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## BRUNO LOE037

# BRUNO Fermented Food Maker LOE037 Instruction Manual

Model: LOE037

## INTRODUCTION

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The BRUNO Fermented Food Maker LOE037 is a versatile appliance designed to simplify the creation of various fermented foods at home. This manual provides essential information for safe and effective operation, maintenance, and troubleshooting to help you achieve optimal results with your device.

# FERMENTED FOOD MANUFACTURER



こんなにたくさんの発酵フードが  
これ1台で作れます！

カッテージ  
チーズ



醤油麹



ヨーグルト



甘酒



西京味噌



塩麹



サワー  
クリーム



This image illustrates the wide variety of fermented foods that can be prepared using the BRUNO Fermented Food Maker LOE037, including yogurt, amazake, various types of koji, and cheeses.

## SAFETY INFORMATION

Please read all safety instructions carefully before using the appliance to prevent injury or damage. Keep this manual for future reference.

- Ensure the power supply voltage matches the rating indicated on the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Always unplug the appliance when not in use, before cleaning, or if a malfunction occurs.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for repairs.
- Use the appliance only for its intended purpose of fermenting food.
- Place the appliance on a stable, heat-resistant surface, away from direct sunlight or heat sources.
- Avoid touching hot surfaces during and immediately after operation.

## PACKAGE CONTENTS

Verify that all items are present in the package:

- BRUNO Fermented Food Maker LOE037 Main Unit
- Dedicated Containers (x2)
- Portable Spoon (x1)
- Measuring Cup (x1)
- Instruction Manual (this document)

## Point.3



### 充実のセット内容

専用容器×2、携帯用スプーン×1、軽量カップ×1と付属のオプションツールも充実。16のレシピが掲載されている専用レシピブックも付属しており、買ったその日から気軽に自家製の発酵フード作りを楽しめます。

This image shows the complete set of accessories provided with the Fermented Food Maker, including two dedicated containers for various ferments, a measuring cup for precise ingredient amounts, and a long-handled spoon for mixing.

### PRODUCT FEATURES

- **Precise Temperature Control:** Adjustable from 25°C to 65°C in 1°C increments, suitable for a wide range of fermented foods.
- **Adjustable Timer:** Set fermentation time from 1 to 48 hours in 1-hour increments.
- **Convenient Capacity:** Designed to fit standard 500ml to 1-liter milk cartons directly for easy yogurt preparation.
- **Compact Design:** Space-saving and portable for home use.
- **User-Friendly Interface:** Simple button controls and a clear digital display.

# Point.1



## 細かい設定とかんたん操作

発酵において最も重要なのが「温度」と「時間」。

25°C-65°Cまで1°C単位で設定できる温度調節機能と、1時間-48時間まで1時間単位で設定できるタイマー機能を搭載しているので、ボタンを押したらあとは待つだけ！

面倒な手間なく発酵フード作りにチャレンジできます。

A detailed view of the control panel, highlighting the digital display for temperature and time settings, along with buttons for adjustment and mode selection. The temperature can be set between 25°C and 65°C in 1°C increments, and the timer from 1 to 48 hours.

# Point.2



## 牛乳パックもそのまま入るサイズ感

本体には500mlℓー1ℓの牛乳パックがすっぽり入り、別容器に移し替える手間いらず。牛乳パックごとヨーグルトを作れるので、毎日の習慣も無理なく続けられます。その他、甘酒やチーズ、塩麴などの発行フードは、付属の専用容器に入れてお手軽に作ることができます。

The Fermented Food Maker is designed to accommodate standard 500ml to 1-liter milk cartons directly, simplifying the process of making yogurt without needing to transfer milk to a separate container.

## SETUP

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Follow these steps for initial setup:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the dedicated containers, spoon, and measuring cup with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the main unit on a flat, stable, and dry surface, away from direct heat or moisture.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet. The display will illuminate.

## OPERATING INSTRUCTIONS

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### Making Yogurt

This example outlines the process for making homemade yogurt:

1. **Prepare Ingredients:** Combine 50g of plain starter yogurt (containing live cultures) with 500ml of room-temperature milk in one of the dedicated containers or directly in a milk carton.
2. **Mix Thoroughly:** Use the provided spoon to gently stir the yogurt and milk until well combined.

