

## MORE FLAVOR OPTIONS



250g Blueberry  
250g Milk



100g Banana  
150g Kiwifruit  
250g Milk



250 Strawberry  
250g Milk



150g Raspberry  
100g Blueberry  
250g Milk



100g Blueberry  
150g Nut  
250g Milk



250g Mango  
250g Milk



# YOGURT MAKER

## INSTRUCTION MANUAL



**Model: SNJ-159B**

READ THIS BOOKLET THOROUGHLY  
BEFORE USING AND SAVE IT FOR FUTURE REFERENCE

Question About Your Product? We Are Here To Help.

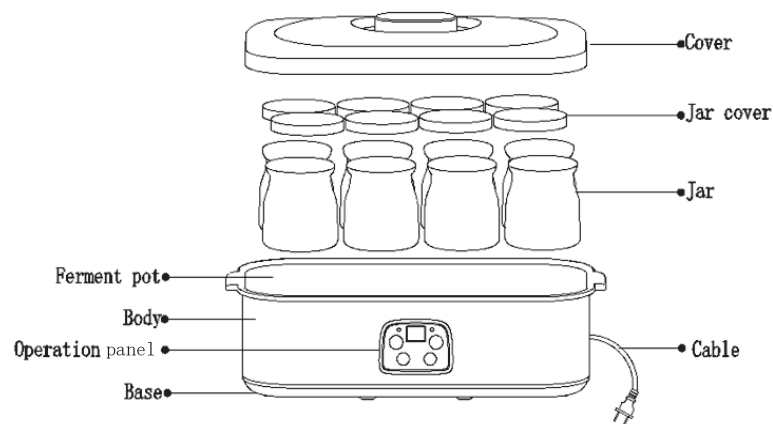
Please kindly email: [salesafterservice@outlook.com](mailto:salesafterservice@outlook.com)

## Introduction

Thank you for choosing and using the SNJ-159B type of yogurt maker.

This product has a novel appearance, smooth lines and beautiful shape; it adopts PTC (Positive Temperature Coefficient) technology to precisely control the temperature and make the yogurt taste more delicious. The status indication is clear, the function is simple, the safety and energy saving, convenient and quick; The use is non-polluting and conforms to the national health standard. This product is intended for domestic or similar use only.

## Parts Name And Exploded View



## Features

1. Elegant design and beautiful appearance;
2. Unique equal heat transfer structure to maintain the activation of lactic acid bacteria;
3. Transparent top cover and container cover, the state can be observed;
4. Using PTC constant temperature, safe operation, 30W low power, cost saving;
5. The design of the fresh-keeping box container prevents the contamination of the yogurt before drinking;
6. 8 fermented yogurt glass jars for easy carrying and storage.
7. Using microcomputer control technology, precise temperature control;
8. Reflect timing and automatic functions;
9. There will be a voice prompt after completion.

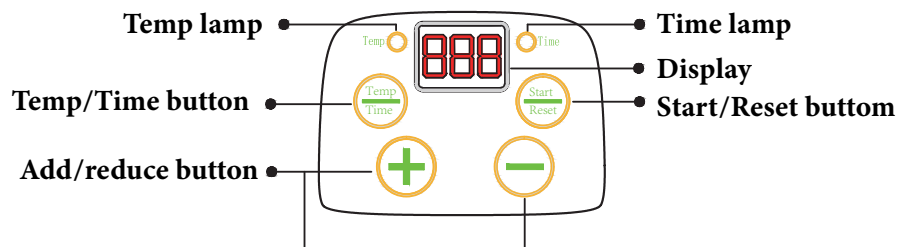
## Pay Attention Before Use

Check that the voltage indicated on the nameplate matches the voltage you are using.

### PLEASE NOTE:

To ensure uniform temperature control, add water into the basin to the same level as the contents of your yogurt jars.

## How to set the machine

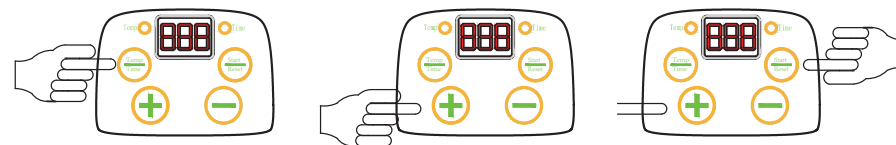


### How to Adjust Time & Temperature

1. Power On: When the power is turned on, the machine will emit a "beep" sound, indicating that the yogurt maker is ready for use.
2. Set Temperature: Press "Temp/Time" button, the "Temp" lamp turns in green and flashing, press "+" or "-" button to set working temperature (set range 68°F~ 131°F). Press "Start /Reset" button to confirm the temperature.
3. Set Time: Then the "Time" lamp turns in green and flashing, Press "+" or "-" button to set working time (set range 1h~48h), then press "Start /Reset" button to confirm the time.
4. Yogurt Maker Machine Starts Working: After set the temperature and time, the "Temp" and "Time" lamp turns in red, which means the yogurt maker is working, can not set temperature or time anymore.
5. Modify: If you want to reset, need to press the "Start /Reset" button for 3 seconds to end the program, and then press "Temp/Time" and follow the steps above to reset the temperature and time.
6. If you do not perform any steps for more than 15 seconds during the setup process, the machine will start working with the default Settings (108°F/8h).

