AROMA®




# instruction manual

ARC-7215CG

## Automatic Rice Cooker

*Questions or concerns about your Aroma product?*
**www.AromaCo.com/Support**
**1-800-276-6286**

**DISCOVER more of our products!**



Digital Rice & Grain Multicookers



Rice & Grain Cookers



Electric Kettles



Indoor Grills



...and More!

# 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.

## REGISTER YOUR PRODUCT

**Registration is quick and easy.**

Be notified of:
- new product releases
- new test kitchen releases
- sales and promotions

...and more!

SCAN TO REGISTER
**AromaCo.com/registration**

**/AromaHousewares**

**Published By:**
Aroma Housewares Co. | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.
**1-800-276-6286 | www.AromaCo.com**
©2026 Aroma Housewares Company | All rights reserved.

# IMPORTANT SAFEGUARDS

**Basic safety precautions should always be followed when using electrical appliances, including the following:**

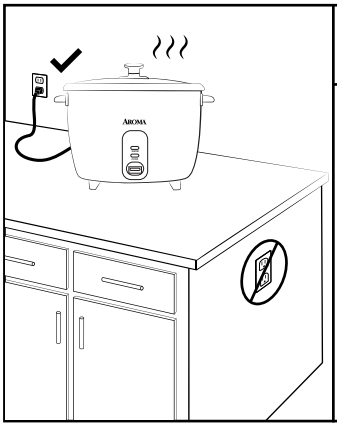
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. 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.
7. 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.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let the power cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving the appliance containing rice or liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Food should not be left in the inner pot with the ***Keep Warm*** function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To turn off the unit, flip cook switch to warm then safely remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electric shock, cook only in the removable inner pot provided.
24. Do not wrap or tie the power cords around the appliance.
25. **CAUTION:** Intended for countertop use only.
26. **CAUTION:** Do not use for deep frying.
27. **WARNING:** Spilled food can cause serious burns. Keep the appliance and power cord away from children. Never drape the power cord over the edge of a counter, never use outlet below counter, and never use with an extension cord.
28. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless the have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

# SAVE THESE INSTRUCTIONS

# IMPORTANT SAFEGUARDS

## Short Cord Instructions

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, 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

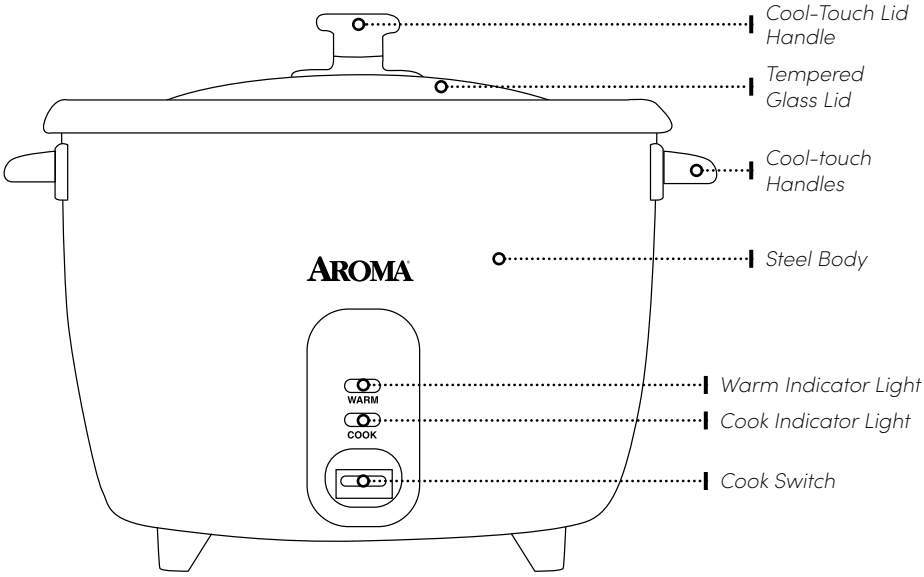
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

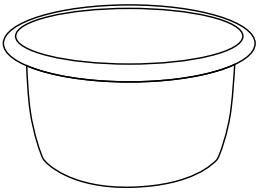
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

If the supply cord is damaged, stop using the appliance immediately. The cord must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

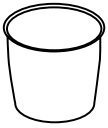
# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

# Parts Identification



*Corecoat Ceramic™ Inner Pot*



*Rice Measuring Cup*



*Serving Spatula*

## Controls/Functions

***WARM***
Automatically switches to ***WARM***; perfect for keeping rice ready to serve.

***COOK***
Simply press the switch down to begin cooking food.

# 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 the inner pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash the lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe cooker base clean with a damp cloth.

