

[Manuals.plus](#) /

> [SEB](#) /

> SEB Jars Yogurt Maker Multi Delices Express & Vegetal Instruction Manual YG660A11

SEB YG660A11

SEB Jars Yogurt Maker Multi Delices Express & Vegetal Instruction Manual

Model: YG660A11

INTRODUCTION

Thank you for choosing the SEB Jars Yogurt Maker Multi Delices Express & Vegetal. This appliance is designed to help you prepare a variety of homemade dairy products and vegetal preparations, including yogurts, fresh cheese, and dairy desserts, with ease and efficiency. Please read this instruction manual carefully before first use to ensure safe and optimal operation of your appliance. Keep this manual for future reference.



Image: The SEB Jars Yogurt Maker Multi Delices Express & Vegetal, showing its compact design and control panel.

SAFETY INSTRUCTIONS

Before using the appliance, please observe the following safety precautions:

- Always place the appliance on a stable, flat, heat-resistant surface.
- Do not immerse the appliance base, power cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your mains voltage.
- This appliance is intended for household use only. Do not use it outdoors.
- Unplug the appliance when not in use and before cleaning.
- 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.
- Keep the appliance out of reach of children.
- Do not touch hot surfaces. Use handles or knobs.
- Only use accessories recommended by the manufacturer.
- Do not place the appliance near a hot gas or electric burner, or in a heated oven.

PRODUCT OVERVIEW

Familiarize yourself with the components of your SEB Yogurt Maker:

1. Appliance Base with Control Panel
2. Heating Element (inside base)
3. Lid
4. Yogurt Pots (6 units)
5. Pot Lids (6 units)
6. Drainer (for fresh cheese, if applicable)
7. Control Buttons (OK, +, -)
8. Digital Display



Image: A detailed view of the SEB Yogurt Maker, highlighting its various parts including the base, lid, and individual jars.

SETUP

Before first use, and for each subsequent use, follow these steps:

1. **Unpacking:** Carefully remove all packaging materials and dispose of them responsibly.
2. **Cleaning:** Wash the yogurt pots, pot lids, and the main lid in warm, soapy water. Rinse thoroughly and dry. The appliance base should be wiped with a damp cloth. Do not immerse the base in water.
3. **Placement:** Place the appliance base on a clean, dry, stable, and heat-resistant surface, away from direct heat sources or water.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet. The display will illuminate.

6 POTS



Image: Six individual glass pots placed within the yogurt maker, ready for preparation.

OPERATING INSTRUCTIONS

The SEB Yogurt Maker offers 6 programs for various preparations.

General Operation:

1. Prepare your ingredients according to your chosen recipe (e.g., milk and yogurt starter for yogurt).
2. Pour the mixture into the individual yogurt pots. Do not fill above the maximum line.
3. Place the pots (without their individual lids) into the appliance base.
4. Place the main lid onto the appliance base.
5. Plug in the appliance. The display will show the last used program or a default setting.
6. Use the + and - buttons to select the desired program (P1 to P6).
7. Press the **OK** button to confirm the program. The default time for that program will be displayed.
8. Adjust the fermentation/cooking time using the + and - buttons if necessary.

- 9. Press **OK** again to start the program. The timer will begin counting down.
- 10. Once the program is complete, the appliance will beep and switch off automatically.
- 11. Carefully remove the main lid and then the pots. Place the individual lids on the pots.
- 12. Allow preparations to cool before refrigerating.

Program Guide:

Program	Description	Typical Use	Default Time
P1	Classic Yogurt	Dairy yogurts (cow, goat, sheep milk)	8-12 hours
P2	Vegetal Yogurt	Yogurts from plant-based milks (soy, almond, oat)	10-14 hours
P3	Fresh Cheese	Making fresh cheese from milk	12-18 hours
P4	Dairy Desserts	Custards, crème brûlée, chocolate creams	30-60 minutes
P5	Express Yogurt	Faster yogurt preparation with specific starters	4-6 hours
P6	Custom Program	For advanced users or specific recipes	Adjustable

Note: Fermentation times can vary based on milk type, starter culture, ambient temperature, and desired consistency. Experiment to find your preferred settings.

FACILE À UTILISER



Image: A hand pressing the 'OK' button on the control panel, demonstrating ease of use.

RÉSULTATS RAPIDES



Image: A hand carefully lifting a pot of freshly made yogurt from the appliance, indicating quick results.

POLYVALENT



Image: A display of diverse culinary creations, such as yogurt with fruit, fresh cheese on bread, and chocolate cream, showcasing the versatility of the appliance.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your appliance.

- **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely.
- **Appliance Base:** Wipe the exterior of the appliance base with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the base in water or rinse it under running water.
- **Pots and Lids:** The yogurt pots, their individual lids, and the main lid are dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water, then rinsed and dried thoroughly.
- **Storage:** Ensure all parts are clean and dry before storing the appliance. Store in a cool, dry place.

FACILE À NETTOYER



Image: Various removable parts of the yogurt maker, including pots and lids, arranged in a dishwasher rack, illustrating ease of cleaning.

TROUBLESHOOTING

If you encounter issues with your yogurt maker, refer to the following table:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage.	Check power cord connection; check household fuse/circuit breaker.
Yogurt is too liquid.	Insufficient fermentation time; insufficient starter culture; milk temperature too low/high; type of milk used.	Increase fermentation time; use more starter or a fresh one; ensure milk is at correct temperature (around 40-45°C); try different milk types (e.g., whole milk, UHT milk).

Problem	Possible Cause	Solution
Yogurt is too lumpy or grainy.	Over-fermentation; milk temperature too high.	Reduce fermentation time; ensure milk is not too hot when adding starter.
Display shows an error code.	Internal malfunction.	Unplug the appliance, wait a few minutes, then plug it back in. If the error persists, contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	SEB
Model Number	YG660A11
Power	450 Watts
Number of Jars	6
Programs	6 (Yogurts, Fresh Cheese, Dairy Desserts, Vegetal Milk)
Dimensions (L x W x H)	29.5 x 23 x 16 cm
Weight	2.46 kg
Power Source Type	Electric



Image: A visual representation of the yogurt maker with its dimensions labeled: 29 cm length, 23 cm width, and 18 cm height.

WARRANTY AND SUPPORT

Your SEB Jars Yogurt Maker is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions.

For technical assistance, spare parts, or any questions regarding your appliance, please contact SEB customer support. Contact information can typically be found on the manufacturer's official website or on the warranty documentation.

© 2023 SEB. All rights reserved.

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

Open the live page

<https://manuals.plus/asin/B0BWRWTJKH>

More documents and user manuals: <https://manuals.plus/>