

AROMA AFS-140B

Aroma Housewares 6-Quart 2-Tier Food Steamer

MODEL: AFS-140B INSTRUCTION MANUAL

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1. IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plug, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- This appliance is for household use only.
- Do not use abrasive cleaners or scouring pads on the appliance.

- Ensure water level is always above the MIN mark and below the MAX mark in the water reservoir.

2. PRODUCT OVERVIEW

The Aroma Housewares AFS-140B Food Steamer is designed for healthy and convenient cooking. It features a 6-quart capacity with a 2-tier design, allowing for simultaneous steaming of various foods. The unit includes an easy-to-use dial control with an automatic shut-off timer.

Key Features:

- **Large 6-Quart Capacity:** Accommodates family-sized meals.
- **Rapid Steaming:** Generates steam quickly, ready for use in approximately 1 minute after water is added.
- **2-Tier Design:** Allows for steaming different foods simultaneously without flavor transfer.
- **60-Minute Timer:** Features an easy-to-use dial control with automatic shut-off for precise steaming times.
- **Dishwasher Safe Components:** Steam trays and accessories are designed for easy cleaning.
- **Clear-View Lid & Water Reservoir:** Monitor food and water levels during operation.
- **Dual Water Fill Openings:** Conveniently refill water without removing trays.
- **BPA-Free:** All food-contacting parts are BPA-free.

Components:

- Base Unit with Heating Element and Water Reservoir
- Lower Steam Tray
- Upper Steam Tray
- Lid
- Drip Tray



Figure 2.1: The Aroma Housewares AFS-140B 6-Quart 2-Tier Food Steamer, fully assembled.





Figure 2.2: Exploded view showing the individual components of the AFS-140B Steamer, including the base, drip tray, two steam trays, and lid.

3. SETUP AND FIRST USE

3.1 Unpacking

- Carefully remove all packaging materials, labels, and tags from the steamer.
- Retain the packaging for future storage or shipping.

3.2 Cleaning Before First Use

- Wash the lid, steam trays, and drip tray in warm, soapy water. Rinse thoroughly and dry. These parts are also dishwasher safe (top rack recommended).
- Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water.

3.3 Assembly

1. Place the base unit on a stable, heat-resistant surface.
2. Insert the drip tray into the base unit.
3. Place the lower steam tray onto the drip tray.
4. If using both tiers, place the upper steam tray on top of the lower steam tray.
5. Place the lid on top of the uppermost steam tray.

3.4 Adding Water

- Fill the water reservoir in the base unit with distilled or filtered water up to the MAX fill line. Do not exceed the MAX line.
- Ensure the water level is always above the MIN line before starting.

4. OPERATING INSTRUCTIONS

4.1 Preparing Food for Steaming

- Wash and prepare your food items. Cut larger items into smaller, uniform pieces for even cooking.
- Place food directly into the steam trays. Do not overcrowd the trays to allow steam to circulate freely.
- For foods requiring longer cooking times, place them in the lower steam tray.



Figure 4.1: The steamer in operation with various vegetables in both tiers, demonstrating its capacity.

4.2 Steaming Process

1. Ensure the water reservoir is filled to the appropriate level.
2. Place the drip tray, loaded steam trays, and lid onto the base unit.
3. Plug the power cord into a standard electrical outlet.
4. Turn the timer dial to the desired steaming time (up to 60 minutes). The steamer will begin to heat and produce steam within approximately 1 minute.
5. The indicator light will illuminate when the steamer is active.
6. Once the set time has elapsed, the steamer will automatically shut off, and the indicator light will turn off.
7. Carefully remove the lid, steam trays, and drip tray using oven mitts or heat-resistant gloves, as steam and components will be hot.
8. Serve food immediately.

4.3 Refilling Water During Operation

If additional water is needed during the steaming cycle, use the dual water fill openings located on the sides of the base unit. This allows for refilling without removing the steam trays.

- Pour water slowly into the water fill openings until the desired level is reached.
- Do not pour water directly onto the heating element.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your food steamer.

5.1 Daily Cleaning

1. Always unplug the steamer and allow it to cool completely before cleaning.
2. Remove the lid, steam trays, and drip tray. Wash these components in warm, soapy water or place them on the top rack of a dishwasher. Rinse thoroughly and dry.
3. Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or immerse the base unit in water.
4. Empty any remaining water from the reservoir.

5.2 Descaling (Mineral Deposit Removal)

Over time, mineral deposits from water may accumulate on the heating element. This can affect performance. Descale the unit regularly, especially if using hard water.

