AID-507

AROMA PROFESSIONAL™

Instruction Manual
Induction Cooktop

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 can be found online. Visit **www.AromaCo.com/Support**.



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 90% 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 coookware isn't in place, the cooktop will not begin to heat.
Even Heating:
Since induction directly heats the iron in cookware rather than transferring heat to the cookware, heat is evenly distributed along the bottom of the pan for deliciously cooked meals.
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 meats while bringing out the rich flavor of garlic, onions and other flavorful vegetables. The "Boil" 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.AromaTestKitchen.com

www.facebook.com/AromaHousewares

www.twitter.com/AromaHousewares

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Aroma Housewares Co.
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www.AromaCo.com
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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
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
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:

1-800-276-6286
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: _____

NOTE

- Proof of purchase is required for all warranty claims.

RECIPES

Lime-Flavored Potato Wedges

Ingredients

2	Russet potatoes
¼ cup	mayonnaise
1 teaspoon	salt
1 tablespoon	lime juice
1 teaspoon	freshly ground black pepper
1 tablespoon	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
1	15-ounce can lima beans, drained of juices
1	15-ounce can fresh corn kernels, drained of juices
1 teaspoon	lemon juice
½ 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.

For additional recipes, or even to submit your own, visit our website at **www.AromaCo.com**!

IMPORTANT SAFEGUARDS

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

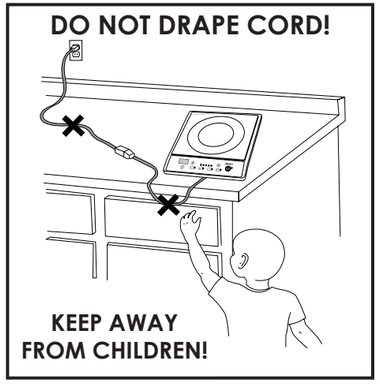
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against electrical shock, do not immerse the cord, plug or the appliance itself in water or any other liquid.
5. 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, exercise caution to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
9. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
10. Do not use outdoors.
11. Do not allow the power cord 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 its intended use.
14. Extreme caution must be used when moving the appliance containing hot oil or other hot liquids.
15. To disconnect, turn any controls to “Off,” then remove plug from the outlet.
16. Use only with a 120V AC power outlet.
17. Always unplug from the base of 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 solutionst or spills may leak through cracks and create a risk of electric shock. Contact Aroma® customer service immediately if this occurs.
19. If the cooktop surface is cracked, turn off the appliance immediately to avoid the possibility of electric shock and contact Aroma® customer service.
20. Metallic objects such as knives, forks, spoons and lids should not be placed on the cook top to avoid heating.
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 this appliance.
23. Any other servicing should be performed by Aroma® Housewares or an authorized service representative.
24. NOTE: This equipment has been tested and found to comply with the limits for a consumer ISM equipment, pursuant to Part 18 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.
25. 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 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.
26. This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

SAVE THESE INSTRUCTIONS

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.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

RECIPES

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	jalapeños
2 teaspoons	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 3 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

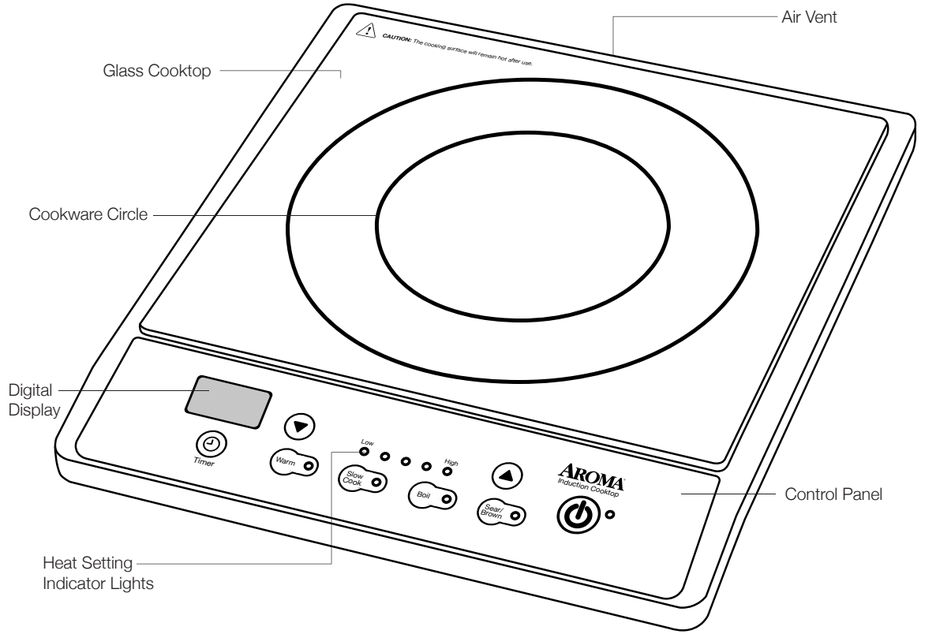
Pat chicken dry and marinate with lemon juice, ginger, garlic and chili powder. Bring a cast iron skillet to medium heat. Cook chicken for 15 minutes per side or until cooked. Slice the chicken into strips and serve with salsa, freshly chopped cilantro and steamed corn.

