

AROMA[®]



instruction manual

ASP-137 | ASP-137B

3-in-1 Grillet[®]

Questions or concerns about your Aroma product?

www.AromaCo.com/Support

1-800-276-6286

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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.

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.

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www.AromaTestKitchen.com



[/AromaHousewares](https://www.instagram.com/AromaHousewares)



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, 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 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. To disconnect, turn any control to **Off** then remove the plug from the wall outlet.
14. Use only on a dry, level 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. Use only the provided Aroma® temperature control probe when operating this appliance.
17. This appliance is not intended for deep frying food.

Published By:
Aroma Housewares Co. | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.
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SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

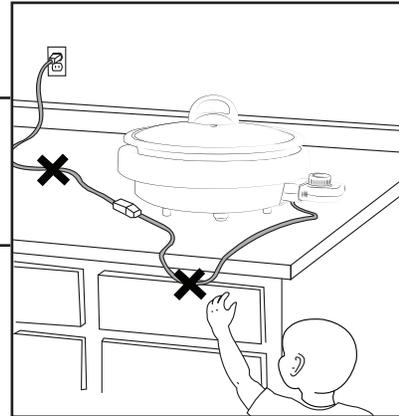
Parts Identification

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.

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!

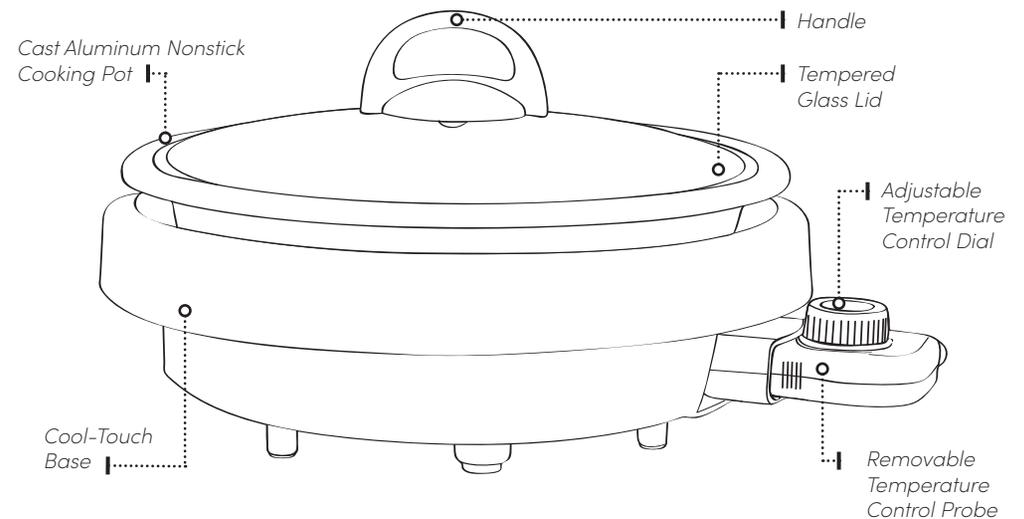


Polarized Plug

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.

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 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 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.
5. Rinse thoroughly to remove all soap residue.
6. Condition the nonstick surface of the cooking pan with oil or vegetable shortening.
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TO CLEAN

1. Disconnect the plug from the wall outlet, and 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. For even and faster cleanup, the Cooking Pot, Base and Lid can be washed in the dishwasher.
4. Dry thoroughly with a soft cloth.
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TROUBLESHOOTING

The 3-in-1 Grillet® will not turn on and begin heating.

- 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. If the problem persists, please contact Aroma® customer service toll-free at (800) 276-6286 or through email at CustomerService@AromaCo.com for repair service.
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Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the Cooking Pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.

ASSEMBLING THE LID

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.
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USING YOUR 3-IN-1 GRILLET®

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. Turn the Temperature Control Dial to the **Off** position. Plug the power cord into an available power outlet.
4. Add food to be cooked to the Cooking Pot. If desired, cover the pot with the Tempered Glass Lid to help decrease cooking time and ensure even cooking.
5. Turn the Temperature Control Dial to the desired temperature. The indicator light will illuminate.
6. 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.
7. When cooking has finished, turn the Temperature Control Dial to the **Off** position and unplug the power cord from the power outlet.
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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 food borne illness, always make sure food is cooked thoroughly before serving.

