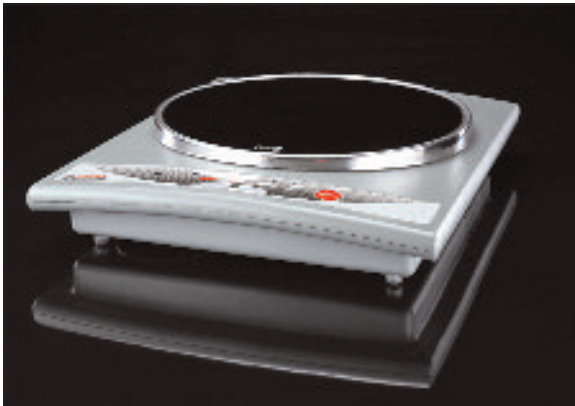


AROMA[®]
P R E S T I G E

*Electric
Halogen Range*



Instruction Manual &
Cooking Guide

Model: PHP-323

Congratulations on your purchase of the Aroma Prestige® Electric Halogen Range. It will surely become one of the most useful and versatile appliances in your modern kitchen.

Please read all instructions before your first use.

Published By:

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IMPORTANT SAFEGUARDS

1. 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 appliance itself in water or other liquid.
4. 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.
5. To avoid an electrical circuit overload, do not operate another high wattage appliance from the same circuit as the range. Halogen range should be operated on a separate circuit.
6. Avoid staring at the light source of the range for prolonged periods of time as it may pose a risk to the eyes.
7. Close supervision is necessary when the appliance is used near children. This halogen range is not intended for use by children.
8. Ensure power button is in OFF position prior to plugging into outlet.
9. Unplug from outlet when not in use and before cleaning. Always allow unit to cool completely before putting on or taking off parts, and before cleaning the appliance.
10. Do not use attachments other than those supplied or recommended by manufacturer. Using incompatible parts creates a hazard.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a gas or electrical burner or in a heated oven.
14. Do not use the appliance for other than intended use.
15. Do not use abrasive cleaners or scouring pads.
16. Use appliance on a dry, heat resistant and well-ventilated surface.
17. A fire may occur if the appliance is covered or in contact with flammable material, such as curtains, draperies, walls, paper, cardboard, plastic, etc when in operation.
18. Remove plug from outlet by firmly grasping the plug and pulling. Do not pull on the cord.
19. Clean the appliance regularly as a build-up of grease poses a fire hazard.
20. Never cook food directly on the glass top of range. Always use proper cookware.
21. Do not attempt to cut food in cookware while on the heated range.
22. The glass cook top of halogen range is fragile. Do not drop or hit it with any objects.
23. Never use plastic or aluminum foil on the halogen range.

SAVE THESE INSTRUCTIONS

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.
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.

