

AROMA[®]

5 Quart Slow Cooker



Instruction Manual

Model ASC-615S

Congratulations! Your **AROMA** Slow Cooker will be an attractive addition to your home, while delivering superior quality to your family and friends.

Please read the following instructions carefully before your first use.



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IMPORTANT SAFEGUARDS

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

1. Read all instructions before using your slow cooker.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any other parts of the slow cooker in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with 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. Unplug appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Never place the ceramic pot directly on a heated surface. This could cause the pot to crack.
11. To disconnect, turn the unit off and remove the plug. Always disconnect from the base of the plug and never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot food, water or any other liquids.
13. The glass lid and ceramic pot are fragile. Handle them with care.
14. Never put cold water in a heated ceramic pot as the pot may crack.
15. Never cook directly in inner metal lining. Always use the removable ceramic pot.
16. Never turn the unit on when the ceramic pot is empty as this could cause a malfunction.
17. Never touch the exterior of the slow cooker during its operation or before it cools after turning the unit off.
18. Avoid sudden temperature changes, such as adding frozen foods into the heated ceramic pot.
19. Always keep the slow cooker dry, especially the inner metal lining.
20. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulating heat-resistant pad is recommended.
21. Do not use outdoors.
22. Do not use appliance for anything other than its intended use.
23. Carefully tilt lid away from you when uncovering to avoid scalding and allow water to drip into unit.
24. Do not cook on broken cook-top. If cook-top should break, cleaning solutions and spills may penetrate the broken cook-top and create a risk of electric shock.
25. Clean cook-top with caution. 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 noxious fumes if applied to a hot surface.

SAVE THESE INSTRUCTIONS
Product for household use only.

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.
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 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.

PARTS IDENTIFICATION



1. Glass Lid Cover
2. Removable Ceramic Pot
3. Metal Housing
4. Control Panel
5. Inner Metal Lining

HOW TO USE

Before First Use:

1. Read all instructions and important safeguards.
 2. Remove all packaging materials. Leave all warning labels intact.
 3. Make sure appliance and accessories are received in good condition.
 4. Tear up all plastic bags as they can pose a risk to children.
 5. Wash all accessories in warm soapy water. Rinse and dry thoroughly.
 6. Remove inner pot from slow cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to slow cooker. Wipe body and inner metal lining clean with a damp cloth. Dry completely before using.
 7. Always cook with the cover on and the ceramic pot in position. Remember that frequent removing of the cover delays the cooking time.
 8. When cooking a meat and vegetable combination, place the meat near the bottom within the ceramic pot.
 9. Unplug the slow cooker when cooking is complete. Before cleaning, allow to cool completely.
- **Do not use abrasive cleaners or scouring pads.**
- **Do not immerse the slow cooker, cord or plug in water at any time.**

WARNING:

- The ceramic pot cannot withstand the shock of sudden temperature changes.
- Do not use frozen meat or poultry in a slow cooker. Thaw any meat or poultry before slow cooking.

Setting the Temperature:

The AROMA slow cooker has a wrap-around heating element concealed in the unit. This element provides low, even temperature that makes lengthy cooking times possible without constant stirring or sticking.

LOW: Gently simmers food for an extended period of time without overcooking or burning. No stirring is required. Ideal for vegetable dishes and re-heating.

HIGH: Used for preparing dried beans and will cook food in half the time required for the low setting. Food will boil when cooked on the High setting. Occasional stirring of stews and casseroles will improve flavor. Food should be monitored when using the high setting.

KEEP WARM: Used for holding prepared recipes at a perfect serving temperature. This setting should only be used after a recipe has been thoroughly cooked. If food has been refrigerated, it must be heated on Low or High and then switched to Keep Warm. Never cook on the Keep Warm function.