Note:

- Wooden, heat-proof plastic and nylon utensils are recommended. Metal utensils may scratch the nonstick surface.
- When slow cooking, simmering or steaming place the Tempered Glass Lid on top of the 3-in-1 Grillet®.

7.

TO SIMMER

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. Turn the Temperature Control Dial to the **Off** position. Plug the power cord into an available power outlet.
4. Place food inside the Cooking Pot. Place the tempered glass lid on top.
5. Turn the Temperature Control Dial to the desired temperature. The indicator light will illuminate. When preparing soup or stew, allow extra time for it to simmer. This will allow flavors to fully blend and meat to become more tender.
6. During operation, the indicator light will turn off and on once the selected temperature is reached to maintain that temperature. If the temperature is set above 212°F when steaming or simmering, the indicator light will not turn off because the maximum temperature reached when cooking with liquid is the boiling point (212°F).
7. When cooking has finished, turn the Temperature Control Dial to the **Off** position and unplug the power cord from the power outlet.
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Helpful Hints:

To thicken stew, mix in ¼ cup of flour with enough water to form a thin paste. Gradually add it to the stew, stirring until thickened.

If using fresh parsley or herbs in your recipe, add them in the last few moments of cooking to preserve flavor.

Canned stew tomatoes or water with bouillon seasoning and spices added make great stock starters for soups and stews.

TO STEAM

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. Turn the Temperature Control Dial to the **Off** position. Plug the power cord into an available power outlet.
4. Place food on a heat-safe dish or metal rack that will fit inside the 3-in-1 Grillet® with lid closed. Pour one cup of water (or more if needed) into the pot. Place food inside the Cooking Pot. Place the Tempered Glass Lid on top.
5. Turn the Temperature Control Dial to a high setting. The indicator light will illuminate.
6. During operation, the indicator light will turn off and on once the selected temperature is reached to maintain that temperature. If the temperature is set above 212°F when steaming, simmering or slow cooking, the indicator light will not turn off because the maximum temperature reached when cooking with liquid is the boiling point (212°F).
7. When steaming has finished, turn the temperature control dial to the **Off** position and unplug the power cord from the power outlet.
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Caution:

During and after use, the Tempered Glass Lid and the nonstick pot will become very hot. Be sure to use the handle and wear protective oven mitts or gloves.

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

Note:

- Wooden, heat-proof plastic and nylon utensils are recommended. Metal utensils may scratch the nonstick surface.
- All vegetables should be thoroughly cleaned and washed before steaming. Thin, leafy vegetables such as cabbage do not require as much water as root vegetables, such as carrots.
- Do not remove lid during steaming, as steam will escape and the cooking time will be extended.
- Food can be placed directly on the grilled surface of the pot for steaming.

Steaming Guide

Food	Steaming Time
Asparagus	8-14 Minutes
Broccoli	8-12 Minutes
Cabbage	12-18 Minutes
Carrots	12-18 Minutes
Cauliflower	12-18 Minutes
Chicken	17-20 Minutes
Corn (on the Cob)	14-18 Minutes
Crab Legs	14-20 Minutes
Eggs	10-15 Minutes
Fish	12-18 Minutes
Green Beans	14-20 Minutes
Peas	8-12 Minutes
Pork	18-24 Minutes
Potatoes	24-40 Minutes
Spinach	8-12 Minutes
Squash	16-30 Minutes
Zucchini	12-18 Minutes

Note:

· These steaming charts are for reference only. Actual cooking times may vary.

LIMITED WARRANTY

Aroma Housewares Company warrants this product against defects in material and workmanship for one year from 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, provided the product is returned, freight prepaid with proof of purchase and U.S. \$20.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

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, lightning, earthquake, other natural calamities, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside of 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

M-F, 8:30am-4:30pm, Pacific Time

Or we can be reached online at:

CustomerService@AromaCo.com

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

· Date of Purchase:

· Place of Purchase:

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 M-F, 8:30am – 4:30pm, Pacific Time

Note:

· Proof of purchase is required for all warranty claims.



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