AROMA®

Stainless Steel Roaster Oven & Enamel Buffet Server



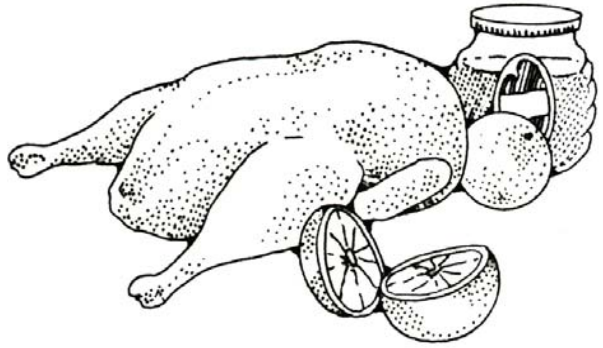
Instruction Manual & Cooking Guide

Model Number: ART-618SBE/E

Congratulations on the purchase of your AROMA Roaster Oven & Buffet Server!

Your new Roaster Oven is one of the most versatile, efficient, and economical cooking appliances in your modern kitchen. With this AROMA Roaster Oven, you can prepare meats or vegetables, bake breads or cakes, steam seafood or cook your homemade soups or stews in a convenient and healthy manner. The Roaster Oven is portable, easy to use, and a great way to save energy.

Enjoy your wonderful AROMA Roaster Oven.



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San Diego, CA 92121
USA

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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 first use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the appliance, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance is not intended for use by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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.
7. The use of accessories or attachments not supplied by the appliance manufacturer may result in fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
10. Do not place on or near a hot burner or in a heated oven.
11. Extreme caution must be used when using or moving an appliance containing hot oil or other hot liquids.
12. Do not use the appliance for other than intended use.
13. Do not clean with metal scouring pads as pieces may break off and come in contact with electrical parts, creating a risk of electric shock.
14. Be sure to use on a heat resistant and even surface. Keep at least 4 inches away from walls and other flammables in a well-ventilated area.
15. Prior to plugging appliance into the wall outlet, ensure temperature control is set to the "OFF" position. To disconnect, turn the temperature control to the "OFF" position then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

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.
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 table top where it can be pulled on by children or tripped over unintentionally.

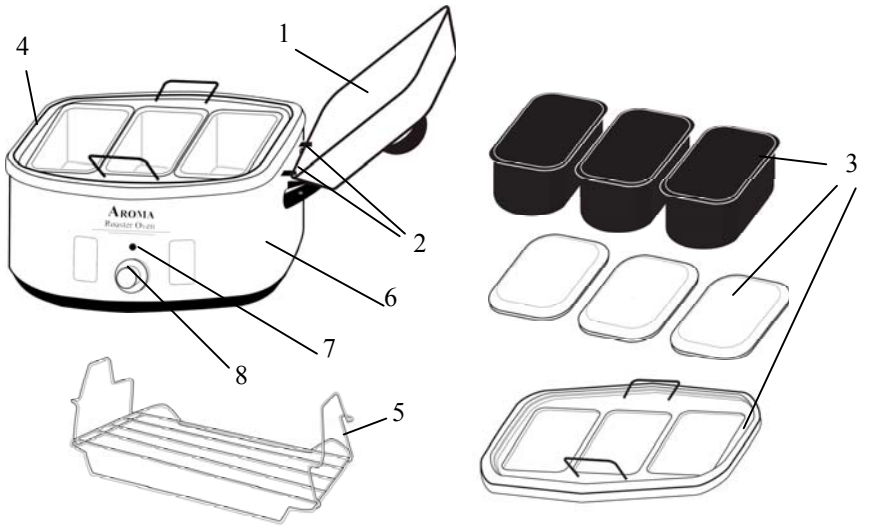
POLARIZED PLUG

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 intended for household use only.

