

yogurt maker-01

# Yogurt Maker 3-in-1 Smart Yogurt Maker Machine User Manual

Model: yogurt maker-01 | Brand: Generic

## 1. INTRODUCTION AND OVERVIEW

Thank you for choosing the Generic 3-in-1 Smart Yogurt Maker Machine. This versatile appliance is designed to simplify the process of making homemade probiotic yogurt, traditional rice wine, and protein-packed natto. With its precise temperature control and intelligent features, you can enjoy healthy, fermented foods tailored to your preferences.

This manual provides detailed instructions for safe operation, setup, usage, maintenance, and troubleshooting to ensure you get the most out of your new appliance.



Image: The Generic 3-in-1 Smart Yogurt Maker Machine, showcasing the main unit, the large stainless steel inner pot, and the five individual glass cups with lids.

## 2. SAFETY PRECAUTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Keep out of reach of children. Close supervision is necessary when the appliance is used near children.
- Unplug from the 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.
- Use only accessories and attachments recommended by the manufacturer.

- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot food or liquids.
- The inner pot is made of 304 stainless steel and is dishwasher safe. The main unit should only be wiped clean.

### 3. PRODUCT COMPONENTS

Your Yogurt Maker package includes the following items:

- Main Yogurt Maker Unit with Control Panel
- Large 304 Stainless Steel Inner Pot with Lid
- 5 Individual Glass Cups with Sealing Lids
- Instruction Manual (this document)



Image: A visual representation of the yogurt maker and its included accessories: the main machine, the large stainless steel pot, and the five smaller glass jars.

## 4. SETUP

Before first use, please follow these steps:

1. Unpack all components and remove any packaging materials.
2. Wash the stainless steel inner pot and the glass cups with their lids thoroughly using warm, soapy water. Rinse well and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Place the yogurt maker on a clean, dry, and stable surface away from direct sunlight or heat sources.

## 5. OPERATING INSTRUCTIONS

The Generic Smart Yogurt Maker features an intuitive LED touchscreen for easy operation. It offers three primary functions: Yogurt, Rice Wine, and Natto, each with precise temperature and time control.

### General Operation

- **Power On/Off:** Press the power button to turn the unit on or off.
- **Function Selection:** Use the 'Function' button to cycle through Yogurt, Rice Wine, and Natto modes. The selected mode will be indicated on the LED display.
- **Temperature Control:** The microcomputer chip maintains a precise temperature range of 68-203°F ( $\pm 1^\circ\text{F}$  accuracy) depending on the selected function. Temperature is automatically set for each mode but can be fine-tuned if the mode allows.
- **Time Setting:** Use the '+' and '-' buttons to adjust the fermentation time from 1 to 45 hours. The display will show the remaining time.
- **Start/Confirm:** Press the 'Confirm/Cancel' button to start the fermentation process after setting your desired time.
- **Memory Function:** The unit retains the last used settings for convenience.
- **Auto-Shutoff:** The machine will automatically shut off once the set fermentation time is complete.

### Making Yogurt

This machine can make plain yogurt or flavored yogurt. You can use the large inner pot or the individual glass cups.

1. **Prepare Ingredients:** Pour probiotic powder (yogurt starter) and milk into a jug. Stir well until combined.



Image: Step 1 of yogurt making, showing milk being poured into a jar with probiotic powder.

2. **Fill Containers:** Pour the milk mixture into the large stainless steel inner pot or distribute it evenly among the five individual glass cups. Place the lids on the cups if using them.
3. **Place in Maker:** Carefully place the filled inner pot or the glass cups into the yogurt maker. Ensure the main lid of the yogurt maker is securely closed.



Image: Step 2 of yogurt making, showing the individual glass jars being placed inside the yogurt maker.

4. **Set Program:** Plug in the appliance. Press the 'Function' button to select 'Yogurt' mode.
5. **Set Time:** Adjust the fermentation time using the '+' and '-' buttons. Typical yogurt fermentation takes 6-10 hours, depending on desired thickness and tartness. Longer times generally result in more probiotics.



