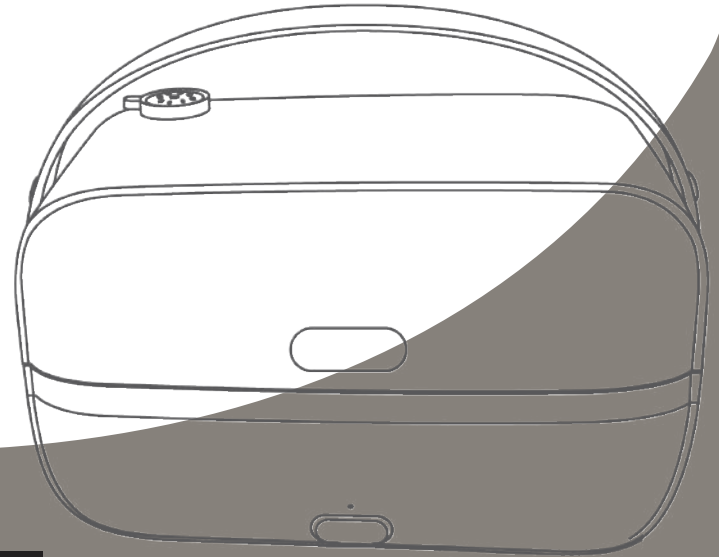


Bonsai

by Yum Asia



Bento Rice Cooker
Model- YUM BN02
0.2 litre (1 person)



Micro
Footprint



Micro
Pressure



Japanese
Styling



Cook/Reheat
2 Steel Trays

INDEX

1. IMPORTANT SAFEGUARDS Please follow these instructions	3
2. APPLIANCE DESCRIPTION	4
2.1 APPLIANCE DESIGN	4
3. APPLIANCE OPERATION	5
3.1 HOW TO COOK RICE (FROM RAW)	5
3.2 HOW TO COOK RICE AND OTHER FOOD (FROM RAW)	6
3.3 HOW TO COOK RICE AND EGGS (FROM RAW)	7
3.4 HOW TO REHEAT RICE AND FOOD	8
3.5 GUIDE TO STEAMING	9
4. RECIPE IDEAS	10
5. CLEANING AND MAINTENANCE	11
6. REPLACEMENT PARTS	11
7. SPECIFICATIONS	12
8. CERTIFICATION AND WARRANTY	12

Model YUM-BN02

Bonsai

Thank you for choosing this Yum Asia Bento Rice Cooker Model YUM-BN02 which we named 'Bonsai'.

Here at Yum Asia our experience of working with major leading brands of rice cookers and technology has given us the knowledge required to produce this perfect cooker. This means that this product has been designed to the highest standards of quality, functionality and design and more importantly with the passion we have for cooking great rice!

We guarantee that you will be satisfied with your new appliance and this is backed up by our comprehensive warranty service. For further details, go to www.yumasia.co.uk/warranty. Keep these operating instructions stored away with your receipt, and, if possible, the packaging. The latest version of these instructions may be found for viewing or download at www.yumasia.co.uk

If you have any questions about this product, cooking advice or anything else then please contact us at info@yumasia.co.uk and we will be happy to help.

ATTENTION! Before using the appliance read these instructions carefully. It contains important information on your safety as well as recommendations on proper appliance use and maintenance.

Thank you once again and Happy Cooking!

The Yum Asia Team

1. IMPORTANT SAFEGUARDS Please follow these instructions

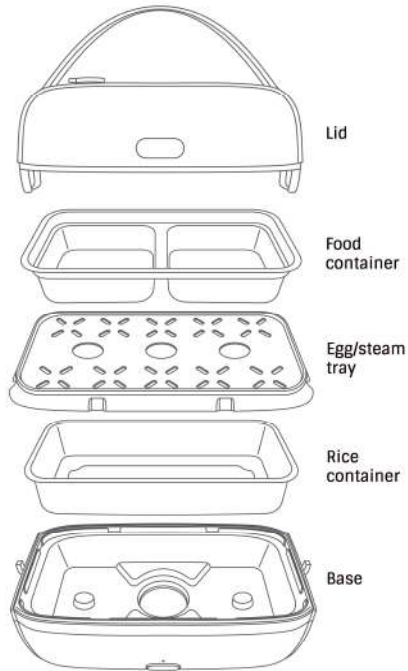


THESE WARNINGS AND CAUTIONS ARE INTENDED TO PREVENT PROPERTY DAMAGE OR PERSONAL INJURY TO YOU AND OTHERS.

