



UMAI Induction Heating (IH)
Fuzzy Logic Rice Cooker

5 cup - 1.0 litre - YUM-IH10

Smart Brain Induction
UMAI



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Model YUM-IH10

Fuji

Thank you for choosing this Yum Asia UMAI Induction Heating (IH) Multi-Function Rice Cooker Model YUM-IH10 which we named 'Fuji'. 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.yum-asia.com/uk/warranty (UK), www.yum-asia.com/eu/warranty (EU) or see the warranty card enclosed. Keep these operating instructions stored away with your warranty card, receipt, and, if possible, the cardboard box and packaging. The latest version of these instructions may be found for viewing or download at www.yum-asia.com

If you have any questions about this product, cooking advice or anything else then please contact us at hello@yum-asia.com 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.



Do not place electronics or objects that are susceptible to magnets in close range of the rice cooker

Doing so may cause interference with TV, radio, computer, intercom, transceivers, telephone etc. it may also erase magnetically recorded data (credit/debit cards, train pass, audio tapes etc).



Individuals with a pacemaker should consult a doctor before using appliances that use Induction Heating. Using this rice cooker may affect a pacemaker



Do not place on or near an Induction Cooking Hob

Doing so may cause Fuji to malfunction or break. We recommend a 1 metre distance between induction appliances.

Thank you once again and Happy Cooking!



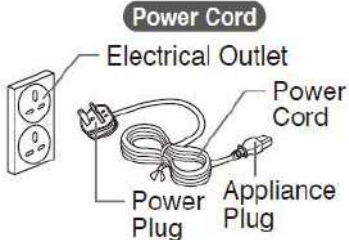






The Yum Asia Team

1. IMPORTANT SAFEGUARDS Please follow these instructions



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

| | | | |
|--|--|--|---|
| | Do not modify this rice cooker, only a repair technician may disassemble or repair this unit. | | This device may be used by children aged 8 years and older, and by persons with reduced physical, sensory or mental capabilities or lacking experience and knowledge if they have received supervision or instructions concerning use of the appliance in a safe manner and understand the hazards involved. Cleaning and maintenance by the user is not to be carried out by unsupervised children. Children must not play with the appliance. |
| | Do not touch the steam vent. Doing so may cause scalding, burns. Take special care with children | | Do not open the lid or move the rice cooker during the cooking cycle. Doing so may cause burns – the steam is very hot. |
| | Do not plug or unplug the power cord with wet hands. Doing so may cause electric shocks or injury | | This rice cooker is for cooking rice and other dishes detailed in this manual. Do not use other than for the intended purposes. Always follow the operating instructions and never cook the following: Foods packed in plastic Dishes that use paper towels or other lids to cover the food. Doing so may cause the steam vent to clog. |
| | Do not immerse the rice cooker in water or splash with water. Doing so may cause a short circuit or electric shocks. | | A loosely inserted power plug may cause fire, electric shocks, short circuit, smoke or fire. Use only an electrical outlet that is rated at 15 amperes minimum. If you want to change the power cord, only use one which a similar rated cord (250v, 13A). If the blades of the plug are dirty, wipe them clean. Debris on the blades of the plug can cause fire |
| | Insert the power plug completely and securely into the electrical socket. | | |

| | | | |
|---|---|--|--|
|  | This appliance is intended for household use only. Any use for commercial purposes will void the warranty. | | |
|  | <p>Do not use if the power cord or plug is damaged or if the power plug is loosely inserted into the electrical socket. Doing so may cause electric shocks, short circuit or fire.</p> <p>Do not damage the power cord.</p>  <p>Do not bend, twist, bundle or attempt to modify the power cord. Do not place the cord on or near high temperature surfaces or appliances, under heavy items or between objects.</p> <p>A damaged power cord can cause electric shocks or fire.</p> |  | Unplug the power cord from the electrical socket when not in use |
| | |  | Allow enough space next to walls, other furniture and under shelves for the steam to escape. |
| | |  | <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 bowl while stirring the rice.</p> <p>Touching hot surfaces with metal parts like the inner lid, inner bowl and heating plate may cause burns.</p> |
|  | Do not use any other parts other than those supplied with this rice cooker. |  | <p>Do not place or use this rice cooker on an uneven surface or on a surface that is vulnerable to heat.</p> <p>Doing so may cause fire.</p> |
|  | Do not use this rice cooker in a place where it may come in contact with water or other heat sources. | | <p>Do not use this rice cooker on a slide-out table or shelf with insufficient load capacity. Doing so may damage the table or shelf, causing the rice cooker to fall, resulting in injury or burns. Any shelf or slide-out table must have a load-bearing capacity of at least 18kg.</p> |



IMPORTANT!

Allow the rice cooker to cool down before cleaning. Hot parts like the inner lid, inner bowl and heating plate may cause burns.

Always unplug the rice cooker by holding the power plug, not by pulling the power cord.

Insert the end of the power cord firmly into the rice cooker, otherwise it may cause electric shocks, fire and the rice cooker may not work.

Do not cover the main body of the rice cooker, especially the steam vent while cooking.

Do not damage the inner bowl or inner lid. A deformed inner bowl or lid will cause uneven cooking results.

Make sure nothing is stuck to the heating element or the outside of the bowl. This will cause uneven cooking results.

Do not cover the fan vents on the side and bottom of the rice cooker.

Do not splash water on the rice cooker. This may cause the breakdown of the unit, fire or electric shock.

Do not use the rice cooker in direct sunlight. This may cause discolouration.

Do not use where the steam from this rice cooker may come into contact with other appliances. The steam may cause discolouration, malfunction, fire to other appliances.

Do not use on a surface where the air vents underneath could get blocked (like on paper, carpet, plastic)

Do not cook when the inner bowl is empty. This may cause the breakdown of the unit.

Stop using immediately if you notice ANY of the following:

- The power plug or cord has become very hot.
- The power cord is damaged or the electricity turns on/off when touched
- The body of the rice cooker is deformed or unusually hot
- Smoke is coming from the rice cooker or there is a burning smell
- Any part of the rice cooker is cracked, loose or unstable.