Image: Step 3 of yogurt making, demonstrating how to set the timer on the control panel.

6. **Start Fermentation:** Press 'Confirm/Cancel' to begin. The progress observation window allows you to monitor without opening the lid.

7. **Cool and Enjoy:** Once fermentation is complete, remove the yogurt and refrigerate for at least 4 hours before serving.

## Making Rice Wine

The yogurt maker can also be used to ferment traditional rice wine.

1. **Prepare Rice:** Cook glutinous rice and let it cool to room temperature.
2. **Mix with Starter:** Mix the cooled rice with rice wine starter (jiuqu) according to your recipe.
3. **Place in Pot:** Transfer the mixture to the large stainless steel inner pot.
4. **Set Program:** Place the pot in the maker, close the lid, and select 'Rice Wine' mode.
5. **Set Time:** Adjust the fermentation time as per your rice wine recipe (typically 24-72 hours).
6. **Start Fermentation:** Press 'Confirm/Cancel' to begin.

## Making Natto

Create your own healthy natto with ease.

1. **Prepare Soybeans:** Soak soybeans overnight, then cook them until very soft (e.g., pressure cooker).
2. **Inoculate:** Cool the cooked soybeans to around 100-110°F (38-43°C). Mix thoroughly with natto starter (*Bacillus subtilis natto*).
3. **Place in Pot:** Spread the inoculated soybeans in a thin layer in the large stainless steel inner pot.
4. **Set Program:** Place the pot in the maker, close the lid, and select 'Natto' mode.
5. **Set Time:** Adjust the fermentation time (typically 20-24 hours).
6. **Start Fermentation:** Press 'Confirm/Cancel' to begin.



Image: A collage showing various fermented foods that can be made with the appliance, including flavored yogurt, natto, rice wine, and plain yogurt.

## 6. CLEANING AND MAINTENANCE

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

- **Always unplug** the appliance from the power outlet before cleaning.
- **Inner Pot and Glass Cups:** The 304 stainless steel inner pot and the glass cups are dishwasher safe. Alternatively, wash them with warm, soapy water, rinse thoroughly, and dry completely.
- **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:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet issue; Damaged cord.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the cord is damaged, contact customer support.
Yogurt is too thin/not setting.	Insufficient fermentation time; Low quality starter; Incorrect milk temperature; Too much water in milk.	Increase fermentation time (e.g., by 2-4 hours). Use fresh, active yogurt starter. Ensure milk is at the correct temperature before adding starter. Use whole milk for thicker yogurt.
Yogurt is too sour.	Over-fermentation.	Reduce fermentation time for future batches.
Natto/Rice Wine not fermenting.	Incorrect starter; Temperature too low/high; Insufficient time.	Ensure you are using the correct, active starter for natto or rice wine. Verify the set temperature and time.
Display shows an error code.	Internal malfunction.	Unplug the unit for 5 minutes, then plug it back in. If the error persists, contact customer support.

## 8. SPECIFICATIONS

- **Product Dimensions:** 8.5 x 8.5 x 6.1 inches
- **Item Model Number:** yogurt maker-01
- **ASIN:** B0F1DS8ZMH
- **Manufacturer:** Generic
- **Inner Pot Material:** 304 Stainless Steel
- **Temperature Control Range:** 68-203°F (±1°F accuracy)
- **Timer Range:** 1-45 hours

# Your Yogurt, Your way

**No food additives**

**No artificial flavors**

**Control sugar and fat content**



Image: The yogurt maker with overlaid dimensions, indicating a width of 8.5 inches and a height of 6.1 inches.

## 9. WARRANTY AND SUPPORT

This product is manufactured by Generic. For any questions, technical support, or warranty claims, please refer to the seller or retailer from whom you purchased the product. Please retain your proof of purchase for warranty purposes.

As per standard consumer rights, the product is expected to be free from defects in materials and workmanship under normal use for a reasonable period from the date of purchase. Specific warranty terms may vary by retailer.

