

# YOGURT MAKER / GREEK YOGURT MAKER



## INSTRUCTION MANUAL

MODEL: SNJ-200A , SNJ-200B

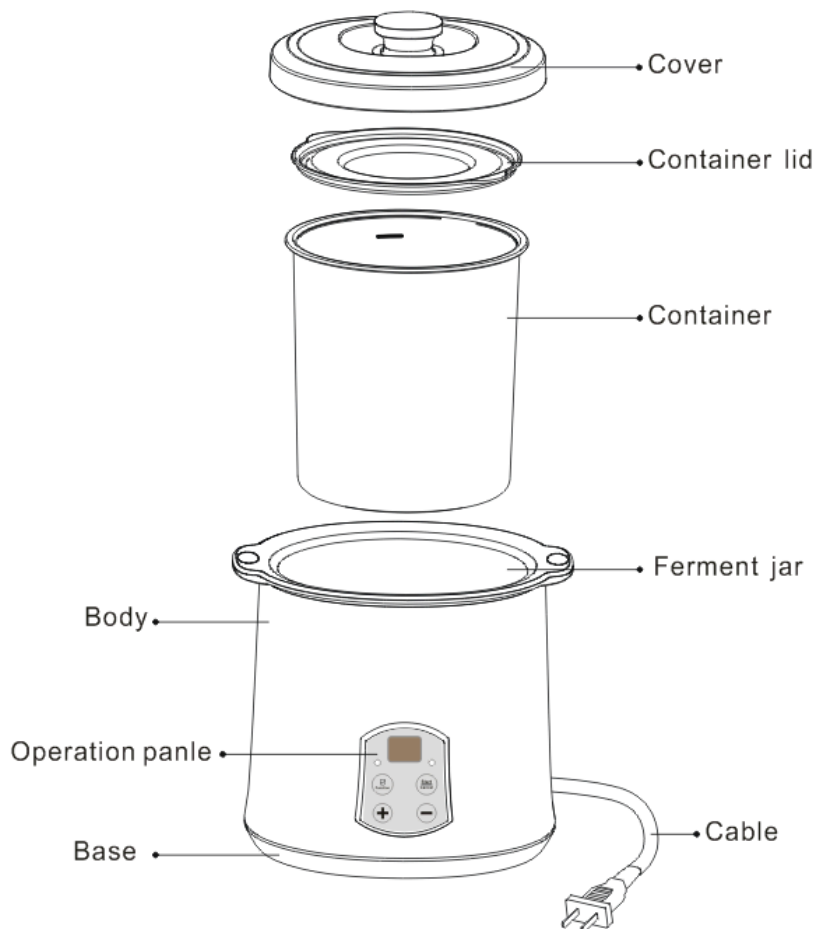
Before using the product, please read this instruction manual

## Introduction

Thank you for selecting and using the SNJ-200B type of yogurt maker.

This product features novel appearance, smooth line and beautiful shape; adopt the technology PTC (Positive Temperature Coefficient), accurately control the temperature for making the yogurt more delicious in taste. State indicates clearly, function is simple, security and energy efficient and convenient; Use without any pollution and conform the state sanitary standards. This product is only limited to the family or similar place use.

## Parts name and exploded view



## Features

- 1- Elegant design and fineness of appearance;
- 2- Unique structure for equal heat transmission, maintaining the activation of lactobacillus;
- 3- Transparent top cover and container lid, making the state observable;
- 4- PTC adopted for constant temperature and safe operation, and low power of 20W for cost saving;
- 5- Container design of freshness box-like, preventing the yogurt from pollution before drinking;
- 6- The container material is certified by FDA (U.S.A);
- 7- Microcomputer control technology adopted for accurate temperature control;
- 8- Timing and full-automation function embodied;
- 9- Sound prompt when finished.

## Notice before use

- 1- Unwrap its packages.
- 2- Check whether the voltage indicated on the rating label is consistent with your voltage used.

## How to use

### Operation steps

#### I : Yogurt

##### 1- Disinfect

**Method:** Wash the container and container lips with boiled water more than 1 minute for disinfection.

**Caution:** Only wash the container and container lid by boiled water. Not to wash the top cover and the product body with boiled water.

##### 2- Mix

**Method:** Put the materials into the container in the proportion of:

Option 1: Refrigerated fresh milk + Ferment or 5% refrigerated pure yogurt.

