

# AICOK SNJ-159B INSTRUCTION MANUAL



# YOGURT MAKER



## INSTRUCTION MANUAL

MODEL: SNJ-159B

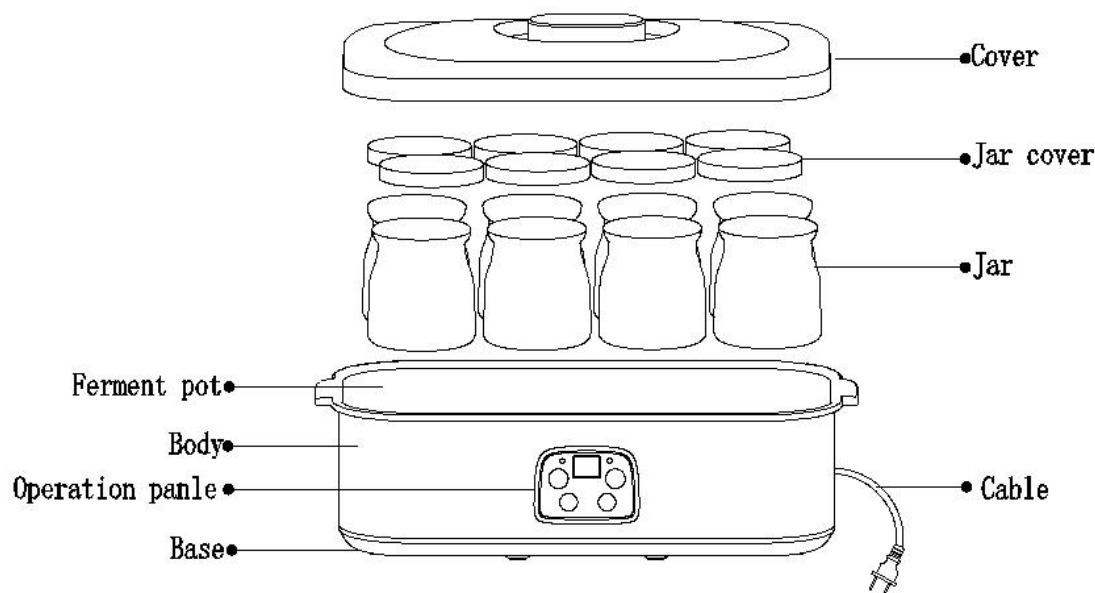
Operating instructions Before using the product, please read this manual thoroughly!

## Introduction

Thank you for selecting and using the SNJ-159B 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 25W for cost saving;
- 5- Container design of freshness box-like, preventing the yogurt from pollution before drinking;
- 6- 7 glass jars for ferment yogurt, easy for take and storage.
- 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 jars and jar cover with with warm water – DO NOT BOIL more than 1 minute for disinfection. **Caution:** Only wash the jars and jar cover by with warm water – DO NOT BOIL. Not to wash the top cover and the product body with boiled water.

**2-Mix Method:** Put the materials into the jars in the proportion of:

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

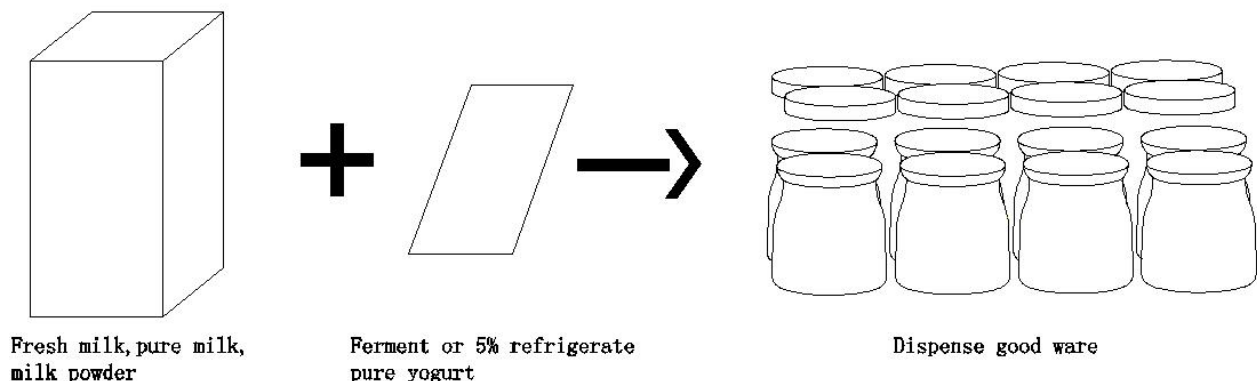
Option 2: 1L Asepsis sealed pure milk + 1 parcel Ferment or 5% refrigerate pure yogurt.

Option 3: 1L Milk made by milk powder +1 parcel Ferment or 5% refrigerated pure yogurt.

