

SEB YG500210

SEB YG500210 Yogurt Maker Instruction Manual

Model: YG500210

1. INTRODUCTION

Thank you for choosing the SEB YG500210 Yogurt Maker. This appliance is designed to help you prepare delicious homemade yogurt and fresh cheese with ease. Featuring an intuitive LCD screen and two automatic programs, it simplifies the fermentation process. Please read this manual carefully before first use to ensure proper operation and maintenance.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the main unit, power cord, or plug 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, before cleaning, and during assembly or disassembly of parts.
- 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. Contact authorized service personnel for repair.
- Use only accessories and attachments recommended by the manufacturer.
- This appliance is for household use only. Do not use it outdoors.
- Ensure proper ventilation around the appliance during operation.

3. PRODUCT COMPONENTS

The SEB YG500210 Yogurt Maker comes with the following components:

- Main unit with LCD screen and control buttons
- 8 x 125 ml glass jars with lids
- 1 x 1-liter cheese drainer tray
- Recipe booklet



Image 2: Product packaging illustrating the yogurt maker and its included accessories: 8 jars and the cheese drainer.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain the packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the glass jars, lids, and the cheese drainer tray in warm, soapy water. Rinse thoroughly and dry. The main unit should be wiped with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the yogurt maker on a clean, dry, and stable surface, away from direct heat sources or drafts. Ensure there is adequate space around the appliance for ventilation.

5. OPERATING INSTRUCTIONS

General Operation

- Plug the appliance into a suitable power outlet. The LCD screen will illuminate.
- Use the control buttons (usually '+' and '-') to adjust settings or time.
- The yogurt maker features two automatic programs: one for yogurt and one for fresh cheese. Select the desired program using the dedicated button.

Making Yogurt

1. **Prepare Ingredients:** You will need milk (whole, semi-skimmed, or skimmed) and a yogurt starter culture (either a sachet of commercial starter or a few tablespoons of plain, live yogurt from a previous batch). Follow the recipe booklet for specific quantities.
2. **Mix:** In a clean bowl, thoroughly mix the milk with the starter culture. Ensure the mixture is smooth.
3. **Fill Jars:** Pour the milk mixture into the clean glass jars. Do not overfill.
4. **Place Jars:** Place the open jars into the yogurt maker. Cover the yogurt maker with its transparent lid.
5. **Select Program:** Press the program selection button to choose the 'Yogurt' program.
6. **Set Time:** Use the '+' and '-' buttons to set the fermentation time. Typical fermentation times range from 8 to 12 hours, depending on desired consistency and tartness. Refer to your recipe booklet.
7. **Start:** The appliance will automatically start the fermentation process after the time is set. The LCD screen will display the remaining time.
8. **Cooling and Storage:** Once the program finishes, unplug the yogurt maker. Remove the jars, cover them with their lids, and refrigerate for at least 4 hours before consuming. Homemade yogurt can be stored in the refrigerator for up to 7 days.



Image 3: Jars inside the yogurt maker, some containing finished yogurt and others fresh cheese.

Making Fresh Cheese

1. **Prepare Yogurt:** First, make a batch of plain yogurt as described above. Allow it to cool in the refrigerator.
2. **Prepare Drainer:** Place the cheese drainer tray into the yogurt maker.
3. **Pour Yogurt:** Carefully pour the chilled plain yogurt into the cheese drainer tray.
4. **Select Program:** Cover the yogurt maker with its transparent lid. Press the program selection button to choose the 'Fresh Cheese' program.
5. **Set Time:** Use the '+' and '-' buttons to set the draining time. This typically ranges from 6 to 24 hours, depending on the desired firmness of the cheese. Longer draining times result in firmer cheese.
6. **Start:** The appliance will begin the draining process. The LCD screen will display the remaining time.
7. **Cooling and Storage:** Once the program finishes, unplug the yogurt maker. Remove the cheese from the drainer. The liquid (whey) can be discarded or used in other recipes. Store the fresh cheese in an airtight container in the refrigerator for up to 5 days.

6. CLEANING AND MAINTENANCE

- **Always unplug the appliance** before cleaning.
- **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.
- **Jars, Lids, and Drainer Tray:** The glass jars, their lids, and the cheese drainer tray are dishwasher safe for easy cleaning. Alternatively, wash them by hand in warm, soapy water, rinse thoroughly, and dry completely before storage.
- **Storage:** Ensure all parts are clean and dry before storing the yogurt maker. Store in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too runny/not setting	Insufficient fermentation time; insufficient starter culture; milk temperature too low; expired starter culture.	Increase fermentation time; use more starter culture or a fresh one; ensure milk is at room temperature before mixing; ensure the lid is properly closed.
Yogurt is too tart/curdled	Excessive fermentation time.	Reduce fermentation time for future batches.
Appliance does not turn on	Not plugged in; power outage; faulty outlet.	Check power connection; test with another outlet; ensure power is supplied to the outlet.
Fresh cheese is too soft	Insufficient draining time.	Increase draining time for future batches.

If the problem persists after trying these solutions, please contact customer support.

8. SPECIFICATIONS

- **Brand:** SEB
- **Model:** YG500210
- **Color:** White
- **Material:** Plastic
- **Item Weight:** 2.42 Kilograms
- **Programs:** 2 (Yogurt, Fresh Cheese)
- **Display:** LCD Screen
- **Jar Capacity:** 8 x 125 ml
- **Cheese Drainer Capacity:** 1 liter

9. WARRANTY AND SUPPORT

The SEB YG500210 Yogurt Maker comes with a **2-year warranty** from the date of purchase, covering manufacturing defects. Please retain your proof of purchase for warranty claims.

Additionally, SEB is committed to providing repair services for this product for up to **10 years**. This ensures long-term usability and support for your appliance.

For technical assistance, warranty claims, or to inquire about repair services, please refer to the contact information provided in your product packaging or visit the official SEB website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question