Option 2: Asepsis sealed pure milk + Ferment or 5% refrigerate pure yogurt.

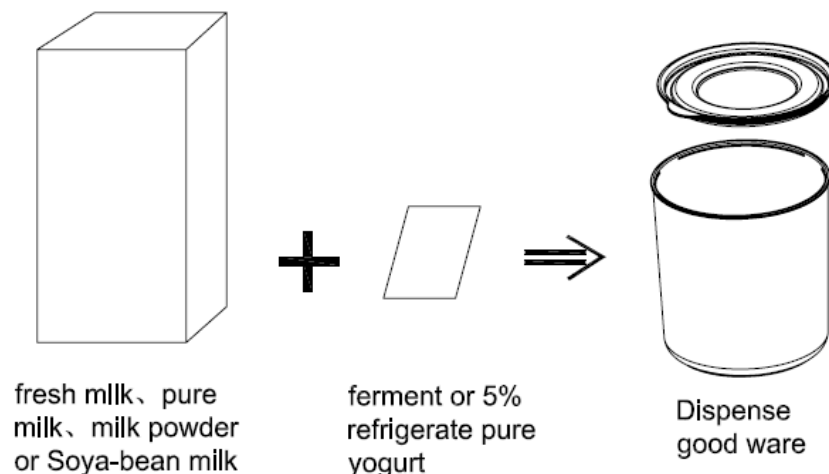
Option 3: Milk made by milk powder + Ferment or 5% refrigerated pure yogurt.

##### **Cautions:**

(1)-Please make sure the materials not overdue or degenerative.

(2)-The amount of the ferment please refer to it operation instructions.

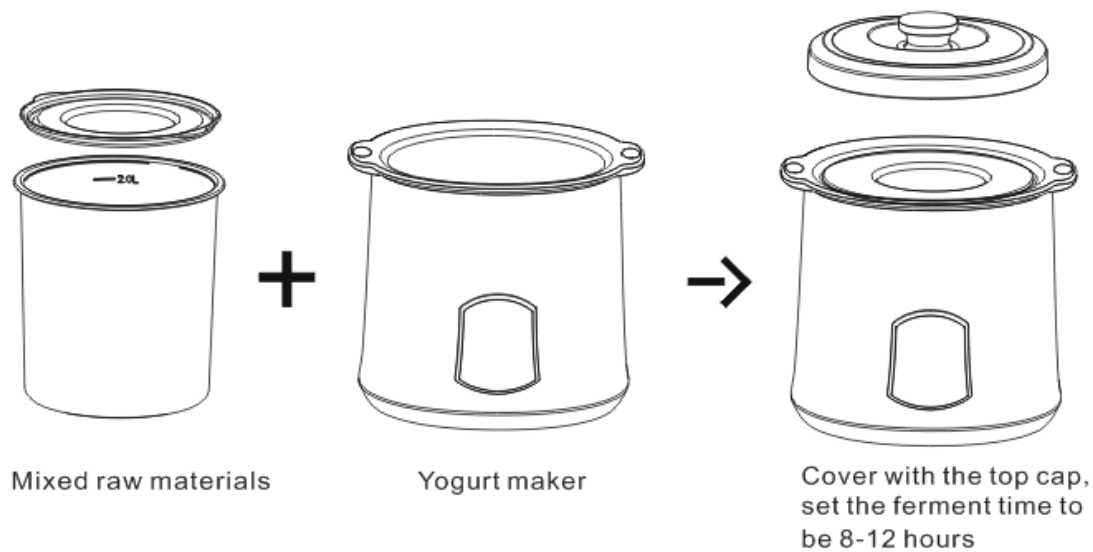
(3)-When the milk is made of milk powder, please refer to the proportion instructed, or o 500ml of milk power+ 1500ml of water.



