

Suteck 1431

Suteck Yogurt Maker Model 1431 Instruction Manual

Model: 1431 | Brand: Suteck

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your Suteck Yogurt Maker. Keep this manual for future reference.

- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Use only accessories recommended by the manufacturer.
- Ensure proper ventilation around the appliance during operation.
- Do not use the appliance outdoors.

PRODUCT OVERVIEW

The Suteck Yogurt Maker Model 1431 is an automatic digital appliance designed for making homemade yogurt, Greek yogurt, cheese, and natto. It features precise temperature control and a programmable timer to ensure optimal fermentation conditions.



Image: Suteck Yogurt Maker with its digital control panel and 9 glass jars.

Key Features:

- **Microcomputer Temperature Control & Timer:** Adjustable timer from 0 to 99 hours and 59 minutes, with a temperature range of 77°F to 149°F (25°C to 65°C). Features a clear LED display and memory function for convenience.
- **PTC Constant Temperature Heating Technology:** Ensures uniform heat transmission for consistent lactobacillus activation, high security, quiet operation, and low energy consumption.
- **9 Glass Jars with Lids:** Includes nine 6-ounce (180ml) reusable glass jars, allowing for multiple flavors or individual servings. A carrying rack is included for easy handling.
- **BPA-Free Materials:** All storage box-type and containers are certified with EU ROHS and FDA standards, ensuring safety and hygiene.

PACKAGE CONTENTS

- 1 x Suteck Yogurt Maker Main Unit
- 9 x 6oz Glass Jars with Lids
- 1 x Carrying Rack for Jars
- 2 x Spoons (Gold and Silver)

