

AROMA®



instruction manual

AEW-306/307

Electric Wok

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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 handles or knobs.
3. To protect against fire, electrical shock and injury to persons, do not immerse the power cord, plug or appliance in water or any other liquid. See instructions for cleaning.
4. Close supervision is necessary when the appliance is used by or near children. This appliance is not intended to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow unit 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. Do not use attachments or accessories other than those supplied or recommended by Aroma® Housewares. Incompatible parts create a hazard.
8. Do not use outdoors.
9. Do not allow the power cord to touch hot surfaces or hang over the edge of a counter or table.
10. Do not place on or near a hot burner or in a heated oven.
11. Do not use the appliance for anything other than its intended use.
12. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Metal scouring pads may also damage the finish.
13. Always unplug from the base of the wall outlet. Never pull on the cord.
14. Extreme caution should be exercised when using or moving the appliance containing hot oil or other hot liquids.
15. The wok should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
16. Store in a cool, dry place.
17. Always attach plug to the appliance first, then plug cord in the wall outlet. To disconnect, move the temperature control dial to the OFF position "0" before unplugging the wok from the electric outlet.
18. Place the electric wok on a dry, flat, and heat-resistant surface in a well ventilated area while using.
19. Do not place the wok close to the edge of a table or countertop where it may be at risk of falling off.
20. The heating base and the other parts may become hot. Be sure to use the handles and wear protective oven mitts or gloves.
21. Check the handles on a regular basis to ensure that they are firmly attached to the pan.
22. **WARNING:** This appliance is not intended for deep frying foods.
23. Use only CTW300B temperature controlling plug Manufactured by KAIKAI ELECTRIC APPLIANCES CO LTD.

SAVE THESE INSTRUCTIONS



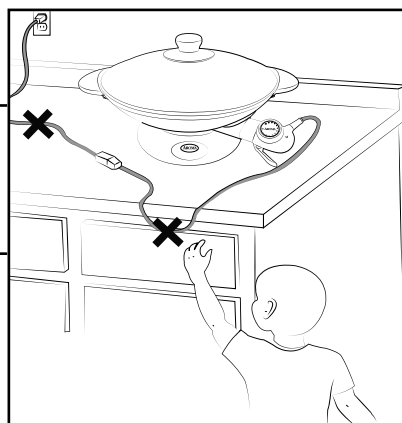
IMPORTANT SAFEGUARDS

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.

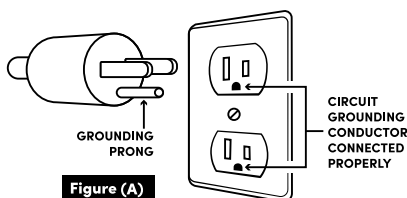
DO NOT DRAPE CORD!

