AROMA®



instruction manual

ART-732SBH

Roaster Oven

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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 any hot metal surfaces. Use the handles or knobs.
3. To protect against electric shock, do not immerse the appliance, power cord or plug in water or other liquid. See instructions for cleaning.
4. Close supervision is necessary when any appliance is used near children. This appliance is not intended to be used by children.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or removing parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® Customer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Aroma® Housewares, may result in fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let the power cord touch hot surfaces or hang over the edge of a counter or table.
10. Do not place on or near a hot gas or electric 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 appliance for other than intended use.
13. Do not clean with metal scouring pads. Pieces may break off the pad and touch electrical parts, creating a risk of electric shock.
14. Be sure to use on a dry, level and heat-resistant surface.
15. Prior to plugging appliance into the wall outlet, ensure the temperature control dial is set to the MIN position. To disconnect, turn the dial to the MIN position, and then remove the plug from wall outlet.
16. Keep at least 4 inches away from walls and other flammables in a well-ventilated area.
17. Do not store any materials, other than those accessories recommended by Aroma® Housewares, in this oven when not in use.
18. Use only with a 120V AC power outlet.
19. The roaster oven should be operated on a separate electric circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
20. Always make sure the outside of the enameled cooking pan is dry prior to using. If the cooking pan is returned to the roaster oven when wet, it may damage or cause the product to malfunction.
21. To reduce the risk of electric shock, cook only in the removable enameled cooking pan provided.
22. Oversized foods or metal utensils must not be inserted in the roaster oven as they may create a fire or risk of electric shock.
23. A fire may occur if the roaster oven is covered by or touching flammable materials, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
24. Do not cover any part of the roaster oven with metal foil. This will cause overheating of the roaster oven.
25. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
26. To disconnect, first turn the temperature control to the MIN position, then remove the plug from the wall outlet. Never pull on the power cord.
27. Do not use this roaster oven without the enameled cooking pan.

continued on next page>>

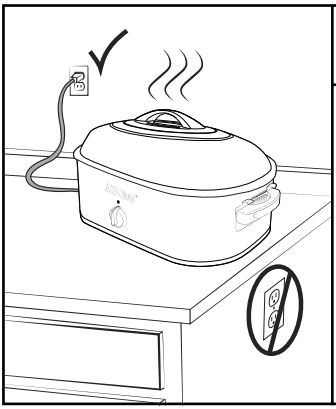
IMPORTANT SAFEGUARDS
(CONT.)

1. Use oven mitts when removing the enameled cooking pan, the roasting rack, and/or cooked food from the roaster oven.
2. Do not wrap or tie the power cord around the appliance.
3. Do not use oven bags with this appliance.
4. Some countertop surfaces are not designed to withstand the prolonged heat generated by certain appliances. Use only on a flat, heat-resistant surface.
5. Do not use this appliance to melt wax or any non-food use.
6. This appliance is not intended for deep frying food.

SAVE THESE INSTRUCTIONS

Short Cord Instructions

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.



WARNING

Spilled food can cause serious burns.

Keep appliance & cord away from children.

NEVER

- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.

Polarized Plug

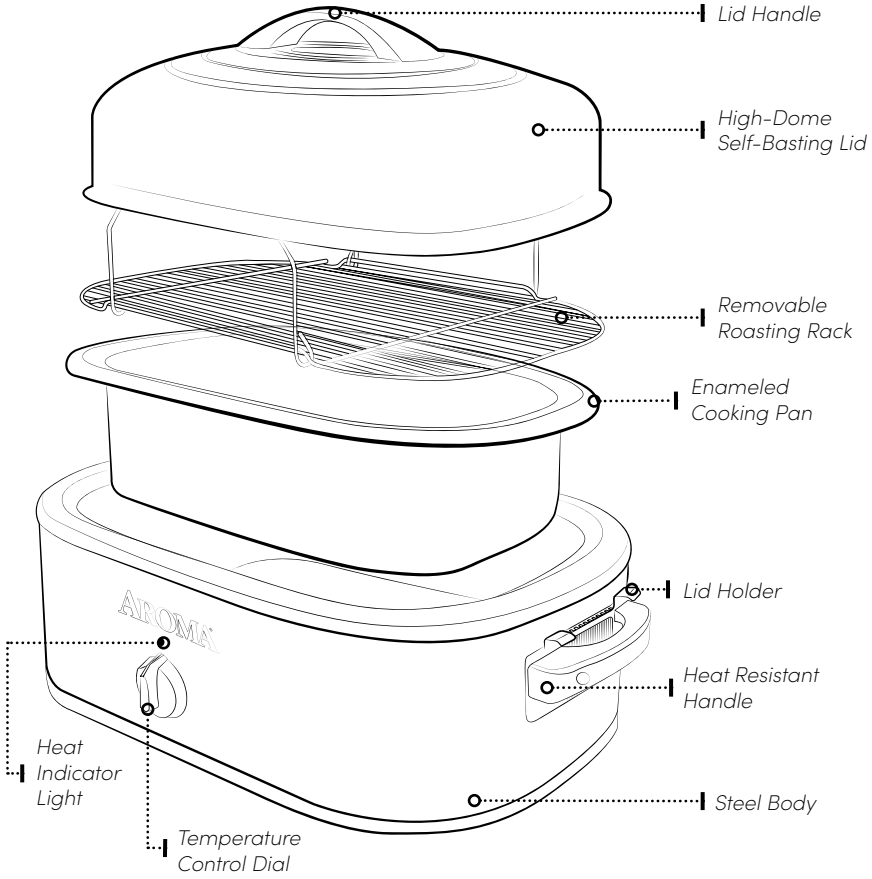
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.

