

Suteck SNJ-159B

Suteck Automatic Digital Yogurt Maker SNJ-159B Instruction Manual

Model: SNJ-159B

INTRODUCTION

This manual provides instructions for the safe and efficient operation of your Suteck Automatic Digital Yogurt Maker. Please read thoroughly before first use to ensure proper function and longevity of the appliance.

SAFETY INSTRUCTIONS

- Read all instructions carefully before using the appliance.
- Do not immerse the main unit of the yogurt maker in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Use the yogurt maker only on a stable, flat, and heat-resistant surface.
- Always 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. Contact customer service for repair.
- This appliance is designed for household use only. Do not use it for commercial purposes.
- Ensure proper ventilation around the unit during operation.

PRODUCT COMPONENTS

The Suteck Yogurt Maker includes the following parts:

- Yogurt Maker Main Unit (Stainless Steel Design)
- Transparent Lid
- 8 Glass Jars (6 oz each)
- User Manual (this document)



Image: The Suteck Yogurt Maker main unit with its transparent lid, containing eight glass jars filled with various yogurts and fruit toppings. A bowl of yogurt with strawberries and a separate glass of yogurt with berries are also shown.

SETUP

1. Unpack all components and remove any packaging materials.
2. Wash the glass jars and the transparent lid with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Place the yogurt maker on a clean, dry, and stable surface, away from direct heat sources or drafts.



Image: A visual representation of the Suteck Yogurt Maker and its individual components, including the stainless steel base, clear lid, and eight glass jars.

OPERATING INSTRUCTIONS: MAKING YOGURT

1. **Prepare the Yogurt Mixture:** Add yogurt starter or a small amount of plain yogurt (containing live active cultures) to milk. Mix thoroughly until well combined. The specific ratio and type of milk may vary based on your desired yogurt consistency and starter culture instructions.



Image: Step 1 of yogurt making, showing a pitcher of milk and a spoon adding yogurt starter powder, with empty glass jars nearby.

2. **Fill the Jars:** Pour the prepared milk mixture evenly into the 8 clean glass jars. Do not overfill; leave a small space at the top.

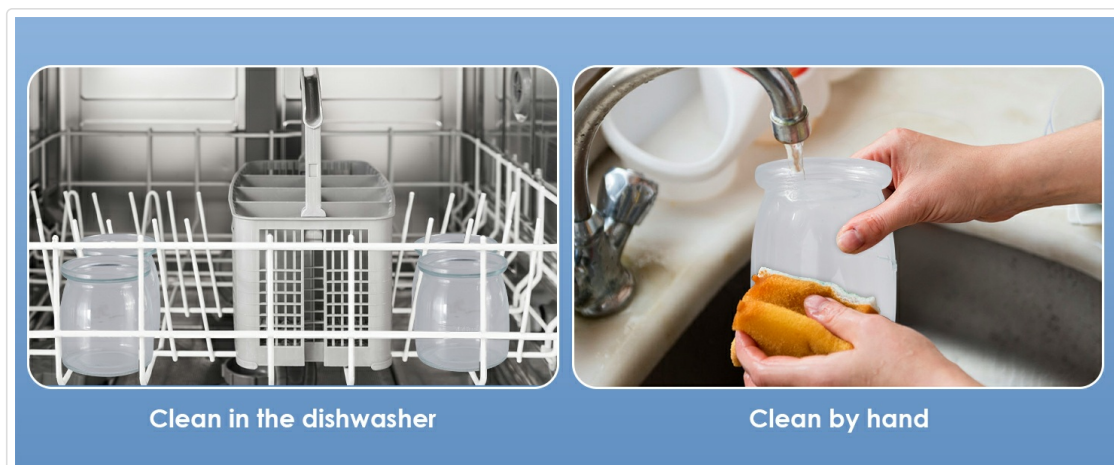


Image: Step 2 of yogurt making, illustrating milk being poured from a pitcher into the glass jars.

3. **Place Jars in Maker:** Carefully place the filled glass jars (without their lids) into the yogurt maker's base. Ensure they are seated properly. Cover the yogurt maker with its transparent lid.
4. **Set Temperature and Time:**
 - Plug in the appliance. The display will show "---".
 - Press the **Function** button. The "Temp" light will flash green, and the "Time" light will be solid green. A default temperature (e.g., 108°F) will appear on the display.
 - Use the **+** and **-** buttons to adjust the desired fermentation temperature. The temperature range is 68°F to 131°F (20°C to 55°C).
 - Press the **Start/Cancel** button to confirm the temperature setting. The "Temp" light will become solid green, and the "Time" light will flash green.
 - Use the **+** and **-** buttons to set the desired fermentation time. The time range is 1 to 48 hours.

- Press the **Start/Cancel** button again to confirm the time and initiate the fermentation process.
- The "Temp" and "Time" indicator lights will turn red, signifying that the yogurt maker is actively operating. The display will show the countdown timer.



Image: A step-by-step visual guide demonstrating how to set the temperature and time on the yogurt maker's digital control panel.

5. **Completion:** Once the set fermentation time has elapsed, the yogurt maker will emit an audible beep, and the display will show "0". The "Temp" and "Time" indicator lights will turn green.
6. **Cool and Enjoy:** Carefully remove the jars from the yogurt maker. Place the lids on the jars and refrigerate for at least 4 hours before serving. This cooling period helps to thicken the yogurt and halts the fermentation process.



