

AROMA®



instruction manual

AMC-130

Whatever Pot

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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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[/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. See instructions for cleaning.
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. Do not immerse base in water.
12. Extreme caution must be used when using or moving the appliance while containing hot oil or other hot liquids.
13. Do not use the appliance for anything other than its intended use.
14. Do not touch, cover or obstruct the steam vent on top of the lid as it may cause scalding.
15. The Cooking Pot, Lid, and Grill Pan will be extremely hot during and after use. Be sure to wear protective oven mitts or gloves.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
18. Use only on a dry, level and heat-resistant surface.
19. 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.
20. Always make sure the outside of the Cooking Pot or Grill Pan is dry before use. If the Cooking Pot or Grill Pan are returned to the cooker when wet, it may damage or cause the product to malfunction.
21. To prevent damage or deformation, do not use the Cooking Pot or Grill Pan on a stovetop or burner.
22. Use only with a 120V AC power outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable Cooking Pot or Grill Pan provided.
24. **CAUTION:** Intended for countertop use only.
25. **CAUTION:** This appliance is not intended for deep frying food.
26. **WARNING:** Spilled food can cause serious burns. Keep appliance away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
27. Lid is only for use on the Cooking Pot, NOT for use on the Grill Pan.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

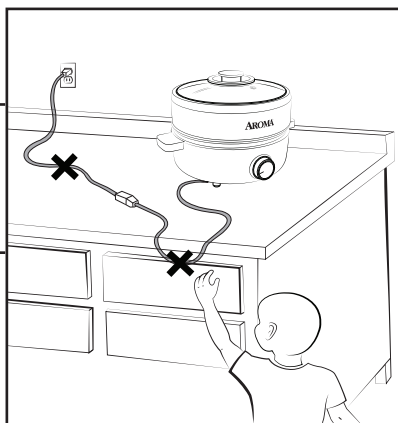
Parts Identification

Short Cord Instructions

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!

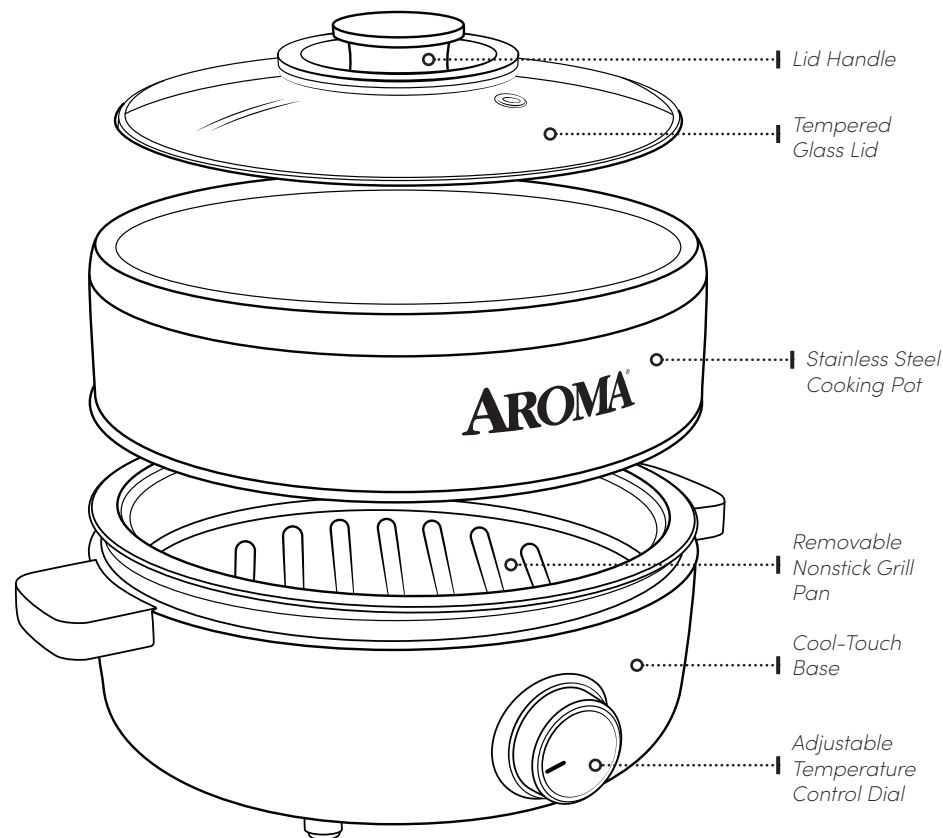


Polarized Plug

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.



