

Browin 801015

Browin 801015 Yogurt Maker Instruction Manual

Model: 801015 | Brand: Browin

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Browin 801015 Yogurt Maker. Please read it thoroughly before first use and retain it for future reference.

SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the main unit in water or any other liquid.
- Keep out of reach of children.
- Do not operate the appliance if the power cord or plug is damaged.
- Use only the provided glass jars and lids.
- Place the yogurt maker on a stable, flat, heat-resistant surface.
- This appliance is for household use only.

PRODUCT COMPONENTS

The Browin 801015 Yogurt Maker includes the following components:

- Main Yogurt Maker Unit with Control Panel
- Transparent Lid
- 7 Glass Jars (180ml capacity each)
- 7 Lids for Glass Jars



Figure 1: The Browin 801015 Yogurt Maker main unit with its transparent lid in place, showing the control panel at the front.



Figure 2: The Browin 801015 Yogurt Maker with several glass jars filled with yogurt, some placed inside the unit and some outside.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the glass jars and their lids with warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the yogurt maker on a stable, dry, and level surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.

Making Yogurt

1. **Prepare Ingredients:** Heat 1 liter of milk (dairy or non-dairy) to approximately 85°C (185°F), then let it cool down to 40-45°C (104-113°F). Stir in 2-3 tablespoons of plain yogurt with live cultures or a yogurt starter culture.
2. **Fill Jars:** Pour the milk mixture evenly into the 7 glass jars. Do not overfill.
3. **Place Jars:** Place the open jars into the yogurt maker. Cover the yogurt maker with its transparent lid.
4. **Connect Power:** Plug the appliance into a suitable power outlet. The display will illuminate.
5. **Set Temperature:** Press the "Temp" button (Function button) to select the desired fermentation temperature. The temperature range is 20°C to 60°C (68°F to 140°F). Use the "+" and "-" buttons to adjust. For most yogurts, 40-45°C is ideal.
6. **Set Time:** Press the "Time" button to select the desired fermentation duration. The timer can be set from 1 to 48 hours. Use the "+" and "-" buttons to adjust. Typical fermentation time is 6-12 hours, depending on desired thickness and tartness.
7. **Start Fermentation:** Press the "Start/Cancel" button to begin the fermentation process. The display will show the remaining time.
8. **Completion:** Once the set time has elapsed, the yogurt maker will automatically turn off.
9. **Cool and Store:** Carefully remove the jars from the yogurt maker. Place lids on the jars and refrigerate for at least 4 hours before serving. Yogurt can be stored in the refrigerator for up to 7-10 days.



Figure 3: A single glass jar showing the 100ml and 180ml capacity markings.



Figure 4: Several glass jars filled with finished yogurt, accompanied by dried orange slices and apple chips.

MAINTENANCE AND CLEANING

1. **Unplug:** Always unplug the yogurt maker from the power outlet before cleaning.
2. **Clean Jars and Lids:** The glass jars and their lids are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely before storage.
3. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Ensure no water enters the control panel or electrical components.
4. **Storage:** Store the clean and dry yogurt maker and its components in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Yogurt is too thin/liquid.	Insufficient fermentation time or low temperature. Starter culture not active. Milk not heated sufficiently.	Increase fermentation time (e.g., 8-12 hours). Ensure temperature is set to 40-45°C. Use fresh starter culture. Ensure milk is heated to 85°C and cooled to 40-45°C before adding starter.
Yogurt is too tart or separated.	Over-fermentation (too long or too high temperature).	Reduce fermentation time (e.g., 6-8 hours). Lower the fermentation temperature slightly.
Yogurt maker does not turn on.	Not plugged in correctly. Power outage.	Check power connection. Try a different outlet.

SPECIFICATIONS


- **Model:** Browin 801015
- **Power:** 20 Watts
- **Capacity:** 1.3 Liters (7 x 180ml glass jars)
- **Temperature Range:** 20°C - 60°C (68°F - 140°F)
- **Timer Range:** 1 - 48 hours
- **Dimensions (L x W x H):** 24 x 27.5 x 14.4 cm (approx. 9.4 x 10.8 x 5.7 inches)
- **Weight:** 1.9 kg (approx. 4.2 lbs)
- **Material:** Plastic housing, glass jars

WARRANTY AND SUPPORT

Information regarding warranty terms and customer support is typically provided with your purchase documentation or on the manufacturer's official website. Please refer to those resources for detailed information.

For further assistance, please contact Browin customer service.

Related Documents - 801015



[BROWIN Juice Maker Steam Cooker 2-in-1 User Manual](#)

Comprehensive user manual for the BROWIN Juice Maker and Steam Cooker (Model 800508, 800510, 800512). Learn how to make fruit juices and steam cook with this versatile 2-in-1 appliance. Includes assembly, operation, fruit processing guide, and cleaning instructions.