##### 3-Ferment

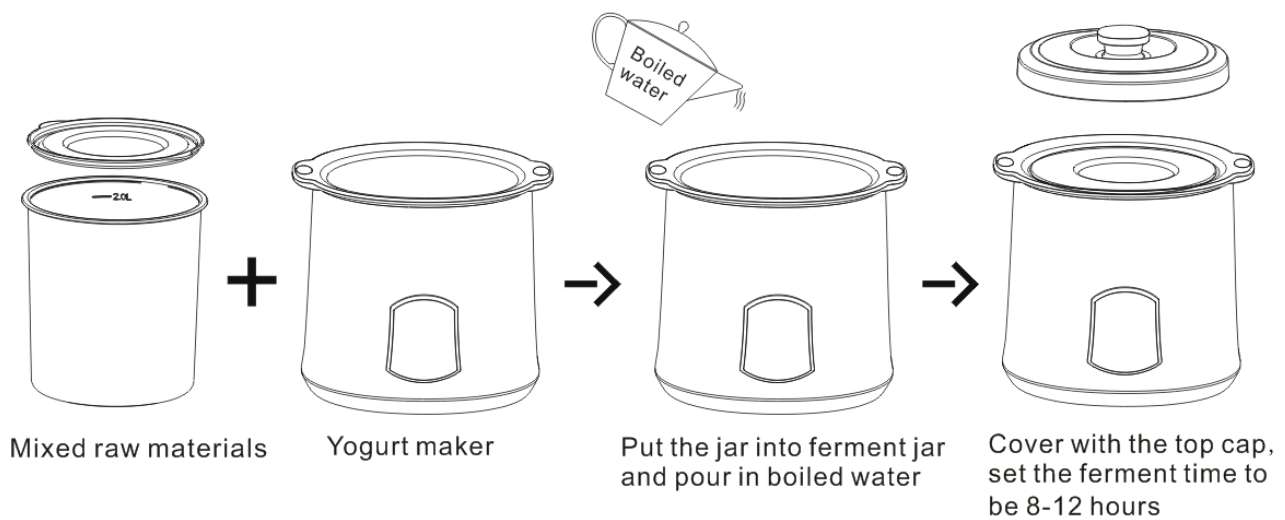
**Method:** Cover the container with the container lid when the raw materials are mixed, and put it into the ferment jar, and cover with the top cap. Put on the power and ferment begins. the ferment time needs to be set. The ferment time is about 8-12 hours. The finished yogurt would coagulate and look like “bean curd”. The longer the ferment time is, the bigger the acidity is.

**Caution:** The Ferment time will be affected by the surrounding temperature and the temperature of the raw materials. So it needs more time when in low surrounding temperature or using refrigerated milk but shall not be more than 14 hours.



#### The method of no boiled water in the ferment jar

**Note:** In order to shorten the ferment time and improve the equality of heat transmission, you can put some boiled water into the ferment jar so that the yogurt would be more even and more smooth.

