AROMA®



instruction manual

ASP-600

Hot Pot
(shabu-shabu)

Questions or concerns about your Aroma product?
www.AromaCo.com/Support
1-800-276-6286

DISCOVER more of our products!



Digital Rice & Grain Multicookers



Rice & Grain Cookers



Electric Kettles



Indoor Grills



...and More!

AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

REGISTER YOUR PRODUCT

Registration is quick and easy.

Be notified of:
- new product releases
- new test kitchen recipes
- sales and promotions

...and more!

SCAN TO REGISTER
AromaCo.com/registration

/AromaHousewares

Published By:
Aroma Housewares Co. | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.
1-800-276-6286 | www.AromaCo.com
©2023 Aroma Housewares Company | All rights reserved.

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 metal or stainless steel surfaces.
3. To protect against electrical 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 by or 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, electrical 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 liquids.
12. Do not use the appliance for anything other than its 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. Use only on a level, dry and heat-resistant surface.
15. This appliance should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, this appliance may not operate properly.
16. This appliance is not intended for deep frying food.
17. To disconnect, turn the adjustable heat dial to OFF then remove the plug from the wall outlet.
18. Use only with a 120V AC power outlet.
19. This appliance is for household use only.
20. Always unplug the power cord from the plug gripping area. Never pull on the power cord.
21. Do not attempt to move the appliance while boiling or heating.

SAVE THESE INSTRUCTIONS

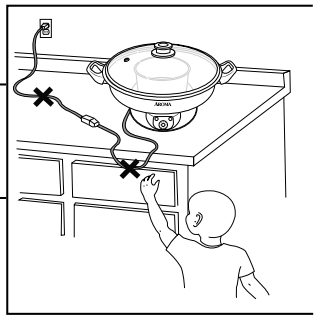
IMPORTANT SAFEGUARDS

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 countertop or tabletop where it can be pulled by children or tripped over unintentionally.
   c.) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord.

DO NOT DRAPE CORD!

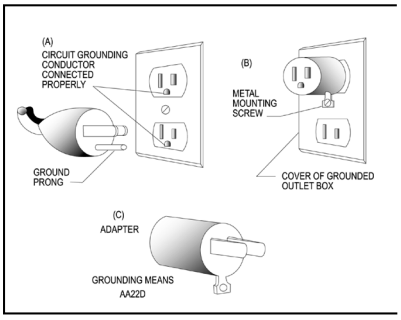
KEEP AWAY FROM CHILDREN!



Grounding Instructions

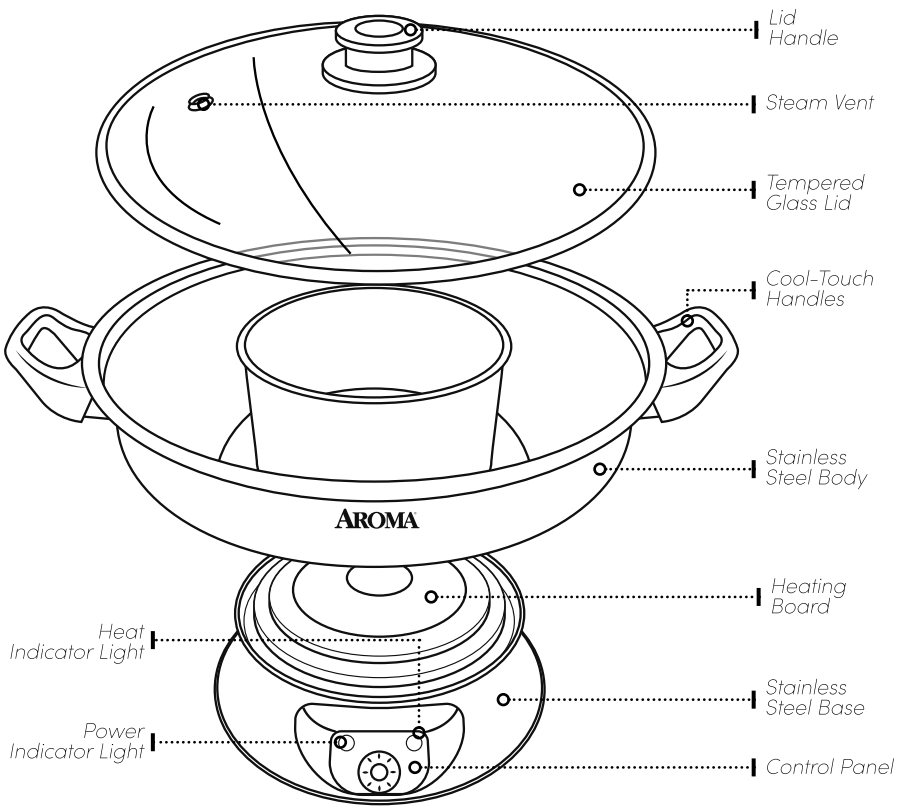
This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle.

