

AROMA®



instruction manual

ASP-138RC

Dual-Sided Electric Hot Pot

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To Enhance and Enrich Lives.

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/AromaHousewares



Published By:

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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. Use the handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse the electrical cord in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use and before cleaning. Allow the appliance 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. 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 the 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 the appliance while containing hot oil or other hot liquids.
12. Do not use the appliance for other than its intended use.
13. Always attach the plug to the appliance first, and then plug the cord into the wall outlet.
14. To disconnect, turn any control to **Off** then remove the plug from the wall outlet.
15. Use only on a dry, level and heat-resistant surface.
16. 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.
17. Use only the provided Aroma® temperature control probe when operating this appliance.
18. This appliance is not intended for deep frying food.
19. A fire may occur if the appliance is covered or touching any flammable objects while being used.
20. Use only with a 120V AC power outlet.
21. This appliance is for household use only.
22. Always unplug the power cord from the plug gripping area. Never pull on the power cord.

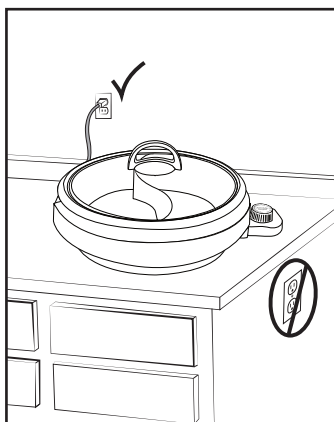
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Short Cord Instructions

A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, and 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

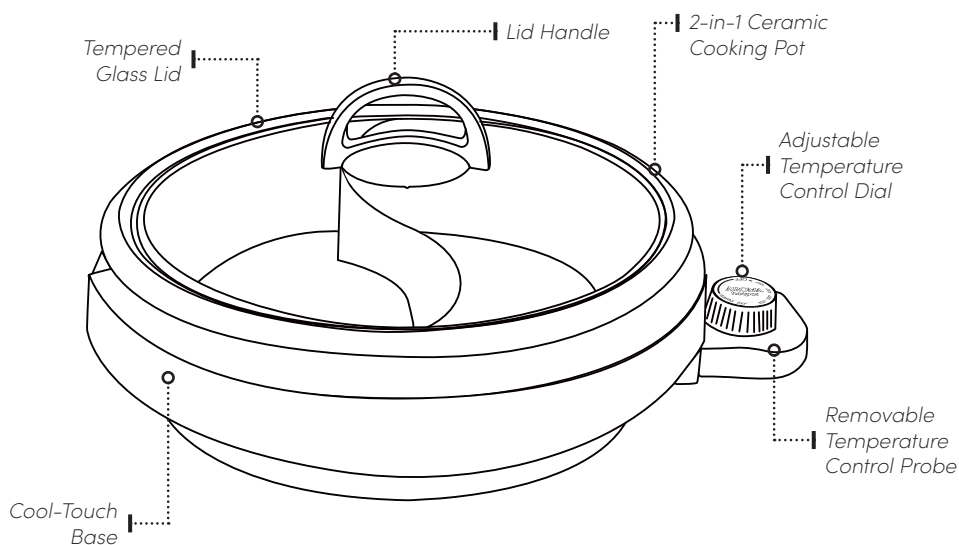
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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 knob clockwise to the desired temperature to start heating.

Turn the knob counter-clockwise to the **Off** position to turn the appliance off.

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. Remove and discard the red plastic sleeve on the temperature control probe.
5. Lift the cooking pot away from the probe side, then pull it away from the cool-touch base. Wash the cooking pot, base and assembled lid with warm, soapy water using a sponge or dishcloth. Rinse and dry thoroughly.

TO CLEAN

1. Disconnect the plug from the wall outlet, then remove the temperature control probe from the appliance.
2. Allow the unit to completely cool. Pull the cooking pot away from the cool-touch base.
3. Wash the cooking pot, base and lid with warm, soapy water, using a sponge or dishcloth. Rinse thoroughly to remove soap residue.
4. Dry thoroughly with a soft cloth.