### NOTICE:

The setting operation can only be performed when the time and temperature display lights are green, and the red display light indicates that the setting has been completed or the work has started;



## Cautions

1. Please make sure the rated voltage is the same as the one you are using.
2. Do not use the machine near flammable objects.
3. It is forbidden to insert or pull out the plug with wet hands, otherwise it may cause electric shock.
4. Do not wash or soak this product, otherwise it will affect its performance.
5. Never allow a layman to repack, disassemble or repair the product.
6. Do not use this product in unstable or humid places, or near other heat sources, otherwise it will be damaged or decomposed.
7. If the cable is damaged, it must be replaced by the manufacturer or the agent to avoid danger.
8. Make sure the yogurt maker is out of the reach of children.
9. Accidentally touching the keys may stop working.
10. This device is not intended for use by persons (including children) with reduced physical, sensory or mental abilities or lack of experience and knowledge, unless they have been supervised or instructed to use this device by a professional. those responsible for their safety.

# How To Use

## Operation steps

(1) Disinfection method: Wash jars and jar lids with warm water- do not boil for more than 1 minute to sterilize.

### NOTE:

1. can only use warm water.
2. Do not wash the top cover and product body with boiling water.

## (2) Hybrid method:

Put the ingredients in the jar in the following proportions:

**Option 1:** 1L refrigerated fresh milk + 1 sachet of broth or 5% refrigerated plain yogurt.

**Option 2:** 1L Aseptic Sealed Plain Milk + 1 sachet of starter or 5% refrigerated plain yogurt.

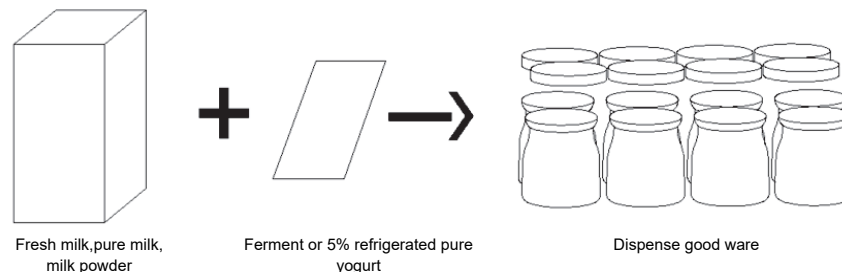
**Option 3:** 1L milk powder + 1 pack of fermented broth or milk made from 5% refrigerated plain yogurt.

### NOTE:

The amount of fermented or refrigerated plain yogurt will vary proportionally to the amount of milk

## CAUTIONS:

1. Please make sure the materials are not overdue or degenerative.
2. For more information on the amount of the ferment please refer to "Mix method" section.
3. When the milk is made of milk powder, please refer to the proportion instructed or your own experience.

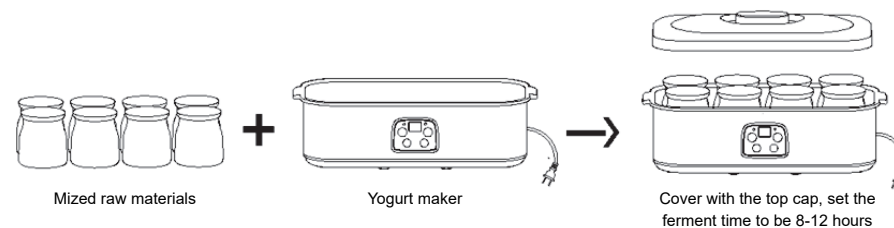


## (3) Fermentation

Method: After the ingredients are mixed, cover the lid, put it into the fermentation tank, and cover the top cover. Plug in and press the power switch to start fermentation. Fermentation time must be controlled manually. Fermentation time is about 6-8 hours. The finished yogurt will set and look like "tofu". The longer the fermentation time, the higher the acidity.

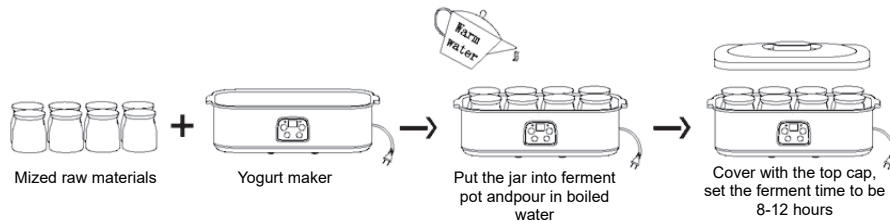
### NOTE:

The fermentation time will be affected by the ambient temperature and the temperature of the ingredients. So it will take longer when the ambient temperature is low or when using refrigerated milk, but should not exceed 14 hours.