The appliance has a plug that looks like Figure A. An adapter, Figure B, should be used for connecting Figure A plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in Figure C using a metal screw.



THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Controls/Functions

Adjustable Heat Dial

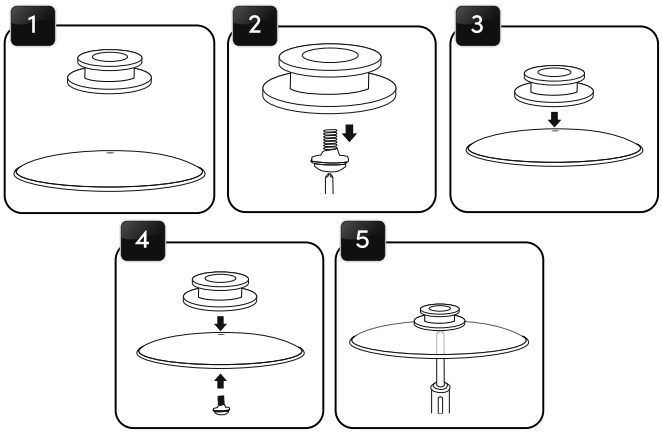
Manually set to desired temperature.
(warm ~ hot)

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 suffocation or choking risk to children.
4. Wash the cooking pot and glass lid in warm, soapy water. Rinse and dry thoroughly.
5. Wipe the surface of the base and heating plate with a clean, soft cloth.
6. Dry all parts thoroughly then reassemble for use.

Assembling The Lid

1. Locate the lid handle. The screw needed to assemble the handle to the lid has been screwed into the lid handle.
2. Using a Phillips screwdriver, unscrew the screw from the handle.
3. Place the handle on top of the lid, so that it lines up with the hole in the lid correctly.
4. Place the screw beneath the lid so that it fits correctly through the hole in the lid and into the handle.
5. Using a Phillips screwdriver, tighten the screw until the handle is securely attached to the lid.



Caution:

Do not use harsh abrasive cleaners or scouring pads to clean this unit.

Before placing the stainless steel body on top of the heating base, check that both surfaces are dry and free of debris. Adding the body when wet may damage the unit.

Do not immerse the heating base, power cord, or plug in water at any time.

Note:

- Any other servicing should be performed by Aroma® Housewares.
- 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!

To Clean

1. Wash the cooking pot and glass lid in warm, soapy water. Rinse and dry thoroughly.
2. Wipe the surface of the base and heating plate with a clean, soft cloth.
3. Dry all parts thoroughly then reassemble for next use.

To Cook

1. Before each use, check the heating plate's surface for any debris and wipe clean with a soft cloth if necessary.
2. Pour broth into the cooking pot, using both compartments.
3. Place the cooking pot onto the heating plate. Ensure both parts are properly in place by turning the cooking pot clockwise until both parts meet snugly.
4. Plug the power cord into an available 120V AC outlet. The power indicator light will illuminate.
5. Turn the adjustable heat dial to the desired heat setting. The heat indicator light will illuminate, signaling that the cooking pot has begun reaching the input heat setting.
6. When finished cooking and serving, power the unit off by turning the adjustable heat dial to OFF then remove the plug from the wall outlet.



