

Sweet Alice 26517

Sweet Alice 26517 Yogurt Maker Instruction Manual

Model: 26517

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Sweet Alice 26517 Yogurt Maker. Please read this manual thoroughly before first use and retain it for future reference. The Sweet Alice 26517 is designed to simplify homemade yogurt preparation, featuring 8 individual pots for convenient batch production.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or the appliance body in water or other liquids.
- 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. Contact customer service for examination, repair, or adjustment.
- 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.

3. PRODUCT OVERVIEW AND COMPONENTS

The Sweet Alice 26517 Yogurt Maker consists of a main heating unit, a transparent lid, and eight individual yogurt pots with lids. Familiarize yourself with the components before operation.



Image 1: Sweet Alice 26517 Yogurt Maker. This image displays the yogurt maker with its transparent lid, showing the eight individual yogurt pots inside. The control panel with a digital display and buttons is visible on the front.

- **Main Unit:** Contains the heating element and control panel.
- **Transparent Lid:** Covers the yogurt pots during fermentation.
- **Yogurt Pots (x8):** Individual containers for preparing and storing yogurt.
- **Control Panel:** Includes a digital display and buttons for setting time and temperature (if applicable).

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the yogurt pots and their lids, and the transparent lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth; do not immerse it in water.
3. **Placement:** Place the yogurt maker on a stable, flat, heat-resistant surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

Follow these steps to prepare homemade yogurt:

1. **Prepare Ingredients:** Gather your milk (dairy or non-dairy) and a yogurt starter culture (either store-bought plain yogurt with live active cultures or a powdered starter).
2. **Heat Milk (if necessary):** For traditional dairy yogurt, heat the milk to 82-85°C (180-185°F) to denature proteins,

then cool it to 40-45°C (104-113°F). For some non-dairy milks or specific recipes, heating may not be required.

3. **Add Starter:** Once the milk is at the correct temperature, gently whisk in the yogurt starter culture. Ensure it is well combined.
4. **Fill Pots:** Pour the milk mixture evenly into the 8 individual yogurt pots. Place the lids on the pots.
5. **Arrange Pots:** Place the filled and lidded pots into the main unit of the yogurt maker.
6. **Cover:** Place the transparent lid over the yogurt maker.
7. **Set Fermentation Time:**
 - Plug in the appliance. The digital display will illuminate.
 - Use the control buttons (refer to the specific button labels on your unit, typically '+' and '-' or 'Time') to set the desired fermentation time. A common fermentation time is 6-10 hours, depending on desired tartness and consistency.
 - Press the 'Start' or 'On' button to begin the fermentation process. The display will show the countdown.
8. **Fermentation:** The yogurt maker will maintain an optimal temperature for bacterial growth. Do not disturb the unit during this process.
9. **Completion:** Once the set time has elapsed, the yogurt maker will typically beep or automatically switch off. Unplug the appliance.
10. **Cool and Chill:** Carefully remove the yogurt pots from the unit. Allow them to cool to room temperature, then transfer them to the refrigerator for at least 4 hours to chill and firm up.
11. **Enjoy:** Your homemade yogurt is now ready to be enjoyed. Store in the refrigerator for up to 7-10 days.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your yogurt maker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Yogurt Pots and Lids:** Wash the individual yogurt pots and their lids, and the transparent lid, in warm, soapy water. They are typically dishwasher safe (top rack recommended), but hand washing is often preferred to prolong their life. Rinse thoroughly and dry completely.
3. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. For stubborn stains, use a mild detergent on the cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit, power cord, or plug in water or any other liquid.
4. **Storage:** Ensure all parts are completely dry before storing. Store the yogurt maker in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your Sweet Alice 26517 Yogurt Maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Yogurt is too thin/liquid.	Insufficient fermentation time. Starter culture not active or too little used. Milk temperature too low or too high during starter addition. Milk type (e.g., skim milk may result in thinner yogurt).	Increase fermentation time by 1-2 hours in the next batch. Ensure starter culture is fresh and active. Use recommended amount. Verify milk temperature with a thermometer before adding starter. Use whole milk or add milk powder for thicker yogurt.
Yogurt is lumpy or separated.	Fermentation temperature too high. Fermentation time too long.	Ensure the yogurt maker is not placed in a very warm environment. Reduce fermentation time in the next batch.
Appliance does not turn on.	Not properly plugged in. Power outage. Faulty outlet.	Check power cord connection. Verify power supply to the outlet. Try a different electrical outlet.

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

8. SPECIFICATIONS

- **Model:** Sweet Alice 26517
- **Power:** 50W
- **Capacity:** 8 individual yogurt pots (approx. 200ml each)
- **Weight:** Approximately 2 Kilograms
- **Dimensions:** (Not explicitly provided, but typically compact for 8 pots)
- **Input Voltage:** (Not explicitly provided, but standard for household appliances)

Note: Specifications are subject to change without prior notice for product improvement.

9. WARRANTY AND CUSTOMER SUPPORT

Specific warranty information for the Sweet Alice 26517 Yogurt Maker is not provided in this manual. Please refer to the warranty card included with your purchase or contact your retailer for details regarding warranty coverage and terms. For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Sweet Alice customer support through their official website or the contact information provided with your product documentation.

Online Resources: For additional recipes and tips, visit the official Sweet Alice website (if available).

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