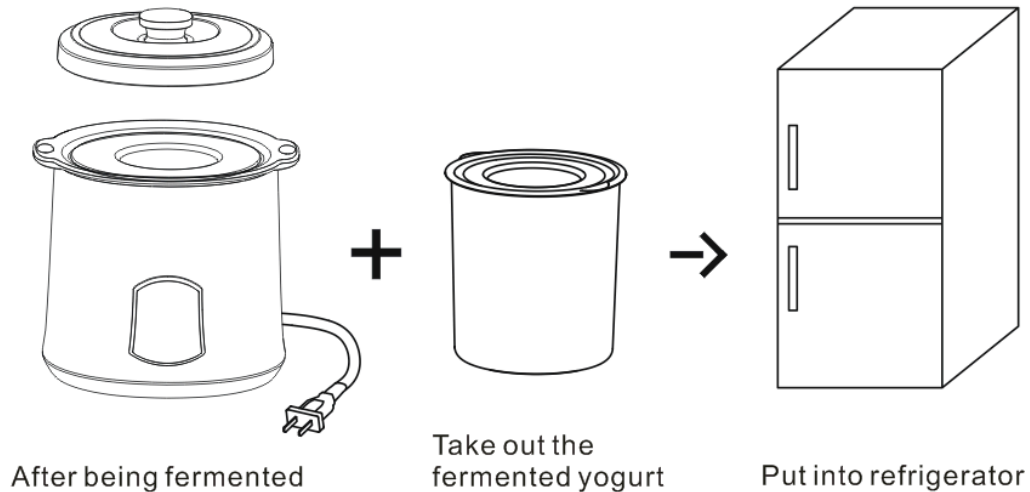


#### The method of boiled water in the ferment jar

### 4-Keeping freshness

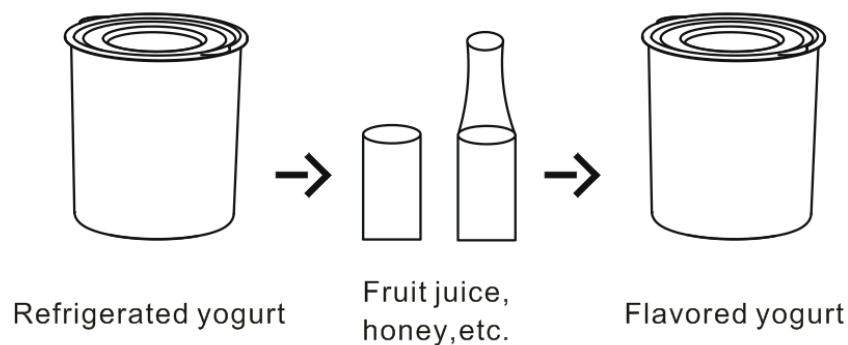
**Method:** Just fermented yogurt is edible but not very delicious, Those who do not like refrigerated food can enjoy it at this time after flavoring. If you do not enjoy it this time, you can put the container with fermented yogurt into refrigerator directly. It is extremely good after being refrigerated.

**Caution:** The refrigeration time for the yogurt shall not be more than 7 days. It is recommended that you enjoy it within 3 days since the activation of lactobacillus in yogurt is the highest in this period of time.



## 5-Flavor

Method: You can enjoy the yogurt after flavoring with fruit juice, fructose, honey, etc. as you like.



### Notes:

- 1-If a large amount of gas and stench is produced and after fermenting, it indicates the water or the milk power is polluted and the yogurt can not be eaten. If it appears in the form of pudding with yellow gloss and tastes sour, it shows the fermenting is good.
- 2-Longer fermented time would produce a large amount of derived liquid (yellowish liquid) and make it quite sour, it is normal and no need to worry. You can enjoy the derived liquid separately (since the derive liquid contains an abundance of nutriment, such as lactic acid, vitamin B, etc.) or mix it with the yogurt to eat.
- 3-As for children, whole milk powder or fresh milk is recommended. But for fat person, low-grease or degreased milk power or fresh milk is recommended. (Adding fructose to the milk can speedup the fermenting process, and the flavored milk is not recommended).
- 4-If diarrhea or stomach discomfort appears after eating the yogurt you should lower the amount f yogurt to 100ml each time and then gradually increase to 200-300ml.

## II : Rice wine

### **1- Wash rice, dip meters**

Glutinous rice or rice or corn cleaned, into clear water to soak(5-7hours in summer,10-20hours in winter), bubble to could use hand to crush, the purpose is to let meters sufficient moisture absorption in the steamed cooked more thoroughly.

### **2- Steamed rice**

Boiled the soaked rice, cooked to can't use hand to crush, to cooked or raw rice production of rice wine effect is ineffective

### **3- Add wine yeast**

- (1) Wash the container and container lips with boiled water more than 1 minute for disinfection.
- (2) Will be broken and spread the steamed rice, mix the wine yeast, after dry into the container (could be properly pressure some)
- (3) Adding cold water down after pressing the rice, dig a small hole in the middle of rice, sprinkle wine yeast above the rice.

### **4- Ferment and set time**

- (1) Put the mix box with add wine yeast into the fermentation tank, then upper cover and power.
- (2) When power-on indicator light, according to the panel procedures set 30-36 hours, work is done over electricity, the machine end of the work.

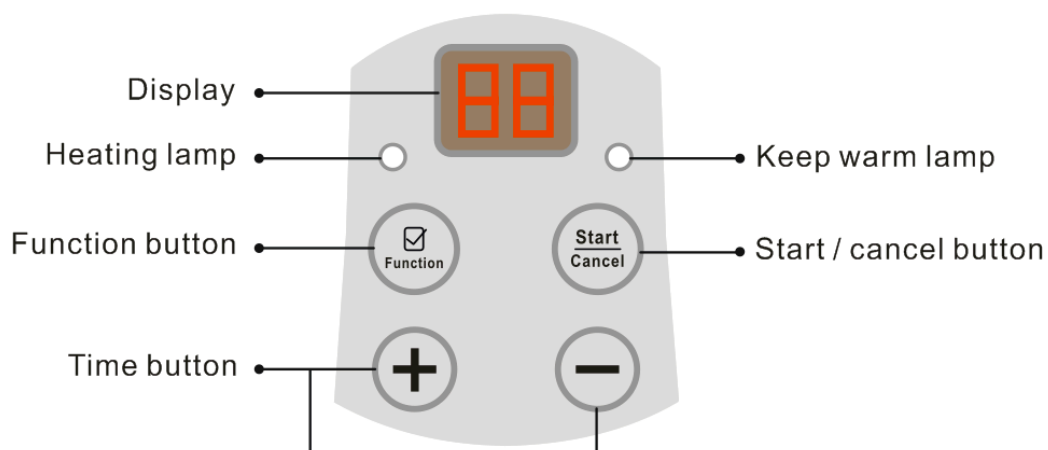
### **5- Check the rice wine whether to do good**