Parts Identification



Controls/Functions

Temperature Control Dial
Turn the dial to the desired temperature to begin heating up to 450°F. To power the unit off, turn the dial to the MIN position.

Keep Warm
Sets the roaster oven to optimal serving temperatures.

Defrost
Thaws frozen foods at 275°F.

Consumer Safety Information ⚠

- This roaster oven is not intended for commercial, professional, or industrial type usage. This roaster oven is designed only for cooking food. It should not be used for melting wax. This appliance is designed, built, and intended for household use only.

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 and dispose of them properly as they can pose a risk to children.
4. Wash the removable cooking pan, lid, and all other accessories in warm, soapy water.
5. Wipe the roaster's body clean with a damp cloth.
6. Dry all parts and accessories thoroughly then reassemble for use.
7. Ensure that the temperature control dial is turned to the MIN position then plug the power cord into an available 120V AC outlet.
8. Heat the roaster oven on 400°F for 30 minutes or until smoke and/or odors have completely dissipated.
9. Once smoke and/or odors have ceased to emit, turn the temperature control dial to the MIN position then remove the plug from the wall outlet. The roaster oven is now ready for use.

To Clean

1. Turn the temperature control dial to the MIN position then remove the plug from the wall outlet.
2. Allow the unit to completely cool.
3. Wash the removable cooking pan, lid, and all other accessories in warm, soapy water.
4. Wipe the roaster's body clean with a damp cloth.
5. Dry all parts and accessories thoroughly then reassemble for next use.



Caution:

Never add water directly into the roaster oven's body without the cooking pan in place.

Note:

- Do not use harsh abrasive cleaners, steel wool or products that are not considered safe to use on enameled pan.
- Any other servicing should be performed by Aroma® Housewares.
- Due to the roaster oven's manufacturing process, it is normal for smoke and/or odors to be emitted during the first use.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

Helpful Hints:

For stubborn food stains, pour 4 cups of hot water into the cooking pan and allow it to soak for 30 minutes. After soaking, wash with warm, soapy water.

To prolong the life of the cooking pan, avoid cooking with concentrated acidic foods, such as tomato and lemon. These acids may react with the enamel coating and cause discoloration.

Roast & Braise

1. Place the cooking pan into the roaster oven then place the lid on top securely.
2. Plug the power cord into an available 120V AC wall outlet.
3. Turn the temperature control dial to the desired temperature. The heat indicator light will illuminate.
4. Allow the roaster to preheat. The heat indicator light will turn off once the cooking pan has reached the selected temperature. During operation, the indicator light will turn on and off, indicating the input temperature is being maintained.
5. Once the roaster has preheated, open the lid using caution then carefully place the roasting rack into the cooking pan. Wear protective heat-resistant gloves to prevent injury as the roaster oven will be hot.
6. Place desired ingredients onto the roasting rack and cover with the lid.
7. When finished cooking, remove the food from the roasting rack, turn the temperature control dial to the MIN position then remove the plug from the wall outlet.

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Keep Warm

1. To keep foods at a ready-to-serve temperature after cooking, begin by following steps 1 through 6 of "Roast & Braise" above.
2. When finished cooking, turn the temperature control dial to ***Keep Warm***.
3. After serving, turn the temperature control dial to the MIN position then remove the plug from the wall outlet.

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Caution:

Before placing the cooking pan into the roaster, check that the cooking pan is dry and free of debris. Adding the cooking pan when wet may damage the roaster.