# To Clean

1. Remove the inner pot when cooker has completely cooled.
2. Hand wash the glass lid and all accessories or place on the top rack of the dishwasher.
3. Wipe rice cooker's body clean with a damp cloth.
4. Thoroughly dry cooker body, lid and all accessories. Reassemble for next use.

# Troubleshooting

***Rice is too dry/hard after cooking.***

- Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the ***Cook*** function once more. When the cooker switches to ***Warm***, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

***Rice is too moist/soggy after cooking.***

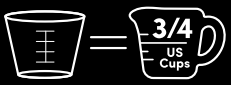
- Use the serving spatula to stir the rice to redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on ***Warm*** for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

## Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic coatings
- We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.
- 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!

## Helpful Hints:

If you misplace the measuring cup, a ¾ standard U.S. cup is an exact replacement.



# Rice & Grain

1. Measure rice or grain using the provided measuring cup. Overfill the cup slightly, then level it off at the brim of the cup for an accurate measurement.
2. Rinse measured rice in a bowl of water before adding to the inner pot. For rice, rinse for 10 seconds and drain the water. Repeat this process at least 2 times, or until the water runs clear. For other grains, see the package instructions.
3. Add rinsed rice to the inner pot. For white Rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For brown rice, see the "Rice & Water Measurement Table" on page **9**.
4. Place the inner pot into the rice cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the ***Cook*** switch down to begin cooking. The ***Cook*** indicator light will illuminate as the rice cooker begins cooking the rice.
7. When rice is ready, the ***Cook*** switch will automatically flip up and switch to ***Warm*** mode.
8. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
9. When finished serving rice, unplug the power cord to turn the rice cooker off.



## Caution:

Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.

## Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on ***Warm*** for more than 12 hours.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

## Helpful Hints:

To add more flavor to rice, try substituting water for a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

# Oatmeal

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water. (1:2 for rolled oat and 1:2.5 for steel cut)
3. Place the inner pot into the cooker, gently stir, and leave the lid open.
4. Plug the power cord into an available 120V AC outlet.
5. Press the ***Cook*** switch down to begin cooking. The cook indicator light will illuminate as the cooker begins heating.
6. Once oatmeal is ready, the cook switch will automatically flip up and the cooker will switch to ***Warm***.
7. For best results, stir the oatmeal with the serving spatula to distribute any remaining moisture.
8. When finished serving, turn the cooker off by unplugging the power cord.



## Caution:

Follow your recipe carefully and do not leave the cooker unattended.

The cooker will not switch to ***Warm*** mode until all liquid has evaporated.

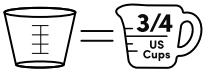
## Note:

- Do not attempt to cook more than 7 cups of steel cut oat or 8 cups of rolled oat in this appliance at one time.
- Food should not be left in the cooker on ***Warm*** for more than 12 hours.

