

NEWTRY FBAXYM9WDN

NEWTRY 8L/8.45Qt Commercial Yogurt Maker

INSTRUCTION MANUAL - MODEL: FBAXYM9WDN

1. Introduction

Thank you for choosing the NEWTRY 8L/8.45Qt Commercial Yogurt Maker. This versatile appliance is designed for efficient fermentation, offering 7-in-1 functions including yogurt, rice wine, dough proofing, fruit vinegar, and natto. Featuring precise time and temperature control, a large capacity stainless steel inner pot, and an intuitive digital panel, it is suitable for both commercial and home use. Please read this manual thoroughly before operation to ensure safe and optimal performance.

2. Safety Instructions

- Read all instructions before using the appliance.
- Ensure the voltage matches your local power supply (110V).
- Do not immerse the main unit in water or other liquids.
- Keep the appliance out of reach of children.
- Always unplug the appliance from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for repairs.
- Avoid touching hot surfaces. Use handles or knobs.
- Ensure proper ventilation around the appliance during operation.
- Use only manufacturer-recommended accessories.

3. Product Overview and Components

The NEWTRY Commercial Yogurt Maker consists of a main heating unit, a removable stainless steel inner pot, a glass lid, and an intuitive control panel.

SIZE & SPECIFICATION



Figure 3.1: Product dimensions and components. The unit has an 8L capacity, operates on 110V, and has a power rating of 400W.

Multi-Functional Fermentation Machine

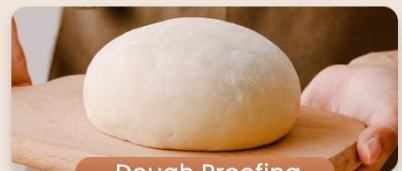
More Than Just Yogurt!



Yogurt



Rice Wine



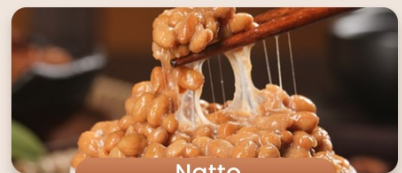
Dough Proofing



Fruit Vinegar



Fruit & Vegetable Fermented Drink



Natto

Figure 3.2: Key features including 304 food-grade material, removable inner pot, thickened body, and clear scale markings.

4. Specifications

Feature	Detail
Model Number	FBAXYM9WDN
Capacity	8L / 8.45Qt
Voltage	110V
Power	400W
Inner Pot Material	Food-grade Stainless Steel
Functions	Yogurt, Rice Wine, Dough Proofing, Fruit Vinegar, Natto, Keep Warm
Item Weight	8.8 pounds
Package Dimensions	16.9 x 13.7 x 12.2 inches

5. Setup

Follow these steps to set up your yogurt maker before first use:

1. Unpack all components and remove any packaging materials.
2. Wash the stainless steel inner pot and glass lid with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.



Figure 5.1: Quick Assembly Steps.

- **Step 1:** Place the black inner cover into the main unit.
- **Step 2:** Carefully place the clean stainless steel inner pot inside the main unit.
- **Step 3:** Place the glass cover onto the inner pot.

6. Operating Instructions

6.1 Control Panel Guide

The digital control panel allows for easy adjustment of time and temperature for various fermentation modes.



Figure 6.1: Control Panel Overview and Operation Steps.

1. **Turn On:** Press the 'Power' button to turn on the machine.
2. **Select Mode:** Press the 'Function' button repeatedly to cycle through the available modes (Yogurt, Rice Wine, Dough, Ferment, Fruit Vinegar, Natto). The corresponding indicator light will illuminate.
3. **Set Time:** Use the 'Days' and 'Hours' buttons to adjust the fermentation time.
4. **Set Temperature:** Use the 'Temp' button to adjust the fermentation temperature.
5. **Start/Confirm:** The machine will automatically start after a few seconds of inactivity or you may press 'Power' again to confirm and start.
6. **Keep Warm:** If desired, select the 'Keep Warm' function after fermentation is complete.

6.2 Making Yogurt

Follow these general steps to make yogurt:



Figure 6.2: Simple Steps for Making Yogurt.

1. **Prepare Outer Pot:** Fill the outer pot with water up to the 'MAX' line. This helps maintain a stable temperature.
2. **Prepare Mixture:** Mix milk and yogurt starter thoroughly in a separate container. Then, pour the mixture into the stainless steel inner pot.

3. **Set Parameters:** Place the inner pot with the mixture into the main unit, cover with the glass lid. Use the control panel to select 'Yogurt' mode and set the desired temperature and time. Typical yogurt fermentation is 6-10 hours at 42-45°C (108-113°F).
4. **Fermentation:** Allow the machine to complete the fermentation process.
5. **Enjoy:** Once fermentation is complete, remove the inner pot, let the yogurt cool, and then refrigerate.

6.3 Other Functions

The NEWTRY Yogurt Maker is a multi-functional fermenter capable of producing various fermented foods.



Figure 6.3: Multi-Functional Fermenter Capabilities.

- **Rice Wine:** Prepare ingredients according to a specific recipe, select 'Rice Wine' mode, and set appropriate time and temperature.
- **Dough Proofing:** Place dough in the inner pot, select 'Dough' mode, and set the desired proofing time and temperature (typically around 30-40°C / 86-104°F).
- **Fruit Vinegar:** Combine fruit, sugar, and starter culture. Select 'Fruit Vinegar' mode and set parameters for fermentation.
- **Natto:** Prepare soybeans and natto starter. Select 'Natto' mode and set the required fermentation conditions.

- **Keep Warm:** This function maintains a warm temperature for food after cooking or fermentation.

Refer to specific recipes for detailed ingredient ratios and optimal time/temperature settings for each function.

7. Maintenance and Cleaning

Regular cleaning ensures hygiene and extends the lifespan of your appliance.

- Always unplug the yogurt maker and allow it to cool completely before cleaning.
- **Inner Pot and Lid:** The stainless steel inner pot and glass lid are removable and can be washed with warm, soapy water. Rinse thoroughly and dry completely. They are generally dishwasher safe, but hand washing is recommended for longevity.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- Ensure all parts are dry before reassembling or storing the appliance.
- Do not use metal brushes or harsh chemicals that could damage the surfaces.

8. Troubleshooting

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

- **Appliance does not turn on:**
 - Check if the power cord is securely plugged into a working electrical outlet.
 - Ensure the power button has been pressed.
- **Fermentation is not occurring or yogurt is too thin:**
 - Verify that the correct temperature and time settings were selected for the specific function.
 - Ensure the starter culture is fresh and active.
 - Check the quality of milk or other ingredients used.
 - Ensure the outer pot is filled with water to the MAX line for proper heat transfer.
- **Unusual odors or sounds:**
 - Unplug the appliance immediately.
 - Inspect for any visible damage or foreign objects.
 - Contact customer support if the issue persists.

For issues not covered here, please contact NEWTRY customer support.

9. Warranty and Support

NEWTRY products are manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your purchase or visit the official NEWTRY website. If you require technical assistance, have questions about operation, or need to report a defect, please contact NEWTRY customer support through the contact information provided on the product packaging or the official brand store.

Customer Support: Please refer to your purchase documentation or the NEWTRY brand store on Amazon for the most current contact information.

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