AROMA®



instruction manual

AWM-1210BL/AWM-1210GR/AWM-1210P

3-in-1 Waffle Maker

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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.

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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 hot surfaces. Never touch the cooking surface while appliance is in use. Always use handles.
3. To protect against electric shock, do not immerse the power cord, plug or appliance in water or any other liquid. See instructions for cleaning.
4. This appliance is not intended to be used by children. Close supervision is necessary when the appliance is used near children.
5. Do not leave the appliance unattended while in use.
6. Unplug from the wall outlet when not in use and before cleaning. Allow the appliance to cool completely before putting on or removing parts, and before cleaning the appliance.
7. 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 electrical/mechanical adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electric shock or injury.
9. Do not use outdoors.
10. Do not allow the power cord to hang over the edge of the counter or table, or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. A fire may occur if appliance is covered or touching flammable materials including curtains, draperies, walls, and the like, when in operation.
13. Use only with a 120V AC power outlet.
14. Extreme caution must be used when using or moving an appliance containing hot oil or any other hot foods.
15. To disconnect, remove the plug from the wall outlet.
16. Always unplug the power cord from the plug gripping area. Never pull on the cord.
17. Do not use appliance for anything other than intended use.
18. Always use appliance on a sturdy, dry, flat and heat-resistant surface.
19. **CAUTION:** For countertop use only.
20. **DO NOT** remove the swappable plates until the appliance has completely cooled. Failure to do so may result in injury.
21. **DO NOT** use metal utensils on the cooking surface as this will damage the nonstick surface.
22. Do not attempt to remove food when appliance is plugged in.
23. Unplug unit when finished baking waffles.
24. The appliance should be operated on a separated electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
25. **WARNING:** The appliance will still heat up if plugged in without any swappable plates in place. Always have your swappable plates properly in place in the appliance before plugging it in.
26. Do not pour oil or grease in the plate for deep fry food because it will cause fire damage. Do not use for deep frying.
27. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

Published By:
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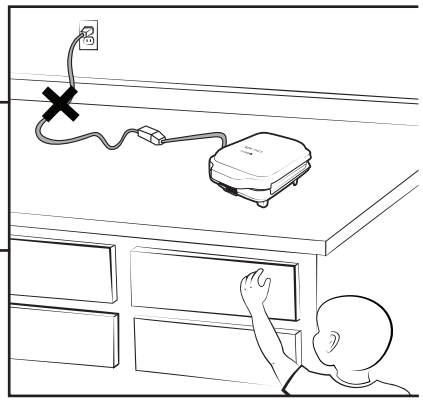
IMPORTANT SAFEGUARDS

Short Cord Instructions

1. A short power-supply cord is used to reduce the risks resulting from it being grabbed by children, 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 electric 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)**.

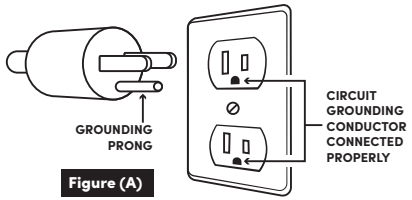
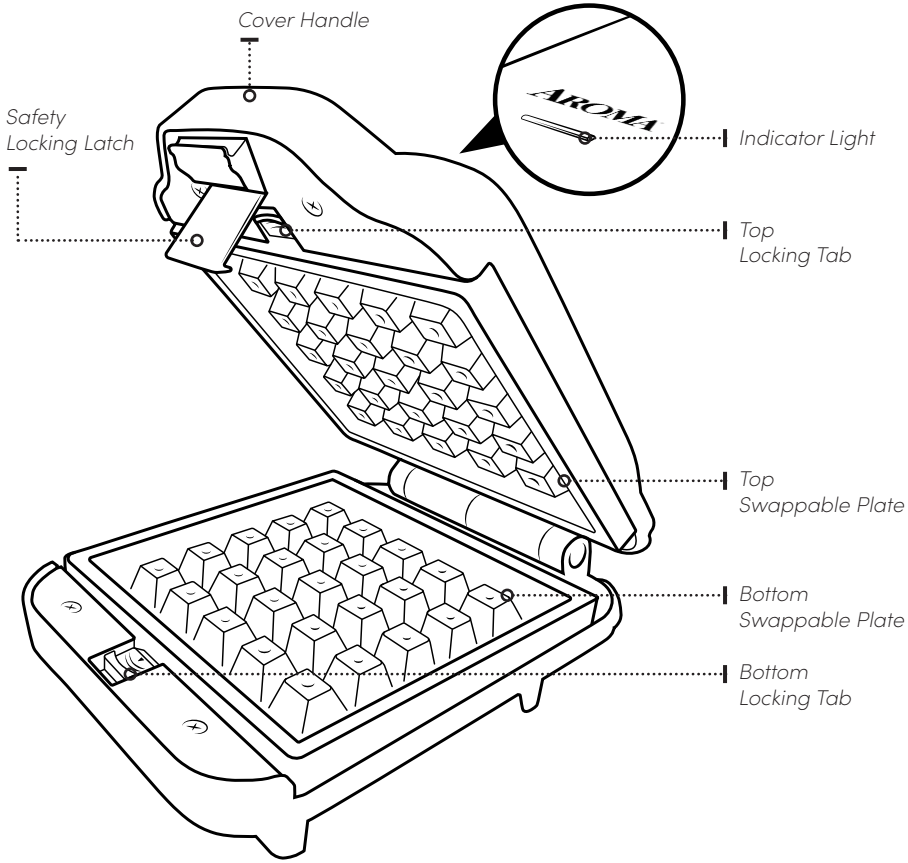


