

## Bear B0BML78L74

# Bear Yogurt Maker Instruction Manual

Model: B0BML78L74

Brand: Bear

## 1. PRODUCT OVERVIEW

The Bear Yogurt Maker is a versatile kitchen appliance designed for effortless preparation of homemade yogurt, including Greek yogurt, fruit wine, and cheese. Featuring a durable 304 stainless steel inner pot and a precise microcomputer control system, it ensures consistent and even heating for optimal fermentation. This results in yogurt rich in probiotics, offering a healthier and more nutritious alternative to store-bought options. The compact design, measuring 7.6 x 7.6 x 7.3 inches, makes it suitable for any countertop.



Image 1: The Bear Yogurt Maker, highlighting its digital display and various functions.

## 2. PRODUCT COMPONENTS

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Your Bear Yogurt Maker package includes the following components:

- **Yogurt Maker Base:** The main unit with digital controls and heating element.
- **304 Stainless Steel Inner Pot:** For fermenting yogurt, ensuring even heat distribution.
- **Clear Lid:** To cover the inner pot during fermentation.
- **Strainer:** Specifically designed for making thicker Greek yogurt.
- **2 x 1-Quart Glass Jars:** Food-grade borosilicate glass containers for making and storing yogurt.
- **User Manual:** Detailed instructions for operation and recipes.

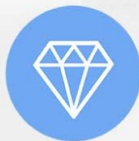


**Make Larger Batch of Yogurt**

**1 Quart \* 2 Glass Container, 1 \* Strainer**



**Food Grade  
Container**



**Thickened  
Borosilicate Glass**

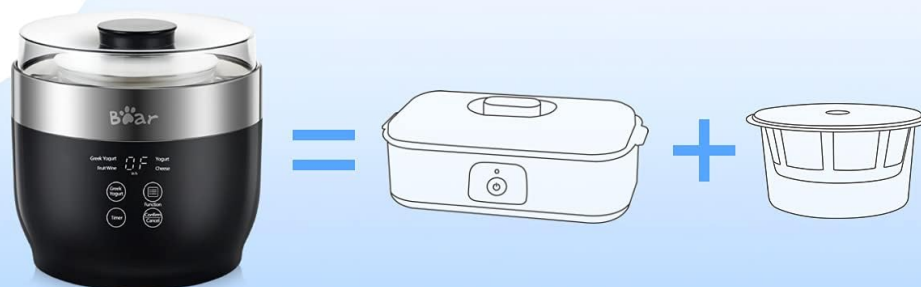


**BPA Free**



**Easy to Clean**

Image 2: All included components: the yogurt maker, two glass jars, and the Greek yogurt strainer.



## Greek Yogurt Maker



**Strainer to Make  
Greek Yogurt**



**Stainless Steel Inner Pot  
Uniform Heating  
Transmission**



**Versatile Yogurt Maker**  
Fresh yogurt, greek yogurt,  
fermented wine and soft  
cheese are available



**Microcomputer temperature  
& time controller**  
This electric yogurt maker produces  
a higher dose of probiotics, which is  
healthier and more nutritious than  
commercial yogurt.



**1 Quart Glass  
Container Set of 2**

Image 3: Visual representation of the yogurt maker's key features and accessories.

### 3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stainless steel inner pot, glass jars, strainer, and lids with warm, soapy water. Rinse thoroughly and dry completely before first use. The main unit should only be wiped with a damp cloth.
3. **Placement:** Place the yogurt maker on a stable, flat, and dry surface away from direct sunlight or heat sources. Ensure adequate ventilation.
4. **Water Level:** When using, add 50-80ml of water to the inner tank of the yogurt machine before placing the stainless steel bowl. This helps with even heat distribution.

### 4. OPERATING INSTRUCTIONS

The Bear Yogurt Maker features a smart microcomputer timer and one-touch buttons for easy operation. Each function has a preset temperature and time, requiring minimal user input.