NOTE: The Cooking Pot and Nonstick Grill Pan may be stacked together as shown for storage only. **NEVER** cook with both accessories attached.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Controls/Functions

Temperature Control Dial

Turn the knob to the desired temperature to start heating. Turn the knob to the **Off** position to turn appliance **Off**.

See "Using Your Whatever Pot" on page 7 for specific Control Dial settings and corresponding temperatures.

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 Lid, Cooking Pot and Nonstick Grill Pan away from the Cool-Touch Base. Wash with warm, soapy water using a sponge or dishcloth.
5. Rinse thoroughly to remove all soap residue.
6. Condition the nonstick surface of the Grill Pan with oil or vegetable shortening.
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TO CLEAN

1. Disconnect the plug from the wall outlet.
2. Allow the unit to completely cool. Remove the Cooking Pot or Grill Pan from the Cool-Touch Base.
3. Wash the Cooking Pot, Nonstick Grill Pan and Lid with warm, soapy water, using a sponge or dishcloth. Rinse thoroughly to remove soap residue. For even faster cleanup, the Cooking Pot, Grill Pan, and Lid can be washed in the dishwasher.
4. Dry thoroughly with a soft cloth.
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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.
- Never submerge the Cool-Touch Base in water. To clean, simply wipe with a damp cloth.
- Any other servicing should be performed by Aroma® Housewares.

TROUBLESHOOTING

The Cooking Pot will not heat up.

- Make sure the Cooking Pot has been placed correctly on the base and that there is no food residue between the Cooking Pot and the Cool-Touch Base's heating element.
- Make sure the Grill Pan is not beneath the Cooking Pot. The Grill Pan and Cooking Pot should never be used at the same time.
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USING YOUR WHATEVER POT

1. Place the Cooking Pot or Nonstick Grill Pan into the Cool-Touch Base.
2. Turn the Temperature Control Dial to the **Off** position. Plug the power cord into an available 120V AC power outlet.
3. Add food to be cooked into the Cooking Pot or Nonstick Grill Pan. The Tempered Glass Lid can be placed on the Cooking Pot to help decrease cooking time and ensure even cooking.
4. Turn the Temperature Control Dial to the desired heat setting. The dial indicator light will illuminate.
5. When cooking has finished, turn the Temperature Control Dial to the **Off** position and unplug the power cord from the power outlet.

Setting	Temperature
L (low)	150–200°F
M (medium)	250–300°F
H (high)	450–500°F

NOTE:

The Temperature Control Dial can be set to any location in between the Low, Medium, and High marks if a different temperature is desired.
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Caution:

During and after use, the Tempered Glass Lid, Cooking Pot and Grill Pan 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 of the Grill Pan.
- When simmering, boiling, or stewing, place the Tempered Glass Lid on top of the Cooker for faster heating.
- The **H (high)** heat setting exceeds the boiling point of water. To avoid overcooking or boiling dry, it is recommended to use the **M (medium)** heat setting when cooking with liquids.

SAUTÉ

1. Place the Cooking Pot or Grill Pan into the Cool-Touch Base.
2. Turn the Temperature Control Dial to the **Off** position. Plug the power cord into an available power outlet.
3. If desired, lightly drizzle Cooking Pot or Grill Pan with cooking oil. Turn the Temperature Control Dial to the **H (high)** setting. The dial indicator light will illuminate.
4. Once the pot is hot, add food and cook, stirring, until done.
5. 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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GRILL

1. Place the Nonstick Grill Pan into the Cool-Touch Base.
2. Turn the Temperature Control Dial to the **Off** position. Plug the power cord into an available power outlet.
3. If desired, lightly drizzle the Grill Pan with cooking oil. Turn the Temperature Control Dial to the **H (high)** setting. The dial indicator light will illuminate.
4. Once the pan is hot, cook food on both sides until done, and remove for serving.
5. Turn the Temperature Control Dial to the **Off** position and unplug the power cord from the power outlet.
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Note:

- During operation, the indicator light will cycle on and off to maintain the set temperature.
- If the temperature setting is above **M (medium)** while simmering, boiling, or stewing, the indicator light will not cycle off because the maximum temperature reached when cooking with liquid is the boiling point (212°F).
- Wooden, heat-proof plastic and nylon utensils are recommended. Metal utensils may scratch the nonstick surface of the Nonstick Grilling Pan.

