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> DiDimo Yogurt Maker User Manual

## DiDimo ZCW-S03-FT

# DiDimo Yogurt Maker User Manual

Model: ZCW-S03-FT

Brand: DiDimo

## INTRODUCTION

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The DiDimo Yogurt Maker is a versatile appliance designed to simplify the process of making homemade yogurt, Greek yogurt, natto, and cheese. This manual provides essential information for safe operation, setup, and maintenance to ensure optimal performance and delicious results.

## PRODUCT OVERVIEW

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### Components

The DiDimo Yogurt Maker comes with the following components:

- **Yogurt Maker Unit:** The main electric unit with control panel.
- **Stainless Steel Container:** A 1-quart capacity container for fermenting ingredients.
- **Strainer:** Used to filter whey from yogurt to make Greek yogurt.
- **Lid for Stainless Steel Container:** A clear lid for the stainless steel container.
- **Cover for Yogurt Maker:** The main transparent cover for the appliance.
- **User Manual:** This instruction guide.



*Image: The DiDimo Yogurt Maker with its main components and examples of finished products.*

# Enjoy DIY Yogurt!

Comes with a free strainer for even thicker Greek yogurt



Yogurt fruit cup



Yogurt bran cup



Yogurt ice cream

*Image: The included strainer, designed to separate whey for thicker Greek yogurt.*

# Microcomputer Thermostatic Control



Adjustable Time



360° Heat Conduction



Constant Temperature



Image: The durable stainless steel container used for fermentation.

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Video: An unpacking and overview of the DiDimo Yogurt Maker components, including the main unit, lids, strainer, and stainless steel bowl.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the stainless steel container, strainer, and all lids with warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth.
3. **Add Water to Base:** Pour 50-80ml of water into the inner tank of the yogurt maker unit. This water helps maintain a constant temperature during fermentation.
4. **Place Stainless Steel Container:** Carefully place the clean stainless steel container into the main unit.

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Video: Demonstrates adding water to the base and placing the stainless steel container.

## OPERATING INSTRUCTIONS

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### Making Yogurt (General Steps)

1. **Prepare Ingredients:** For yogurt, combine 1000ml of aseptic packaged pure milk with 1g of starter culture in the stainless steel container. Stir well to ensure the culture is evenly distributed.
2. **Cover:** Place the lid on the stainless steel container, then place the main transparent cover over the yogurt maker unit.
3. **Select Function:** Plug in the yogurt maker. Press the "Function" button repeatedly to cycle through the available options: *Yogurt, Greek Yogurt, Cheese, and Natto*.
4. **Set Time (if applicable):** The machine has preset temperatures and times for each function. For yogurt, the typical fermentation time is 8-12 hours. You can adjust the time using the '+' and '-' buttons if needed.
5. **Start Fermentation:** Press the "Start" button to begin the fermentation process. The display will show the remaining time.
6. **Cooling:** Once fermentation is complete, the machine will stop. Remove the stainless steel container and refrigerate the yogurt for at least 4 hours before serving to allow it to set and cool.

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*Video: Illustrates the process of adding milk and starter culture, stirring, covering, and selecting the yogurt function.*

