepper and chicken in slow cooker. Stir in flour paste and the left over chicken stock. Add chopped cilantro. Cook on low for about 8 hours.

## SUNSET POT ROAST

- 2 lb. beef roast
  - 3 carrots, peeled
  - 1 medium sweet potato, peeled
  - 2 medium tomatoes
  - 2 tbsp. worcestershire sauce
  - 1 tbsp. soy sauce
  - 2 tsp. red vinegar
  - 2 tsp. red wine
  - ¼ cup all purpose flour
  - 1 tsp. minced ginger
  - 3 cups of beef stock
- Makes 6 to 8 servings

Cut roast to fit in the inner pot of slow cooker. Boil roast with hot water and ginger for about 10 minutes. Drain beef.

Place peeled and cut carrots, sweet potato, tomato in slow cooker. Add soy sauce, sugar, vinegar, wine, beef stock and Worcester-shire sauce. Stir flour in evenly. Cook on auto for 5 to 6 hours.

## LEMON FISH FILLETS ON RICE

Makes 4 servings

- 4 skinless catfish fillets, about 4 oz. each
- 1 fresh lemon
- 1 oz. fresh basil leaves
- 1 cup of white rice

- 1 cup water
  - 1 tsp. melted vegetable margarine
  - 1 tsp. olive oil
- Salt to taste

Marinate fish fillets with salt, white wine and margarine. Place in refrigerator for about 30 minutes.

Rinse rice with water. Add rice and a cup of water in slow cooker. Stir lightly with salt and olive oil. Place marinated fish fillets over rice, cover fillets with 4 lemon slices. Add fresh basil leaves on top of filets. Cook on auto for 5 to 5 ½ hours until rice is moist.

## AROMA COFFEE CUSTARD

- 3 lightly beaten eggs
  - ½ cup of sugar
  - 1 tsp. instant coffee
  - 2 tsp. hot water
  - 1 tbs. chocolate syrup
  - 1 cup half and half milk
- Makes 4 servings

Combine eggs, milk, sugar, and chocolate syrup in a 1 ½ quart souffle dish. Stir well.

Combine instant coffee powder with 2 tsp. of water and mix well. Add coffee solution to the souffle dish and cover the dish with foil. Add 2 cups of water to the slow cooker inner pot. Place the souffle dish in the center of inner pot. Use a small dish under if the souffle dish is lower than water line. Cook on high for 4 ½ to 5 hours. When done, carefully take out the souffle dish and serve.

# LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in 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.. \$6.00 for shipping and handling charges to Aroma Housewares Company. Please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on 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 they may vary from state to state and does not cover areas outside continental United States .

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