Work is done, could inspection the rice wine among the middle hole, the best effect is taste sweet and alcohol.

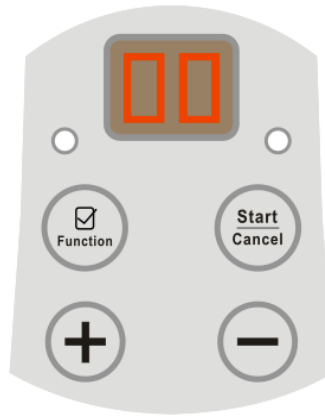
### **6- Keeping freshness**

The rice wine that just made have a certain temperature, could be immediately taste, also could taste after refrigerated is better. The rice wine cold storage time should not more than 13days, the best taste time for 5 days, then the lactic acid bacteria in rice wine with higher activity, best nutrition.

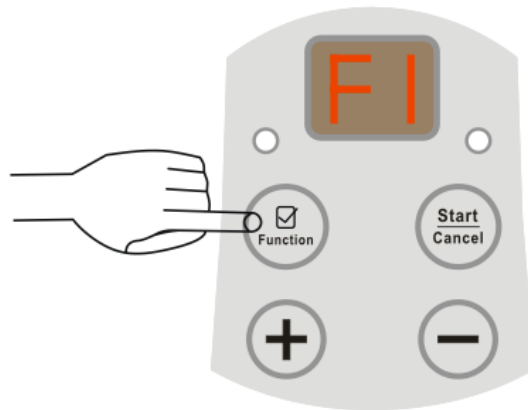
## III: How to set the operation panel .



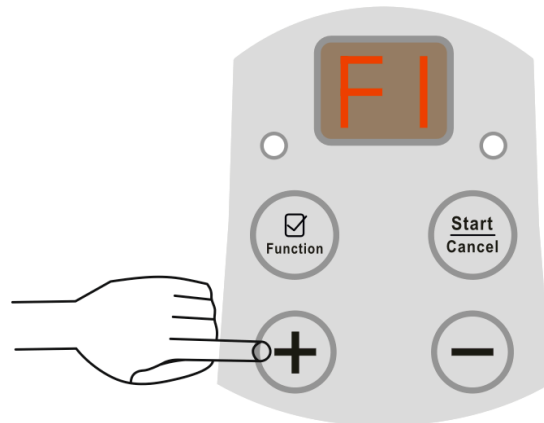
- 1- Plug the cable in the wall socket, the number "00" (not flicker) will appears as follow. And indicates the power is on, and the maker is ready.



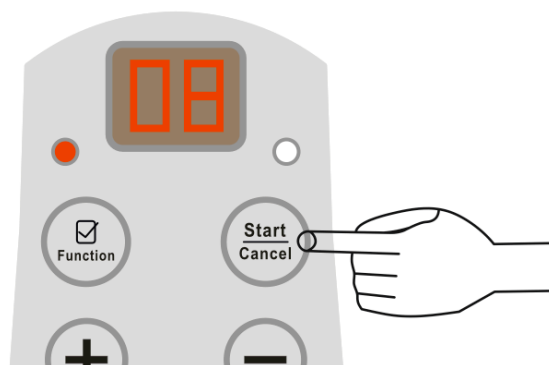
- 3- Press " Function button " key to choose the function , make yogurt or make rice wine. F1 for make yogurt and F2 for make rice wine.



- 4- After choose the function , press " time button " to set the ferment time. 8--12 hours is recommended for make yogurt. 36-42 hours is recommended for make rice wine.