**Note:** the amount of ferment or refrigerated pure yogurt will change with equal proportion depend on the amount of milk

#### **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, 400ml of milk powder+ 1100ml of water.

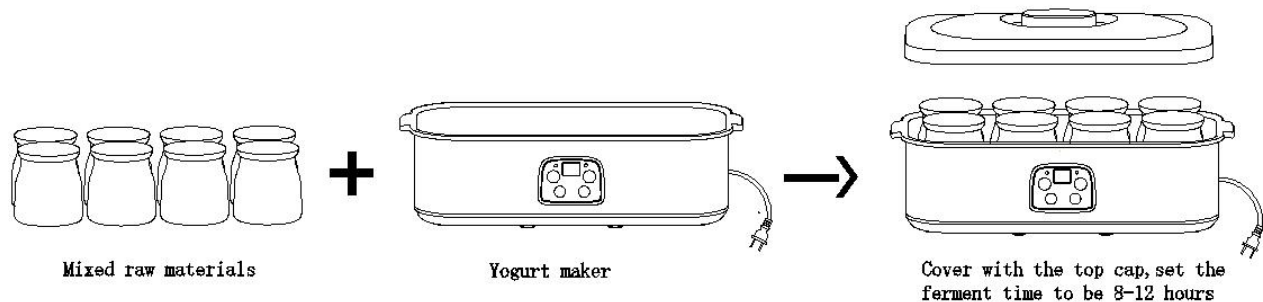


#### **3-Ferment**

**Method:** Cover the jars with the jar cover when the raw materials are mixed, and put it into the ferment pot, and cover with the top cap. Plug in and push the power switch for ferment begins. The ferment time has to be controlled manually. The ferment time is about 6-8 hours. The finished yogurt would coagulate and look like

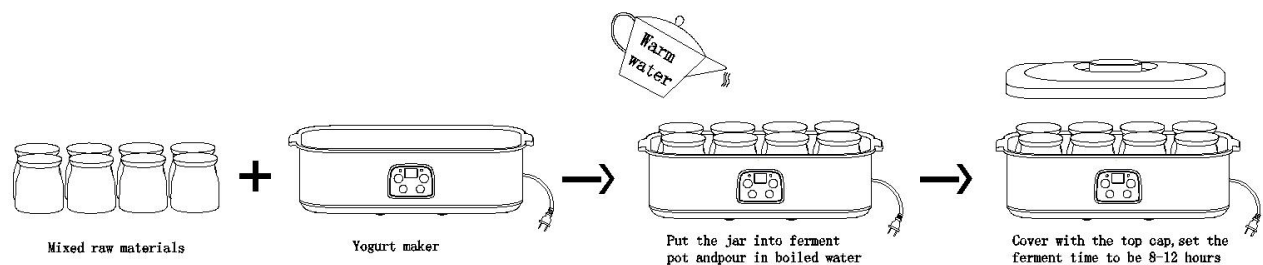
“bean curd”. The longer the ferment time is, the bigger the acidity is.

**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 warm water in the ferment pot

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

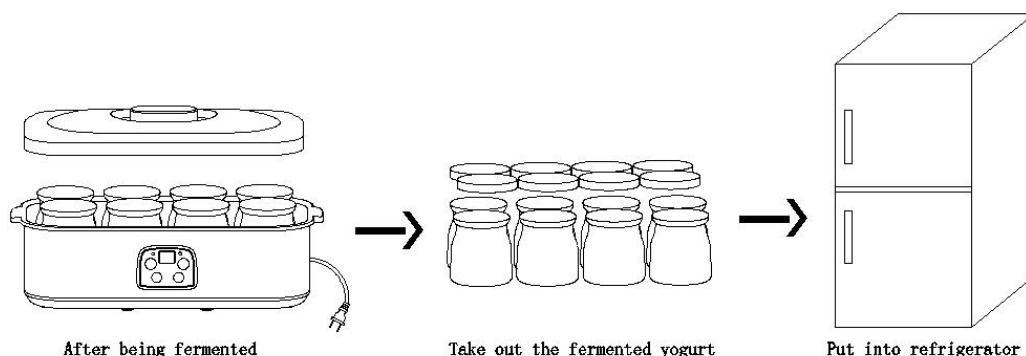


#### The method of warm water in the ferment pot

### 4-Keeping freshness

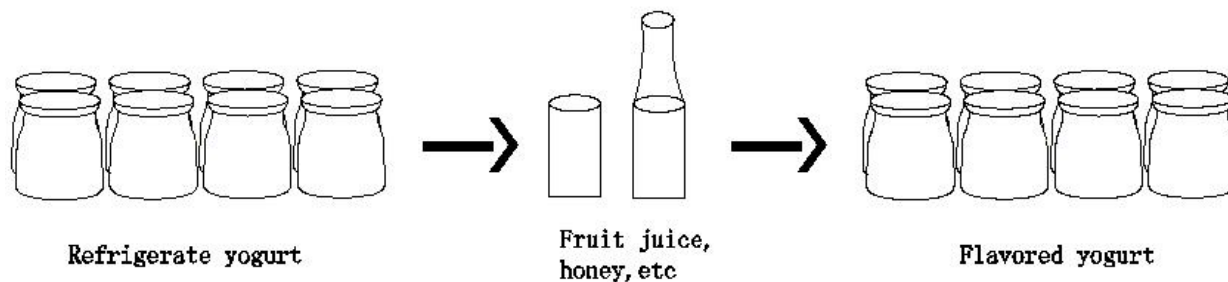
**Method:** Just fermented yogurt is edible but not very delicious, Those who do not like refrigerated food can enjoy it at this time after flavoring. If you do not enjoy it this time, you can put the container with fermented yogurt into refrigerator directly. It is extremely good after being refrigerated.