1. Fill the water reservoir with a mixture of 1 part white vinegar and 2 parts water.
2. Place the drip tray and an empty steam tray (without food) onto the base. Place the lid on top.
3. Set the timer for 20-30 minutes.
4. Once the cycle is complete, unplug the steamer and allow it to cool.
5. Empty the vinegar solution and rinse the water reservoir thoroughly with clean water.
6. Run a cycle with clean water for 10 minutes to remove any residual vinegar smell.

5.3 Storage

Ensure all parts are clean and dry before storing. The steam trays can be stacked for compact storage.

6. TROUBLESHOOTING

If your steamer is not functioning as expected, please check the following before contacting customer support:

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; Timer not set; No water in reservoir.	Ensure unit is plugged into a working outlet; Turn timer dial to desired time; Fill water reservoir to appropriate level.
No steam or insufficient steam.	Insufficient water; Mineral deposits on heating element; Lid not properly seated.	Add water to the reservoir; Descale the heating element (see Maintenance); Ensure lid is securely placed.
Food not cooking evenly or taking too long.	Overcrowded trays; Food cut unevenly; Insufficient water/steam.	Do not overcrowd trays; Cut food into uniform pieces; Ensure adequate water and steam production.

Problem	Possible Cause	Solution
Water leaking from unit.	Drip tray not correctly placed; Water reservoir overfilled.	Ensure drip tray is seated properly; Do not fill water above the MAX line.

7. PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	AFS-140B
Brand	AROMA Housewares
Capacity	6 Quarts (6 Liters)
Tiers	2-Tier Stackable Steam Trays
Timer	60-minute dial with auto shut-off
Material	BPA-Free Plastic
Color	Black (Base) / Clear (Trays & Lid)
Product Dimensions	13 x 9 x 13 inches
Item Weight	3 Pounds
Power Source	Electric
UPC	021241001403

8. WARRANTY AND CUSTOMER SUPPORT

8.1 Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the date of purchase. This warranty does not cover damage caused by accident, misuse, abuse, or improper operation. For specific warranty details and conditions, please refer to the warranty card included with your product or visit the official Aroma Housewares website.







8.2 Customer Support

For technical assistance, product information, or warranty claims, please contact Aroma Housewares Customer Support:

- **Website:** www.aromaco.com
- **Phone:** Refer to the product packaging or website for current contact numbers.
- **Email:** Refer to the product packaging or website for current contact email.

Please have your model number (AFS-140B) and date of purchase available when contacting customer support.

Related Documents - AFS-140B

	<p>Aroma Rice Cooker & Food Steamer GRC-003 Instruction Manual</p> <p>Comprehensive instruction manual for the Aroma Rice Cooker & Food Steamer (Model GRC-003), covering important safeguards, how to use, cleaning instructions, cooking guides, and warranty information.</p>
	<p>Aroma ARC-150SB 20-Cup Digital Rice Cooker & Food Steamer Instruction Manual</p> <p>Comprehensive instruction manual for the Aroma ARC-150SB 20-Cup Digital Rice Cooker and Food Steamer. Includes setup, operation, cooking guides, steaming charts, cleaning instructions, troubleshooting tips, recipes, and warranty information.</p>
	<p>Aroma Professional ARC-2000A Rice Cooker, Food Steamer, Slow Cooker Instruction Manual</p> <p>This manual provides detailed instructions for operating the Aroma Professional ARC-2000A, a versatile rice cooker, food steamer, and slow cooker. It covers setup, usage for various functions like cooking rice, steaming food, slow cooking, quick rice, and delay timer, along with cleaning, troubleshooting, parts identification, and important safety precautions.</p>
	<p>Aroma ARC-614BP Rice Cooker, Multicooker, Food Steamer Instruction Manual</p> <p>Detailed instruction manual for the Aroma ARC-614BP Rice Cooker, Multicooker, and Food Steamer, covering safety, operation, cleaning, troubleshooting, and warranty. Learn how to use your Aroma appliance effectively.</p>
	<p>Aroma 7-Cup Rice Cooker & Food Steamer Instruction Manual</p> <p>Instruction manual for the Aroma 7-Cup Rice Cooker & Food Steamer (Model ARC-737G), covering important safeguards, parts identification, usage instructions for cooking rice and steaming food, cleaning, troubleshooting, rice types, and limited warranty.</p>
	<p>Aroma PRC-550/556 Stainless Steel Rice Cooker Instruction Manual & Cooking Guide</p> <p>Comprehensive instruction manual and cooking guide for the Aroma PRC-550/556 Stainless Steel Rice Cooker, covering important safeguards, usage, cleaning, and cooking tips.</p>