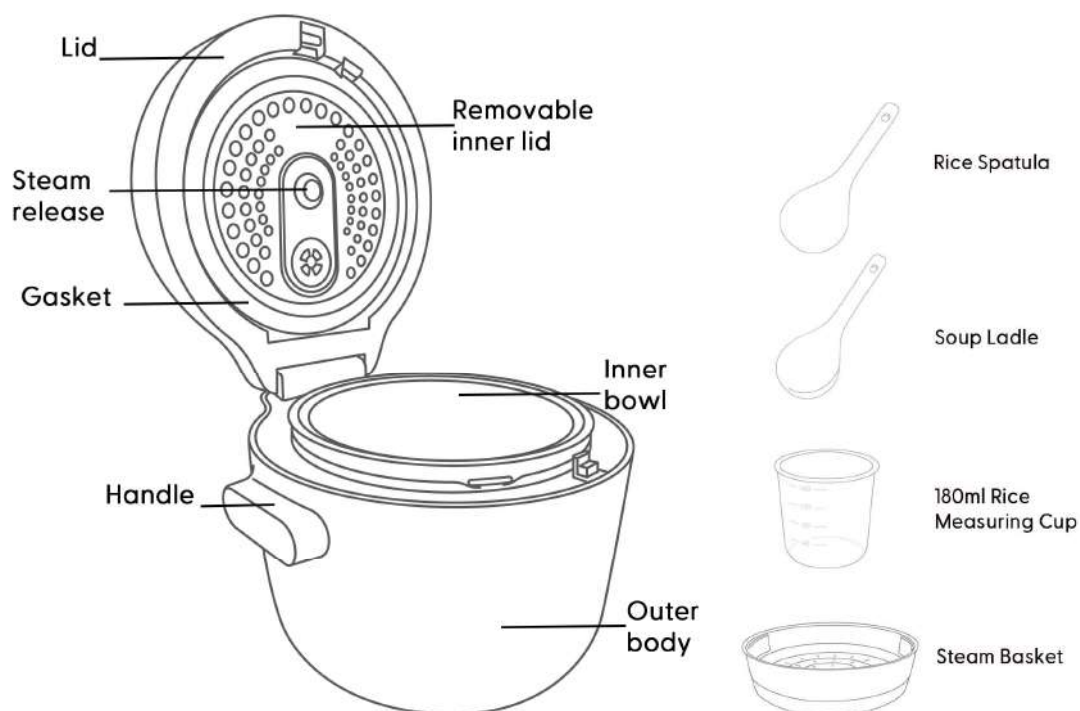
2. APPLIANCE DESCRIPTION

Your Fuji UMAI Induction Heating fuzzy logic rice cooker is a modern multi-function cooking appliance using the highest quality manufacturing and our years of experience selling rice cookers.

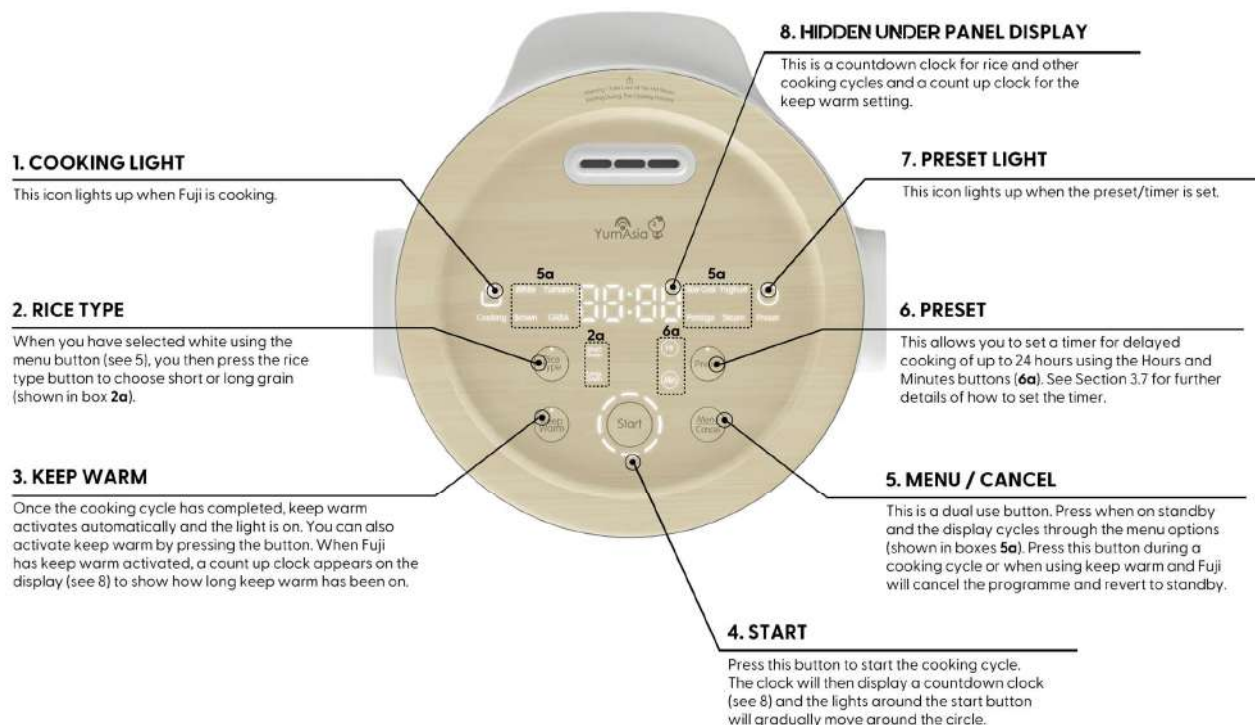
Saving space in your kitchen, this appliance combines quality functions of speciality rice cooking (white rice, short grain rice, brown rice, Yumami and GABA brown) with porridge, yoghurt, steam and slow cook. We designed this rice cooker with additional features that any cook will find useful. An easy to use and state of the art hidden 'Smart Button' control function panel with adjustable timings for different functions will make cooking so much easier and produce delicious rice or full meals.

2.1 APPLIANCE DESIGN

Meet your Fuji rice cooker! It is supplied with a rice spatula, a soup ladle, a measuring cup and a steam basket.