# *Rice & Water*
## *Measurement Table*

| Uncooked Rice* | Water: *Using the Water Line (inside pot)* | Approx. Cooked Rice Yield* | Cooking Times |
|---|---|---|---|
| 4 Cups | **White Rice:** Line 4<br>**Brown Rice:** Line 4 | 8 Cups | **White Rice:** 14-19 Min.<br>**Brown Rice:** 36-41 Min. |
| 5 Cups | **White Rice:** Line 5<br>**Brown Rice:** Line 5 | 10 Cups | **White Rice:** 15-20 Min.<br>**Brown Rice:** 38-43 Min. |
| 6 Cups | **White Rice:** Line 6<br>**Brown Rice:** Line 6 | 12 Cups | **White Rice:** 16-21 Min.<br>**Brown Rice:** 39-44 Min. |
| 7 Cups | **White Rice:** Line 7<br>**Brown Rice:** Line 7 | 14 Cups | **White Rice:** 18-23 Min.<br>**Brown Rice:** 41-46 Min. |
| 8 Cups | **White Rice:** Line 8<br>**Brown Rice:** Line 8 | 16 Cups | **White Rice:** 19-24 Min.<br>**Brown Rice:** 42-47 Min. |
| 9 Cups | **White Rice:** Line 9<br>**Brown Rice:** Line 9 | 18 Cups | **White Rice:** 20-25 Min.<br>**Brown Rice:** 44-49 Min. |
| 10 Cups | **White Rice:** Line 10<br>**Brown Rice:** Line 10 | 20 Cups | **White Rice:** 21-26 Min.<br>**Brown Rice:** 46-51 Min. |
| 11 Cups | **White Rice:** Line 11<br>**Brown Rice:** — | 22 Cups | **White Rice:** 22-27 Min.<br>**Brown Rice:** -- |
| 12 Cups | **White Rice:** Line 12<br>**Brown Rice:** — | 24 Cups | **White Rice:** 23-28 Min.<br>**Brown Rice:** -- |
| 13 Cups | **White Rice:** Line 13<br>**Brown Rice:** — | 26 Cups | **White Rice:** 25-30 Min.<br>**Brown Rice:** -- |
| 14 Cups | **White Rice:** Line 14<br>**Brown Rice:** — | 28 Cups | **White Rice:** 26-31 Min.<br>**Brown Rice:** -- |
| 15 Cups | **White Rice:** Line 15<br>**Brown Rice:** — | 30 Cups | **White Rice:** 27-32 Min.<br>**Brown Rice:** -- |

*Cups referenced are with the included measuring cup
(1 Rice Measuring Cup = ¾ U.S. Cup)




# Note:

- **The maximum capacity of this unit is 15 cups of uncooked white rice (10 cups of brown rice) which yields 30 cups of cooked rice (20 cups of brown rice).**
- **Minimum Capacity: The minimum capacity of this unit is 4 cups uncooked rice (which yields 8 cups of cooked rice).**
- Cooking time are approximate. Altitude, humidity, and external temperature will affect cooking time.
- Rinse grains before placing into the inner pot to remove excess bran and starch. This will reduce the chance of rice browning and sticking to the bottom of the inner pot.
- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains.

# RECIPES

## *Ham & Swiss Frittata*

| | |
|---|---|
| 6 | eggs |
| 3 slices | deli ham, chopped |
| ¼ | medium onion, chopped |
| ¾ cup | Swiss cheese, shredded |
| ---- | pinch of nutmeg |
| ---- | pinch of garlic powder |

Combine all ingredients (except cheese) in a large bowl, ensuring that they mix well. Pour the mixed ingredients into the inner pot; top with an even layer of cheese. Press the ***COOK*** switch. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

***SERVES 4.***

## *Game Day Chili Cheese Dip*

| | |
|---|---|
| ½ | small onion, chopped |
| 1 tsp | vegetable oil |
| 1 | clove garlic, minced |
| 1 | 15-oz. can prepared chili without beans |
| ½ cup | prepared medium salsa |
| ¼ cup | black olives, sliced |
| 1½ oz. | low-fat cream cheese,cubed |
| 1½ oz. | cheddar cheese, grated |
| ---- | tortilla chips, for dipping |

Place the onion, oil and garlic in the inner pot. Press the ***COOK*** switch and sauté for 3 minutes. Use a large wooden spoon to gently stir as the onion and garlic cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients, place the lid securely onto the rice cooker. Cook for 4 minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Cook again for 3 minutes. Open the lid and stir again. Continue cooking until the dip is warm throughout and the cheeses are melted. When done, serve in a large bowl and use the tortilla chips for dipping.

***SERVES 3-6.***

# Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the date the customer takes possession of the product in the United States. For in-store purchases, this is the purchase date. For online or delivery orders, this is the delivery date.

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, 8:00am-4:00pm, Pacific Time**

**www.AromaCo.com**
Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.




To Enhance and Enrich Lives.

www.AromaCo.com