HOW TO USE

Using Your Slow Cooker:

1. Prepare recipe according to instructions.
2. Place prepared food into the removable ceramic pot and cover with glass cover.
3. Plug the unit into wall outlet.
4. This slow cooker has 3 different settings: High, Low and Warm.
5. Cooking times differ by the amount of ingredients, room temperature and many other factors. Adjust the cooking time in reference to the final result. Repeatedly removing the glass cover will decrease the temperature in the ceramic pot.
6. Lift the glass cover away from you carefully. Remember there is steam trapped under the glass cover. When removing the cover, tilt so that the opening faces away from you to avoid being burned by the steam.
7. When finished, turn the unit off and unplug from the wall outlet.
8. Let ceramic pot and glass cover cool completely before washing.
9. The sides of the metal housing and the ceramic pot on the slow cooker get very hot. Use oven mitts or pot holders to remove the ceramic pot.
10. The removable ceramic pot can be used for serving the meal at the table.

* Slow cooker instructions and recipes will often refer to specifically using a high or low cooking setting. In order to use the low setting for this particular slow cooker, the cooking time must be greater than 6 hours.

Note:

The glass cover and the ceramic pot will be hot. Use a cloth or pot holder to hold them.

COOKING GUIDE AND TIPS

Always allow sufficient time for the food to cook. It is almost impossible to overcook food in the slow cooker, particularly when using the Low setting. Most of the recipes contained within this book can be cooked on either the Low or High temperature setting, however the cooking times will vary accordingly.

Adapting Cooking Times

See the guide below for suggested cooking times and settings when adjusting your favorite recipes from regular cooking to the slow cooker.

Traditional Recipe Time	Slow Cooker Recipe Time
15-30 minutes	4-6 hours on LOW
60 minutes	6-8 hours on LOW
1-3 hours	8-12 hours on LOW

Note: These times are approximate.

Liquid Amounts:

Very little liquid boils away in the slow cooker. It is advisable to use half of the liquid required for traditional recipes to compensate. If after cooking, the liquid content is excessive, remove the lid and operate the slow cooker on the high setting for 30-45 minutes or until the liquid reduces by the desirable amount.

Stirring Food:

Little or no stirring is required when using the Low or Keep Warm setting. When using the High setting, stirring at times will ensure evenly distributed flavor.

COOKING GUIDE AND TIPS

Basic Cooking Time Guide

Heat Setting	Low	High
3-4 Lb. Chicken	6-8 Hours	3-4 Hours
3-4 Lb. Pot Roast	6-8 Hours	4-5 Hours
3 Qt. Beef Stew	8-10 Hours	4-5 Hours
3 Qt. Chili	8-10 Hours	4-5 Hours
3 Qt. Vegetable Soup	6-8 Hours	3-4 Hours

*The cooking times given above should only be used as a guide. It is recommended that a thermometer be used to check the temperature to ensure the food is completely cooked.

1. For best results, the cover of the slow cooker should be centered on the ceramic pot. Do not remove the glass cover unnecessarily as this will result in heat loss.
2. Slow cooking retains most of the moisture in foods. If there is excessive liquid at the end of cooking time, remove glass cover, turn the control knob to High for about 30 to 45 minutes, to reduce the liquid by simmering.
3. For best results, the slow cooker should be at least half-full. If cooking soups or stews, leave a 2-inch space from the top of the ceramic pot to allow room for simmering.
4. Many recipes call for all day cooking but you can also prepare the recipe the night before by placing all ingredients in the ceramic pot, covering and refrigerating overnight.
5. Meat & poultry require at least 6 to 8 hours on the Low setting. Do not use frozen meat in the slow cooker. Thaw any meat or poultry before slow cooking.
6. Cook dried beans for 1-2 hours on high setting. Add remaining ingredients and cook on Low for the remaining time.
7. When cooking stews and casseroles, richer, more intensive flavors will develop when the initial steps are prepared by traditional methods, i.e. caramelizing the onions and browning the meat and spices first in a non-stick pan.