2.2 CONTROL PANEL DISPLAY



3. APPLIANCE OPERATION

3.1 BEFORE USE

1. Open the packaging, take out Fuji carefully, and remove all packaging and promotional material.
2. Take out all the accessories and the operating manual.
3. Remove any promotional stickers. Wipe Fuji's case with a damp cloth.
4. Wash the inside of the bowl and inner lid in warm soapy water with a soft sponge. Dry thoroughly.
5. Cook 0.5 cup of rice (for water, fill measuring cup to $\frac{1}{2}$ with water) and throw it away.

3.2 NAVIGATING THE CONTROLS

The display of Fuji uses Smart button controls and is easy to use with a bright state of the art hidden 'Ice White' display. Press the button you want to use firmly, you will see that each button is slightly raised, so it's easy to move through the menu options.



When not in use, Fuji will enter stand-by mode, the display will turn off completely and the start button lights will pulse

3.3 HOW TO USE THE RICE COOKER FUNCTIONS

NOTE - the maximum capacity of this appliance (Do Not Exceed!)

5 cups (180ml cup) for WHITE rice

3 cups (180ml cup) BROWN rice

Fuji is designed to cook rice using 7 distinct phases to produce perfect rice every time and to carefully retain nutrients. The phased cooking and adjustments in induction temperature are controlled using Fuji's IH UMAI fuzzy logic processor which also enables more refined cooking of rice in the GABA brown and Yumami settings.

OPTIONS FOR COOKING RICE - pressing the 'Menu/Cancel' button will cycle through the cooking programmes

1. **'White'** setting is for cooking white rice. When 'White' is selected and flashing, you can then select short grain (for sushi) or long grain (for Hom Mali/jasmine or basmati) by pressing the 'Rice Type' button on the control panel.
2. **'Yumami'** setting is for any type of white rice. This is a specific cooking cycle with different temperatures, it releases sugars contained in the rice and this phased rice cooking is said to make the rice tasted sweeter and 'moreish', hence the name 'Yumami' (see section 3.8, page 12 for further information)
3. **'Brown Rice'** setting is for cooking long or short grain brown rice
4. **'GABA'** setting soaks and 'activates' any type of brown rice to release the gamma-aminobutyric acid, or GABA in the brown rice. Also known as 'hatsuga genmai', it is thought to have many health benefits (see section 3.8, page 11 for further information)

There are markings on the inside of the inner bowl to indicate the water levels for white long grain rice, white short grain rice, brown rice and porridge (rice porridge/congee – do not use these lines for oat porridge, follow the recipe on page 15). During the rice cooking cycles, a countdown clock appears for the whole rice cooking cycle, this countdown is only approximate and is not accurate until the last 10 minutes of the rice cooking cycle.



Note the countdown on the display will skip downwards at certain intervals as the UMAI fuzzy logic continues to assess the cooking cycle.

Approximate cooking times for different types of rice

| Rice Type | 'WHITE' | 'YUMAMI' | 'BROWN' | 'GABA' |
|------------|---------|----------|---------|----------|
| Time taken | 40 mins | 66 mins | 60 mins | 145 mins |

Cooking STICKY or GLUTINOUS rice

Sticky or glutinous rice is different to normal short grain rice, it is used for Thai salads and desserts. If you are cooking sticky or glutinous rice you need to follow the water levels on the bowl for short grain and use the short grain setting.

3.3.1 COOKING RICE IN FUJI

1. **Measure the rice** with the measuring cup provided. Make sure the rice is level to the top of the cup – this is a full cup (180ml) measurement.
2. **Clean the rice** (if needed) as directed in '4.1 HOW TO COOK PERFECT RICE'. Place the inner bowl into the appliance, **put the rice into the inner bowl** and **fill to the water line** that corresponds to the amount/type of rice you are cooking.
3. Close the lid and **select** the rice setting (and grain length, if applicable) you want to cook with.
4. Press '**Start**' and the cooking cycle will begin. A countdown appears on the display to indicate Fuji is cooking, this is an approximate time and is not accurate until the last 10 minutes. The lights around the 'Start' button will gradually light up to indicate cooking progress.



Also see the 'Speedy Start Guide' on the back of the warranty card for a step-by-step guide on how to cook rice and 'Tips to Cooking Great Tasting Rice' on page 13 for more detailed cooking information and advice.



If you want to cook $\frac{1}{2}$ a cup of rice, there isn't a mark on the inner bowl for this. Use the measuring cup to add the water – $\frac{1}{2}$ of a measuring cup of water for white rice and $\frac{3}{4}$ of a measuring cup of water for brown rice.

3.4 HOW TO USE THE KEEP WARM FUNCTION

Once a cooking cycle has finished, you will hear a series of beeps and Fuji will automatically switch to 'Keep Warm'. You can activate 'Keep Warm' when Fuji is on stand-by (i.e. when no menu functions have been selected) by pressing the 'Keep Warm' button. The keep warm light will activate and the lights around the 'Start' button pulse and a count-up clock will appear on the display for your reference. The 'Keep Warm' function can be used for 12 hours but you may find that the rice is dry after 12 hours (as rice has to be kept at a safe temperature to eat). You can extend this by periodically adding a little water to the rice and stirring through.

To cancel 'Keep Warm', press the 'Menu/Cancel' button. Fuji will then switch to stand-by mode. If left alone with no programme selected, Fuji will enter stand-by mode; the display will turn off completely and the start button lights will pulse. If you unplug Fuji while in keep warm, the next time you plug it in, keep warm will activate, you need to cancel this before you can cook on another setting.

3.5 HOW TO USE THE OTHER COOKING FUNCTIONS

3.5.1 PORRIDGE

This menu setting can be used for Asian rice porridge or oatmeal porridge. For recipes, see page 15. The default cooking time for the 'Porridge' setting is 1 hour. You can adjust this up to 2 hours using the 'Hr' or 'Min' buttons once you have selected the 'Porridge' setting. Once the cooking cycle is complete, Fuji will make a series of beeps and will automatically switch to 'Keep Warm'.

