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Brownin 801013

Brownin 801013 Multifunction Yogurt and Cheese Maker Instruction Manual

Model: 801013

INTRODUCTION

The Brownin 801013 Multifunction Yogurt and Cheese Maker is designed to simplify the process of creating various fermented dairy products at home. This appliance allows for precise control over fermentation time and temperature, enabling the preparation of natural yogurt, Greek yogurt, vegan yogurt, cottage cheese, and kefir. This manual provides essential information for safe and effective use of your device.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the main heating unit in water or any other liquid.
- Keep the appliance out of reach of children.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Use only original accessories and parts provided by the manufacturer.
- Ensure proper ventilation around the appliance during operation.

PACKAGE CONTENTS

Verify that all components are present and in good condition upon unpacking:

- Heating Unit (main appliance body)
- Inner Container (1.5L capacity)
- Lid for Inner Container
- Transparent Outer Lid
- Strainer (for Greek yogurt or cheese)

- Instruction Manual





Figure 1: Exploded view showing the heating unit, inner container, lid, and strainer.

PRODUCT OVERVIEW

The Brownin 801013 features an intuitive control panel and a compact design. Familiarize yourself with the main parts:

- **Heating Unit:** The base of the appliance containing the heating element and control panel.
- **Control Panel:** Located on the front, with an electronic display, 'Set' button, '+/-' buttons for time/temperature adjustment, and 'Stop/Reset' button.
- **Inner Container:** A 1.5L plastic container where the dairy product is prepared.
- **Lids:** A lid for the inner container and a transparent outer lid for the entire unit.
- **Strainer:** An accessory used for separating whey to make Greek yogurt or cottage cheese.



Figure 2: Front view of the Brownin 801013 with its control panel.



Figure 3: Key features: 1.5L capacity, temperature range of 20-55°C, and a timer from 1 to 48 hours.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Wash the inner container, its lid, the transparent outer lid, and the strainer with warm soapy water. Rinse thoroughly and dry completely before first use. The main heating unit should only be wiped with a damp cloth.
3. **Placement:** Place the heating unit on a dry, stable, and heat-resistant surface, away from direct heat sources or water.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet. The display will illuminate.

OPERATING INSTRUCTIONS

General Operation

1. Prepare your ingredients (milk, starter culture, etc.) according to your chosen recipe.
2. Pour the prepared mixture into the inner container.

3. Place the lid on the inner container, then place the inner container into the heating unit.
4. Cover the entire unit with the transparent outer lid.

Setting Time and Temperature

The appliance allows for precise control over the fermentation process:

- **Temperature Range:** 20°C to 55°C
- **Time Range:** 1 hour to 48 hours

1. Press the 'Set' button once to adjust the temperature. The temperature display will flash. Use the '+' and '-' buttons to set the desired temperature.
2. Press the 'Set' button again to adjust the time. The time display will flash. Use the '+' and '-' buttons to set the desired fermentation duration.
3. After setting both parameters, the appliance will automatically start the heating/fermentation process after a few seconds, or you can press 'Set' one more time to confirm and start immediately.
4. To stop or reset the process, press the 'Stop/Reset' button.

Making Yogurt, Cheese, and Kefir

The versatility of the Brownin 801013 allows for various preparations:

- **Yogurt (Natural, Greek, Vegan):** Typically requires temperatures between 38°C and 45°C, with fermentation times ranging from 6 to 12 hours, depending on the starter culture and desired consistency. For Greek yogurt, use the strainer after initial fermentation to separate whey.
- **Kefir:** Generally ferments at lower temperatures, around 20°C to 25°C, for 12 to 24 hours.
- **Cottage Cheese:** Specific recipes will guide temperature and time, often involving rennet and longer, lower temperature settings. The strainer is essential for separating curds from whey.

Tip for Consistent Temperature: To ensure a more even temperature distribution, especially for longer fermentation times or specific cultures like L. Reuteri, add a small amount of water (e.g., 1-2 cm) to the bottom of the heating unit before placing the inner container inside. This creates a water bath effect, helping to stabilize the temperature around the inner container.



Figure 4: The appliance ready for use with ingredients for yogurt preparation.



Figure 5: Example of finished homemade yogurt in individual serving jars.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your appliance.

- Always unplug the appliance and allow it to cool completely before cleaning.
- **Inner Container, Lids, and Strainer:** These parts are dishwasher safe or can be washed by hand with warm soapy water. Rinse thoroughly and dry completely.
- **Heating Unit:** Wipe the exterior of the heating unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the heating unit in water.
- Ensure all parts are dry before reassembling or storing the appliance.

TROUBLESHOOTING

If you encounter issues with your Brown 801013, refer to the following common problems and solutions:

- **Appliance does not power on:**

- Check if the power cord is securely plugged into both the appliance and the electrical outlet.
- Verify that the electrical outlet is functioning correctly by testing it with another device.

- **Yogurt/Cheese is not fermenting or is too thin:**

- Ensure the starter culture is fresh and active.
- Verify that the correct temperature and time settings were applied for your specific recipe.
- Consider using the water bath method (adding a small amount of water to the heating unit) to ensure more consistent temperature.
- Ensure the milk used is suitable for fermentation (e.g., not ultra-pasteurized if your recipe requires specific milk types).

- **Inconsistent temperature:**

- As mentioned, using a water bath can help distribute heat more evenly.
- Ensure the appliance is not placed in a drafty area or near a cold surface.

If problems persist, please contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Brownin
Model Number	801013
Color	White/Grey
Dimensions (L x W x H)	17 x 19.5 x 22 cm
Weight	780 grams
Capacity	1.5 Liters
Power	20 Watts
Material	Plastic
Temperature Range	20°C to 55°C
Timer Range	1 to 48 hours



Figure 6: Dimensional overview of the Brownin 801013 appliance.

WARRANTY AND SUPPORT

Specific warranty details are not provided in this manual. For information regarding warranty coverage, technical support, or spare parts availability, please refer to the documentation included with your purchase or contact Brownin customer service directly. Keep your proof of purchase for warranty claims.

Related Documents - 801013