During and after use, the lid, cooking pan, and roasting rack will become extremely hot. Be sure to use the handle and wear protective heat-resistant oven mitts or gloves.

Always use caution when opening the lid while cooking as hot steam will escape and can cause scalding.

Note:

- Using a reliable meat thermometer to monitor your foods as they cook is crucial to obtaining delicious results, however, refrain from opening the lid too often to prevent heat loss and lessen total cook time.
- Always preheat the oven before placing ingredients inside, unless the recipe specifies otherwise.
- Food should not be left in the roaster on ***Keep Warm*** for more than 12 hours.

DEFROST

1. Place the cooking pan into the roaster oven.
2. Unwrap the frozen turkey and place it on the roasting rack.
3. Carefully place the roasting rack with the frozen turkey into the roaster oven.
4. Cover with the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Turn the temperature control dial to ***Defrost***. The indicator light will illuminate.
7. Monitor internal temperature with a reliable meat thermometer to ensure safe thawing. Avoid lifting the lid frequently to retain heat and reduce defrosting time. During operation, the indicator light will turn on and off, indicating that the temperature is being maintained.
8. When the internal temperature reaches approximately 130–150°F in the legs and thighs and 50–60°F in the breast, defrosting is complete. Wear heat resistant gloves, then carefully remove any remaining ice or liquid from the cooking pan, and use tongs to remove the giblet bag and neck, if included.
9. After defrosting, season the turkey according to your preference.
10. Adjust the temperature setting as needed and refer to the Roast & Braise section on page **7** to continue cooking until fully done.

Note:

- Use a reliable meat thermometer to monitor the internal temperature of your food from time to time.
- Minimize opening the lid during defrosting to avoid heat loss and extended cook times.
- Food should not be left in the roaster on ***Keep Warm*** for more than 12 hours.
- If defrosting large items like turkey, ensure internal parts are fully thawed and giblets and neck are removed before switching to roasting.
- Defrosting from frozen may take twice as long as roasting a thawed item. Plan accordingly.

Roasting & Baking
Guides

Food	Temperature	Cook Time Per Pound	Total Cook Time
Whole Turkey 10-28 lbs.	350°F-400°F	13-16 Min.	130-448 Min
Whole Chicken 4-8 lbs.	400°F-450°F	15-18 Min.	60-144 Min.
Whole Duck 5-10 lbs.	375°F-400°F	18-24 Min.	90-240 Min.
Beef 3-12 lbs.	325°F-375°F	15-20 Min.	45-240 Min.
Pork 3-12 lbs.	325°F-375°F	20-35 Min.	60-420 Min.
Lamb 3-12 lbs.	325°F-375°F	20-30 Min.	60-360 Min.
Ham 7-12 lbs.	325°F-350°F	22-26 Min.	154-312 Min.

Food	Temperature	Total Cook Time
Bread	375°F	45-75 Min.
Pie	375°F	45-60 Min.
Cake	325°F	45-60 Min.
Cookies	375°F	10-15 Min.
Rolls	375°F	15-20 Min.
Muffins	400°F	20-25 Min.

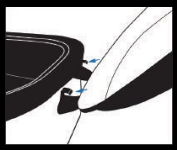
Caution:

To prevent food-borne illness, always make sure food is cooked thoroughly before serving.

Acidic foods, such as lemon and tomato, may react with the enamel cooking pan and cause discoloration. We recommend avoiding these ingredients in order to prolong the life of the cooking pan.

Note:

- To bake dishes using the roaster oven, simply pour batter and other desired ingredients into an oven-safe bowl or pan then place onto the roasting rack.
- Cooking times are approximate. Altitude, humidity, outside temperature, and ingredient thickness will affect cooking times.
- These guides are for reference only. Actual cooking times may vary.



- To use the built-in lid rest, attach the edge of the lid to the two hooks found above the handles on the roaster's body.

Recipes

Teriyaki Roast Chicken

1	whole chicken (about 4 lbs.)
½ cup	soy sauce
¼ tsp.	garlic salt
¼ tsp.	white pepper powder
¼ cup	dry sherry
¼ cup	sugar
1½ tsp.	honey
3 slices	fresh ginger root
3 tbsp.	water
1½ tbsp.	cornstarch

Pat the chicken dry with paper towels then place in a large bowl and set aside. Combine soy sauce, garlic salt, white pepper powder, dry sherry, sugar, honey, and ginger in a small saucepan on medium heat for 2-3 minutes. Mix together water with cornstarch then stir into the saucepan to thicken the sauce. Once thickened, remove the sauce from heat. Brush or coat the chicken with the sauce, being sure to get inside crevices. Cover with plastic wrap and refrigerate for 2 hours. Preheat the roaster to 325°F then place the chicken onto the roasting rack. Allow to cook for 1½ hours or until the chicken's internal temperature is 165°F then serve.