3.5.2 STEAM

Using the provided steaming basket, you can steam different types of food. The default cooking time for the 'Steam' setting is 10 minutes. You can adjust this up to 1 hour in 10 minute intervals using the 'Hr' or 'Min' buttons once you have selected the 'Steam' setting and it is blinking on the display.

Using hot water rather than cold water helps speed up the heating process for the steam setting, fill to the 2 water level mark on the inner bowl when using as a stand-alone steamer.

Note: The countdown starts when the water has reached the correct temperature for steaming, so factor this into your cooking time, or add the steaming basket when the countdown starts. See Section 5, page 14 for a more detailed guide to steaming.

3.5.3 SLOW COOK

For cooking stews and other dishes like curries, dhal, or other pulses/grains select the 'Slow Cook' setting.

The default cooking time for the 'Slow Cook' setting is 2 hours. You can adjust this up to 8 hours using the 'Hr' or 'Min' buttons once you have selected the 'Slow Cook' setting and it is flashing on the display. When the 'Slow Cook' cycle starts, the appliance heats the contents of the inner bowl to a high temperature (you will hear bubbling from the liquid) around 95°C, it then switches to a lower temperature, around 85°C, for the slow cooking. This is the same as the 'auto' setting on a conventional slow cooker. Once the cooking cycle is complete, the appliance will make a sound and will automatically switch to 'Keep Warm'.



Fuji is a very efficient, sealed unit IH rice cooker, the slow cook setting will cook food faster as there is no heat loss. A normal slow cooker recipe with a cook time of 7-8 hours will take 3-4 hours to cook in Fuji. This is to give a more efficient slow cook.

3.5.4 YOGHURT

For making home-made yoghurt. The 'YOGHURT' setting maintains the constant temperature (+38 - +40°C) required for bifidus bacteria growth and excellent development of yoghurt out of yoghurt culture and milk.

The default cooking time for the 'YOGHURT' setting is 8 hours. You can adjust this down to 6 hours or up to 12 hours using the 'Hr' or 'Min' buttons once you have selected the 'YOGHURT' setting and it is blinking on the display. You can use yoghurt jars or similar containers for this setting or just make the yoghurt in the inner bowl.

Once the cooking cycle is complete, the appliance will make a sound and will automatically switch to stand-by. For further information on making yoghurt, see section 6.1, page 17.

NOTES - on the 'YOGHURT' setting it does not switch to 'KEEP WARM'. Keep the lid closed while cooking in this programme. The delayed start function is available for this programme.

3.6 CANCELLING PROGRAMMES

To cancel a programme you have selected, cancel keep warm or, if you want to stop a programme part way through the cooking cycle, you just need to press the 'Menu/Cancel' button. Fuji will then switch to standby mode.

3.7 HOW TO USE THE DELAYED START (PRESET) FUNCTION

The 'PRESET' function is a useful timer/delayed start feature; this allows you to set the appliance to have your rice or food ready at a specific time. The 'PRESET' function is available for all menu settings.

To set the timer:

1. Press the 'Menu' button to select a cooking programme (for non-rice cooking programmes you can programme the length of cooking time at this point).
2. Then press the 'Preset' button which will then light up.
3. By pressing the 'Hr' and 'Min' touch buttons you can select the hours in advance when the rice/dish should be ready.
4. Press the 'Start' button, the cooker will display the hours/minutes in advance you selected, start to count down and the cooking cycle will complete at the time you specified.

If the preset/timer is set to below the minimum stated in the below table, the cooking cycle will start immediately. This is because the default cooking time for each cooking cycle has to be taken into account along with additional assessment time for the fuzzy logic to know what it is cooking.

Suggested timings for the 'PRESET' function (not including the cooking cycle time)

| Function | RICE | PORRIDGE | YUMAMI | STEAM | SLOW COOK | GABA |
|----------------|--------------------|--------------------|--------------------|----------------|--------------------|--------------------|
| Preset timings | 140 mins to 24 hrs | 140 mins to 24 hrs | 140 mins to 24 hrs | 1 hr to 24 hrs | 130 mins to 24 hrs | 150 mins to 24 hrs |

Note – be aware that perishable foods should not be left for long periods of time when you have set the 'PRESET' function as they may spoil.



The start time of the preset/timer is not exact, it will come on slightly earlier as Fuji has to assess what exactly is in the inner bowl (rice/oats/water) and volume so it can calculate the cooking time effectively. It deals with this by turning the unit on early so it can 'assess' the contents. The cooking cycle may finish up to 45 minutes early and switch to keep warm.

3.8 GABA BROWN AND YUMAMI FUNCTIONS EXPLAINED

3.8.1 WHAT IS GABA BROWN?

The GABA brown rice (or germinated brown rice) function uses specific timing and temperatures so the brown rice is allowed to germinate. When you select the GABA function on Fuji it will soak and activate the brown rice for you using its UMAI (smart brain) fuzzy logic control, after which it begins to phase in the cooking process. During this process, the inner bowl and its contents are kept at a specific temperature for part of the cooking cycle which enables the brown rice to 'sprout'.

The full cooking time for GABA rice in Fuji, including the additional activation period, takes around 2 hours 25 minutes to complete. The result of this process alters the flavour and increases the levels of nutrients such as gamma-aminobutyric acid (GABA). GABA brown rice has a softer texture than brown rice and a nuttier flavour.



3.8.2 WHAT IS YUMAMI?

Yumami or 'extra tasty' rice function on Fuji enhances the flavour of any type of white rice by using a specially designed cooking cycle.

It does this by using a sequence of soaking and steaming to release the sugars contained in the rice. These sugars are then reabsorbed back into the rice as a different chemical structure and can attach to the surface of the rice. This change in sugar chemistry can then activate Umami receptors of the tongue. The result is more flavourful rice with improved texture and taste.

Usually the rice produced is fluffier, softer and sweeter (depending on the type of white grain used). The full cooking time, **including the special soaking and steaming**, for the Yumami function on Fuji is 1 hour, 6 minutes.