Caution:

All glass, metal, and stainless steel surfaces of the appliance will get hot while cooking. Use caution while handling and always grip from the cool-touch handles.

Note:

- For a quick and simple meal, simply pour your favorite packaged soup broth into the cooking pot and bring to a boil by turning the dial to ***High***. Serve with your choice of hot pot ingredients such as meat, vegetables, tofu or seafood. To prepare your own broth, see "Recipes" on pages ***8-9***.

RECIPES

Chicken Tomato Soup Base

2	onions, diced
2	celery stalks, minced
6	tomatoes, peeled and diced
16 cups	chicken stock
6 tsp.	olive oil
2 tbsp.	ketchup
2 tsp.	salt
4 tsp.	sugar
2 tbsp.	cooking wine

Add oil to a large saucepan and apply medium heat. Once heated, add in diced onions and sauté until soft and transparent. Mix in diced tomatoes, tomato juice and ketchup then simmer until the consistency of the base thickens. Once thickened, stir in minced celery, chicken stock, salt and sugar. Transfer the prepared broth to your hot pot and bring to a boil by turning the dial to ***High*** heat. Serve and enjoy with other hot pot ingredients such as meat, vegetables, tofu or seafood.

SERVES 4-6.

Curry Soup Base

13 cups	vegetable stock
3 tbsp.	sugar
3 tbsp.	oil
15	garlic cloves, minced
1 inch	ginger, cut into thick slices
3 cup	coconut milk
6 tbsp.	Thai red curry paste, to taste

Add oil to a large frying pan, and apply medium heat. Once heated, add in garlic and ginger and sauté until fragrant. Stir in the vegetable stock and coconut milk and heat thoroughly. Whisk in the Thai red curry paste until the paste is dissolved then cover and let simmer for 5 minutes.Remove the large ginger slices from the broth. Transfer the prepared broth to your hot pot and bring to a boil by turning the dial to ***High*** heat.Serve and enjoy with other hot pot ingredients such as meat, vegetables, tofu or seafood.

SERVES 4-6.

RECIPES

Milk Broth Base

8 cups	milk
1	onion, diced
7 cups	chicken stock
3 tbsp.	butter
2 tsp.	salt
2 tsp.	sugar

Add butter to a large saucepan and apply medium heat. Once the butter is melted, add in diced onions and sauté until transparent and soft. Pour in chicken stock, milk, salt and sugar and heat thoroughly. Transfer the prepared broth to your hot pot and bring to a boil by turning the dial to ***High*** heat. Serve and enjoy with other hot pot ingredients such as meat, vegetables, tofu or seafood.

SERVES 4-6.

Sauerkraut Soup Base

6 cups	sauerkraut
2	green onions, chopped
9	garlic cloves, minced
1 inch	ginger root, sliced
400g	pork belly, thinly sliced
12 cups	chicken broth
3 tbsp.	oil
2 tsp.	salt
2 tbsp.	sugar
3 tbsp.	cooking wine
3 tbsp.	pepper powder

Add oil to a large saucepan and apply medium heat. Once heated, add in garlic and ginger and sauté until fragrant. Add in the thinly sliced pork belly and stir-fry for 5 minutes or until the pork belly has browned. Once browned, add in sauerkraut and sauté for another 6 minutes. Pour in chicken broth, salt, sugar and cooking wine and heat thoroughly. Transfer the prepared broth to your hot pot and bring to a boil by turning the dial to High heat. Serve and enjoy with other hot pot ingredients such as meat, vegetables, tofu or seafood.

SERVES 4-6.

Notes

Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the provable date of purchase in the United States.

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, 8:30am-4:30pm, 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!



To Enhance and Enrich Lives.

www.AromaCo.com