PARTS IDENTIFICATION



1. **Lid:** Includes assembling package of lid, lid handle & 2 screws
2. **Lid Holder:** Convenient lid latches prop lid open.
3. **Buffet Server:** Includes 3 serving trays and 1 frame that rests on top of the inner cooking pan.
4. **Removable Cooking Pan:** The cooking pan can be removed for easy cleaning after each use.
5. **Reversible Rack**: The rack permits easy placement or removal of food from the cooking pan and allows grease to drain from food during the cooking process. The rack can be inverted for steaming.
6. **Roaster Oven Body:** It is heated with an electrical band heater surrounding the side wall to provide a “ring of heat” for uniform heating.
7. **Indicator light:** It indicates that the roaster oven is on and that the preset temperature is being reached and maintained.
8. **Temperature Control**: The temperature control automatically controls oven temperature at the set level.

BEFORE FIRST USE

Please read and complete all of these steps prior to using your Roaster Oven/Buffet Server for the first time.

CLEAN

1. Remove all packaging materials.
2. Wash the roasting pan, lid, buffet server, frames, trays, and lids with warm soapy water using a sponge or dishcloth.
3. Rinse thoroughly to remove soap residue.
4. Wipe body clean with a damp cloth.

- **Do not use abrasive cleaners or scouring pads.**
- **Do not immerse the appliance in water at any time.**

PRE-HEAT

Due to the manufacturing process, smoke and odor may be emitted during the first few uses. This is normal and is not harmful to you or the product. We recommend pre-heating the Roaster Oven to eliminate the smoke and odor.

1. Ensure temperature control is set to the "OFF" position and plug into a 120V AC outlet.
2. Pre-heat the oven for 30 minutes at 400°F or until smoke and odor no longer exist.
3. Turn the temperature control to the "OFF" position, remove the plug from wall outlet, and allow the oven to cool.

HELPFUL TIPS

1. Your Roaster Oven has been designed to utilize everyday recipes. Keep in mind that temperature and times may vary. We recommend checking your meals two to three times during operation to ensure ideal cooking results.
2. Always pre-heat the oven unless recipe specifies otherwise.

Note:

- The indicator light will shut off when the oven has reached the selected temperature.

HOW TO USE ROASTER OVEN

1. Place the cooking pan into the oven body. Place the lid on the cooking pan.
2. Set the temperature dial to the “OFF” position.
3. Plug in the power cord.
4. Preheat Roaster Oven to desired temperature. The indicator light will shut off when the oven has reached the selected temperature.
5. Place food into the cooking pot and replace lid.
6. When finished cooking, turn the temperature dial to the ”OFF” position and unplug the unit.

NOTE:

- The indicator light will shut off when the oven has reached the selected temperature.
- During operation the light will turn on and off indicating the proper temperature is being maintained.
- Repeatedly removing the lid will result in heat loss and will increase cooking time.

CAUTION:

- Never place food or liquid directly into the oven body.
- Do not overfill the roasting pan.
- Keep clear of steam vents located on the lid to prevent burns. When removing the lid, carefully lift lid so steam escapes away from you.

HOW TO USE BUFFET SERVER

1. Fill the Roaster Oven cooking pan with water. Make sure the water level does not touch the bottom of the serving trays.
2. Plug in the power cord, set temperature to 350°F and turn timer to “Stay On” position. Cover the Roaster Oven with lid and heat for about 30 to 35 minutes or until the water is boiling.
3. Remove the lid. Place buffet server frame on top of the cooking pan. Next, place serving trays with hot food on the frame to keep warm.
4. Reduce the temperature to 250°F.
5. Check water level in the Roaster Oven and add more water if necessary.
6. When finished serving, turn temperature control to “OFF” position and carefully remove serving trays and frame from your Roaster Oven. Empty the water left in cooking pot when the oven is completely cool, then clean accordingly.

Note:

- The storage lids can be used when keeping leftover food in trays in the refrigerator.

Caution:

- Do not place the storage lids on the trays when they contain hot food. Always allow food to cool first, then place the lids on top for storage in the refrigerator.
- Never cook with the storage lids on. These lids are for storage purposes only and will not withstand very hot temperatures.

HOW TO CLEAN

After Use:

1. Set the temperature dial to the “OFF” position.
2. Disconnect the plug from the wall outlet
3. Allow the unit and accessories to completely cool.

To Clean Oven & Buffet Server:

1. Wash the cooking pan, lid, buffet server frame, and trays with warm soapy water using a sponge or dishcloth.
2. Rinse thoroughly to remove soap residue.
3. Wipe body clean with a damp cloth.