For additional recipes, or even to submit your own, visit our website at **www.AromaCo.com**!

TROUBLESHOOTING

Error Code	Potential Causes	Solutions
“E0”	Circuit error occurred.	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 CustomerService@AromaCo.com for repair service.
“E1”	No cookware is in place or the cookware being used is not induction-ready.	Make sure cookware being used is induction-ready. Refer to “Selecting the Right Cookware” on **page 4** for an overview of induction-ready cookware.
“E2”	Sensor may be disconnected or short circuited.	Please contact Aroma® customer service toll-free at (800) 276-6286 or through email at CustomerService@AromaCo.com for repair service.
“E5”	Main sensor is disconnected or short circuited.	Please contact Aroma® customer service toll-free at (800) 276-6286 or through email at CustomerService@AromaCo.com for repair service.
“E6”	Cookware temperature is too high.	Turn off the induction cooktop to let it cool down. Once cooled, turn it on again and proceed as normal.

PARTS IDENTIFICATION



Control Panel

The POWER Button turns the induction cooktop on once it is plugged in.

Sear/ Brown — The SEAR/BROWN button is great for searing meats and stir-frying vegetables.

Boil — The BOIL button heats water to a boil quickly for a variety of kitchen needs.

Slow Cook — The SLOW COOK button sets to slow cook for 1 to 8 hours for delicious roasts and stews.

Warm — The WARM button is perfect for serving and re-heating.

The ▲ button increases the heat or time setting.

The ▼ button decreases the heat or time setting.

Timer — The TIMER button allows for cooking time to be set.

SELECTING THE RIGHT COOKWARE

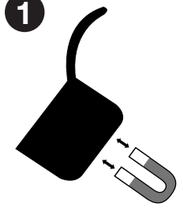
Induction cooking will only work with induction-ready cookware. For cookware to be induction-ready, it must contain iron. Induction is ideal for:

✓ **Cast Iron** ✓ **Enameled Cast Iron**

✓ **Magnetic Stainless Steel** ✓ **Magnetic Anodized Aluminum**

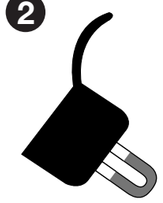
Is My Cookware Induction-Ready?
A common refrigerator magnet makes a great testing tool.

1



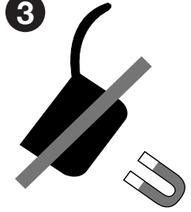
Place a magnet against the bottom of the cookware.

2



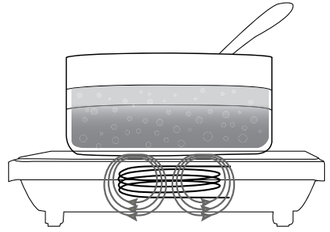
If the magnet sticks solidly, your cookware is induction-ready.

3



If the magnet doesn't stick, your cookware is not induction-ready.

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.

NOTE

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

TROUBLESHOOTING

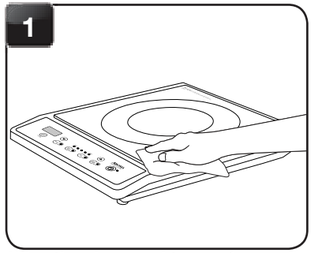
Before calling customer service, many potential issues can be resolved by following these helpful hints:

Problem	Potential Causes	Solutions
The induction cooktop will not turn on.	Cookware is not placed correctly on the induction cooktop.	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.
The cooktop is not able to maintain a boil or is heating slowly.	Improper cookware is being used.	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.
Areas of discoloration appear on the induction cooktop.	Food spilled on the induction cooktop was not properly cleaned.	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.

TO CLEAN

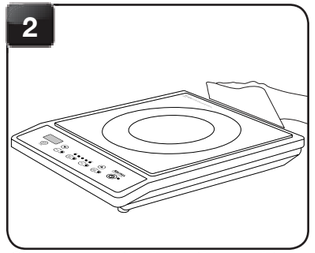
Always unplug the induction cooktop and allow it to cool completely before cleaning. The induction cooktop should be cleaned after every use.