1. **Prepare Ingredients:** Mix your desired ingredients (e.g., milk and starter culture) in the stainless steel inner pot or the glass jars.
2. **Place in Unit:** Place the stainless steel inner pot or glass jars into the yogurt maker base. Ensure the



clear lid is securely placed on top.

3. **Select Function:** Plug in the yogurt maker. Press the 'Function' button to cycle through the available options: 'Greek Yogurt', 'Fruit Wine', 'Yogurt', and 'Cheese'. The selected function will be displayed on the LED screen.
4. **Adjust Time (Optional):** If desired, use the 'Timer' button to adjust the fermentation time up to 14 hours.
5. **Start:** Press the 'Confirm/Cancel' button to start the fermentation process. The machine will automatically maintain the optimal temperature.
6. **Completion:** The yogurt maker will automatically shut off with a beep sound once the set time is complete.
7. **Cooling:** For best results, refrigerate the finished product for several hours to allow it to set further and cool before serving.

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Video 1: This video demonstrates how to select functions and set the temperature on the yogurt maker, showing the digital display and button presses.

## 5. MAKING GREEK YOGURT

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To make Greek yogurt, follow the standard yogurt-making process, then use the included strainer to achieve the desired thick consistency.

1. **Make Regular Yogurt:** Prepare regular yogurt using the 'Yogurt' function as described in the operating instructions.
2. **Cool:** Once the regular yogurt is ready, allow it to cool in the refrigerator for at least 2-4 hours.
3. **Strain:** Place the strainer over one of the empty 1-quart glass jars or a suitable container. Pour the cooled regular yogurt into the strainer.
4. **Refrigerate:** Place the strainer with yogurt into the refrigerator. Allow it to strain for 2-8 hours, or until your desired thickness is achieved. The longer it strains, the thicker the Greek yogurt will be. The liquid collected in the bottom container is whey, which can be discarded or used in other recipes.
5. **Serve:** Once strained, transfer the thick Greek yogurt to a clean container for storage.



Image 4: The yogurt maker with prepared yogurt and the strainer for Greek yogurt preparation.

## 6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and hygiene of your yogurt maker.

- **Unplug:** Always unplug the appliance from the power outlet before cleaning.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Inner Pot, Jars, Strainer, Lids:** These components are dishwasher safe or can be hand-washed with warm, soapy water. Rinse thoroughly and dry completely.
- **Storage:** Store the yogurt maker and its components in a clean, dry place when not in use.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Yogurt is too thin/watery	Insufficient fermentation time; low-quality starter culture; milk temperature too low.	Increase fermentation time; use fresh, active starter culture; ensure milk is at optimal temperature before adding culture.
Yogurt is too sour	Over-fermentation.	Reduce fermentation time.
Machine does not turn on	Not plugged in; power outage.	Check power connection; ensure power outlet is functional.
Uneven heating	Insufficient water in the inner tank.	Ensure 50-80ml of water is added to the inner tank before placing the stainless steel bowl.

## 8. SPECIFICATIONS

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- **Model:** B0BML78L74
- **Dimensions:** 7.6 x 7.6 x 7.3 inches (194mm x 194mm x 185mm)
- **Inner Pot Material:** 304 Stainless Steel
- **Jar Material:** Food Grade Borosilicate Glass
- **Jar Capacity:** 2 x 1 Quart (33.8 oz / 1.0L)
- **Control:** Digital Microcomputer with Timer
- **Functions:** Yogurt, Greek Yogurt, Fruit Wine, Cheese
- **Timer Range:** Up to 14 hours



Image 5: Detailed dimensions of the Bear Yogurt Maker.

## 9. WARRANTY AND SUPPORT

For any questions, concerns, or warranty claims regarding your Bear Yogurt Maker, please refer to the contact information provided in your product packaging or reach out to the manufacturer's customer support directly. Keep your purchase receipt for warranty validation.