3. **Place in Unit:** Place the container or milk carton into the main unit and secure the lid.

4. **Set Temperature and Time:**

- Press the "ON/OFF" button to power on the device.
- Press the "MODE" button to select temperature setting. Use the "up" and "down" arrows to set the temperature to **42°C**.
- Press the "MODE" button again to select time setting. Use the "up" and "down" arrows to set the time to **6 hours**.
- The fermentation process will begin automatically after a few seconds.

5. **Cool and Serve:** Once the fermentation cycle is complete, remove the container. Refrigerate the yogurt for several hours (preferably overnight) before serving to allow it to thicken and cool.

## RECOMMEND USE おすすめの楽しみ方



### 自家製発酵フードを作ろう

種菌になるヨーグルト50g、  
常温の牛乳500mlを  
容器に入れていきます。



### ヨーグルトと牛乳を混ぜる

付属のスプーンを使って  
よく混ぜていきます。



### 加温して冷やす

本体に入れ加温(42°Cで6時間)  
冷蔵庫で一晩程冷やせば、  
出来上がります。

A visual guide to making homemade yogurt. The first panel shows adding 50g of starter yogurt and 500ml of room-temperature milk into a container. The second panel shows mixing the ingredients thoroughly with the provided spoon. The third panel shows setting the device to 42°C for 6 hours, followed by overnight refrigeration for completion.

## General Operation Tips

- Always ensure the lid is properly closed during fermentation.
- Refer to specific recipes for optimal temperature and time settings for different fermented foods.

- Do not open the lid frequently during fermentation, as this can affect the temperature and process.

## MAINTENANCE AND CLEANING

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Regular cleaning ensures hygiene and extends the life of your appliance.

- **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Containers and Accessories:** Wash the dedicated containers, spoon, and measuring cup with warm, soapy water. They are generally dishwasher-safe on the top rack, but hand washing is recommended for longevity. Rinse thoroughly and dry completely before storage.
- **Storage:** Store the appliance and its accessories in a clean, dry place when not in use.

## TROUBLESHOOTING

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Refer to this section for common issues and their solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord.	Ensure the power cord is securely plugged into a working outlet. Check the outlet with another device. If the cord is damaged, contact customer support.
Fermentation not occurring (e.g., yogurt not thickening).	Incorrect temperature/time settings; inactive starter culture; insufficient fermentation time.	Verify temperature and time settings are correct for your recipe. Ensure your starter culture is fresh and active. Extend fermentation time if necessary, checking consistency periodically.
Unpleasant odor or mold growth.	Contamination; improper hygiene; expired ingredients.	Discard the batch immediately. Thoroughly clean and sanitize all containers and the unit. Always use fresh, high-quality ingredients and ensure all equipment is sterile.
Digital display is not working correctly.	Temporary electrical glitch; internal fault.	Unplug the unit for a few minutes, then plug it back in. If the issue persists, contact customer support.

## SPECIFICATIONS

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Brand	BRUNO
Model Name	LOE037
ASIN	B071RK3GSB
Color	Beige (LOE037-BE)
Special Feature	Portable
Recommended Uses	Home Use
Operation Mode	Fully Automatic

<b>Human Interface Input</b>	Buttons
<b>Capacity</b>	500 Milliliters (can accommodate up to 1-liter milk cartons)
<b>Material</b>	Silicone (likely for internal components/seals, main body is plastic)
<b>Item Weight</b>	1.43 pounds (approx. 0.65 kg)
<b>Package Dimensions</b>	11.42 x 9.37 x 5.67 inches (approx. 29 x 23.8 x 14.4 cm)
<b>Temperature Range</b>	25°C - 65°C (in 1°C increments)
<b>Timer Range</b>	1 - 48 hours (in 1-hour increments)

## WARRANTY AND SUPPORT

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For warranty information, technical support, or service inquiries, please contact BRUNO customer service. Details can typically be found on the official BRUNO website or on the product packaging.

Please retain your proof of purchase for warranty claims.