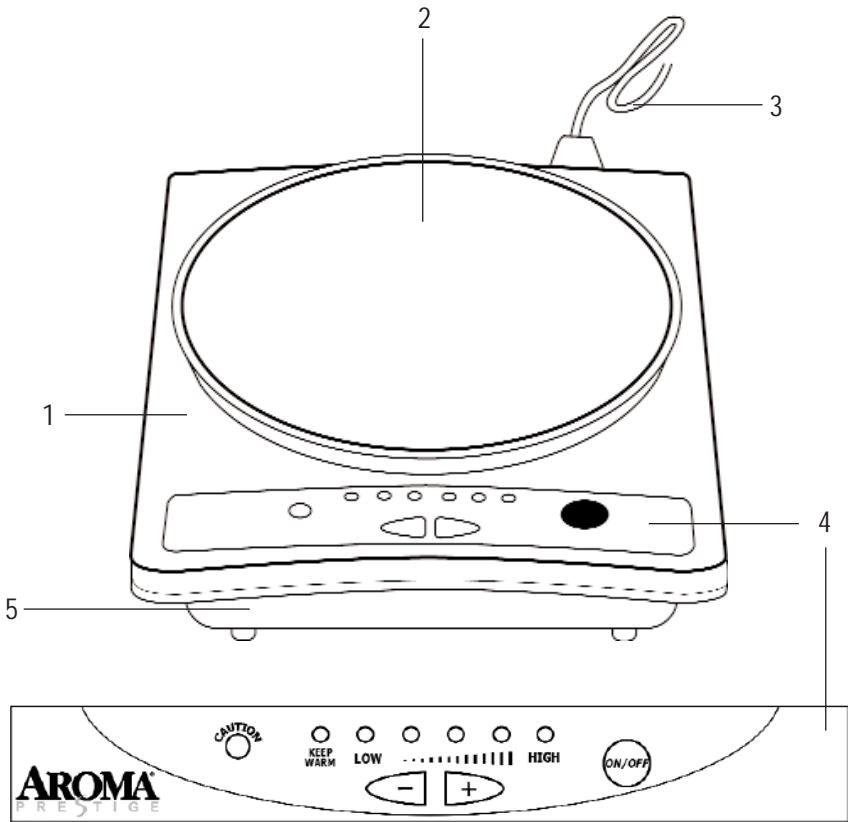
POLARIZED PLUG

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.

This appliance is for household use only.

PARTS IDENTIFICATION



1. Range body
2. Halogen cook surface
3. Power cord and plug
4. Control panel detail:
 - ON/OFF button
 - CAUTION light
 - KEEP WARM light
 - Power level selector: Press "+" for higher cooking temperature; press "-" for lower temperature
5. Range base

HOW TO USE

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. Place the range on a flat, sturdy, heat resistant counter or tabletop for use.
 - Do not use abrasive cleaners or scouring pads.
 - Do not immerse the Halogen Range in water.

Cookware For Use On This Range:

1. To ensure safety and maximum heat efficiency, the bottom of pots and pans should be flat and even for use with this range. See figure below. Stainless steel, nonstick, heat-proof glass and heat-proof ceramic cookware are suitable to use on the halogen range.
2. The diameter of the bottom of pots and pans should be within 1 inch of the diameter of the range's glass cooking surface to ensure safety.

CAUTION:

- Do not use any cookware that does not have a flat cooking surface.



How to Use:

1. Press the ON/OFF button to turn ON the range. Range will beep and the CAUTION light will blink indicating that power is ON.
2. Place the cookware over range.
3. The temperature can be adjusted from low to high by pressing the "-" or "+" button.
4. After cooking food, range can be set on "Keep Warm" mode to keep food from getting cold. Close supervision is necessary when using the "Keep Warm" mode.
5. Push ON/OFF button to turn OFF the range. The CAUTION light will blink as a warning that the range top is still HOT.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

1. Use a damp soft sponge or cloth to clean the glass cook top and range body. It is ok to use small amount of non-abrasive detergent.
2. If any syrup or sugary food spills on the glass cook top, turn OFF the range, allow it to cool, and clean it with a damp soapy sponge. Do not continue cooking as the sugary residue will scorch.
 - Do not use harsh abrasive cleaners or products that are not considered safe to use on nonstick coatings.
 - Do not immerse the Halogen Range in water.
 - Range is not dishwasher safe.

NOTE:

- The glass cook top should be cleaned thoroughly after each use to ensure the best performance of the range.

Storage:

1. Store the range in a cool, dry place.
2. To protect the glass top of range, do not stack any items on range when storing.

RECIPES

CREAMY CHICKEN WITH ANGEL HAIR PASTA

Makes 4 servings

- 4 boneless, skinless chicken breasts
- 1 cup sliced onions
- 2 shallots, sliced
- 2 tbsp olive oil
- 1/2 cup half and half or heavy whipping cream
- 1/4 cup finely chopped fresh tarragon
- 1 tsp salt
- 1/2 tsp pepper
- 1 tsp white wine
- 8 oz. cooked angel hair pasta

Heat olive oil in a skillet. Add chicken and cook at medium heat for 5 to 8 minutes per side or until golden brown. Remove chicken from skillet. Do not turn off the range. Add sliced onions, shallots and wine to skillet. Cook about 5 minutes.

Place chicken in the skillet. Fold chicken cutlets with half and half, salt, pepper and tarragon. Add 1/2 cup chicken stock if more juice is desired. Cook about another 6 minutes. Serve chicken and sauce over cooked angel hair pasta.

