

yogurt maker-02



Yogurt Maker 3-in-1 Smart Yogurt Maker Machine

MODEL: YOGURT MAKER-02

Introduction

This manual provides comprehensive instructions for the safe and efficient operation of your new Generic 3-in-1 Smart Yogurt Maker. This versatile appliance is designed to create probiotic-rich yogurt, traditional rice wine, and protein-packed natto, offering a convenient solution for homemade fermented foods. Please read this manual thoroughly before first use and retain it for future reference.

Important Safety Information

- 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.
- Ensure the power cord is not damaged. If damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
- Do not operate the appliance if it has malfunctioned or been damaged in any way.
- Use only accessories recommended by the manufacturer.
- Place the appliance on a stable, heat-resistant surface, away from heat sources.
- Do not block ventilation openings during operation.

Product Overview and Components

The Generic 3-in-1 Smart Yogurt Maker consists of the main heating unit, a stainless steel inner pot, and a transparent lid. The control panel features an LED touchscreen for precise temperature and time settings.



Image: The main unit of the yogurt maker with its lid open, revealing the stainless steel inner pot filled with yogurt topped with berries and nuts. The front panel displays the digital controls.

Key Components:

- **Main Unit:** Houses the heating element and control circuitry.
- **Stainless Steel Inner Pot:** Food-grade 304 stainless steel, durable and easy to clean.
- **Transparent Lid:** Allows observation of the fermentation process without opening.
- **Control Panel:** LED touchscreen with buttons for Time, Function (Yogurt, Rice Wine, Natto), and Confirm/Cancel.

Setup

1. **Unpacking:** Carefully remove all packaging materials and inspect the appliance for any damage.
2. **Initial Cleaning:** Before first use, wash the stainless steel inner pot and lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3. **Placement:** Place the yogurt maker on a clean, dry, stable, and level surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.

Operating Instructions

This smart yogurt maker offers three primary functions: Yogurt, Rice Wine, and Natto. The microcomputer chip maintains precise temperature control (68-203°F with $\pm 1^\circ\text{F}$ accuracy) for optimal fermentation.

General Operation Steps:

1. **Prepare Ingredients:** Follow your chosen recipe for yogurt, rice wine, or natto. Ensure all ingredients are at the recommended temperature.
2. **Combine Ingredients:** Pour the prepared ingredients into the stainless steel inner pot. If using smaller jars (not included with Basic model), place them inside the inner pot.



Step 1: Pour probiotic powder and milk into a jug and stir well.



Step 2: Place the jar with the ingredients in the yogurt maker.



Step 3: Place the lid on the yogurt

maker and press the function button.

3. **Place Lid:** Securely place the transparent lid on the main unit.
4. **Plug In:** Connect the power cord to a suitable electrical outlet. The LED display will illuminate.
5. **Select Function:** Press the 'Function' button repeatedly to cycle through the available modes: Yogurt, Rice Wine, Natto. The corresponding indicator light will illuminate.
6. **Set Time:** Use the '+' and '-' buttons to adjust the fermentation time. The timing can be set from 1 to 45 hours, depending on the selected function and desired consistency.

Digital Timer Setting

The longer you set
the more probiotics you get



Image: The digital display of the yogurt maker showing time settings. The image also indicates the product dimensions: 8.5 inches wide and 6.1 inches high.

7. **Start Fermentation:** Press the 'Confirm/Cancel' button to start the fermentation process. The timer will begin counting down.
8. **Monitoring:** The transparent lid allows you to observe the progress. The machine also has a memory function in case of power interruption.
9. **Completion:** Once the timer reaches zero, the appliance will automatically shut off. Unplug the unit.
10. **Cooling/Storage:** For yogurt and natto, remove the inner pot and allow it to cool before refrigerating. For rice wine,

follow recipe-specific cooling and storage instructions.

Specific Food Types:



Image: Examples of foods that can be made with the appliance, including flavored yogurt with fruit, natto with chopsticks, rice wine, and plain yogurt in glass jars.

- **Yogurt:** Typically requires 6-12 hours. Longer fermentation times generally result in more probiotics and a tangier flavor.
- **Rice Wine:** Follow specific rice wine starter instructions. Fermentation time can vary significantly based on desired alcohol content and sweetness.
- **Natto:** Requires specific natto starter culture and boiled soybeans. Fermentation usually takes 20-24 hours.

Maintenance and Cleaning

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

- Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
- Inner Pot and Lid:** The 304 stainless steel inner pot and transparent lid are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge. 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 scourers. Never immerse the main unit in water or any other liquid.
- Storage:** Store the clean and dry yogurt maker in a cool, dry place when not in use.

Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outage; Faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Fermentation not occurring (e.g., yogurt not thickening).	Incorrect temperature/time setting; Insufficient starter culture; Old or inactive starter; Milk not suitable for yogurt; Too much stirring during fermentation.	Verify settings according to recipe. Use fresh, active starter culture. Ensure milk is suitable (e.g., whole milk for thicker yogurt). Avoid disturbing the mixture during fermentation.
Unpleasant odor or taste.	Contamination; Over-fermentation; Spoiled ingredients.	Ensure all equipment is thoroughly cleaned and sanitized. Do not over-ferment. Use fresh, high-quality ingredients. Discard any product with an off-odor or taste.
Display not working correctly.	Temporary electronic glitch.	Unplug the unit for a few minutes, then plug it back in. If the problem persists, contact customer support.

Specifications

Product Dimensions: 8.5 x 8.5 x 6.1 inches

Model Number: yogurt maker-02

ASIN: B0F1F544RP

Manufacturer: Generic

Temperature Control Range: 68-203°F (±1°F accuracy)

Timer Range: 1-45 hours

Inner Pot Material: 304 Stainless Steel

Warranty and Support

This product is covered by a standard manufacturer's warranty against defects in materials and workmanship. Please refer to the product packaging or contact the seller for specific warranty terms and conditions. For technical support, troubleshooting assistance, or inquiries about replacement parts, please contact the retailer or manufacturer directly.