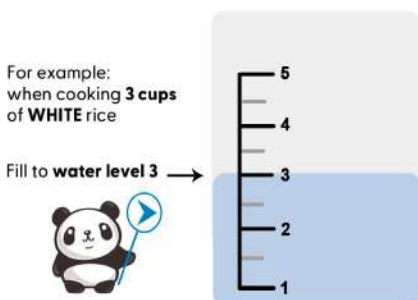


4. TIPS TO COOKING GREAT TASTING RICE

4.1 HOW TO COOK PERFECT RICE

Measure the rice accurately! Only use the 180ml measuring cup provided as other cup sizes may be different measurements. Make sure you level the rice off at the top of the cup.

Rinse the rice! Do not wash the rice in the inner bowl – sometimes rice can contain small stones that causes scratches to the ceramic coating. Use a separate bowl or sieve. Place the rice into a sieve or a bowl and pour fresh, cold water on top. Stir the rice loosely by hand and drain the water. Do this 2-3 times until the water you are rinsing with runs clear.



Be accurate with the water! The amount of water in the inner bowl prior to cooking will affect the texture of the cooked rice. The more water you use, the softer the rice will be when cooked. We recommend after washing the rice, you place it in the inner bowl, then top up with water to the corresponding line on the inner bowl – fill to the underside of the line, this will give you perfect rice. If you prefer it softer, fill to the top of the line; if you prefer it harder, fill to 2-3mm below the line.

Stir and loosen! once the appliance has switched to 'Keep Warm', if possible, stir and loosen the rice straight away with the provided spatula. This helps release excessive moisture and results in nice, perfect fluffy rice.

4.2 OUR TIPS FOR RICE COOKING AND GETTING PERFECT RESULTS



Try and choose bags of rice with as few broken grains as possible, as broken grains make rice very soggy and sticky.



It is important to remember that every batch of rice is different – even the rice you regularly buy can sometimes change for the worse quality – each batch of rice absorbs water differently depending on how well it's been processed. The end result can also depend on the age of the rice you use. Newer rice needs less water than older rice but, of course, there is no way of knowing whether the rice you have bought is an older or newer picked grain.



If the rice you cook is too sticky, it's worthwhile trying a batch without rinsing, as some varieties of rice don't need rinsing as they have been processed differently. Unlike pasta, rice isn't consistent because it's a natural product and the first batch cooked from a new purchase of rice can be hit and miss – the rice cooker does mitigate this to an extent, but adjusting the amount of water is a sure way of getting the rice you like.



If the rice you cook is too soft, next time reduce the water you add for cooking by 3-4mm, softer rice means that there was too much water in the inner bowl during cooking. If the rice you cook is too hard, next time add 3-4mm more water, harder rice means that there was too little water in the inner bowl during cooking.



Do not use any kind of quick cook, partially cooked, parboiled rice – look at rice packets carefully to make sure the rice you are buying is suitable. This type of rice is not suited for use in a sealed unit, fuzzy logic rice cooker.

5. HOW TO USE THE STEAM FUNCTION

You can use this appliance as a stand alone steamer (fill to 2 scale on the bowl with water) or you can cook rice at the same time as steaming food. If steaming whilst cooking rice, you would use the rice function for the type of rice you are cooking and add the steaming basket to the inner bowl above the rice.

Here is a guide for estimated cooking different types of food on the 'STEAM' function:

| INGREDIENTS | AMOUNT | COOKING TIME | TIPS FOR STEAMING |
|----------------------------|---------------|--------------|---|
| Carrot | 200g/1 pc | 20 mins | Cut into bite-size pieces |
| Broccoli | 200g | 15 mins | Cut into bite-size pieces |
| Spinach | 100g | 15 mins | Cut into bite-size pieces |
| Pumpkin | 250g | 20 mins | Cut into bite-size pieces |
| Potato | 450g | 40 mins | Cut into bite-size pieces |
| Sweet Potato | 300g | 35 mins | Cut into bite-size pieces |
| Corn | 200g | 30 mins | Cut into bite-size pieces |
| Chicken | 300g/1 fillet | 30 mins | Make cuts on side touching steam basket |
| Fish (white fish & salmon) | 150g | 25 mins | Slice to less than 2cm and wrap in foil |
| Prawn/Scallops | 15pcs/150g | 20 mins | Prawns - Steam without removing shells. Scallops - Remove from shell |
| Refrigerated Meat Dumpling | 200g | 15 mins | Leave space between foods |
| Frozen Meat Dumpling | 200g | 20 mins | Leave space between foods |



IMPORTANT - Do not steam food over 3.5cm thick.

If you would like to combine cooking rice with steaming, **1 cup of rice is the maximum capacity** you can cook. Any more than this, there is a danger as the rice cooks, the steaming basket will push into the lid and pop it open.



If cooking rice and steaming at the same time, you can open the lid (very carefully, minding the steam that is released from the unit) to add the steaming basket part way through the cooking cycle so the vegetables are not over-cooked.

6. RECIPES

Here are a couple of recipes to start you off with your new rice cooker.

For lots more recipes like flavoured rice (Mexican and coconut rice), risotto, stews, soups and more, please see our foodie blog at www.greedy-panda.com or our Greedy Panda cook book (available on our website in ebook, paperback or hardcover formats).

RICE PORRIDGE (CONGEE)

Ingredients (4-5 servings)

1 cup of rice
75g chicken thighs, chopped and parboiled
Pinch of salt
Ginger and spring onion (scallion), shredded – to taste

Directions

1. Wash rice and place into inner bowl, add water (follow levels on the inner bowl) then place the chicken on top
2. Press the 'MENU' button and select 'PORRIDGE' and press the 'START' button
3. When the rice cooker turns to 'Keep Warm,' add salt if you want it and garnish with ginger and spring onions

OATMEAL PORRIDGE

Ingredients (serves 4 – do not exceed quantities)

1 cup steel cut or high quality large rolled oats (we advise you put these in a sieve and shake hard 3-4 times to dislodge any sediment)
3 cups water (measured in the provided measuring cup)
1 cup of milk (dairy or plant milk – whatever you prefer)
3-4 spoons (or more to your own taste) honey or brown sugar

* You may need to experiment with the amounts of oats and water, depending on whether you like thick or thin oat porridge! More water = thinner porridge, less water = thicker porridge

Directions

1. Place oats and water in the inner cooking pan.
2. Place the inner cooking pan in the main body of the rice cooker, plug in the unit, select the 'Porridge' setting and adjust the timing to what you prefer (longer cooking time = thicker porridge; less cooking time = thinner porridge) press the 'START' button to start.
3. When the rice cooker turns to 'Keep Warm,' open the lid, stir and add the remaining ingredients. Using the Timer function and soaking the oats overnight will soften the texture.
4. Add any dried or fresh fruit to the porridge instead of sugar – delicious and healthy on a cold winter's day!!