1



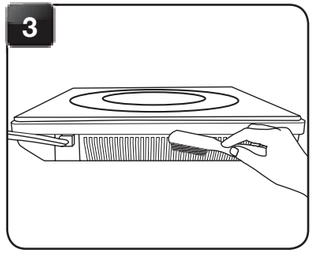
Wipe the glass cooktop surface and control panel clean with a soft, damp cloth.

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 cake on. 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 1-800-276-6268, 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 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.

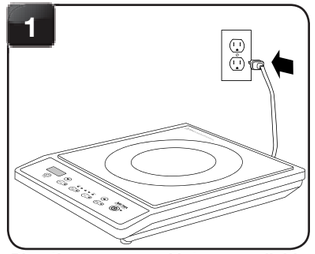
BEFORE FIRST USE

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.

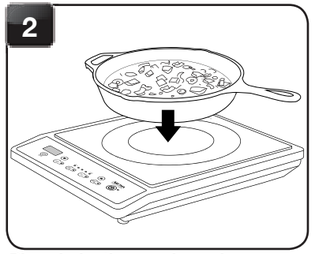
NOTE

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

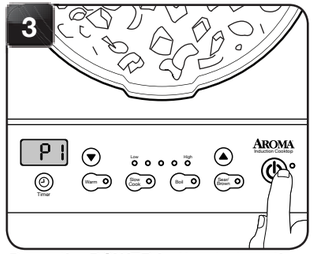
TO COOK WITH INDUCTION



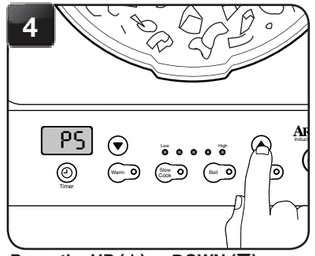
Plug the power cord into an available power outlet. The unit will “beep” to indicate it is receiving power, but will not turn on.



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



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.”



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

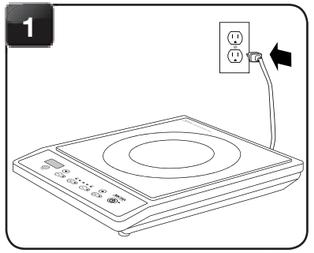
- If the cookware being used is not induction-ready, the digital display will show an “E1” error message. For an overview of error messages, see “Troubleshooting” **on page 14**.
- The fan may become fairly loud during operation, however this is normal and should not be cause for concern.
- If cookware 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 8 hours have passed as a safety measure.

HELPFUL HINTS

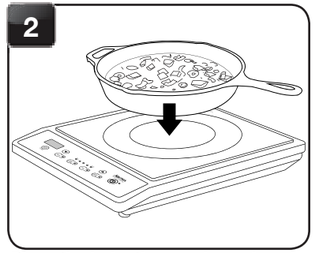
- For an overview of induction-ready cookware, see “Selecting the Right Cookware” on **page 4**.

TO USE THE SLOW COOK SETTING

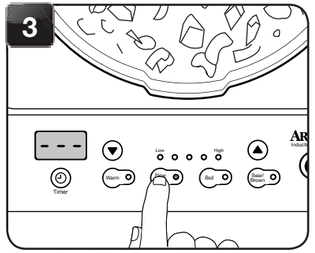
Use this setting to “Slow Cook” delicious roasts, stews and more.



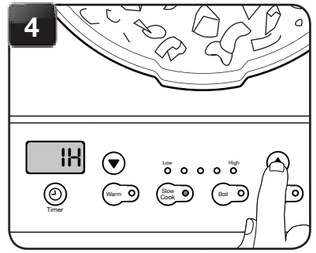
Plug the power cord into an available power outlet. The unit will “beep” to indicate it is receiving power, but will not turn on.



Place the induction-ready cookware with the food needing to be slow cooked onto the cookware circle.



Press the POWER button to turn the induction cooktop on and then press the SLOW COOK button. The light on the SLOW COOK button will illuminate and the display will show three dashes indicating that it is cooking.



To set a time, press the TIMER button. A time can now be set for 1 to 8 hours using the UP (▲) and DOWN (▼) buttons. Once the selected time has elapsed, the induction cooktop will “beep” five times and set to its “Warm” setting. Press the POWER button to turn the induction cooktop off.