SIMMER

1. Place the Cooking Pot into the Cool-Touch Base.
2. Turn the Temperature Control Dial to the **Off** position. Plug the power cord into an available power outlet.
3. Place food inside the Cooking Pot. Place the Tempered Glass Lid on top.
4. Turn the Temperature Control Dial to the **M (medium)** setting. The dial 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.
5. Remove lid to stir food occasionally.
6. 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, Cooking Pot and Grill Pan 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.

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.

RECIPES

Steamed Mussels

1 lb	raw mussels
1 tbsp	butter
4	cloves garlic, minced
--	pepper flakes, to taste
½	lemon, zested
1 cup	white wine
--	fresh ground pepper, to taste
--	chopped Italian parsley

Heat the **Cooking Pot** to **M (medium)**, and melt butter. Add garlic and let sizzle for 30 seconds. Season with red pepper flakes and lemon zest. Quickly pour white wine into the pan and season with black pepper. Bring sauce to a boil, stir in mussels, and cover immediately. Boil for 1 minute, stir, then cover and boil for 2 more minutes. Once the shells just begin to open, stir in parsley and replace lid. Cook 1 to 3 more minutes until shells are fully open. Serve with lemon wedges.

SERVES 1-2.
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Bacon Clam Chowder

4	bacon slices, diced
1 ½ cups	white onion, chopped
2	celery ribs, chopped
1 ½ cups	water
3	small Russet potatoes, peeled and cubed
3 cups	half-and-half
3 tbsp	butter
½ cup	all-purpose flour
20 oz	canned clams, minced
8 oz	clam juice
--	salt and pepper, to taste

Heat the **Cooking Pot** to **M (medium)**, and cook bacon until crisp. Remove from pot. Sauté celery and onion until tender. Stir in the potatoes, water, clam juice and pepper. Bring to a boil, reduce heat to **L (low)**, and simmer uncovered for 15-20 minutes. Mix flour and 1 cup half-and-half in a small bowl until smooth. Gradually stir into soup. Bring to a boil and stir for 1-2 minutes until thickened. Stir in clams and remaining half-and-half to heat through (do not boil). Sprinkle with crumbled bacon and serve.

SERVES 2.
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RECIPES (CONT.)

Aroma's Favorite BBQ Chicken

4	chicken breasts
½ cup	butter
¾ cup	lemon juice
2 tsp	garlic salt
2 tbsp	cumin
1 tsp	cayenne pepper
--	salt and pepper, to taste

Heat the **Grill Pan** to **M (medium)** and melt butter. Add the lemon juice, garlic salt, cumin and cayenne. Remove half of the marinade to a large glass bowl. Pierce the chicken in several places and sprinkle with salt and pepper. Place the chicken in the bowl with the remaining marinade and coat. While chicken marinates for a few minutes, turn the dial to **H (high)**. Once hot, place the chicken on the grill and brush with the remaining marinade. Grill, turning and basting the chicken with marinade, until chicken is thoroughly cooked (about 15 minutes).

SERVES 4.
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One-Pot Garden Pasta

8 oz	farfalle pasta
½	large white onion, chopped
1 cup	white mushrooms, sliced
1 ½ cups	cherry tomatoes
5 oz	fresh spinach
2	garlic cloves
3 cups	vegetable stock
½ cup	parmesan, grated
--	salt and pepper, to taste

Drizzle the **Cooking Pot** with vegetable oil and heat to **H (high)**. Once pan is hot, add mushrooms, onion and garlic. Sauté for 3 minutes or until the onions start to brown. Add tomatoes, vegetable stock, and pasta, in that order. Bring to a boil. Add noodles and stir to submerge. Cover, turn dial in between **L (low)** and **M (medium)**, and cook 7 minutes until pasta is almost done. Uncover, stir in salt and add the spinach in batches, stirring until it wilts. Remove from heat and let pasta sit for 5 minutes. Sprinkle with cheese and serve.

SERVES 4.
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