## Method Of No Warm Water In The Ferment

**NOTE:** In order to shorten the fermentation time and improve the heat transfer quality, you can add some warm water to the fermentation tank, so that the yogurt will be more uniform and smooth.



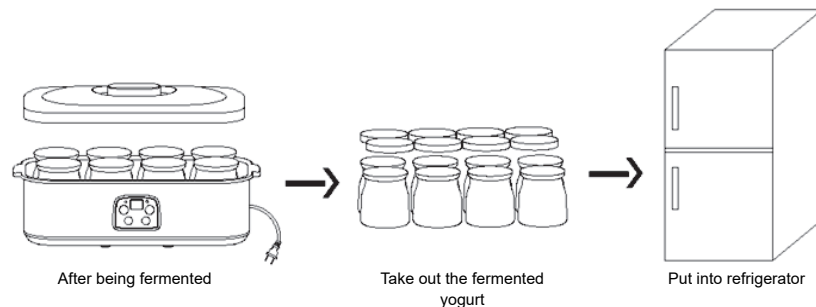
## The Method Of Warm Water In The Ferment

### (4) Keeping freshness

Freshly fermented yogurt is edible, but may not taste the best. If you don't like refrigeration, you can enjoy it straight after seasoning. If you don't like the current flavor, you can put the container of fermented yogurt straight into the refrigerator, it's great when chilled.

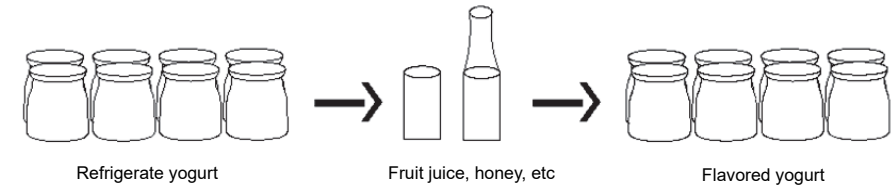
#### NOTES:

Yogurt should not be refrigerated for more than 7 days. It is recommended that you enjoy it within 3 days, as the activation of lactic acid bacteria in yogurt is the highest during this period.



### (5) Flavor

After fermenting and refrigerating, you can try the following seasoning: add some juice, fructose, honey and other seasonings to enjoy yogurt.



#### NOTES:

1: If a lot of gas and stench are produced after fermentation, it means that the water or milk powder is contaminated and yogurt cannot be eaten.

The shape of the pudding has a yellow sheen and it tastes sour, indicating good fermentation.

2: After a long fermentation time, a large amount of derivative liquid (light yellow liquid) will be produced, and it is very sour. This is normal, so don't worry. You can enjoy the derivative liquid alone (because the derivative liquid is rich in nutrients such as lactic acid, vitamin B, etc.) or mixed with yogurt.

3: Children recommend whole milk powder and fresh milk, and obese people recommend low-fat skim milk powder and fresh milk.

(Adding fructose to milk can speed up fermentation, flavored milk is not recommended).

4: If you have diarrhea or upset stomach after eating yogurt, you should reduce the amount of yogurt to 100ml each time, and then gradually increase to 200-300ml.

Children should be supervised to ensure they do not play with the device.

## Maintenance and Repair

1. The plug must be unplugged after use, and the machine must not be cleaned before cooling down.
2. It should be cleaned in time after use, otherwise there will be peculiar smell.
3. Do not use banana oil, gasoline, detergent, hard brushes, stainless steel balls, etc.
4. Make sure not to soak or shower the cover. You can wipe with a soft damp cloth (not too wet).
5. When the product is not used for a long time, please clean it and put it in the box, and place it in a ventilated and dry place to avoid moisture.

## Analysis of common problems

1. After the milk is fermented into yogurt:
  - a. Is the time set too short?
  - b. Is the room temperature or milk temperature too low? (If the temperature is too low, extend the working time appropriately)
2. The smell is too heavy after the yogurt is finished:
  - a. Is the time set too long?
  - b. The raw materials are expired or deteriorated.

**NOTE: If the problem cannot be solved after the above analysis, please contact our company or dealer. It is strictly forbidden to disassemble the machine by outsiders.**

## Specifications

Name of product	Yogurt maker
Model	SNJ-159B
Type	Automatic yogurt maker
Rated voltage	120V
Rated frequency	60Hz
Rated capacity	8 glass jar with 48oz
Rated power	25W
External dimension (Lengthxwidthxheight)	368x190X145mm

**WE ARE  
HERE TO  
HELP.**



**Question about your product?**

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