- 1 x Yogurt Recipe Book
- 1 x Instruction Manual

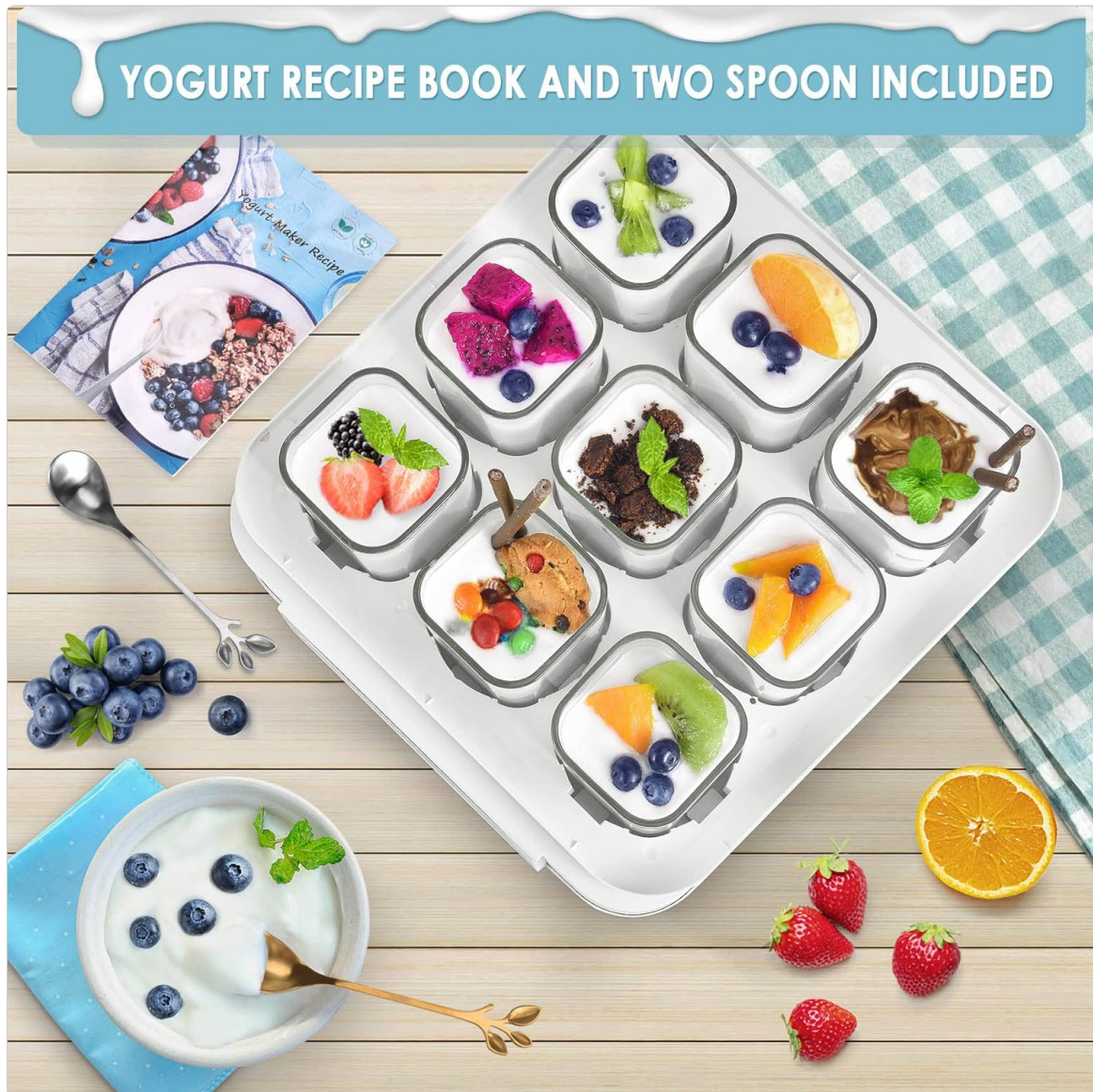


Image: The Suteck Yogurt Maker package contents, including the recipe book and two spoons.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the glass jars, lids, and carrying rack 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, flat, and heat-resistant surface away from direct sunlight or heat sources.
4. **Prepare Jars:** Ensure all glass jars are clean and dry before adding ingredients.

OPERATING INSTRUCTIONS

Basic Yogurt Making Process:

1. **Prepare Milk and Starter:** Add your chosen yogurt starter (e.g., plain yogurt with live cultures or a yogurt starter powder) proportionally to the milk and mix well. Ensure the milk is at the appropriate temperature as per your recipe (typically around 100-115°F or 38-46°C).
2. **Fill Jars:** Pour the milk and starter mixture into the individual glass jars.
3. **Place in Maker:** Place the filled jars into the yogurt maker's main unit. You may add a small amount of warm water to the bottom of the main unit (around the jars) to help maintain uniform temperature during fermentation, though the PTC heating technology is designed for even heat distribution.
4. **Cover:** Place the clear lid over the jars and the main unit.
5. **Set Time and Temperature:** Plug in the appliance. Use the control panel to set your desired fermentation time and temperature. Refer to the 'Setting Time and Temperature' section below for detailed instructions.
6. **Start Fermentation:** Press the 'Start' button to begin the fermentation process. The digital display will show the remaining time.
7. **Cool and Enjoy:** Once the fermentation cycle is complete, remove the jars from the yogurt maker. Cover them with their individual lids and refrigerate for at least 4 hours to chill and firm up the yogurt before serving.



Image: Visual guide showing the four basic steps to make yogurt: mix, pour, set, and enjoy.

Setting Time and Temperature:

1. **Power On:** Plug the yogurt maker into a power outlet. The display will light up.
2. **Set Time:** Press the 'Function' button (or 'Time' button if available) to activate the time setting. Use the '+' and '-' buttons to adjust the hours (0-99H) and minutes (0-59M).
3. **Set Temperature:** After setting the time, press the 'Temp' button. Use the '+' and '-' buttons to adjust the temperature (77°F to 149°F).
4. **Start:** Once both time and temperature are set, press the 'Start/Cancel' button to begin fermentation. The display will show the countdown.

The yogurt maker has a memory function that remembers your previous settings, making it convenient for repeated use.

HOW TO ADJUST TIME AND TEMPERATURE

Step 1



◦ Set the Hour

Step 2



◦ Set the Minutes

Step 3



◦ Set the Temperature

Step 4



◦ Press the "ON" Button and Start Work

Image: Detailed steps for adjusting the time and temperature settings on the digital control panel.

Official Product Video:

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Video: Official Suteck product video demonstrating the yogurt maker with temperature control and timer. This video provides a visual guide to the product's features and basic operation.

MAINTENANCE AND CLEANING

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



Image: The underside of the yogurt maker features convenient cord storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too thin/not setting	Incorrect temperature or fermentation time; insufficient starter culture; milk not heated/cooled properly.	Ensure correct temperature (typically 100-115°F) and time (6-12 hours, or longer for thicker yogurt). Use fresh starter with live active cultures. Heat milk to 180°F then cool to desired fermentation temperature before adding starter.
Yogurt is too sour	Fermented for too long or at too high a temperature.	Reduce fermentation time or temperature in future batches.
Yogurt has a grainy texture	Milk was heated too quickly or not stirred enough during heating.	Heat milk slowly and stir constantly to prevent scorching.
Appliance does not turn on	Not properly plugged in; power outage.	Check power connection. Note that the unit may not resume operation after a temporary power outage; settings may need to be re-entered.
Temperature is inconsistent	Lack of water bath (if using individual jars).	For optimal temperature stability, add warm water to the main unit around the jars, ensuring it does not overflow into the jars.

SPECIFICATIONS

- **Product Dimensions:** 9.9 x 5.1 x 10.4 inches
- **Item Weight:** 8.03 pounds
- **Manufacturer:** Suteck
- **Item Model Number:** yogurt maker 1431
- **Temperature Range:** 77°F to 149°F (25°C to 65°C)
- **Timer Range:** 0 to 99 hours and 59 minutes
- **Jar Capacity:** 9 x 6oz (180ml) glass jars
- **Material:** BPA-Free, EU ROHS, FDA certified

LARGE CAPACITY YOGURT MAKER



BAP-Free



Easy to Clean



With Temperature Control



With Time Set

Image: Dimensions of the Suteck Yogurt Maker and its 6oz glass jars.

SUPPORT

For any questions, concerns, or technical assistance, please contact Suteck customer support through the retailer's platform or visit the official Suteck website for contact information.