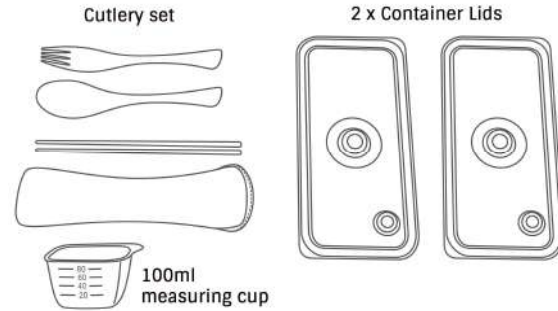
	<p>Do not modify this rice cooker, only a repair technician may disassemble or repair this unit.</p>		<p>Do not allow children to use the rice cooker unsupervised. Keep it out of reach of very young children. Children are at risk of burns, electric shocks or injury.</p>
	<p>Do not touch the steam vent or outer body during use Doing so may cause scalding, burns. Take special care with children</p>		<p>Do not open the lid or move the rice cooker during the cooking cycle. Doing so may cause burns – the steam is very hot.</p>
	<p>Do not immerse the rice cooker in water or splash with water. Doing so may cause a short circuit or electric shocks.</p>		<p>Do not touch hot surfaces during, or immediately after, use. Be careful of steam when opening the lid and be careful not to touch the inner containers while stirring the rice. Touching hot surfaces with metal parts like the inner container may cause burns.</p>

2. APPLIANCE DESCRIPTION

2.1 APPLIANCE DESIGN



Your Bonsai is supplied with:



3. APPLIANCE OPERATION

3.1 HOW TO COOK RICE (FROM RAW)



Using the supplied 100ml measuring cup,
pour water into the base of the unit.

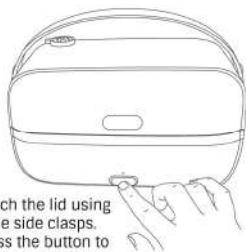
If cooking 1 cup of rice, add 1 cup of water
OR
If cooking 2 cups of rice, add 2 cups of water



Using the supplied 100ml measuring cup
add rice and water to the rice container.
1 cup of rice + 1 cup of water
OR
2 cups of rice + 2 cups of water



Place rice container into
the base of the unit



Attach the lid using
the side clasps.
Press the button to
start cooking

The maximum capacity of this appliance is:

2 cups (100ml = 1 cup) for **WHITE** rice
1 cup (100ml = 1 cup) for **BROWN** rice

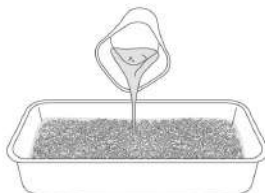
Do not exceed this amount

3.2 HOW TO COOK RICE AND OTHER FOOD (FROM RAW)



Using the supplied 100ml measuring cup, pour water into the base of the unit.

If cooking 1 cup of rice, add 1 cup of water
OR
If cooking 2 cups of rice, add 2 cups of water



Using the supplied 100ml measuring cup add rice and water to the rice container.
1 cup of rice + 1 cup of water
OR
2 cups of rice + 2 cups of water



Place rice container into the base of the unit



Place the steam tray on top of the rice container. Place the food container on top of the steam tray



Attach the lid using the side clasps. Press the button to start cooking

Bonsai can be used to cook both rice and food from raw at the same time

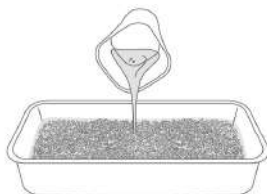
Do not exceed the previous stated amounts for cooking rice

3.3 HOW TO COOK RICE AND EGGS (FROM RAW)



Using the supplied 100ml measuring cup, pour water into the base of the unit.

If cooking 1 cup of rice, add 1 cup of water
OR
If cooking 2 cups of rice, add 2 cups of water



Using the supplied 100ml measuring cup add rice and water to the rice container.
1 cup of rice + 1 cup of water
OR
2 cups of rice + 2 cups of water



Place rice container into the base of the unit



Add the eggs to the egg tray, place the tray on top of the rice container.



Attach the lid using the side clasps. Press the button to start cooking

Bonsai can be used to cook rice and steam/boil eggs at the same time

You can also cook eggs alone by just adding 100ml of water to the base and putting the eggs on the tray on top

3.4 HOW TO REHEAT RICE AND FOOD



Using the supplied 100ml measuring cup, pour 1 cup of water into the base of the unit.



