

SEB YG661500

SEB YG661500 Yogurt Maker and Delices Box Instruction Manual

Model: YG661500 (Yogurt Maker) & XF101001 (Delices Box)

Safety Instructions	Product Overview	Operating Setup	Instructions	Maintenance
Troubleshooting	Specifications			

1. SAFETY INSTRUCTIONS

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

- Always unplug the appliance from the power outlet when not in use, before cleaning, and before assembling or disassembling parts.
- Do not immerse the base unit, power cord, or plug in water or any other liquid.
- This appliance is intended for household use only. Do not use it outdoors.
- Ensure the voltage indicated on the appliance corresponds to your mains voltage before connecting.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Keep the appliance out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Use only accessories recommended by the manufacturer.
- Do not touch hot surfaces. Use handles or knobs.
- Ensure the lid is properly closed before operating.

2. PRODUCT OVERVIEW

The SEB YG661500 Yogurt Maker is designed for preparing homemade yogurts and other fermented dairy

products. It features 5 automatic programs and comes with 12 glass pots. This product also includes the XF101001 Delices Box, a 1-liter container with a strainer, ideal for making strained yogurt or soft cheese.

2.1. Components

- **Yogurt Maker Base Unit:** Contains the heating element and control panel.
- **Transparent Lid:** Covers the yogurt maker during operation.
- **Glass Pots (12 x 140 ml):** Individual containers for yogurt preparation, each with a lid.
- **Delices Box (1 L Container):** A larger container for making strained yogurt or soft cheese.
- **Strainer for Delices Box:** Fits inside the 1 L container to separate whey from yogurt.



Image 1: The SEB YG661500 Yogurt Maker with its 12 glass pots and transparent lid.



Image 2: The SEB Delices Box, a 1-liter container with a lid, used for making strained dairy products.



Image 3: The strainer component of the SEB Delices Box, designed to fit inside the 1-liter container.

2.2. Key Features

- **5 Automatic Programs:** Offers versatility for various dairy preparations.

- **Express Program:** Allows for faster yogurt preparation.
- **Advanced Steam Technology:** Ensures consistent heating for optimal fermentation.
- **12 Glass Pots (140 ml):** Ideal for individual servings and easy storage.
- **BPA-Free Components:** Ensures food safety.
- **Compact Design:** Space-saving for kitchen countertops.

3. SETUP AND FIRST USE

3.1. Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or stickers from the appliance.
3. Retain the packaging for potential future transport or storage.

3.2. Initial Cleaning

1. Wash the glass pots, their lids, the transparent lid of the yogurt maker, the Delices Box container, and its strainer in warm, soapy water. Rinse thoroughly and dry.
2. Wipe the base unit of the yogurt maker with a damp cloth. Do not immerse the base unit in water.
3. Ensure all parts are completely dry before assembly and use.

3.3. Assembly

- Place the yogurt maker base unit on a stable, flat, and heat-resistant surface.
- For yogurt preparation, place the clean glass pots into the base unit.
- For strained yogurt/soft cheese, assemble the Delices Box by placing the strainer inside the 1-liter container.

4. OPERATING INSTRUCTIONS

4.1. Making Yogurt

1. **Prepare Ingredients:** You will need milk (whole, semi-skimmed, or skimmed) and a yogurt starter (either a sachet of ferment or a plain yogurt from a previous batch).
2. **Mix:** In a separate bowl, thoroughly mix the milk with the yogurt starter. Ensure the starter is well dissolved.
3. **Pour:** Pour the mixture evenly into the 12 clean glass pots. Do not overfill.
4. **Place Pots:** Remove the individual lids from the glass pots and place the open pots into the yogurt maker base unit.
5. **Cover:** Place the transparent lid over the yogurt maker base unit.
6. **Select Program:** Plug in the appliance. Use the control panel to select the desired program (e.g., Standard Yogurt, Express Program). Refer to the specific program details for recommended fermentation times.
7. **Start:** Press the start button to begin the fermentation process. The display will show the remaining time.

