

## Girmi JC70

# Girmi JC70 Yogurt Maker Instruction Manual

Model: JC70

## INTRODUCTION

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The Girmi JC70 Yogurt Maker is designed to simplify the process of creating homemade, natural yogurt. This appliance maintains a consistent temperature, essential for proper fermentation, allowing you to prepare fresh yogurt with ease. Please read this manual thoroughly before first use to ensure safe and efficient operation.

## PRODUCT COMPONENTS

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The Girmi JC70 Yogurt Maker includes the following components:

- Yogurt Maker Base Unit
- Seven (7) 6-ounce glass jars with individual lids
- Transparent lid for the main unit with integrated timer





Image: The Girmi JC70 Yogurt Maker, showing the base unit, seven individual glass jars, and the transparent top lid.

## SETUP

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1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the glass jars, their lids, and the main unit's transparent lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the yogurt maker base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the yogurt maker on a stable, flat, heat-resistant surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.

## OPERATING INSTRUCTIONS

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Follow these steps to prepare homemade yogurt:

1. **Prepare Ingredients:** You will need milk (pasteurized milk does not require boiling) and a yogurt starter (plain yogurt with live and active cultures). A common ratio is 1 quart (approximately 946 ml) of milk to 5 tablespoons of yogurt starter.
2. **Mix:** In a clean bowl, thoroughly mix the milk and yogurt starter. Ensure the starter is fully incorporated into the milk.
3. **Fill Jars:** Pour the milk and starter mixture evenly into the seven 6-ounce glass jars. Do not use the individual jar lids at this stage.
4. **Place Jars:** Carefully place the filled glass jars into the yogurt maker base unit.
5. **Cover:** Place the transparent main unit lid over the jars and onto the base unit.
6. **Power On:** Plug the yogurt maker into a suitable electrical outlet. The unit will begin to heat and maintain the optimal fermentation temperature.
7. **Set Timer:** The lid features a timer dial. Rotate the dial to indicate the desired fermentation time, typically between 6 to 12 hours. This timer is a visual reminder and does not automatically shut off the unit.
8. **Fermentation:** Allow the yogurt to ferment for the chosen duration. The fermentation time can be adjusted based on desired thickness and tartness. Longer fermentation generally results in thicker, tangier yogurt.
9. **Cool and Store:** Once fermentation is complete, unplug the unit. Remove the main lid and then carefully remove the glass jars. Place the individual lids onto each jar. Refrigerate the yogurt for several hours to allow it to set and cool before consumption.

## MAINTENANCE AND CLEANING

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Proper cleaning ensures the longevity and hygienic operation of your yogurt maker.

- **Unplug:** Always unplug the yogurt maker from the power outlet before cleaning.
- **Glass Jars and Lids:** The glass jars and their individual lids are dishwasher safe or can be hand washed with warm, soapy water. Rinse thoroughly and dry completely before storage or next use.
- **Main Unit Lid:** The transparent main unit lid can be hand washed with warm, soapy water. Rinse and dry thoroughly.
- **Base Unit:** Wipe the exterior of the base unit with a soft, damp cloth. For stubborn stains, a mild detergent can be used. Ensure no water enters the electrical components. **Do not immerse the base unit in water or place it in a dishwasher.**
- **Storage:** Store the clean and dry yogurt maker and its components in a cool, dry place.

## TROUBLESHOOTING

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If you encounter issues with your yogurt maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Yogurt is too runny or not setting.	<ul style="list-style-type: none"><li>• Insufficient fermentation time.</li><li>• Insufficient amount of starter culture.</li><li>• Starter culture not active.</li><li>• Milk type (e.g., skim milk may result in runnier yogurt).</li></ul>	<ul style="list-style-type: none"><li>• Increase fermentation time (e.g., to 10-12 hours).</li><li>• Ensure proper ratio of starter to milk.</li><li>• Use fresh starter yogurt with active cultures.</li><li>• Consider using whole milk or adding milk powder for thicker yogurt.</li></ul>
Yogurt is too tart.	Over-fermentation.	Reduce fermentation time in future batches.
Yogurt has a grainy texture.	<ul style="list-style-type: none"><li>• Over-fermentation.</li><li>• Milk heated too high (if applicable).</li></ul>	<ul style="list-style-type: none"><li>• Reduce fermentation time.</li><li>• Ensure milk is cooled to appropriate temperature before adding starter (if heating milk).</li></ul>

## SPECIFICATIONS

Brand	Girmi
Model Number	JC70
Color	White
Capacity	Seven 6-ounce (approx. 170g each) jars
Operation Mode	Automatic (maintains constant temperature)
Product Dimensions (LxWxH)	Approximately 24 x 24 x 11 Centimeters (9-4/9 by 9-4/9 by 4-1/3 inches)
Item Weight	1 kg 630 g
Included Components	Yogurt Maker Base Unit, 7 Glass Jars, 7 Jar Lids, Main Unit Lid
Product Care Instructions	Hand Wash (for non-electrical parts)

## WARRANTY AND SUPPORT

The Girmi JC70 Yogurt Maker comes with a **3-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal use conditions.

For warranty claims, technical support, or service inquiries, please refer to the contact information provided with your purchase documentation or visit the official Girmi website. Please have your model number (JC70) and proof of purchase ready when contacting support.