Add 10ml of water to the cooked rice and stir. This ensures it doesn't dry out during the reheating process



Place rice container into the base of the unit



Place the steam tray on top of the rice container. Place the food container on top of the steam tray



Attach the lid using the side clasps. Press the button to start cooking

Bonsai can be used to reheat both rice and food at the same time

Ensure food is piping hot before eating

3.5 GUIDE TO STEAMING

INGREDIENTS	TIPS FOR STEAMING
Carrot	Cut into 2cm pieces
Broccoli	Cut into small pieces
Corn	Cut into 4cm pieces
Chicken	Slice into 4cm pieces or smaller
Fish (white fish and salmon)	Slice into 4cm pieces or smaller
Prawn	Steam without removing shells
Scallop	Remove from shell (cover container with baking paper)
Refrigerated Meat Dumpling	Place directly on the steaming tray, do not overcrowd
Frozen Meat Dumpling	Place directly on the steaming tray, do not overcrowd

You can steam food while cooking rice or you can use Bonsai as a stand-alone steamer.

For steaming vegetables, meat or fish, place in the food container (the one divided into two sections). You may find with meat, fish, seafood it's best to add a piece of baking parchment so the food doesn't stick to the container.

To use as a stand-alone steamer, add 1 cup of water to the base of the unit.

4. RECIPE IDEAS

Steamed chicken/fish/vegetables

You can cook plain chicken/fish/tofu/vegetables (from raw) in Bonsai.

Get creative with adding seasonings (like peri peri seasoning, Cajun seasoning, Moroccan seasoning, furikake seasoning).

Add delicious sauces

Add sauces like Teriyaki, garlic soy, ginger chilli to your chicken/salmon/tofu/vegetables for a delicious meal

Steamed rice with veg

This is cooked in the bottom rice container as an 'all-in-one' dish.

Follow the steps in Section 3.1 'How to Cook Rice' but add small cubes of vegetables, meat/tofu and any seasoning you want to the rice and water. Once cooked, this will be like a steamed fried rice – healthy and delicious

Have leftovers? No problem!

Bonsai can reheat your leftovers. For example, if you have chili con carne, a jalfrezi, tikka or Thai basil chicken dish from the night before and want to reheat it – it's easy. Just add any food to the top and bottom container as directed in Section 3.4 and reheat. The options are endless!



5. CLEANING AND MAINTENANCE

Always remove any remaining pieces of food and clean immediately after use.

Do not use any kind of metal brush, scrubber or harsh chemicals/solvents to clean the dirty parts of the appliance.

Do not immerse the appliance in water. Use a damp sponge or soft cloth to clean the outer case.

The rice and food container is dishwasher safe.

If necessary, descale the base of the unit by diluting the appropriate amount of citric acid based cleaner with 200ml of water, pouring it into the base, putting the lid on and pressing the button.

6. REPLACEMENT PARTS

If you need spare parts, please contact us via our website www.yumasia.co.uk or e-mail info@yumasia.co.uk.

Spare parts available for Bonsai YUM-BN02:

Part Name	Part Number
Stainless steel rice container	IC-BN02
Stainless steel double container	DC-BN02
Measuring cup	100ml cup

7. SPECIFICATIONS

Model name and number	Bonsai, YUM-BN02
Capacity	0.2 litre (1 cup) rice cooker
Rating	AC 220-240V, 50-60Hz
Electric consumption	300W
Cooking system	Direct heating
Country of manufacture	China
Length of power cord	0.9m
External dimensions (approximate)	26cm (length) x 12cm (width) x 20.5cm (height)
Weight (approximate)	1.8kg

8. CERTIFICATION AND WARRANTY

Included with this appliance is our comprehensive warranty. For more details of our warranty go to www.yumasia.co.uk/warranty. This Bonsai bento rice cooker is designed for DOMESTIC USE ONLY. It's use in a commercial setting will invalidate this warranty.

If you encounter a problem with your appliance, please e-mail info@yumasia.co.uk with your order details, a description and photos of the problem.



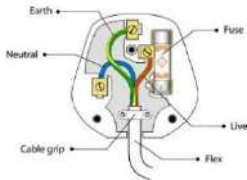
Your appliance is designed and manufactured with the highest quality materials and components which can be recycled and re-used. This symbol means that electrical and electronic equipment, when at their end of life, should be disposed of separately from household waste. Please dispose of this appliance at your local community waste/recycling centre.



This appliance is compliant with the Restriction Of Hazardous Substances (RoHS) directive.



This appliance is certified for compliance for distribution and use in the UK and EEA



IMPORTANT! - The wires in this mains power cord are coloured as:

Green and yellow = Earth Brown or Red = Live Blue or Black = Neutral

Connect the Earth wire (green and yellow) to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green and yellow. Connect the Neutral wire to the terminal which is marked with the letter N or coloured black. Connect the Live wire to the terminal which is marked with the letter L or coloured red. This appliance must be protected by a 13A fuse if a 13A (BS1363) plug is used.

YUM ASIA
UNITED KINGDOM

www.yumasia.co.uk
© Yum Asia 2016 onwards



www.yumasia.co.uk
United Kingdom