Do not use milk to cook the oats, this will result in a 'boil over' of the contents as milk reacts differently when heated. **Only use water to cook the oats.**

SUSHI ROLLS

Ingredients (4-5 servings)

3 cups of rice

For the sushi seasoning (vinegar mix) – 4 tbsp rice vinegar, 1 tbsp sugar, 1.5 tsp salt

Whatever topping you prefer (sashimi, prawns, pickles, natto, salmon roe, eel)

Seaweed, wasabi, soy sauce and pickled red ginger for garnish

Directions

1. Wash rice and place into inner bowl, add water (follow the water levels on the inner bowl and use the 'SHORT GRAIN' menu option)
2. When the rice cooker turns to 'Keep Warm', place the rice in a wooden container (wiped with a clean, wet cloth) and pour the vinegar mix over the rice, mixing whilst cooling with a fan
3. Hand rolled sushi is simple and quick, it's just a case of wrapping your favourite ingredient with nori (seaweed)

RICE PUDDING

Ingredients (cup measures are for the rice measuring cup. 4-6 servings)

2 cups arborio, other short-grain rice or sticky/glutinous rice

2 cups cold water (follow the water levels on the inner bowl and use the 'SHORT GRAIN' menu option)

1/2 cup evaporated milk **

1/2 cup coconut milk

1 cup sweetened condensed milk **

1 cinnamon stick or pinch of ground cinnamon

1 lemon zest, one large piece of lemon peel

1/2 teaspoon nutmeg (or less if you prefer)

3 tablespoons ground cinnamon (to garnish)

Directions

1. Measure 2 cups of short grain rice with the measuring cup you got with your rice cooker.
2. Place the rice and water into the rice cooker, choose the 'SHORT GRAIN' rice setting and start the cooking cycle.
3. Meanwhile whisk evaporated milk, coconut milk, sweetened condensed milk, cinnamon stick (or ground cinnamon), lemon zest (a large thin slice of zest, not grated) and nutmeg together.
4. When rice has been cooked and the rice cooker has switched to warm, stir the cooked rice to loosen.
5. Then add the whisked milks into the rice, close lid and leave on the 'KEEP WARM' setting. Check about 30 minutes later and see if it is at the consistency you like. If you would like it thicker or hotter, you can cancel the keep warm and use the slow cook setting to 'boil' the mixture to a thicker consistency.
6. Discard the cinnamon stick (if using) and the lemon zest.
7. Place into individual dishes and garnish with ground cinnamon and cream if desired.



** Vegan adaptation - this can also be made without the evaporated milk and condensed milk as a non-dairy alternative.

Use one whole tin of coconut milk and some non-dairy milk to loosen it after stage 5 if necessary.

6.1 YOGHURT

Fuji's 'YOGHURT' function takes all the hard work out of making perfect, delicious yoghurt. You can use this setting for dairy or non-dairy yoghurt as long as you have the required starters and milk.

BASIC DAIRY YOGHURT

110g of plain, live yoghurt (if you want to use probiotic yoghurt, this is ok too) – this is your 'starter'
400ml of UHT full fat milk (UHT is best as it has already been heated to a high temperature)

1. Combine the yoghurt and the milk together and place in the inner bowl of Fuji.
2. Close the lid and select the yoghurt setting – the clock will flash on 8 hours. You can reduce the cooking time down to 6 hours or up to 12 hours; the longer the cooking time, the thicker the yoghurt, the shorter the cooking time, the thinner the yoghurt.
3. After cooking, Fuji will beep but won't switch to keep warm. Allow the yoghurt to cool and decant into containers to keep in the fridge.

This yoghurt should last 7 days and you can save some of this yoghurt to make your next batch (best used within 7 days for this, so the bacteria is fresher).

Alternative starters

Instead of the plain, live yoghurt you can also use specialised starters that you can buy in powdered form from health food shops and online.

Surprisingly, you can also use chilli stalks (i.e. the green part that holds the chilli to the plant which you discard) as a yoghurt starter. Chilli stalks contain bacteria lactobacillus and 10-15 chilli stalks in place of a yoghurt or powdered starter work to develop any kind of milk into yoghurt.

Some tips for making yoghurt:

You can use yoghurt pots instead if you prefer, if you do this then fill the inner bowl to half way up the pots with hot water so the water conducts the heat to the pots.

For non-dairy yoghurts, use a milk which has as few additives as possible (e.g. soy milk without sugar or vanilla, just soy beans and water should be listed on the ingredients, the same goes for other types of non-dairy milks).

Always add flavour after the yoghurt has finished developing, if you are retaining some to use as your next starter, set this aside in a separate pot before you add anything else to the yoghurt.

If your yoghurt is too thin next time you may need to add more 'starter' and also add 2 tablespoons of full fat milk powder and mix well with the milk before adding the starter. UHT milk is used because it has already been heated to a high temperature, but sometimes milk powder and more starter may be required.

For further tips on making yoghurt, please see www.greedy-panda.com

7. COOKING WITH OTHER GRAINS/PULSES IN FUJI

It's possible to cook other grains and pulses in Fuji, here is a rough guide for cooking times/settings

QUINOA

If it's not pre-washed, make sure you rinse it well in a sieve with cold water. Use a 1:1 ratio of quinoa to water (up the water to 1:1.25 if you are using black quinoa) and use the long or short grain setting. Once it's finished cooking, fluff up a little and leave on keep warm for 5-10 minutes.

COUS COUS and GIANT COUS COUS

Use the water levels indicated on the packet and use the 'White' setting as cous cous doesn't require that much cooking anyway.

MILLET

For each portion you want to cook, measure 1/4 cup of millet into the inner bowl and add 1 cup water for each portion (so if you use 1 cup of millet, add 4 cups water; for 3/4 cup millet add 3 cups water; for 1/2 cup millet add 2 cups water and so on).