TROUBLESHOOTING

The Hotpot does not turn on and heat up.

- The temperature probe is not securely connected to the pot. Make sure the temperature probe is pushed firmly into the port on the cool-touch base.



Caution:

Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic coating.

We recommend hand washing the cooking pot with warm, soapy water to lengthen its lifespan and avoid damage over time.

Do not immerse the Temperature Control Probe into water.

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!

ASSEMBLING THE LID HANDLE

1. Using a Phillips-head screwdriver, remove the screw from the lid handle.
2. Place the handle on top of the lid. Make sure the hole on the handle and hole on the lid line up.
3. Place the screw under the lid so it fits into the hole from the lid to handle.
4. Tighten the screw into place. Be careful to not over-tighten.

TO COOK

1. Place the cooking pot into the cool-touch base. It should snap securely into place.
2. Plug the temperature control probe into the port in the cool-touch base.
3. Pour broth into the cooking pot, using both compartments.
4. Turn the temperature control dial to the desired temperature. The indicator light will illuminate.
5. The indicator light will turn off once the cooking pot has reached the selected temperature. During operation, the indicator light will turn on and off, indicating the proper temperature is being maintained.
6. When cooking has finished, turn the temperature control dial to the **Off** position and unplug the power cord from the power outlet.



Caution:

During and after use, the tempered glass lid and the cooking pot will become very hot. Be sure to use the handle and wear protective oven mitts or gloves.

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

Both compartments of the cooking pot must be used simultaneously for proper function.

Note:

- Wooden, heat-proof plastic and nylon utensils are recommended. Metal utensils may scratch the ceramic surface.
- For a quick and simple meal, simply pour your favorite packaged soup broth into the cooking pot and bring it to a boil by turning the dial to **450°F**. Once it boils, reduce the heat to medium (300-400°F). 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

½	onion, diced
½	celery stalks, minced
1	tomato, peeled and diced
4 cups	chicken stock
2 tsp.	olive oil
1 tbsp.	ketchup
½ tsp.	salt
1 tsp.	sugar
2 tsp.	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 turn the dial to **450°F** to bring it to a boil. Once it boils, reduce the heat to medium (300–400°F). Serve and enjoy with your favorite hot pot ingredients such as meat, vegetables, tofu, or seafood.

SERVES 1-2.

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Curry Soup Base

4 cups	vegetable stock
1 tbsp.	sugar
1 tbsp.	oil
4	garlic cloves, minced
¼ inch	ginger, cut into thick slices
¾ cup	coconut milk
2 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 turn the dial to **450°F** to bring it to a boil. Once it boils, reduce the heat to medium (300–400°F). Serve and enjoy with your favorite hot pot ingredients such as meat, vegetables, tofu, or seafood.

SERVES 1-2

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

RECIPES

Milk Broth Base

2 cups	milk
¼	onion, diced
2 cups	chicken stock
1 tbsp.	butter
½ tsp.	salt
½ 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 turn the dial to **450°F** to bring it to a boil. Once it boils, reduce the heat to medium (300–400°F). Serve and enjoy with your favorite hot pot ingredients such as meat, vegetables, tofu, or seafood.

SERVES 1-2.

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Sauerkraut Soup Base

1 cup	sauerkraut
1	green onion, chopped
2	garlic cloves, minced
¼ inch	ginger root, sliced
100 g	pork belly, thinly sliced
3 cups	chicken broth
1 tbsp.	oil
½ tsp.	salt
¼ tsp.	sugar
2 tsp.	cooking wine
2 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 turn the dial to **450°F** to bring it to a boil. Once it boils, reduce the heat to medium (300–400°F). Serve and enjoy with your favorite hot pot ingredients such as meat, vegetables, tofu, or seafood.

SERVES 1-2.

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11/11/2016

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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.

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!

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

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