### Making Greek Yogurt

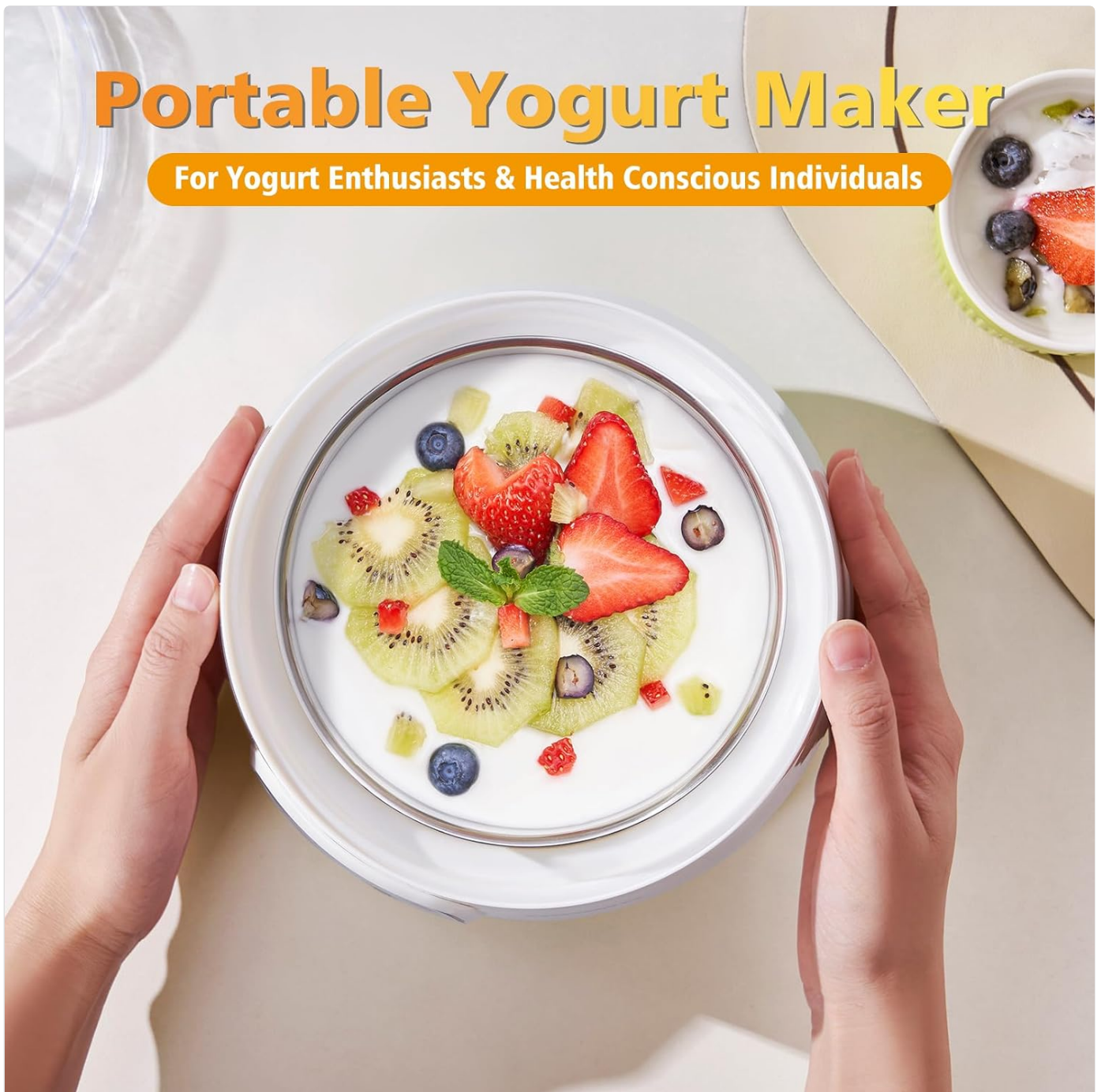
After making regular yogurt, place the strainer into the stainless steel container (or another bowl) and pour the yogurt into the strainer. Allow the whey to drain for several hours in the refrigerator until the desired thickness is achieved. The longer it drains, the thicker the Greek yogurt will be.

### Making Natto and Cheese

The DiDimo Yogurt Maker also supports making Natto and Cheese. Refer to the specific recipes and instructions in the included user manual for detailed steps and ingredient requirements for these functions. Each function button has a preset temperature and time optimized for these specific ferments.

# Portable Yogurt Maker

For Yogurt Enthusiasts & Health Conscious Individuals



*Image: Examples of the diverse fermented foods that can be made with this appliance, including yogurt, Greek yogurt, natto, and cheese.*

## MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and hygienic operation of your yogurt maker.

- **Stainless Steel Container and Lids:** These parts are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely before storage.
- **Strainer:** Hand wash the strainer carefully with warm, soapy water. Its delicate mesh requires gentle handling to prevent damage.
- **Main Unit:** Disconnect the power cord before cleaning. Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Store the yogurt maker and its components in a clean, dry place when not in use.

## TROUBLESHOOTING

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If you encounter issues with your DiDimo Yogurt Maker, please review the following common concerns:

- **Yogurt not setting:** Ensure fresh starter culture is used and milk is at room temperature before mixing. Verify the correct function and time setting. Ensure sufficient water (50-80ml) is in the base.
- **Unusual odor or taste:** Ensure all components are thoroughly cleaned before each use. Use fresh, high-quality ingredients.
- **Machine not turning on:** Check if the power cord is securely plugged into both the unit and a working electrical outlet.

For persistent issues not covered here, please refer to the comprehensive troubleshooting section in the full user manual or contact customer support.

## SPECIFICATIONS

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Feature	Detail
Model Number	ZCW-S03-FT
Product Dimensions	8.26 x 8.26 x 6.6 inches
Item Weight	1.79 pounds
Manufacturer	DIDIMO
ASIN	B0D4DRPJ2X
Country of Origin	China
Container Capacity	1 Quart (Stainless Steel)
Functions	Yogurt, Greek Yogurt, Cheese, Natto
Control	Adjustable Time, Constant Temperature, 360° Heat Conduction

## WARRANTY AND SUPPORT

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DiDimo is committed to providing quality service. If you encounter any issues while using your product, please contact us immediately. We promise to respond to your inquiries within 24 hours, ensuring you receive timely assistance and solutions. For further assistance, please visit the official DiDimo store or contact their customer service as per the contact information provided in your product packaging or on the official website.

*Note: Specific warranty terms and conditions may vary. Please refer to the warranty card included with your product for detailed information.*