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> DiDimo Automatic Digital Yogurt Maker (Model ZCW-S09) User Manual

DiDimo ZCW-S09

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Your guide to homemade yogurt, natto, and cheese.

1. INTRODUCTION

Thank you for choosing the DiDimo Automatic Digital Yogurt Maker, Model ZCW-S09. This versatile appliance allows you to easily prepare fresh, homemade yogurt, natto, and cheese. This manual provides essential information for safe operation, setup, usage, and maintenance to ensure optimal performance and longevity of your device. Please read all instructions carefully before first use and retain this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- 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.
- 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 cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- 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 AND FEATURES

The DiDimo Yogurt Maker is designed for ease of use and consistent results. Key features include:

- **Versatile Functionality:** Capable of making various types of yogurt (e.g., Greek, French), natto, and cheese.
- **User-Friendly Operation:** Simple process involving adding ingredients, plugging in, and fermenting.
- **Advanced Temperature Control:** Features 3D temperature control for uniform fermentation, resulting in a smoother, creamier texture.
- **Generous Capacity:** Equipped with a 1-liter stainless steel inner pot.
- **Healthy Homemade Options:** Allows for preparation of fresh, pure products without artificial additives, colors, or preservatives.
- **Low Energy Consumption:** Operates efficiently and quietly.



The DiDimo Yogurt Maker, shown with fresh fruit toppings, ready for use.

Make smooth tasting yogurt anytime , anywhere



Our 3D Constant Temperature Technology Ensures Uniform Germentation and a smooth yogurt taste



Constant temperature control



Uniform heating



Surround heat conduction

Illustration of the 3D Constant Temperature Technology ensuring uniform fermentation for smooth yogurt.

Your yogurt, your choice



**No food
additives**



**No Artificial
Flavors and Colors**



**Controlling sugar
and fat content**



**Yogurt machines are very suitable for people with children at home.
It is more assured and safer to make them yourself.**

Homemade yogurt allows control over ingredients, avoiding food additives and artificial flavors.

Low energy consumption and no noise



The DiDimo Yogurt Maker operates with low energy consumption and minimal noise.

4. SETUP AND FIRST USE

Before using your DiDimo Yogurt Maker for the first time, please follow these steps:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the inner pot and lid with warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped with a damp cloth; do not immerse it in water.
3. **Placement:** Place the yogurt maker on a stable, flat, and heat-resistant surface, away from direct sunlight or heat sources.
4. **Power:** Ensure the power cord is easily accessible and the voltage matches your local power supply.

5. OPERATING INSTRUCTIONS

5.1 Making Yogurt

Follow these simple steps to make delicious homemade yogurt:

1. **Step 1: Prepare Ingredients.** Pour whole milk and probiotic powder into the inner pot. Stir well to ensure the probiotic powder is fully dissolved. For 1 liter of yogurt, typically use 1 liter of whole milk and the recommended amount of probiotic starter culture (check your starter culture's instructions).
2. **Step 2: Start Fermentation.** Place the inner pot with the mixture into the main unit of the yogurt maker. Secure the lid. Plug the appliance into a power outlet. The machine will automatically begin the fermentation process. The standard fermentation time is approximately 12 hours.
3. **Step 3: Enjoy.** Once the fermentation cycle is complete, unplug the yogurt maker. Carefully remove the inner pot. Your yogurt is now ready. You can add your favorite fruits, nuts, honey, or other ingredients before serving. For best results, refrigerate the yogurt for a few hours before consuming to enhance its texture and flavor.

Make smooth tasting yogurt anytime , anywhere



STEP:1

Put probiotic powder and milk into the container

STEP:2

Put the container into the machine, turn on the power, and wait for 12 hours to ferment.



STEP:3

After finishing, you can add your favorite fruits or other ingredients, and then start to enjoy the yogurt.



tips: Complete the first two steps before going to bed and enjoy fresh yogurt in the morning.

Visual guide for the three-step yogurt making process.

Make any flavor you like

Add any fruit and fruit puree
Try different creative combinations



Customize your yogurt with a variety of fruits and purees.

5.2 Making Natto and Cheese

The DiDimo Yogurt Maker is also capable of making natto and cheese. Specific recipes and fermentation times for natto and cheese may vary. Please refer to specialized recipes for these products and adjust fermentation times as needed. The machine provides the ideal temperature environment for these fermentation processes.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your yogurt maker.

- **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely.
- **Inner Pot and Lid:** Wash the inner pot and lid with warm, soapy water. These parts are generally dishwasher safe, but hand washing is recommended for longevity. Rinse thoroughly and dry completely before storage.
- **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 any other liquid.
- **Storage:** Store the clean and dry yogurt maker in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your DiDimo Yogurt Maker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Yogurt is too thin/not setting	Insufficient fermentation time; low quality starter culture; milk temperature too low; incorrect milk type.	Increase fermentation time (up to 15 hours); use fresh, active starter culture; ensure milk is at room temperature before mixing; use whole milk for best results.
Yogurt is too sour	Over-fermentation.	Reduce fermentation time in future batches.
Machine does not turn on	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet. Check the outlet with another appliance.
Unusual odor during operation	First use odor; food residue.	A slight odor on first use is normal. Ensure all parts are clean and dry before use. If odor persists, discontinue use and contact support.

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

8. PRODUCT SPECIFICATIONS

- **Model Number:** ZCW-S09
- **Capacity:** 1 Liter (approximately 33 fl oz)
- **Item Weight:** 1.41 pounds
- **Package Dimensions:** 7.48 x 7.36 x 7.2 inches
- **Material:** Stainless steel inner pot



Approximate dimensions of the DiDimo Yogurt Maker.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or contact DiDimo customer service through the retailer where you purchased the product. Please have your model number (ZCW-S09) and purchase date available when contacting support.