- 4-Then press "start/cancel" button after the time is set. If you want to restart or quit, press "start/cancel" button another time. When working, the heating lamp show red light. And light will show green when keep warming.



## How to make greek yogurt

### I : About Greek Yogurt

Greek Yogurt is thicker because it has been strained. Traditionally, yogurt is strained using cheesecloth.

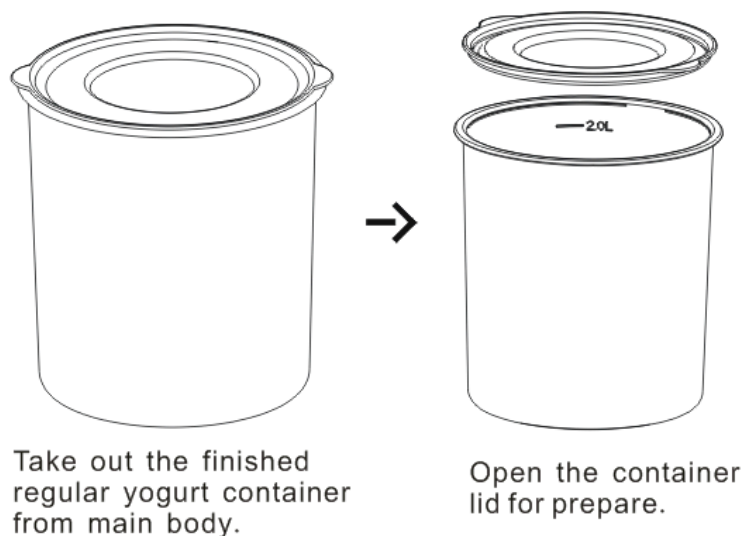
Greek Yogurt starts out the same as regular yogurt. Greek Yogurt is much thicker than regular yogurt because the extra liquid (whey) has been strained out.

The extra whey has additional protein and nutrients. It can be saved and used as an addition in breads, soups, smoothies and shakes.

Many other countries have their own versions of strained yogurt. The French have a similarly strained dairy product called fromage blanc. Icelandic strained yogurt is called skyr.