CAUTION:

- Do not use the ceramic pot if chipped or cracked.
- Do not operate the slow cooker without the ceramic pot in place.
- Do not place the hot ceramic pot onto a wet surface.
- Do not use frozen meats or foods in slow cooker. Always defrost first.
- Do not place the glass lid in oven or microwave.
- Never place water or other liquids into the inner metal lining of the slow cooker.
- Never immerse the slow cooker base, cord or plug of the slow cooker into water. (Ceramic pot and glass cover lid are dishwasher safe)

HOW TO CLEAN

1. Always unplug unit and allow to cool before cleaning.
2. Do not use abrasive cleansers. Simply wipe the exterior with a clean damp cloth and dry thoroughly. If a cleaning solution is used, apply to a clean cloth and not directly onto the slow cooker exterior.
3. Remove the ceramic pot and glass lid and wash in warm, soapy water using a mild household detergent. Rinse and dry thoroughly.
4. To soften stubborn, cooked on foods, fill the ceramic pot with warm, soapy water and allow to soak. Remove by lightly scrubbing with a nylon kitchen brush.
5. The ceramic pot and glass lid can be washed in the dishwasher. However care should be taken not to chip or crack the ceramic pot or glass lid.
6. Never immerse the slow cooker base, cord or plug in water or any other liquid. (Ceramic pot and glass cover lid are dishwasher safe)
7. Clean the metal housing only with a damp cloth. Do not immerse in water.
8. When storing your slow cooker, loosely coil the power cord. Do not wrap the cord around the unit.

RECIPES

Spinach Artichoke Dip

- 8 oz. of softened cream cheese
- 1/4 cup of light cream
- 1/3 cup of grated Parmesan cheese
- 1/4 tsp of garlic powder
- 8 oz. of frozen cut leaf spinach, thawed and well drained
- 1/2 oz of quartered artichoke hearts, rinsed
- 2/3 cup of shredded Monterey Jack cheese
- 1 cup of pre-prepared salsa mixture, canned or fresh

In a food processor, process the cream cheese, light cream, Parmesan cheese and garlic powder until smooth and creamy. Add the spinach and process until thoroughly mixed. Add the artichokes and process until coarsely chopped. Spoon the mixture into the slow cooker. Cover and cook on High for 1 to 1 1/2 hours until hot in the center. Sprinkle the top evenly with Monterey Jack cheese and spoon the salsa in a ring around the inside edges of the Stoneware. Cover and continue heating on High 15 minutes longer, or until the cheese is melted.

Vegetable Minestrone

- 4 cups of vegetable or chicken broth
- 4 cups of tomato juice
- 1 tbsp of dried basil
- 1/2 tsp of salt
- 1/2 tsp of dried oregano
- 1/2 tsp of pepper
- 3 medium carrots, sliced
- 3 medium celery stalks, chopped
- 2 medium onions, chopped
- 1 cup of sliced fresh mushrooms
- 3 garlic cloves, finely chopped
- 28 oz. or 2 cans of diced tomatoes, undrained
- 1-1/2 cups of uncooked rotini pasta
- Shredded Parmesan cheese, if desired

Mix all ingredients except pasta and cheese in slow cooker. Cover and cook on low heat setting 7 to 8 hours or until vegetables are tender. Stir in pasta. Cover and cook on high heat setting 15 to 20 minutes or until pasta is tender. Sprinkle each serving with cheese.

RECIPES

Traditional Baked Beans

- 4 cans of vegetarian baked beans, drained (28 oz. each)
- 1/2 medium onion, chopped
- 1 cup of barbecue sauce
- 3/4 cup of brown sugar
- 3 tbsp of ground mustard

Mix all ingredients. Cover and cook on low heat setting 4 to 5 hours (or high heat setting 2 hours to 2 hours 30 minutes) or until desired.

Cheese Dip

- 3/4 cup of butter
- 2 stalks celery, thinly sliced
- 1 medium onion, chopped
- 1 4-oz can sliced mushrooms, drained
- 3 tbs. flour
- 1 10-1/2 oz can cream of celery soup
- 1 5-to 6-oz garlic cheese roll, cut up
- 1 10-oz package chopped broccoli

In a small skillet, melt the butter and sauté the celery, onion and mushrooms. Stir in the flour. Place mixture into a lightly greased slow cooker and stir in remaining ingredients. Cover and cook on High stirring about every 15 minutes until the cheese is melted. Turn to Low for about 2 to 4 hours or until ready to serve. Serve with corn chips, cauliflower, broccoli, carrot sticks, celery and radishes.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in Canada. With proof of purchase this one-year warranty will be carried out through local retailers. Please contact the retail store where the merchandise was originally purchased.

If defective in material and workmanship, the retailer will either replace the product at no charge or provide a full refund.

For more information please contact

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