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Iris Ohyama IYM-013

Iris Ohyama Yogurt Maker IYM-013 User Manual

Model: IYM-013
Brand: Iris Ohyama

INTRODUCTION

This manual provides instructions for the safe and efficient operation of your Iris Ohyama IYM-013 Yogurt Maker. Please read it thoroughly before first use and retain it for future reference. Proper use and maintenance will ensure optimal performance and longevity of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to 'off', then remove the plug from the wall outlet.

- Do not use the appliance for other than intended use.

PRODUCT OVERVIEW AND COMPONENTS

The Iris Ohyama IYM-013 Yogurt Maker is designed for preparing various fermented foods with precise temperature and time control.

Main Unit



This image displays the main unit of the Iris Ohyama IYM-013 Yogurt Maker, featuring the control panel with a digital display, temperature and time adjustment buttons, and preset menu options. The transparent lid allows for observation during fermentation.

Included Accessories



This image shows the complete set of accessories included with the Iris Ohyama IYM-013 Yogurt Maker: the main unit, two 900ml storage containers, a stirring stick, a measuring spoon (25ml), a Greek yogurt water draining cup, and a milk carton clip.

- Main Unit with Lid
- 2 x 900ml Storage Containers
- Stirring Stick
- Measuring Spoon (25ml)
- Greek Yogurt Water Draining Cup
- Milk Carton Clip

SETUP

1. Unpack all components and remove any packaging materials.
2. Wash all removable parts (containers, stirring stick, spoon, draining cup, clip) with warm soapy water. Rinse thoroughly and dry completely before first use.
3. Place the main unit on a stable, flat, heat-resistant surface, away from direct sunlight or heat sources. Ensure there is adequate ventilation around the unit.
4. Ensure the power cord is easily accessible and not obstructed.

OPERATING INSTRUCTIONS

Control Panel Overview



The control panel features a digital display, buttons for adjusting temperature (C) and time (h), and preset menu options for various fermented foods. The large button at the bottom is for 'Start/Stop'.

Temperature and Time Settings

1°C刻みの細かい温度設定

1°C刻みで25~65°Cまで温度設定が可能です。
細かく温度設定ができるので、
温度調節が難しい発酵食品にもチャレンジできます。

25~27°C ・カスピ海ヨーグルト ・天然酵母	30~35°C ・水キムチ	40°C ・プレーンヨーグルト ・ギリシャヨーグルト ・フルーツピネガー ・豆乳ヨーグルト ・サワークリーム
45°C ・納豆	60°C ・甘酒 ・醤油麹 ・西京味噌 ・梅シロップ ・塩レモン	65°C ・温泉たまご ・ローストビーフ ・チャーシュー ・鶏ハム ・コンフィ ・牛肉のワイン煮込み

This image illustrates the detailed temperature settings available on the Iris Ohyama IYM-013 Yogurt Maker, ranging from 25°C to 65°C in 1°C increments. It also provides examples of fermented foods that can be made at specific temperature ranges, such as various types of yogurt, amazake, natto, and more.

The device allows for precise temperature control from 25°C to 65°C in 1°C increments. Fermentation time can be set in hours using the '+' and '-' buttons.

Making Yogurt (General Steps)

1. **Prepare Ingredients:** Heat milk to approximately 40-45°C (or as specified by your starter culture). Mix in your yogurt starter culture according to its instructions. Ensure all utensils are clean to prevent contamination.
2. **Pour into Container:** Pour the milk and starter mixture into one of the provided 900ml containers. Do not overfill.
3. **Place in Maker:** Place the container inside the main unit. Ensure the lid of the main unit is securely closed.
4. **Select Mode/Set Parameters:**
 - For **Plain Yogurt**, use the preset menu option labeled 'Plain' or manually set the temperature (e.g., 40-43°C) and time (e.g., 6-10 hours).
 - For **Drink Yogurt**, select the specific preset (500ml or 1000ml) or manually set parameters based on your recipe.
 - For other fermented foods like **Amazake** or **Salt Koji**, refer to the temperature guide image and set the temperature and time accordingly.
5. **Start Fermentation:** Press the 'Start/Stop' button to begin the fermentation process. The display will show the remaining time.
6. **Monitor:** Avoid opening the lid frequently during fermentation to maintain a stable temperature.
7. **Finish:** Once the set time elapses, the unit will stop. Carefully remove the container from the maker.
8. **Chill:** Allow the freshly made yogurt to cool to room temperature, then refrigerate for at least 4 hours before serving. This helps to firm up the yogurt and stop the fermentation process.

Using the Greek Yogurt Water Draining Cup

To make Greek yogurt, place the prepared regular yogurt into the draining cup. Position the draining cup over another container (not included) to collect the whey. Refrigerate the assembly during the draining process until the desired consistency for Greek yogurt is achieved. The draining time will vary based on your preference for thickness.

MAINTENANCE AND CLEANING

- **Unplug:** Always unplug the unit from the power outlet before cleaning.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid, as this can cause electrical damage.
- **Removable Parts:** Wash containers, lids, stirring stick, measuring spoon, and draining cup with warm, soapy water. Rinse thoroughly and dry completely before storage or next use. These parts are generally dishwasher-safe on the top rack, but hand washing is recommended for longevity.
- **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or harsh chemicals, as they may damage the surfaces of the appliance and accessories.
- **Storage:** Store the yogurt maker and its accessories in a clean, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too thin or watery	Insufficient fermentation time or temperature; inactive starter culture; milk type.	Increase fermentation time (e.g., by 1-2 hours); ensure correct temperature setting; use fresh, active starter culture; try milk with higher protein content.
Yogurt is too sour	Over-fermentation.	Reduce fermentation time for future batches.
Unit does not turn on	Not plugged in; power outage; faulty power outlet.	Check power connection; ensure the unit is securely plugged into a functional power outlet; test the outlet with another appliance.
Display shows an error code	Internal malfunction or sensor issue.	Unplug the unit, wait for a few minutes, then plug it back in. If the error persists, contact customer support.
Unpleasant odor or mold growth	Contamination during preparation; unclean containers.	Ensure all ingredients and utensils are thoroughly sterilized before use. Discard the batch and clean the containers and unit meticulously.

SPECIFICATIONS



This image provides the approximate dimensions of the Iris Ohyama IYM-013 Yogurt Maker main unit (15.6 cm diameter, 27.4 cm height) and one of the 900ml containers (9 cm diameter, 21.7 cm height).

- **Model Number:** IYM-013
- **Product Dimensions:** 6.14 x 6.14 x 10.79 inches (approximately 15.6 x 15.6 x 27.4 cm)
- **Item Weight:** 1.39 pounds (approximately 0.63 kg)
- **Container Capacity:** 900ml per container (two included)

- **Temperature Control Range:** 25°C - 65°C (in 1°C increments)
- **Time Setting Range:** 1 - 48 hours (in 1-hour increments)

WARRANTY AND CUSTOMER SUPPORT

For warranty information, product registration, or technical assistance, please refer to the official Iris Ohyama website or contact their customer support directly. It is recommended to keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance or to explore other Iris Ohyama products, you may visit the [Iris Ohyama Store on Amazon](#).