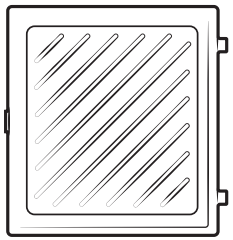
Figure (A)

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

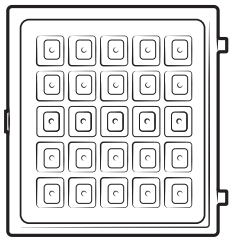
Parts Identification



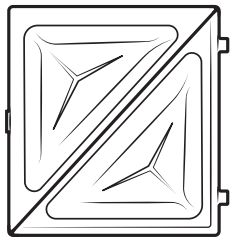
Swappable Plates:



Grill Plate (x2)



Waffle Plate (x2)



Sandwich Plate (x2)

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. Wipe the unit's exterior clean with a damp cloth.
5. Remove the top and bottom waffle plates and wash in warm, soapy water together with the additional swappable plates.
6. Rinse and dry thoroughly before replacing them onto the waffle maker.

To Clean

1. Allow the waffle maker to cool completely before cleaning.
2. Use a dry paper towel or damp cloth to wipe away crumbs and soak up excess oil drips on the used swappable plates.
3. Wipe the waffle maker's exterior clean with a damp cloth.
4. Remove the used top and bottom swappable plates and wash in warm, soapy water.
5. Rinse and dry thoroughly before replacing them onto the waffle maker.



Caution:

Allow swappable plate to cool completely before removing.

Note:

- The first time you use your waffle maker, it may have a slight odor and may smoke a bit. This is normal and common to appliances with a heating element.

Note:

- Do not use harsh abrasive cleaners or scouring pads to clean this appliance.
- For best results and to preserve the ceramic nonstick cooking surface, we recommend hand washing the swappable plates.
- To remove stubborn, baked-on batter drips, pour a few drops of cooking oil onto the waffle plates and let sit for a few hours, then wipe away with a damp cloth or paper towel.

Troubleshooting

The light on the Waffle Maker keeps shutting off.

- This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Removable Plates do not get too hot or cold. When this occurs, the Indicator Light turns on and off.

Waffles are undercooked or unevenly cooked.

- Preheat the waffle maker until the Indicator Light turns off before adding the batter.
- Make sure the batter is evenly spread across the plates.
- Avoid opening the waffle maker too soon while cooking, as this can lead to uneven cooking.

Food is sticking to the swappable plate.

- Make sure to lightly spray the plates being used with cooking oil before cooking.

Switching Plates

1. Make sure the unit is cool completely before removing plates.
2. Press bottom locking tab outward allowing the plate to be released.
3. Press top locking tab upward while holding top base. Tab will release top plate.
4. Select new plates to be used.
5. Place bottom plate into bottom slot and press until bottom locking tab clicks.
6. Place top plate into top slot while holding top base. Press until top locking tab clicks.

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!

Helpful Hints:

For best results, follow the batter preparation instructions on the waffle mix you purchase, as the recommended amounts and consistency may vary by brand.

Making Waffles

1. Place the unit on a sturdy, level and dry surface.
2. Place the **Waffle Plates** into unit.
3. Plug the power cord into an available 120V AC wall outlet. The indicator light illuminates, and the waffle maker will begin heating.
4. Allow the unit to preheat, keeping it closed to efficiently retain heat.
5. Once the cooking surface reaches the optimal temperature and the indicator light automatically turns off, carefully open the unit. Then, brush the waffle plates with cooking oil or lightly grease with butter before pouring batter into the bottom plate.
6. Close the waffle maker securely by pressing the safety locking latch into place. Ensure that the waffle maker remains parallel to the table or countertop during cooking.
7. Once the waffle is cooked to your preference, gently open the waffle maker. Use a heat-resistant cooking utensils to safely remove the waffles. For crispier, darker waffles, allow the waffle to cook for a longer period before opening the unit.
8. Before preparing additional waffles, brush away any remaining crumbs or bits left in the plates of the waffle maker. Close the lid and allow the unit to reheat until the indicator light turns off, indicating it's ready for more batter. Note: it is not necessary to oil or grease the waffle plates before each new waffle unless needed.
9. When finished cooking, unplug the power cord and allow it to cool before moving, cleaning or ejecting swappable plates.