Shake a small dash of salt into the water, then close the lid. Plug in the rice cooker and select the 'Porridge' cycle. You can either cook straight away adjusting the timing for how you prefer your millet (longer cooking will have a thicker consistency; less cooking will have a thinner consistency) or you can use the preset timer for when you will want to eat in the morning. Once cooked you can add whatever flavouring you prefer

LENTILS and BEANS

The slow cook setting is ideal for cooking lentils or beans – rinse beforehand and follow the water levels indicated on the pack. The porridge setting also works for cooking lentils and beans, if you want to cook at a lower temperature.

PEARL BARLEY

The slow cook setting is ideal for cooking pearl barley – rinse before cooking and follow the water levels indicated on the pack. Using pearl barley in a large batch of soup will cook within an hour but won't overcook if left for longer.

8. CLEANING AND MAINTENANCE

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

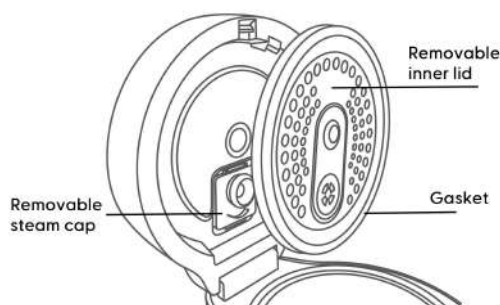
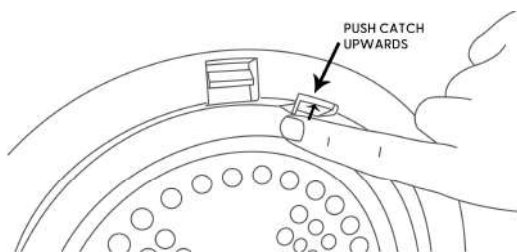
Do not use any kind of metal brush, scrubber or harsh chemicals/solvents to clean the dirty parts of the appliance. If anything remains stuck to the inner bowl, pre-soak with a little washing up liquid before washing.

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

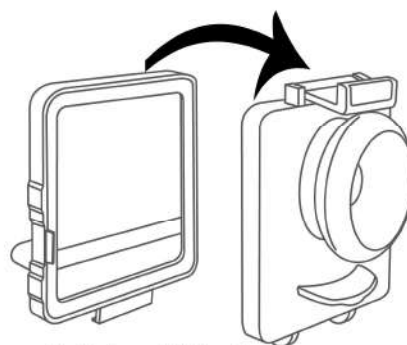
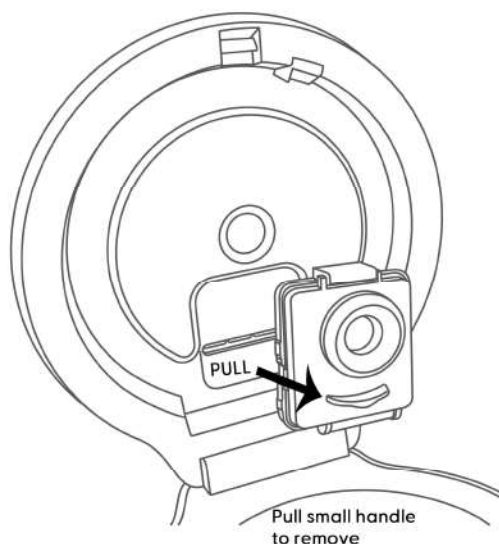
Do not wash rice in the inner bowl, this can cause scratches and the inner bowl coating to deteriorate. Any damage caused by washing rice in the bowl will not be covered by our warranty

IMPORTANT – Never put the inner bowl or inner lid into a dishwasher. The chemicals and washing cycle of a dishwasher are too harsh.

Any damage caused by a dishwasher will not be covered by our warranty.

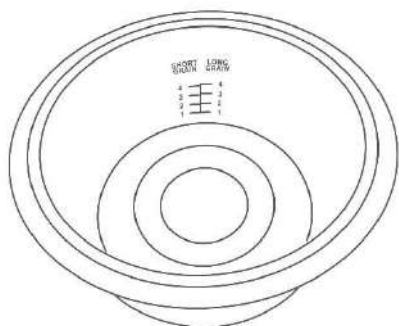


The inner lid is removable. Pinch the lock release at the top upwards and the lid will come out of its holder. Wash the removable lid after each cooking cycle with a sponge in soapy water. To put back, slide the bottom section behind the two small 'grooves' and push on the top part of the lid until you hear a click.



Unclip the catch, the steam cap comes apart. The steam cap doubles as a condensation collector, empty after every use.

The unique design of Fuji means that steam cap doubles as a condensation collector. This is enabled by our CHE system (Lid Condensate Heating Evaporator) with an additional heating element inside the lid to evaporate any excess water via the steam cap. The steam cap is located behind the inner lid on top of the lid is removable. Empty and wash on a regular basis. The removable steam cap can also be disassembled to ensure full cleaning (look for a small catch that releases the two parts of the cap).



IMPORTANT INNER BOWL CARE

Only ever use the plastic accessories provided, you can also use wooden or silicone accessories. Never use metal to stir as this will damage the ceramic coating on the inner bowl.

Cleaning the inner bowl is easy, but if anything remains stuck to the inner bowl, pre-soak with a little washing up liquid before washing.

Do not pour vinegar into the inner bowl as this will damage the ceramic coating.

The outside (underneath) of the inner bowl will discolour and scuff due to the heat being applied to the bowl from the induction element, this is normal. The ceramic coating on the inner bowl may change colour over time. This is completely normal and nothing to worry about.

9. REPLACEMENT PARTS

If you need spare parts, you can purchase via our website www.yum-asia.com. Spare parts available:

| Part Name | Part Number |
|---------------------------|-------------|
| Ceramic coated inner bowl | IB-IH10 |
| Detachable inner lid | ILSS-IH10 |
| Steaming basket | SB-IH10 |

Parts like measuring cups, spatulas, steam caps and condensation collectors are also available on our website.