LIME FLAVORED POTATO WEDGES

Makes 4 servings

- 2 Russet potatoes
- 1/4 cup mayonnaise
- 1 tsp salt
- 1 tbsp fresh lime juice
- 1 tsp freshly ground black pepper
- 1 tbsp melted vegetable margarine

Cut potatoes into 1/2" thick wedges. Pat dry with paper towels. Heat vegetable oil in skillet at medium heat. Add vegetable oil. Pan fry potatoes for about 10 minutes or until both sides golden. Mix mayonnaise and lime juice to coat the potatoes. Cook for another 5 minutes or until done.

RECIPES

MARINATED SPICY SKIRT STEAK

Makes 4 servings

1-1/2 lbs. Skirt steak, trim off fat

Steak Marinade:

- 2 tsp cooking wine
- 2 tbsp olive oil
- 2 tsp brown sugar
- 2 tsp fresh ground pepper
- 2 jalapeños
- 2 tsp ground cinnamon
- 2 tbsp lime juice
- 1 tbsp light soy sauce
- 1/4 cup finely chopped garlic
- 1 cup finely chopped, seedless tomato
- 1/2 cup beef stock

Pat dry the skirt steak and trim off fat. Marinate steak with all ingredients in a large bowl and refrigerate for 2 hours. Heat skillet over high heat. Cook steak for 3 minutes per side. Add chopped garlic and tomato to skillet. Cook a few more minutes and add beef stock to simmer for about 2 minutes. When done, remove steak to cutting board and reserve the sauce in a small bowl. Slice steak thinly across the grain. Serve hot and top with sauce and chopped fresh cilantro.

SANTA FE CHICKEN WITH SALSA

Makes 4 servings

- 4 skinless, boneless chicken breasts
- 1/2 tsp red chili powder and salt
- 1 tbsp. cumin
- 2 tbsp lemon juice
- 1/2 tsp grated fresh ginger
- 1/2 jar of medium spicy salsa

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

RECIPES

GRILLED HERB-STUFFED CHICKEN

Makes 2 servings

- 1 quartered chicken with skin (including 2 legs and 2 thighs with wings)
- 1 tsp salt
- 2 tbsp finely chopped chives
- 1 tbsp finely chopped fresh rosemary
- 1 tsp ground black pepper
- 1/2 tsp dried thyme
- 2 tbsp melted vegetable margarine
- 1 tbsp light sour cream

Marinate chicken with salt, wine and black pepper and place in refrigerator for 30 minutes. Combine stuffing ingredients (chives, fresh rosemary, black pepper, dried thyme, melted vegetable margarine, sour cream) in a medium bowl, stir well. Take one spoon of stuffing mixture and stuff it under the skin of chicken. Leave the border of skin attached to chicken. Cook on medium heat about 10 minutes for each side. Turn to low heat and cook until the chicken is fully done. Serve hot with pasta.

MU-SHU PORK WRAP

- 1/2 lb. Lean pork tenderloin
- 2 eggs, lightly beaten
- 1 medium carrot
- 2 green onions
- 5 oz. bamboo shoots
- 1/4 cup soaked black mushrooms
- 2 tbsp Hoisin sauce
- 1/2 tbsp sugar
- 1 tsp soy sauce
- 4 warm Mandarin flour skins
- 2 tbsp vegetable oil

Cut pork and vegetables into matchsticks shreds. Marinate pork with soy sauce and cornstarch. Heat vegetable oil in large skillet over high heat. Stir fry green onions and pork for about 3 minutes until pork turn white. Remove cooked pork. Add the rest of vegetables to the skillet and stir fry for about 5 to 7 minutes then pour in the beaten eggs. Combine pork and vegetables. Add 1 more tsp of vegetable oil if needed. Season with Hoisin sauce, salt and sugar to taste and stir fry for another 1 minute or until ingredients are fully cooked. Wrap Mu-Shu with warm, thin flour tortilla and serve hot.

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 payable to Aroma Housewares Company. Before returning an item, 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 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.

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