**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

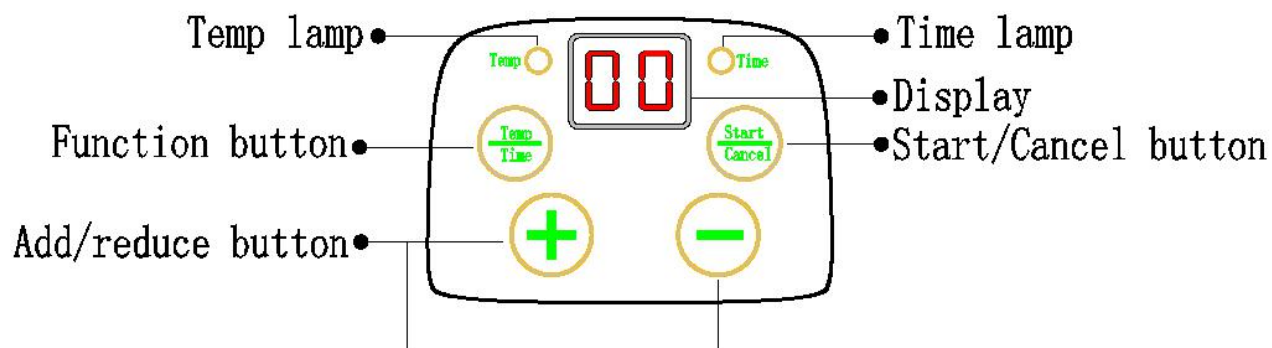
Method: You can enjoy the yogurt after flavoring with fruit juice, fructose, honey, etc. as you like.



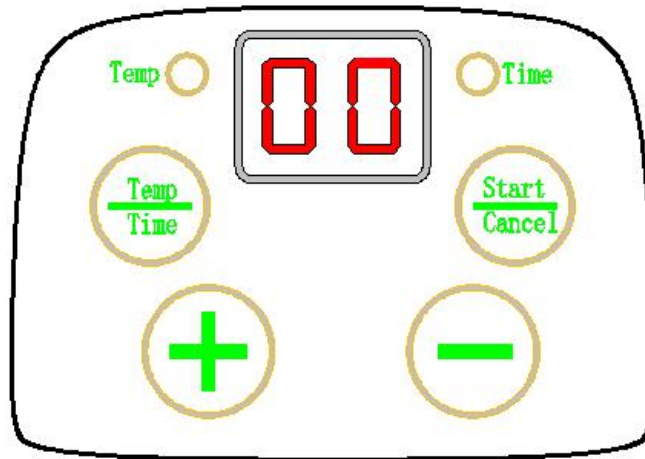
### Notes:

- 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 cannot 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 derived 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 powder or fresh milk is recommended. (Adding fructose to the milk can speed up 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 of yogurt to 100ml each time and then gradually increase to 200-300ml.

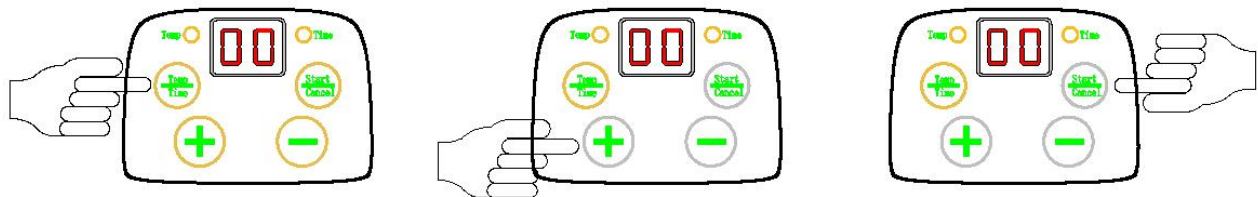
## II: How to set the operation panel .



- 1- Plug the cable in the wall socket, the number "88" will appear as follow, with "di" sounds. And indicates the power is on, and the maker is ready.



- 2- Press " Function " key to choose the function ,the Temperature lamp will lights, press" +-"key, could set working temperature to make yogurt or rice wine(Set range 20 °C ~ 50 °C ).Yogurt maker temperature around 42°C ± 3°C
- 3- Then press "start/cancel" button after the temperature is set. Press" +-"key, could set work time.(Set range 8h ~ 48h). After the time set, press "start/cancel" button,"time" lamp lights,the machine on working. If you want to cancel the work, press the "start/cancel" button longer.



### 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-159B
Type	Automatic yogurt maker
Rated voltage	220-240V~
Rated frequency	50Hz
Rated capacity	8glass jar with 1440ML
Rated power	25W
External dimension ( Length×width×height)	368X190X145mm