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> Seb Multi Delices Express Yogurt Maker (Model YY5114FB) User Manual

Seb YY5114FB

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1. INTRODUCTION

Welcome to the user manual for your Seb Multi Delices Express Yogurt Maker, Model YY5114FB. This appliance is designed to help you prepare a wide variety of delicious homemade yogurts and desserts with ease. Featuring 5 automatic programs and an exclusive patented draining system, it offers versatility for both traditional yogurts and fresh cheeses.

Please read these instructions carefully before using your appliance for the first time and keep them for future reference. Proper use and maintenance will ensure optimal performance and longevity of your yogurt maker.

2. SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before use.
- Do not immerse the appliance base, 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.
- Close supervision is necessary when any appliance is used by or near children.
- 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 the cord hang over the edge of a 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.

3. PRODUCT COMPONENTS

Your Seb Multi Delices Express Yogurt Maker consists of several key parts designed for optimal performance and ease of use. Familiarize yourself with these components before operation.



Image 1: The Seb Multi Delices Express Yogurt Maker. This image displays the main unit in white with a clear lid, showing multiple red-lidded jars inside. Surrounding the unit are individual servings of yogurt and fresh cheese, highlighting the appliance's versatility. The control panel with various program icons is visible at the front.

- **Main Unit:** The base of the appliance containing the heating element and control panel.
- **Transparent Lid:** Covers the jars during the fermentation process, allowing you to monitor progress.
- **Yogurt Jars with Lids:** Individual glass jars with airtight lids for preparing and storing your yogurts and desserts.
- **Draining System (for Fresh Cheese):** Specific components (e.g., perforated baskets) used within the jars to separate whey for fresh cheese preparation.

- **Control Panel:** Features a digital display and buttons for selecting programs and setting timers.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the jars, lids, and any draining system components in warm, soapy water. Rinse thoroughly and dry completely. 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, heat-resistant surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Preparing Yogurt

1. **Ingredients:** Combine milk (dairy or plant-based) and a starter culture (either a store-bought plain yogurt with live active cultures or a specific yogurt starter powder) according to your recipe.
2. **Fill Jars:** Pour the mixture into the clean yogurt jars. Do not overfill.
3. **Place Jars:** Place the open jars (without their individual lids) into the main unit.
4. **Cover:** Place the transparent lid securely on the main unit.
5. **Select Program:** Choose one of the 5 automatic programs suitable for your recipe using the control panel. The display will show the default fermentation time.
6. **Adjust Time (if needed):** If your recipe requires a different fermentation time, adjust it using the '+' and '-' buttons.
7. **Start:** Press the start button to begin the fermentation cycle. The appliance will automatically turn off when the cycle is complete.
8. **Cooling and Storage:** Once the cycle is finished, remove the jars, cover them with their individual lids, and allow them to cool to room temperature before refrigerating. Refrigerate for at least 4 hours before serving for best results.

5.2 Express Program for Yogurt

The Seb Multi Delices Express features an advanced steam technology and a dedicated express program that allows you to prepare delicious yogurts in as little as 4 hours. Consult your recipe book for specific express program recipes and instructions.

- Follow steps 5.1.1 to 5.1.4.
- Select the "Express Yogurt" program on the control panel.
- Press start. The appliance will complete the cycle in approximately 4 hours.
- Proceed with cooling and storage as described in step 5.1.8.

5.3 Preparing Fresh Cheese with the Patented Draining System

The exclusive patented draining system allows for easy preparation of homemade fresh cheese. This system separates the whey from the fermented milk, resulting in a thicker, creamier texture.

1. **Prepare Yogurt:** First, prepare a batch of plain yogurt using the standard yogurt program (refer to section 5.1).
2. **Assemble Draining System:** Once the yogurt is fermented and cooled, place the perforated draining baskets (if provided) into the empty jars.
3. **Transfer Yogurt:** Carefully spoon the prepared yogurt into the draining baskets.
4. **Draining:** Place the jars with the draining baskets back into the main unit (or refrigerate them, depending on the specific model's instructions for draining). The appliance may have a dedicated "Fresh Cheese" program for this

stage, or it may be a passive draining process in the refrigerator.

5. **Draining Time:** The draining time will vary depending on the desired consistency of your fresh cheese. Longer draining times result in firmer cheese.
6. **Storage:** Once desired consistency is achieved, remove the fresh cheese from the baskets, season as desired, and store in an airtight container in the refrigerator.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the hygiene and proper functioning of your yogurt maker.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Cool Down:** Allow the appliance to cool completely before handling any parts.
3. **Jars and Lids:** Wash the glass jars, individual lids, and draining system components in warm, soapy water or in the dishwasher. Rinse thoroughly and dry completely.
4. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or rinse it under running water.
5. **Storage:** Ensure all parts are dry before storing the appliance. Store in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your yogurt maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Yogurt is too runny.	Insufficient fermentation time, insufficient starter culture, milk temperature too low, or expired milk/starter.	Increase fermentation time, use more starter, ensure milk is at correct temperature before adding starter, check expiry dates.
Yogurt is lumpy or grainy.	Over-fermentation, milk heated too quickly, or uneven mixing of ingredients.	Reduce fermentation time, heat milk slowly, ensure ingredients are thoroughly mixed.
Appliance does not turn on.	Not plugged in, power outage, or faulty outlet.	Check power cord connection, verify power supply, try a different outlet.
Fresh cheese is not firm enough.	Insufficient draining time.	Increase draining time until desired consistency is achieved.

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

8. SPECIFICATIONS

- **Model Number:** YY5114FB
- **Product Dimensions (L x W x H):** 38 x 38 x 21 cm
- **Item Weight:** 5.44 Kilograms
- **Power:** (Information not provided in source, please refer to product labeling)
- **Voltage:** (Information not provided in source, please refer to product labeling)

9. WARRANTY AND SUPPORT

Your Seb Multi Delices Express Yogurt Maker is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or to inquire about spare parts, please contact Seb customer support. Contact information can typically be found on the manufacturer's website or on the warranty documentation.

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