Image: Step 4 of yogurt making, showing a person enjoying a jar of homemade yogurt with fruit.

Tips for Best Results:

- For thicker yogurt, consider using whole milk or adding a small amount of powdered milk to your mixture.
- Ensure your starter culture is fresh and active for optimal fermentation.
- Some users find that adding warm water to the basin around the jars can assist with more even heat distribution, although the unit is designed for uniform heating.

MAINTENANCE AND CLEANING

1. **Unplug:** Always unplug the yogurt maker from the power outlet before cleaning any part of the appliance.
2. **Clean Jars and Lid:** The glass jars and transparent lid are dishwasher safe. Alternatively, they

can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely before storage or next use.

3. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners, harsh chemicals, or scouring pads, as these can damage the finish. Never immerse the main unit in water or any other liquid.
4. **Storage:** Ensure all parts are clean and completely dry before storing the appliance. Store in a cool, dry place, away from direct sunlight.



Image: Two panels illustrating cleaning methods: glass jars placed in a dishwasher rack, and a hand washing a glass jar under running water.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too thin/liquid.	Insufficient fermentation time, low fermentation temperature, inactive starter culture, or low-fat milk.	Increase fermentation time, ensure correct temperature setting, use fresh and active starter, or try whole milk/add powdered milk for future batches.
Yogurt is too sour.	Fermented for too long or at too high a temperature.	Reduce fermentation time or lower the temperature for subsequent batches.
Appliance does not turn on.	Not plugged in correctly, power outage, or faulty power outlet.	Check power connection, ensure the appliance is fully plugged in, and test the power outlet with another device.
Temperature/Time setting is difficult or auto-starts.	The control panel requires quick input within a short timeframe (approx. 5 seconds) to prevent auto-start with default settings.	After pressing "Function", quickly adjust the temperature with the +/- buttons and press "Start/Cancel". Then, quickly adjust the time with the +/- buttons and press "Start/Cancel" again to confirm. Practice the sequence to become familiar with the timing.

SPECIFICATIONS

- **Brand:** Suteck
- **Model:** SNJ-159B
- **Capacity:** 8 x 6 oz (48 oz total) glass jars
- **Temperature Range:** 68°F - 131°F (20°C - 55°C)
- **Timer Range:** 1 - 48 hours
- **Power:** 25W
- **Material:** Stainless Steel, Glass
- **Product Dimensions:** Approximately 14.5" (Length) x 7.5" (Height) x 5.7" (Width)
- **Item Weight:** 4.4 Pounds
- **Special Features:** Automatic Shut-Off, Digital Display, Constant Temperature Control

How to Set Temperature & Timer



1 Step 1: Turn on the machine and Press "Function" button

Step 2: Press "+" or "-" to set working temperature, Press "Start /Cancel" to confirm

2



3 Step 3: Press "+" or "-" to set working time, Press "Start /Cancel" to confirm

Step 4: The yogurt maker is working when the "Temp" and "Time" lamp turns in red

4








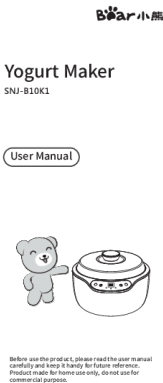
Image: The Suteck Yogurt Maker with key specifications highlighted, including its approximate dimensions (14.5 inches length, 7.5 inches height) and capacity (8 x 6 oz glass jars).

WARRANTY AND SUPPORT

For warranty information or technical support regarding your Suteck Yogurt Maker, please refer to the original purchase documentation or contact Suteck customer service directly. Specific warranty terms and conditions may vary.

For additional assistance and product information, you may visit the [Suteck Store on Amazon](#).

Related Documents - SNJ-159B

	<p>Suteck SNJ-159B Yogurt Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Suteck SNJ-159B Yogurt Maker, detailing its features, parts, operation, maintenance, and troubleshooting.</p>
	<p>Suteck Zero Gravity Reclining Lounge Chair User Manual</p> <p>Comprehensive user manual for the Suteck Zero Gravity Reclining Lounge Chair, detailing features, specifications, usage instructions, and care guidelines for indoor and outdoor use. Includes information on aluminum alloy construction, adjustable locks, cup holder, footrest, and multiple sizes.</p>
	<p>Bear Yogurt Maker SNJ-C10T1: Instructions for Use and Guide</p> <p>Detailed instructions and guide for the Bear SNJ-C10T1 Yogurt Maker. Learn how to make homemade yogurt, Greek yogurt, and more with this automatic digital appliance. Includes component breakdown, step-by-step usage, helpful tips, safety precautions, troubleshooting, and warranty information.</p>
	<p>Suteck SNJ-159B Yogurt Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Suteck SNJ-159B Yogurt Maker, detailing its features, parts, operation, maintenance, and troubleshooting.</p>
	<p>FOHERE SNJ-159B Yogurt Maker User Manual and Guide</p> <p>Comprehensive user manual for the FOHERE SNJ-159B Yogurt Maker. Includes setup instructions, operation guide, basic yogurt recipes, advanced uses for cheese, fermented rice, and natto, troubleshooting tips, maintenance advice, and product specifications.</p>
	<p>Bear SNJ-B10K1 Yogurt Maker User Manual</p> <p>User manual for the Bear SNJ-B10K1 Yogurt Maker, detailing its features, parts, assembly, usage instructions for making yogurt and rice wine, cleaning, maintenance, and troubleshooting.</p>

[\[pdf\]](#) User Manual Owner's Manual

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