NOTE

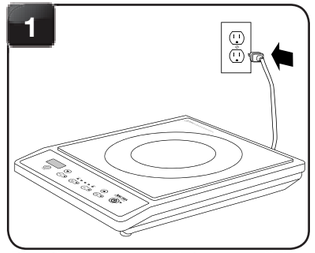
- The induction cooktop will shut off automatically after 8 hours have passed as a safety measure.
- If the cookware being used is not induction-ready, the digital display will show an “E1” error message.
- The fan may become fairly loud during operation, however this is normal and should not be cause for concern.

HELPFUL HINTS

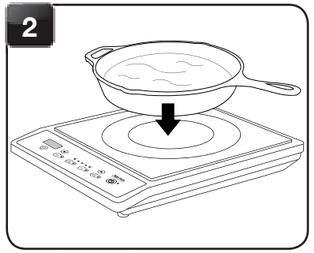
- For an overview of induction-ready cookware, see “Selecting the Right Cookware” on **page 4**.

TO USE THE BOIL SETTING

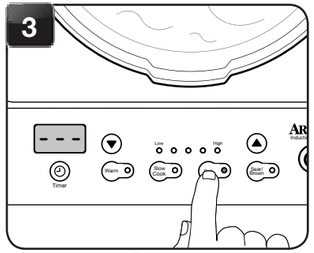
This setting quickly and safely heats water to a boil for a variety of kitchen needs.



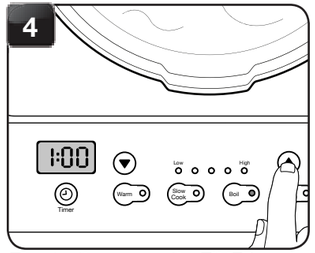
Plug the power cord into an available power outlet. The unit will “beep” to indicate it is receiving power, but will not turn on.



Place the induction-ready cookware with the water needing to be boiled onto the cookware circle.



Press the POWER button to turn the induction cooktop on and then press the BOIL button. The light on the BOIL button will illuminate and the display will show three dashes indicating that it is cooking.



To set a time, press the TIMER button. A time can now be set for 1 minute to 1 hour using the UP (▲) and DOWN (▼) buttons. Once the selected time has elapsed, the induction cooktop will “beep” five times and set to its “Warm” setting. Press the POWER button to turn the induction cooktop off.

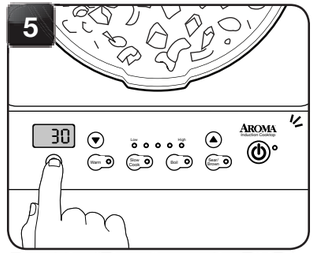
NOTE

- The induction cooktop will shut off automatically after 8 hours have passed as a safety measure.
- 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.

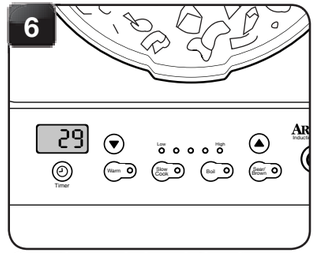
HELPFUL HINTS

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

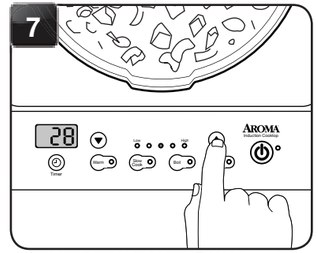
TO COOK WITH INDUCTION (CONT.)



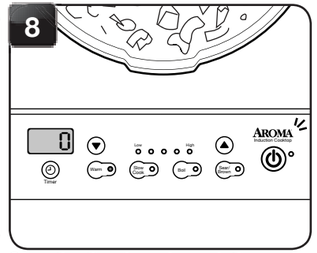
To set the “Timer,” press the TIMER button. The digital display will show a flashing “1” to represent one minute of cook time. Pressing the UP (▲) or DOWN (▼) buttons will adjust the cook time in one minute increments up to 8 hours.



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 to its “Warm” setting. Press the POWER button to turn the induction cooktop off.

NOTE

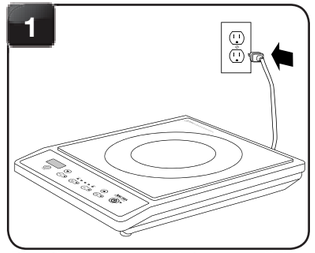
- Similar to your stovetop, the temperature reached by each setting will vary depending on the food being cooked and the type of cookware being used. Induction will heat much faster and have more immediate temperature changes than traditional stovetop cooking.
- It is not necessary to select a cooking 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.
- Any of the four cook function buttons may be pressed at any time. When pressed, the cooktop will switch to the chosen button’s function.
- If no time is set, the induction cooktop will shut off automatically after 8 hours have passed as a safety measure.