SERVES 4.

Vegetable Soup

6 tbsp.	peanut oil
3	small cabbages, cut into strips
2 cups	carrots, chopped
9	celery stalks, chopped
1 cup	green onion, chopped
4½ quarts	water
3 tsp.	sherry
3 tbsp.	soy sauce
--	salt and pepper, to taste

Coat the bottom of the cooking pan with oil and set the temperature to 275°F. Preheat the oil then add cabbage, carrots, celery, and green onions and sauté until softened. Stir in water, soy sauce, sherry, salt and pepper. Cover with the lid and simmer for 2½ hours then serve in heat-safe bowls.

SERVES 10-15.

Recipes

Roast Lamb

1	leg of lamb (5-6 lbs.)
1½	large onions, thinly sliced
5-6	garlic cloves, chopped
⅓ cup	extra virgin olive oil
½ cup	dry red wine
½ cup	light soy sauce
2½ tsp.	fresh thyme, chopped
--	salt and pepper, to taste

Combine all ingredients except the onions in a large bowl. Place the lamb into the bowl and coat with the marinade then cover with plastic wrap and refrigerate overnight. Place the roasting rack on top of the cooking pan and preheat the roaster oven to 325°F. Place the lamb on top of the roasting rack then arrange the onions on the lamb or surrounding the meat. Roast for 1½ to 3½ hours, or until the lamb's internal temperature is 145°F. Occasionally open the lid using caution and baste with the remaining marinade. After finished cooking, remove the lamb from the roaster and allow it to rest for 5-10 minutes before cutting and serving.

SERVES 4-6.

Beef Ribs

6 lbs.	beef ribs
3 tbsp.	olive oil
4	garlic cloves, minced
2 tbsp.	kosher salt
1 tbsp.	black pepper
1 tbsp.	fresh thyme, chopped
1 tbsp.	fresh rosemary, chopped
1 tsp.	sugar
½ tsp.	ground allspice
¼ tsp.	cayenne pepper

Place the roasting rack on top of the cooking pan and preheat the roaster oven to 250°F. Thoroughly mix garlic cloves, salt, pepper, thyme, rosemary, sugar, allspice, and cayenne pepper in a large bowl. Brush olive oil over the entire surface of the rib roast then massage in the dry rub. Place the rib roast on top of the roasting rack then cover with the lid and allow to roast for 2 hours. After 2 hours have passed, adjust the temperature to 400°F and roast for an additional 30 minutes then serve.

SERVES 8-12.

Recipes

Cauliflower and Carrot Casserole

2 cups	cauliflower, chopped
1 cup	carrots, chopped
1	12-oz. can cream of mushroom soup
⅛ tsp.	black pepper
½ cup	milk
1	2.8-oz. can crispy fried onions
--	salt, to taste

Place the roasting rack on top of the cooking pan and preheat the roaster oven to 350°F. Mix together the cauliflower, carrots, cream of mushroom soup, black pepper, and milk in a 1.5-quart casserole dish. Cover with tin foil, place the casserole on top of the roasting rack then cover with the lid. Allow the casserole to bake for about 30 minutes then remove the tin foil and top with a sprinkling of crispy fried onions. Adjust the temperature to 450°F and bake for another 5 minutes or until the onions are golden brown then serve.

SERVES 6-8.

Low-Fat Blueberry Oat Muffins

1	egg
2½ tbsp.	brown sugar
¼ cup	milk
½ tsp.	salt
1 tsp.	vanilla extract
½ cup	flour
¾ cup	oat bran
1½ tsp.	baking powder
2 cups	blueberries
1 tbsp.	vegetable oil

Place the roasting rack on top of the cooking pan and preheat the roaster oven to 400°F. Whisk together the egg, sugar, milk, salt, and vanilla extract in a large bowl. Once incorporated, stir in flour, oat bran, and baking powder. Mix until the batter becomes a thick consistency then stir in the blueberries. Grease a 6-cup muffin pan or line it with muffin liners then fill each muffin cup with the batter. Place the muffin pan on top of the roasting rack and bake for 18-20 minutes, or until the muffin tops are golden brown.

SERVES 6-8.

Notes

Notes

Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the date the customer takes possession of the product in the United States. For in-store purchases, this is the purchase date. For online or delivery orders, this is the delivery date.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

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 | CustomerService@AromaCo.com
M-F, 8:00am-4:00pm, Pacific Time

www.AromaCo.com
Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

Note:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!



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