**KEEP AWAY
FROM CHILDREN!**



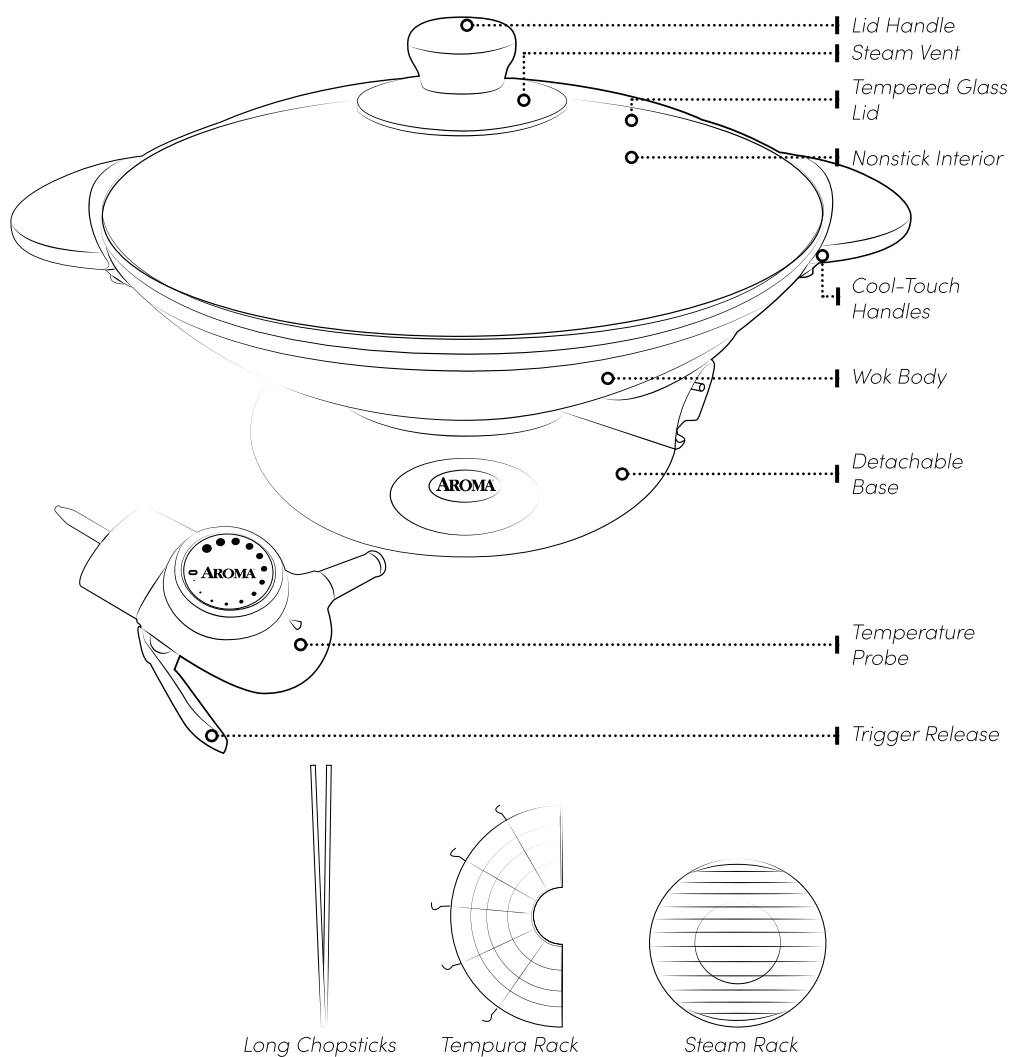
Grounding Instructions

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).



THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Controls/Functions

Trigger-Release Temperature Probe

Allows you to set wok temperature to heat up to 450°F.

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 glass lid, chopsticks, tempura rack, and steam rack in warm, soapy water, or place in the top rack of the dishwasher
5. Detach the wok body from the base and wash the nonstick surface using warm, soapy water and a soft sponge. Wipe the base with a damp cloth.
6. Dry all parts thoroughly then reassemble for use.
7. Ensure that the wok is unplugged and cold, then lightly condition the nonstick surface with 1 tablespoon of cooking oil. Wipe dry with a paper towel. The wok is now ready for use.

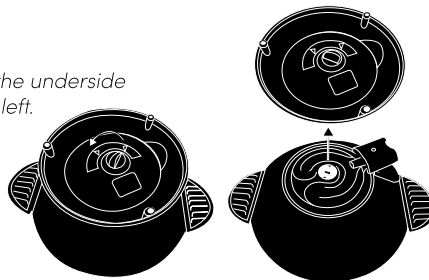
TO CLEAN

1. Turn the temperature control dial to the OFF position ("0"), then unplug the temperature control probe from the wall outlet. Once the wok has cooled completely, remove the probe from the wok body and set aside.
2. Referring to the illustration (1A) below, detach the wok body from the base, turning the knob on the underside of the base to the left.
3. Wash the nonstick surface of the wok using warm, soapy water and a soft sponge. Wipe the base with a damp cloth.
4. Wash all other accessories in warm, soapy water.
5. Thoroughly dry all parts then reassemble the wok and base for next use. To re-attach, turn the wok over, set the base on top, push the base dial in, then turn the dial to the right. Ensure that the base is securely attached before next use.

1A

Detachable Base

Turn the knob on the underside of the base to the left.



6.



Caution:

The temperature control probe is NOT dishwasher-safe. Do not immerse the temperature control probe in water or any other liquid.

Do not use harsh abrasive cleaners or products that are not considered safe to use on nonstick coatings.

Note:

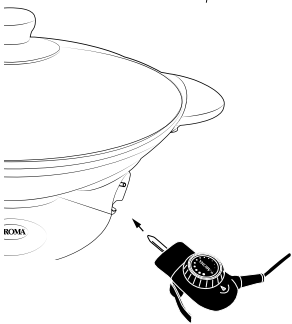
- Any other servicing should be performed by Aroma® Housewares.
- We recommend hand washing the nonstick wok body to lengthen its lifespan and avoid damage over time. However, the wok body may also be placed in the dishwasher.

To Use Wok

1. Referring to the illustrations below, insert the temperature probe into the port on the wok until it clicks into place. Plug the power cord into an available 120V AC wall outlet.
2. Add cooking oil then adjust the temperature control dial to the desired setting. The indicator light will illuminate as the wok heats. Once the temperature has been reached, the indicator light will turn off.
3. Add food and cook, stirring often with a long-handled wooden or other heat-safe utensil.
4. Use the glass lid to retain moisture or speed up cooking time if desired. Before placing the lid on top of the wok, adjust the steam vent, referring to the illustration (3A) below.
5. Once cooking is complete, turn the temperature control probe to the OFF position ("0") and remove food from the wok. Remove the temperature control probe from the wall outlet.
6. Allow the wok to cool completely, then remove the temperature control probe from the wok body and set aside. Thoroughly clean and dry the wok before next use.

