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› Jocca Yoghurt Maker 1575 User Manual

Jocca 8435253570550

Jocca Yoghurt Maker 1575 User Manual

Model: 1575 | Brand: Jocca

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Do not immerse the appliance, cord, or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Jocca Yoghurt Maker 1575 is designed to simplify the process of making homemade yoghurt. It features a compact design and can produce up to 6 individual servings of yoghurt.



Image: The Jocca Yoghurt Maker 1575, featuring a light blue base, white top, and a clear lid. Six individual yoghurt jars with white lids are visible inside. A red indicator light and a power button are on the front panel.



Image: A close-up view of the Jocca Yoghurt Maker 1575, highlighting the red indicator light which signifies the appliance is powered on or operating.



Image: The Jocca Yoghurt Maker 1575 with its clear lid removed, revealing the six glass yoghurt jars. One jar is shown outside the unit, demonstrating its removable nature.



Image: A single empty glass yoghurt jar with a white screw-on lid, as supplied with the Jocca Yoghurt Maker.

SETUP

1. **Unpacking:** Carefully remove the yoghurt maker and all its components from the packaging. Retain packaging for future storage or transport if needed.
2. **Check Components:** Ensure all parts are present: the main unit, the clear lid, and 6 individual glass jars with lids.
3. **Initial Cleaning:** Before first use, wash the glass jars and their lids thoroughly with warm soapy water. Rinse well and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
4. **Placement:** Place the yoghurt maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the unit.

OPERATING INSTRUCTIONS

Making Yoghurt:

- 1. Prepare Ingredients:** You will need milk (dairy or non-dairy) and a starter culture (either plain yoghurt with live active cultures or a powdered yoghurt starter). Follow your recipe for specific quantities.
- 2. Mix Ingredients:** In a separate bowl, thoroughly mix your milk and starter culture. Ensure the starter is well dissolved and evenly distributed.
- 3. Fill Jars:** Pour the mixture evenly into the 6 individual glass jars. Do not overfill; leave a small gap at the top.
- 4. Place Jars in Unit:** Place the filled, uncovered jars into the yoghurt maker's main unit.
- 5. Cover:** Place the clear lid securely on the yoghurt maker.
- 6. Connect Power:** Plug the power cord into a suitable electrical outlet (220V). The indicator light will illuminate, signifying the unit is on and the fermentation process has begun.
- 7. Fermentation Time:** The fermentation process typically takes 8-12 hours, depending on the desired thickness and tartness of the yoghurt, and the type of starter used. Do not disturb the unit during this time.
- 8. Completion:** Once the desired fermentation time has passed, unplug the yoghurt maker.
- 9. Cooling and Storage:** Carefully remove the jars from the unit. Place the lids on the jars and refrigerate immediately for at least 4 hours before consuming. This stops the fermentation process and thickens the yoghurt.

Tips for Best Results:

- Use fresh, high-quality milk.
- Ensure your starter culture is fresh and active.
- Avoid moving or shaking the yoghurt maker during the fermentation process.
- For thicker yoghurt, you can add a tablespoon of powdered milk to your mixture before fermentation.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your yoghurt maker.

- 1. Unplug:** Always unplug the appliance from the power outlet before cleaning.
- 2. Cool Down:** Allow the unit to cool completely before handling or cleaning.
- 3. 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.
- 4. Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. For stubborn stains, a mild detergent can be used. Ensure no water enters the electrical components.
- 5. Do Not Immerse:** Never immerse the main unit, power cord, or plug in water or any other liquid.
- 6. Storage:** Store the clean and dry yoghurt maker in a cool, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Yoghurt is too thin/runny.	Insufficient fermentation time; inactive starter culture; milk temperature too low before adding starter; low-fat milk used.	Increase fermentation time; use fresh, active starter; ensure milk is at optimal temperature (around 40-45°C) before adding starter; use whole milk or add powdered milk.

Problem	Possible Cause	Solution
Yoghurt is too tart.	Over-fermentation.	Reduce fermentation time in future batches.
Yoghurt has separated (whey on top).	Over-fermentation; too much starter; milk quality.	Reduce fermentation time; use less starter; ensure milk is fresh. Whey can be stirred back in or drained.
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord/plug.	Ensure plug is fully inserted; test outlet with another appliance; if cord/plug is damaged, do not use and contact customer support.

SPECIFICATIONS

- **Model:** Jocca 1575
- **Product Dimensions:** 10 x 48 x 50 cm
- **Item Weight:** 2 kg
- **Voltage:** 220V
- **Wattage:** 3600W
- **Capacity:** 6 individual glass jars
- **Manufacturer Part Number:** 8435253570550

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Jocca customer service. Keep your proof of purchase for warranty claims.

Jocca Customer Service: Please refer to the contact information provided on the product packaging or the official Jocca website.

Note: The warranty typically covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