HELPFUL HINTS

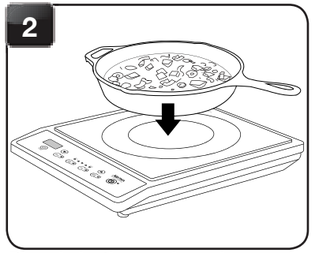
- Holding the TIMER button down will cause the time to set in 10 minute increments.
- To avoid scratching the glass cooktop surface, do not slide cookware off the induction cooktop. Cookware should be lifted on and off the cooktop.
- Once a time is set, pressing the POWER button will reset the unit back to an untimed cooking mode. Pressing the POWER button twice will turn the cooktop off.

TO USE THE WARM SETTING

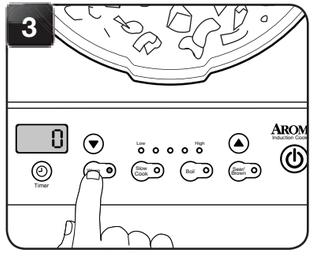
Your induction cooktop is also great for keeping food warm for serving with its "Warm" setting.



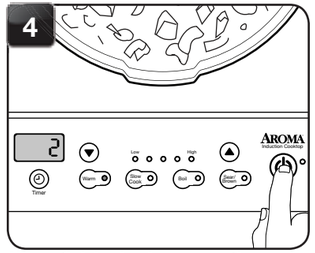
Plug the power cord into an available power outlet. The unit will "beep" to indicate it is receiving power, but will not turn on.



Place induction-ready cookware with fully cooked food onto the cookware circle.



Press the POWER button to turn the induction cooktop on and then press the WARM button. The digital display will show the number of hours the unit has been on Warm, beginning with 0.



When finished using, press the POWER button to turn the induction cooktop off.

NOTE

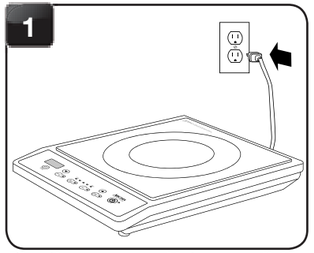
- The "Warm" setting is not intended to cook food, only to keep food that is fully cooked warm at a food-safe temperature.
- If the cookware being used is not induction-ready, the digital display will show an "E1" error message. For an overview of error messages, see "Troubleshooting" **on page 14**.
- The induction cooktop will shut off automatically after 8 hours have passed as a safety measure.
- The fan may become fairly loud during operation, however this is normal and should not be cause for concern.

HELPFUL HINTS

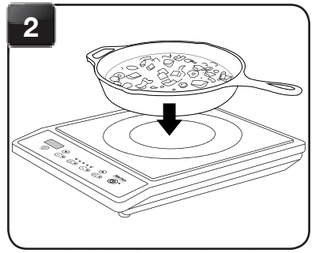
- For an overview of induction-ready cookware, see "Selecting the Right Cookware" on **page 4**.

TO USE THE SEAR/BROWN SETTING

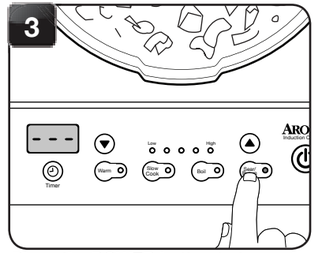
This setting is great for searing delicious meats and stir-frying flavorful vegetables.



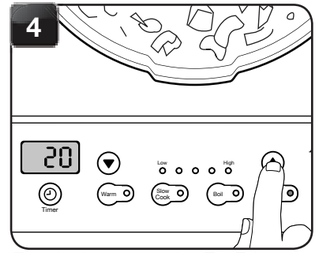
Plug the power cord into an available power outlet. The unit will "beep" to indicate it is receiving power, but will not turn on.



Place the induction-ready cookware with the food needing to be seared or browned onto the cookware circle.



Press the POWER button to turn the induction cooktop on and then press the SEAR/BROWN button. The light on the SEAR/BROWN button will illuminate and the display will show three dashes indicating that it is cooking.



To set a time, press the TIMER button. A time can now be set for 1 to 20 minutes using the UP (▲) and DOWN (▼) buttons. Once the selected time has elapsed, the induction cooktop will "beep" five times and automatically turn off. Press the POWER button to turn the induction cooktop off.

NOTE

- The induction cooktop will shut off automatically after 8 hours have passed as a safety measure.
- 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.

HELPFUL HINTS

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