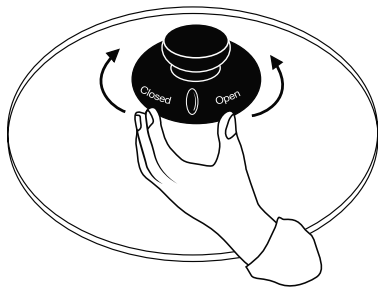
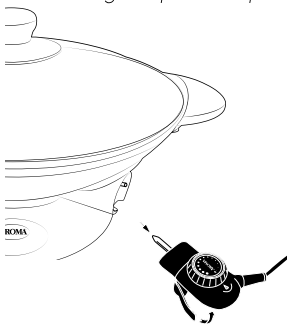
2A Insert Temperature Probe

Insert temperature probe into wok until it clicks into place.



2B Remove Temperature Probe

Release by pressing trigger & removing temperature probe.



3A Steam Vent Operation

Steam vent allows you to control desired moisture levels while cooking and steaming.



Caution:

Do not cover the wok with the lid while it is preheating with oil.

Use caution and keep hands and face clear when rotating the steam vent on the lid. Hot steam may escape and cause scalding.

The wok body and base can become extremely hot during and after use. Do not touch these parts during operation and allow the wok to cool completely before cleaning.

Note:

- The wok heats up fast. Be sure to prepare all the ingredients first and place them near the cooking area before the wok is plugged in.
- To prevent damage, do not use metal or abrasive utensils on the wok's nonstick surface.
- To prevent the wok from slipping, we recommend holding on to one of the handles with a hot pad or oven mitt while stir-frying large batches of food.

RECIPES

Stir-Fried Beef with Snow Peas

¾ lb.	flank steak, thinly sliced
2 cups	snow peas, stem and strings removed
½ cup	sliced mushrooms
½ cup	sliced carrots or bamboo shoots
1 tbsp	dark soy sauce
1½ tsp	cornstarch
¼ tsp	sugar
4 tsp	vegetable oil
1 tsp	sesame oil (optional)
½ tsp	salt

In a separate bowl, marinate the sliced beef with the soy sauce, cornstarch, sesame oil, and sugar. Pour 2 tablespoons vegetable oil into the wok and allow to heat on medium high. Once hot, add the vegetables and salt to the wok. Stir fry for 2-3 minutes, using a long-handled wooden or other heat-safe utensil. Once cooked, carefully remove the veggies from the wok and set aside. Pour the remaining vegetable oil into the wok. Once hot, remove the beef from the marinade and place inside, stirring constantly for 3-4 minutes until almost cooked. Return the vegetables to the wok and stir fry together until the beef is thoroughly cooked. Carefully remove for serving and enjoy.

SERVES 4.

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

RECIPES (CONT.)

Asparagus in Crab Meat Sauce

2 lbs.	fresh asparagus
3 oz.	crab meat, (fresh, frozen or canned)
3 tbsp	peanut oil
1 tsp	salt
1 cup + 2 tbsp	chicken broth
2	egg whites, beaten
2 tbsp	cornstarch, for thickening

Shred the crab meat (if using canned crab meat, drain well). Remove the white parts of the asparagus spears and peel the tough outer skin. Cut diagonally into 2" sections, then rinse well and drain. Pour 2 tablespoons peanut oil into the wok and allow to heat on medium high. Once hot, stir fry the asparagus using a long-handled wooden spoon or other heat-safe utensil. Add salt and 2 tablespoons chicken broth, then cook 3-4 minutes more, until soft. Remove the asparagus and set aside. Heat 1 tablespoon peanut oil, then add the shredded crab meat and stir fry for 30 seconds. Return the asparagus to the wok with 1 cup of chicken broth and cornstarch. Stir fry for 30 seconds. Add the egg whites and pour over the crab and asparagus. Stir thoroughly until cooked, then serve.

SERVES 4.
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RECIPES (CONT.)

Stir-Fried Pork with Green Beans

½ lb.	lean pork cut into thin strips
1 cup	green beans
2	Chinese mushrooms, presoaked, sliced
½ cup	bamboo shoots, sliced into long shoestrings
1 stalk	celery, thinly sliced
1 tsp	salt
3 tbsp	vegetable oil
¼ tsp	sugar
1 tsp	rice wine
1½ tsp	soy sauce
1 clove	garlic, crushed
½	green onion, minced
¾ cup	chicken broth or water

To Thicken:

2 tsp	cornstarch
1 tsp	sherry
1 tbsp	water
1 tbsp	oyster sauce

Blanch green beans in boiling water for about 2 minutes. Carefully remove then cut into 1" pieces and set aside. Pour 2 teaspoons oil into the wok and allow to heat on medium high. Once hot, add the garlic and salt then stir fry using a wooden or other heat-safe utensil. Add the pork strips to the wok and stir fry until the meat whitens. Remove and set aside. Heat the remaining oil, then add green onion, mushroom, bamboo shoots, celery and green beans to the wok. Stir fry for 2 minutes, then add soy sauce. Return the cooked pork to the wok along with the chicken broth, then bring to a boil. Reduce heat, cover the wok with the lid, and cook for 1 minute. Add the thickening sauce and stir thoroughly. Serve and enjoy.

SERVES 4.

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

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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