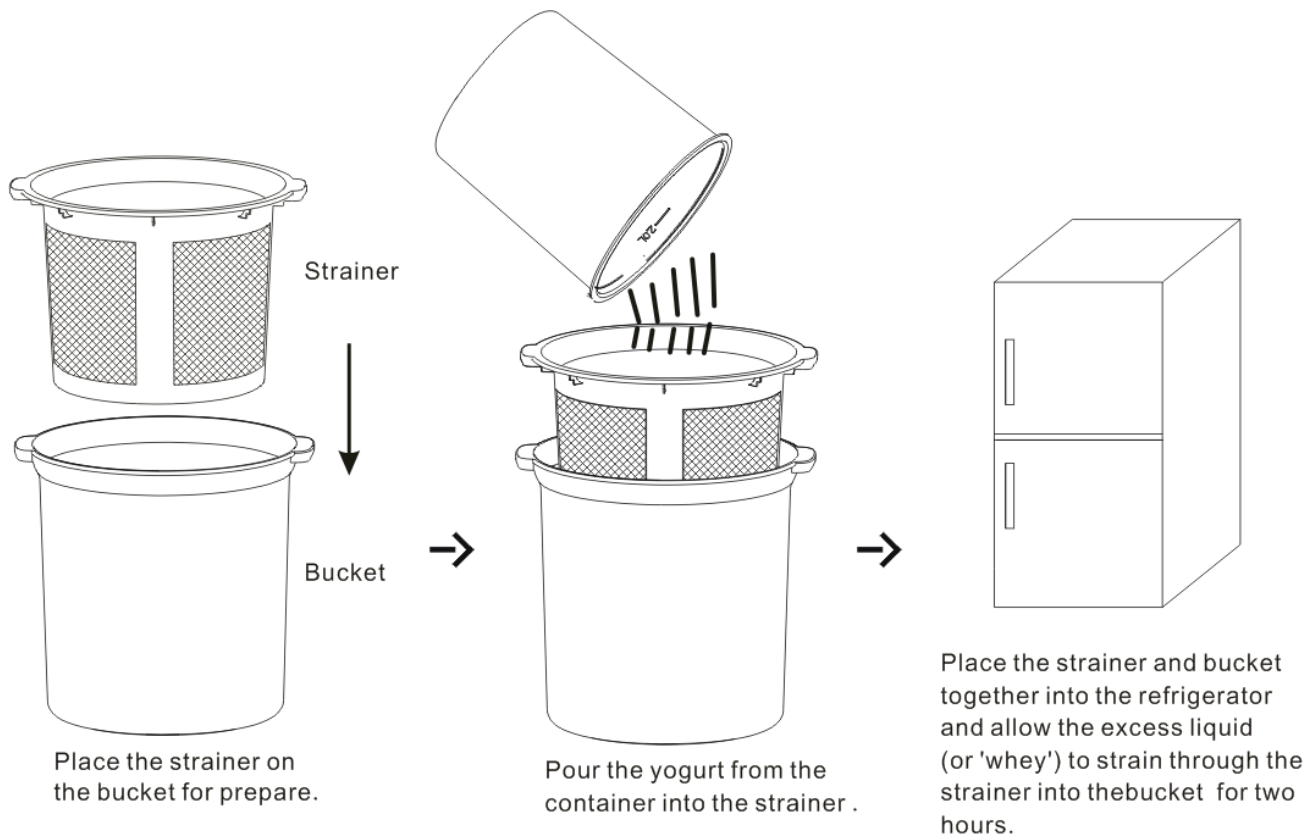
### II: How To Make Greek Yogurt

- 1- When you finish regular yogurt, unplug your Yogurt Maker.
- 2- Remove the storage container from the main body.
- 3- Prepare the regular yogurt as below:



- 4- Prepare the strainer and bucket for making yogurt as below, and then, place the strainer and bucket into the refrigerator for two hours.





- 5- Remove the strainer out of the bucket and place the strained Greek yogurt into a sealed storage container. You may discard the excess liquid ('whey'), or use it to add extra protein to bread, soup or smoothie recipes.
- 6- Store your Greek yogurt in the refrigerator for an additional hour to chill. Your Greek yogurt is ready to enjoy!

### Cautions

- 1-Please make sure the rated voltage is the same as the voltage that you use.
- 2-Please don't use this machine near flammable articles.
- 3-It is forbidden to remove or insert the plug with wet hands, otherwise may result in getting an electric shock.
- 4-This product is forbidden being washed or soaked in water, otherwise its performance will be affected.
- 5-Make sure not to repack, disassembly or repair the product by layman of electric apparatus.
- 6-Don't use the product in unstable or moist place, or close to other heat source, otherwise it will be damaged or broken down.
- 7-If the cable is damaged, you must change it at the manufacturer or the agent, so as to avoid causing danger.
- 8-Make sure the yogurt maker is placed on where the child cannot reach. It may quit work while touching keys carelessly.
- 9-This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for**

their safety.

**Children should be supervised to ensure that they do not play with the appliance.**

### Maintenance and repairs

- 1-You must remove the plug after use and must not wash the machine before it cools down.
- 2-You should wash it in time after use, or the peculiar smell would appear.
- 3-Don't brush it with banana oil, petrol, abstergent, hard brush, and stainless steel ball, etc.
- 4-Make sure not to soak or shower the outer cover. You can wipe it with soft wet cloth (not too wet).
- 5-When the products are not used for a long time, please clean and pack it into box, and put in ventilative and dry place so as not to be affected with damp.

### Analysis on frequently-asked questions

- 1-Indicator lamp or the number is not bright.
  - a、 Is the power cut?
  - b、 Has the cable plugged in the socket?
  - c、 Is the socket in the state of OFF?
- 2-The milk is fermented to be yogurt after finish:
  - a、 Is the time set too short?
  - b、 Is indoor temperature or milk temperature too low? (if temperature is too low, Prolong the working time appropriately)
- 3-The peculiar smell of the yogurt is too heavy after finish:
  - a、 Is the time set too long?
  - b、 Is the raw material overdue or degenerative.

**Notes: If the trouble still can not be removed after analysis as above, please contact our company or our distributor. Forbid layman to disassembly the product.**

### Specifications

| Name of product | Yogurt maker                      |
|-----------------|-----------------------------------|
| Model           | SNJ-200A SNJ-200B                 |
| Type            | yogurt maker / greek yogurt maker |
| Rated voltage   | 230V                              |
| Rated frequency | 50Hz                              |
| Rated capacity  | 2.0L                              |
| Rated power     | 20W                               |