- **Do not immerse the appliance in water at any time**
- **Do not use abrasive cleaners or scouring pads.**

Note:

- Buffet frame and trays are dishwasher safe. Do not let the different pieces touch as they may become scratched.

COOKING TIPS & INSTRUCTIONS

ROASTING:

Roasting in your AROMA Roaster Oven will produce moist and tender meats. As a rule of thumb, you may use the same temperature and cooking time as a conventional oven at 400°F for cooking lamb, pork and poultry, and 350°F for cooking beef and ham, for 20-30 minutes.

1. To sear the meat before roasting, coat the surface of the cooking pan with butter or margarine. Cover with the lid and sear meat on each side for 5-10 minutes or until lightly browned.
2. For the best browning result on poultry, brush melted margarine or honey evenly over the skin before roasting. Follow roasting chart directions to cook. For the last 30-45 minutes, increase temperature 20-50° for additional browning if needed.
3. If you would like to add liquid, such as beer, to enhance flavor, do so during the last 30 minutes.
4. Since the thickness and condition of the meat may vary, you should check the meat 10 to 15 minutes before the finishing time to ensure best results.
5. To ensure that the meat is cooked to your preference, use a meat thermometer to measure the temperature prior to serving. Suggested meat temperatures are 140°F for rare, 160°F for medium and 170-180°F for well done. For your safety, please remember that pork should always be cooked well done.
6. Before roasting poultry or meat with high fat content, add 2 cups of water to the bottom of the cooking pan. This prevents cooking grease from collecting in the bottom of the pan and causing smoke.
7. The roasting times in the chart are approximated and should be used only as a guideline. Several factors may affect the actual cooking times like meat temperature, thickness, bone content, ingredients of stuffing, etc.

ROASTING CHART:

	Oven Temp.(°F)	*Min./lb.*	*Approx. Time*
Poultry			
Whole Turkey, 10-17lb	350-400	13 to 18	2 to 3½ hrs.
Whole Turkey, 18-22 lb.	350-400	12 to 16	3 to 4½ hrs.
Whole Chicken, 4-6lb.	350	15 to 18	1 to 1½ hrs.
Whole Duck, 4-6lb.	400	18 to 24	1¼ to 3 hrs.
Beef/ Pork/ Lamb			
Beef, 3-5lb.	325	15 to 20	¾ to 1¾hrs.
Pork, 3-5lb.	325	20 to 35	1 to 2¼ hrs.
Lamb, 5-8lb.	325	20 to 20	1½ to 3½ hrs.
Ham, 6-10lb.	325	15 to 25	1½ to 3½ hrs.

Note: This cooking guide is for your reference only. Adjust temperature and time as necessary. Do not overfill the Roaster Oven while cooking.

SLOW COOKING:

Because of the circular heating system, your Roaster Oven has become a great slow cooker for your favorite soups and stews.

1. For better flavor, meat and certain ingredients, such as garlic, can be browned first in the roaster at 425°F for 30-45 minutes. Then add vegetables, liquids and other ingredients for slow cooking.
2. While slow cooking, always keep the lid on to avoid losing water. Stirring is not necessary.

BAKING:

Your AROMA Roaster Oven can bake your favorite cakes, pies, breads, pizzas and casseroles to perfection. Always preheat the oven at 400°F for 20 minutes.

1. Place food on cooking pan or foil for convenience and better results.
2. For even baking, use rack and place foods in the center of the rack.
3. Packaged convenience foods can be heated up in your roasted oven. Follow packaged directions for temperature and time.

BAKING CHART:

	Oven Temp.(°F)	***Approx. Time***
Bread	375	45 to 75 min.
Pie	375	45 to 60 min.
Cake	325	45 to 60 min.
Cookies	375	10 to 15 min.
Rolls	375	15 to 20 min.
Muffins	400	20 to 25 min.

STEAMING:

Steaming is the easiest and healthiest way of cooking. Due to the temperature range and oval shape design, your Roaster can serve as an ideal steamer.

1. Using the rack, place foods in the heatproof dish and place in the center of the oven.
2. Add the proper amount of water to the cooking pan. Always cover with the lid while cooking.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase.

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. $8.00 for shipping and handling charges payable 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 may vary from state to state.

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