8. **Cool:** Once the program finishes, unplug the appliance. Carefully remove the glass pots, place their individual lids on, and refrigerate for at least 4 hours before serving. This stops the fermentation and firms the yogurt.

DE DÉLICIEUX YAOURTS FAITS MAISON



Image 4: A hand holding a freshly made glass yogurt pot, ready for refrigeration.

4.2. Making Strained Yogurt or Soft Cheese (using Delices Box)

To make strained yogurt or soft cheese, first prepare a batch of plain yogurt using the yogurt maker as described above. Once the yogurt is chilled and firm:

1. **Assemble Delices Box:** Ensure the strainer is placed inside the 1-liter container.
2. **Pour Yogurt:** Gently pour the prepared plain yogurt into the strainer within the Delices Box.
3. **Refrigerate:** Place the lid on the Delices Box and refrigerate. The longer the yogurt strains, the thicker it will become, yielding strained yogurt (Greek-style) or even soft cheese.
4. **Collect Whey:** The whey will collect at the bottom of the 1-liter container. This can be discarded or used in other recipes.



Image 5: The SEB Delices Box with its strainer inserted, ready for straining yogurt.

4.3. Programs Overview

The SEB YG661500 offers 5 automatic programs. Specific timings and recommended ingredients for each program are detailed in the comprehensive product manual. General program types include:

- **Standard Yogurt:** For classic, firm yogurt.
- **Soft Yogurt:** For a creamier, less firm consistency.
- **Dairy Desserts:** For various sweet fermented preparations.
- **Fermented Drinks:** For liquid fermented beverages.
- **Express Program:** For quicker yogurt preparation.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

1. **Unplug:** Always unplug the yogurt maker from the power outlet before cleaning.
2. **Clean Removable Parts:** The glass pots, their lids, the transparent lid, the Delices Box container, and its strainer are dishwasher safe or can be washed by hand in warm, soapy water. Rinse thoroughly and dry completely.
3. **Clean Base Unit:** Wipe the exterior of the base unit with a soft, damp cloth. Do not use abrasive cleaners, scouring pads, or harsh chemicals. Never immerse the base unit in water or any other liquid.
4. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store in a cool, dry place.

6. TROUBLESHOOTING

If you encounter issues with your SEB 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 liquid/does not set.	<ul style="list-style-type: none"> Insufficient fermentation time. Insufficient amount of starter culture. Starter culture is old or inactive. Milk temperature too high or too low before adding starter. Milk type (e.g., UHT milk may require longer fermentation). 	<ul style="list-style-type: none"> Increase fermentation time (e.g., by 1-2 hours). Use a fresh sachet of ferment or a new plain yogurt as a starter. Ensure milk is at room temperature or slightly warm (around 40-45°C) before mixing with starter. Try using whole milk or adding milk powder for a firmer result.
Yogurt is too firm or lumpy.	<ul style="list-style-type: none"> Excessive fermentation time. Too much starter culture. 	<ul style="list-style-type: none"> Reduce fermentation time for future batches. Use the recommended amount of starter culture.
Appliance does not turn on.	<ul style="list-style-type: none"> Not properly plugged in. Power outage. 	<ul style="list-style-type: none"> Check power cord connection to the outlet and appliance. Check household circuit breaker.

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

7. SPECIFICATIONS

Feature	Detail
Brand	SEB
Yogurt Maker Model	YG661500
Delices Box Model	XF101001
Pot Capacity	12 x 140 ml glass pots
Delices Box Capacity	1 Liter
Programs	5 automatic programs (including Express)
Material	BPA-free components
Color	White

8. WARRANTY AND SUPPORT

Warranty information for your SEB YG661500 Yogurt Maker and Delices Box is typically provided with your purchase documentation. Please refer to the warranty card or leaflet included in the product packaging for details on coverage, terms, and conditions.

For technical support, spare parts, or service inquiries, please contact SEB customer service. Contact details can

usually be found on the manufacturer's official website or in your product documentation.

Note: Information regarding the availability of spare parts for this specific model is not readily available at the time of this manual's creation. Please contact customer service for current information.

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