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› Bear Yogurt and Fresh Cheese Maker SNJ-Y10G6 Instruction Manual

Bear SNJ-Y10G6

Bear Yogurt and Fresh Cheese Maker

Model: SNJ-Y10G6

INTRODUCTION

This manual provides instructions for the safe and efficient operation of your Bear Yogurt and Fresh Cheese Maker, Model SNJ-Y10G6. Please read this manual thoroughly before first use and keep it for future reference.



Image: The Bear Yogurt and Fresh Cheese Maker, capable of preparing various fermented products.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. This appliance is for household use only. Do not immerse the main unit in water or other liquids. Keep out of reach of children. Ensure the power supply matches the rating label on the appliance. Unplug when not in use and before cleaning.

WHAT'S IN THE BOX

Your Bear Yogurt and Fresh Cheese Maker package includes the following components:

- 1 x Bear Yogurt and Fresh Cheese Maker Main Unit
- 2 x 1-Liter XXL Glass Containers with Lids

- 4 x 125ml Ceramic Portion Cups
- 1 x Greek Yogurt Sieve (100-mesh)



Image: All components included with the Bear Yogurt and Fresh Cheese Maker.

SETUP

1. Unpack all components and remove any packaging materials.
2. Wash the glass containers, ceramic cups, and Greek yogurt sieve with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Place the main unit on a stable, flat, heat-resistant surface.
5. Ensure the power cord is accessible and not obstructed.

OPERATING INSTRUCTIONS

General Operation

The Bear Yogurt and Fresh Cheese Maker features an intelligent microcomputer control system with a single button and LED display for easy operation. It maintains a constant temperature for optimal fermentation.



Image: The control panel allows selection of preset programs or DIY settings.

Making Yogurt (3 Simple Steps)

1. **Step 1: Prepare Ingredients.** Pour milk and your chosen culture mixture into the glass containers or ceramic cups.
2. **Step 2: Place and Select Program.** Position the filled containers inside the main unit. Plug in the appliance. Press the menu selection button (often indicated by a circular icon with dots) to cycle through the preset programs (Yogurt, Greek Yogurt, Cheese) or select DIY mode. The LED display will show the default fermentation time. Adjust the time using the up/down arrows if desired.
3. **Step 3: Start Fermentation.** Press the "Start/Stop" button to begin the fermentation process. The appliance will automatically maintain the set temperature. Once fermentation is complete, the appliance will automatically switch off and emit an audible signal.



Image: Visual guide for the three-step yogurt making process.

After fermentation, remove the containers and refrigerate the yogurt. You can add fruits, honey, vanilla, nuts, or other preferred toppings before serving.

DIY Mode

The flexible DIY mode allows you to customize fermentation time and temperature according to your specific recipes or cultures. Time can be set from 1 to 99 hours, and temperature from 25°C to 65°C. This provides complete control over fermentation intensity and yogurt consistency.

Making Greek Yogurt

To make Greek yogurt, first prepare regular yogurt using the instructions above. Once the yogurt is ready and chilled, use the provided 100-mesh sieve to strain the whey. Place the sieve over a bowl or container and pour the yogurt into it. Allow it to drain in the refrigerator until your desired thickness is achieved. The glass lid with a locking system ensures a secure seal during this process.

Even Heating Technology

The appliance features a 304 stainless steel inner tank and 360° heat conduction, ensuring uniform heating from all sides, not just the bottom. This stable and even heat distribution is crucial for consistent fermentation and supports active probiotic cultures.



- 2 * Vasetti per yogurt da 1L
- 4 * Vasetti in ceramica da 125ml
- 1 * Colino per yogurt greco

Dallo yogurt

Image: Illustration of the 360° uniform heating system.

MAINTENANCE AND CLEANING

- Always unplug the appliance before cleaning.
- The glass containers, ceramic cups, and Greek yogurt sieve are dishwasher safe or can be washed by hand with warm, soapy water.
- 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.
- Ensure all parts are completely dry before storing or next use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too thin/not setting	Insufficient fermentation time or temperature; inactive starter culture; low-fat milk.	Increase fermentation time; ensure correct temperature setting; use fresh, active starter culture; use whole milk or add milk powder for thicker yogurt.
Yogurt is too sour	Over-fermentation (too long time or too high temperature).	Reduce fermentation time or temperature in future batches.
Appliance does not turn on	Not plugged in; power outage; faulty outlet.	Check power connection; ensure outlet is functional.

SPECIFICATIONS

Brand: Bear

Model: SNJ-Y10G6

Dimensions (Package): 42.5 x 26.2 x 24.8 cm

Item Weight: 3.23 Kilograms

Material: Plastic (exterior), 304 Stainless Steel (inner tank)

Fermentation Time Range (DIY): 1-99 hours

Fermentation Temperature Range (DIY): 25-65 °C

Container Capacity: 2 x 1-Liter glass containers, 4 x 125ml ceramic cups

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or contact Bear customer service through their official website. Please have your model number (SNJ-Y10G6) and purchase date available when contacting support.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question