10. TROUBLESHOOTING GUIDE

| | PROBLEM | POSSIBLE CAUSE |
|--------------|--|---|
| COOKING RICE | Rice cooks too hard or too soft | <ul style="list-style-type: none"> Make sure the appliance is on a flat surface, if it is on an uneven surface, the water level becomes inconsistent and it will affect the cooking of the rice. Using the 'PRESET' function can result in a softer rice texture if the rice has soaked in the water for a length of time. Make sure the inner bowl isn't deformed or cracked Did you loosen the rice after cooking? If not, do this to allow excess water to evaporate |
| | Rice is scorched/burnt | <ul style="list-style-type: none"> Make sure nothing is stuck to the inside of the rice cooker or the bottom of the inner bowl Rice may not have been washed enough, leaving too much starch on the rice Make sure the inner bowl isn't deformed |
| | Boils over while cooking | <ul style="list-style-type: none"> Check the 'MENU' setting you have selected and the water level you have filled to Make sure the steam vent cap is on the appliance |
| | Unable to start cooking or buttons won't respond | <ul style="list-style-type: none"> Make sure the power cord is pushed as far into the appliance as possible |
| | A noise is heard during cooking or keep warm | <ul style="list-style-type: none"> All Induction Heating rice cookers have a fan fitted, you will hear the fan activate and will turn on/off helping to adjust the cooking temperature of the appliance, it is nothing to worry about |
| | Steam comes out from between the outer lid and main body | <ul style="list-style-type: none"> Check the outer lid is fitting properly and has not deformed. Is the outer lid gasket dirty? If so, clean the outer lid gasket |
| | Steamed food is too hard | <ul style="list-style-type: none"> Vegetables – steaming time was too short. Make sure there is enough water and continue to steam Fish and meat – steaming time was too long. Reduce the cooking time |
| | Steamed food is cold | <ul style="list-style-type: none"> Has too much time elapsed from when the cooking cycle ended? Try not to leave on 'KEEP WARM', remove immediately from the appliance and eat |
| KEEP WARM | Rice has a smell, is yellow or there is excessive moisture | <ul style="list-style-type: none"> Do not keep very small amounts of rice on 'KEEP WARM'. Has the 'KEEP WARM' been used for more than 7 hours? The type of rice and water may have caused the rice to look yellow. Was the spatula left in the inner bowl whilst on 'KEEP WARM' |

| | PROBLEM | POSSIBLE CAUSE |
|---------------------------------|---|---|
| KEEP WARM | | <ul style="list-style-type: none"> Did you loosen rice immediately after it had cooked – if not, loosen It may be a leftover smell from a previous cooking cycle (especially if slow cooking dishes) |
| TIMER COOKING | Appliance starts cooking immediately | <ul style="list-style-type: none"> The minimum default time is 70 minutes plus the cooking cycle time, anything less than this will start the cooking cycle immediately |
| | Food isn't ready at the set time | <ul style="list-style-type: none"> Cooking may not complete at the set time if the temperature in the room or the water level is too low Was there a power cut? This may cause the unit to reset |
| GENERAL ERROR ON DISPLAY | 'E' error on display, unit beeps and the menu functions won't respond | <ul style="list-style-type: none"> Was the unit placed on or close to an Induction hob? This will cause a malfunction Is the inner bowl in place in the unit? If you try and operate the unit without the bowl in place, this is a safety feature to stop use without an inner bowl Sensors on the unit may have malfunctioned, please contact Yum Asia for further resolution |

11. SPECIFICATIONS AND COOKING TIMES

| | |
|---|--|
| Model name and number | Fuji, YUM-IH10 |
| Capacity | 1 litre (1 to 5 cups) rice cooker |
| Rating | AC 220-240V, 50-60Hz |
| Electric consumption | 1110W |
| Average power consumption on 'KEEP WARM' | 45W |
| Cooking system | Induction Heating |
| Country of manufacture | China |
| Length of power cord | 1m |
| External dimensions (approximate) | 30cm (length) x 30cm (width) x 23cm (height) |
| Weight (approximate) | 3.95kg |

| | FEATURE | CAPACITY | APPROXIMATE COOKING TIMES |
|--|-------------------------------|--------------------------|--|
| COOKING CAPACITY (cups or litres) | White Long grain rice | 1-5 cups/1l | 40 minutes |
| | White Short grain rice | 1-5 cups/1l | 40 minutes |
| | Yumami (white) rice | 1-5 cups/1l | 66 minutes (1 hr, 6 minutes) |
| | Brown rice | 1-3 cups/0.54l | 63 minutes (1 hr, 3 minutes) |
| | GABA (brown) rice | 1-3 cups/0.54l | 145 minutes (2 hrs, 25 mins) |
| | Porridge (rice) | ¾ cup/0.13l | 1 hour, can be adjusted to 2 hours maximum |
| | Porridge (oat) | 1 cup/0.18l | |
| | Steam | Water to 2 cup rice mark | 5 minutes, can be adjusted up to 1 hour maximum in 10 mins intervals |
| | Slow Cook | 1.5 litres | 2 hours, can be adjusted to 8 hours maximum |
| | Yoghurt | 400ml of milk | 8 hours, can be adjusted down to 6 hours or up to 12 hours maximum |

12. CERTIFICATION AND WARRANTY

Included with this appliance is our comprehensive warranty (please see warranty card included). For more details of our warranty go to www.yum-asia.com/uk/warranty (UK) and www.yum-asia.com/eu/warranty (EU)

This Yum Asia rice cooker and multi-function cooker is designed for DOMESTIC USE ONLY. Its use in a commercial setting will invalidate this warranty.

If you encounter a problem with your appliance, please first look at the 'Troubleshooting' guide on page 20 of the manual to see if your problem is listed there. If you continue to have a problem, please e-mail hello@yum-asia.com 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.



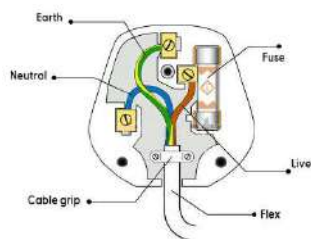
This appliance is compliant with the Restriction Of Hazardous Substances (RoHS) directive.



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



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



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

UK – USA – EU – SEA

www.yum-asia.com

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Jouibu

Ceramic Coated Bowl