For best results: use 1/3 cup of batter.



Caution:

Always allow plates to completely cool before replacing. Removing when hot could cause harm.

The outside area of the unit will become hot during use and remain hot for sometime after. Do not touch the outside body until the unit has cooled completely.

To close while the unit is hot, use the cover handle.

Always lift and lower the cover by the cover handle. Do not lift from the side.

When opening the lid, watch out for the escaping hot steam.

DO NOT lift the cover so that your arm is over the cooking surface, as it is hot and may cause injury.

Note:

- Do not use metal utensils as they can scratch the surface.

Making Sandwiches

1. Place the unit on a sturdy, level and dry surface.
2. Place the **Sandwich Plates** into the unit.
3. Plug the power cord into an available 120V AC wall outlet. The indicator light illuminates, and the waffle maker will begin heating.
4. Allow the unit to preheat, keeping it closed to efficiently retain heat.
5. When the indicator light turns off, carefully open the unit.
6. Place a piece of bread onto the bottom plate, and layer with desired fillings.
7. Cover with another piece of bread, and close the waffle maker securely by pressing the safety locking latch into place.
8. Ensure that the waffle maker remains parallel to the table or countertop during cooking.
9. Once the sandwich is cooked to your preference, gently open the waffle maker. Use a heat-resistant cooking utensil to remove the sandwiches.
10. When finished cooking, unplug the power cord and allow it to cool before moving, cleaning or ejecting swappable plates.

Using Grill

1. Place the unit on a sturdy, level and dry surface.
2. Place the **Grill Plates** into unit.
3. Plug the power cord into an available 120V AC wall outlet. The indicator light illuminates, and the waffle maker will begin heating.
4. Allow the unit to preheat, keeping it closed to efficiently retain heat.
5. Once the indicator light turns off, carefully open the unit, brush the grill plates with a cooking oil or grease lightly with butter and add desired ingredients to bottom grill plate.
6. Close the unit after adding your ingredients. Monitor your food's cooking progress manually. Check periodically to ensure your food is cooked to your preference.
7. Once the food is cooked to your preference, gently open the waffle maker. Use heat-resistant cooking utensils to safely remove food.
8. When finished cooking, unplug the power cord and allow it to cool before moving, cleaning or ejecting swappable plates.

Helpful Hints:

Aerosol cooking sprays with soy lecithin should not be used on nonstick surfaces as it damages the coating and is difficult to remove. To ensure the longevity of your product, use a spray bottle and a neutral oil (vegetable, canola, etc.) to lubricate cooking surfaces.

Recipes

Classic Belgian Waffles

1 cup	all-purpose flour
3 tbsp	granulated sugar
½ tbsp	baking powder
¼ tsp	salt
1 cup	milk
¼ cup	melted unsalted butter
1	large egg
1 tsp	vanilla extract

Sift together flour, sugar, baking powder, and salt in a medium bowl and set aside. In a separate small mixing bowl, whisk together egg, milk, and melted butter or oil until well combined. Blend the wet ingredients into the dry mixture, stirring just until combined. Insert the waffle plates and preheat the waffle maker until heating indicator light is off. Grease the waffle maker with melted butter, then pour ⅓ cup of batter into it, and cook until the waffle is cooked to your preference. Repeat with the remaining batter until all is gone. Serve your waffles with a delightful drizzle of maple syrup!

MAKES 6 WAFFLES.

Chocolate Chip Waffles

1 cup	all-purpose flour
3 tbsp	granulated sugar
½ tbsp	baking powder
¼ tsp	salt
1 cup	milk
¼ cup	unsalted butter (melted)
1	large egg
1 tsp	vanilla extract
¼ cup	chocolate chips

Sift together flour, sugar, baking powder, and salt in a medium bowl, setting it aside. In a separate small mixing bowl, whisk together an egg, milk, and melted butter or oil until well combined. Blend the wet ingredients into the dry mixture, stirring just until combined. Mix chocolate chips into the batter. Insert the waffle plates and preheat the waffle maker until heating indicator light is off. Grease the waffle maker with melted butter, then pour ⅓ cup of batter into it, and cook until the waffle is cooked to your preference. Repeat with the remaining batter until all is gone. Serve your waffles with a delightful drizzle of maple syrup!

MAKES 6 WAFFLES.

For additional recipes, visit us at
www.AromaCo.com

Limited Warranty

Aroma Housewares Company warrants its products against defects in meterial 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 unathorized service center or personnel; the defect was subject to abuce, 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 installationl 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 occurence 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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