

SONAI[®]

Yogurt Maker - Control

MAR-1070



Instruction Manual



www.sonaiworld.com



1	Upper Clear Cover	5	Display
2	8 Glass jars with white lids	6	Increase button
3	Function button	7	ON / OFF button
4	Reduce button		

Save These Instructions

While using electrical appliances, in order to reduce the risk of fire, electric shock or injury to persons, basic safety precautions should be followed, including the following:

- Read all instructions carefully, even if you are familiar with the appliance.
- To protect against the risk of electric shock, DO NOT IMMERSE the appliance, cord set or plug in water or other liquids.
- To clean, wipe the exterior with a damp cloth.
- Close supervision is necessary when any appliance is used near children. Never leave an appliance unattended when in use.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Switch off and remove the plug from the power outlet when not in use before assembling or disassembling parts, cleaning or carrying out any maintenance of the appliance. Never pull the cord while unplugging out from power outlet.
- Do not operate the appliance if it is damaged in any manner. Return the complete appliance to your nearest authorized service facility for

examination, electrical repair, mechanical repair or adjustments to avoid any hazard.

- The use of attachments or accessories not recommended or sold by Sonai may result in fire, electric shock or personal injury.
- Do not let the cord hang over the edge of a table, counter, or touch hot surfaces.
- Avoid touching hot surfaces, use handles and knobs.
- Do not operate or place any part of this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
- Do not abuse the cord. Never carry the appliance by the cord or yank it to disconnect it from the outlet; instead, grasp the plug and pull to disconnect.
- When using an extension cord with your appliance, make sure the extension cord is correctly wired, and rated for its use.
- This product is intended for household use only.
- Do not attempt to repair the appliance yourself; instead, take it to your Authorized Service Centre for repair.
- Always leave sufficient space around the appliance for ventilation.
- Do not use the unit if you have wet hands or bare feet.
- Switch off the appliance before changing accessories or approaching parts which move in use.
- 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 must be supervised to ensure that they do not play with the appliance.

Before First Use

- Remove all packaging material.
- Remove any stickers from the appliance.
- Make sure that the appliance is placed on a stable, flat, clean, dry and non-slip surface.
- Before first use or after periods of prolonged storage, thoroughly wash cover, glass jars and white lids in warm, soapy water then rinse and dry completely.

Note: White plastic lids are not dishwasher safe, however the glass jars are.

- Wipe the inside of yogurt maker with a clean damp cloth.
- Prepare the following utensils: a high sided saucepan, a pitcher, a sieve and a spoon. Ensure all these utensils are thoroughly washed with warm water and soap and they are dry before start making yogurt.

How to Use Your Yogurt Maker Control From Sonai

1- Making Yogurt

Ingredients:

- 1 kg of milk.
 - 1 jar of ready-made or fresh yogurt.
- Using the home-made yogurt for one time is preferable.
- Dried yogurt powder may be used.

- 1- Wash the glass jars with soapy hot water before usage.
- 2- Use high sided saucepan for milk boiling.
- 3- Let the milk cool down to room temperature.
- 4- Filter the milk using a sieve.
- 5- Add the yogurt jar to the filtered milk, then stir until the yogurt is mixed with the milk and you get a soft mixture.
- 6- Pour the mixture into the glass jars of the yogurt maker then put the jars (without lids) inside the yogurt maker.
- 7- Place the upper cover in position.
- 8- Connect the yogurt maker to electricity.
- 9- Select the 'Yogurt Maker' program by tapping on the function button then press "on/off" button.
- 10- Set the time to be from 8 to 12 hrs, then press "on/off" button. The yogurt maker is now working.

The recommended time is from 8 to 12 hours.

- 11- After finishing yogurt making, disconnect the machine from electricity.

Note: Water may be condensed on the transparent cover, so when opening the transparent cover make sure that no water drops might fall on the yogurt.

- 12- Cover the glass jars with the white lids and cool them in the fridge for 3 hrs. before serving.

Notes:

- The maturing process can be cancelled anytime by pressing on the "on/off" button about 2 secs.
- The yogurt maker should remain perfectly still during the maturing process. Do not move the appliance or remove any glass jars during operation as this will affect the firmness of the yogurt.

Caution

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

Tips and Notes For a Successful Operation

- In order to shorten the ferment time and improve the equality of heat transmission, you can add some hot water into the ferment pot so that the yogurt would be more even and more smooth.
- If a large amount of gas and stench is produced and after fermenting, it indicates the water or the milk is polluted and the yogurt cannot be eaten.
- 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.
- As for children, whole milk powder or fresh milk is recommended.
- Adding fructose to the milk can speed-up the fermenting process
- The flavored milk is not recommended.
- Cover the jars using the white plastic lid.
- To keep your yogurt fresh and tasty just save the jars in the fridge.

Warnings!

- Do not keep yogurt in the refrigerator for more than 7 days.
- Never put the appliance in the refrigerator.

***For Softer Yogurt without boiling:** use the pasteurized milk; and make sure that the milk is lukewarm before pouring it into the glass jars.

***For Firmer Yogurt without boiling:** Just add 10 tablespoons of powdered milk to the room temperature pasteurized milk before pouring it into the glass jars.

Choosing The Milk

The following types of milk may be used:

- 1- Pasteurized milk of any fat content (full, 2%, 1% or fat-free).
- 2- Powdered milk.
- 3- Long-life UHT sterilized milk.
- 4- Soy Milk. Be sure to use UHT soy milk which contains one of the following ingredients: fructose, honey or malt. These ingredients are necessary for fermentation and you will not succeed if none are available in the milk.
- 5- Fresh milk must be boiled and, if necessary, filtered prior use. The taste and texture of yogurt varies according to the chosen milk and yogurt starter selected.

For best results, do not use:

- Expired milk.
- Expired yogurt.
- Yogurt with flavor, fruits, or other ingredients.

Note: Before using the yogurt base, skim and discard the upper surface of the yogurt with spoon.

Unflavored Yogurt

- The taste and texture of yogurt varies according to the milk and yogurt starter selection.
- Yogurt may be made with milk of any fat content, even nonfat milk.
- You should experiment with milk of various fat contents to determine which you prefer.

Suggested Yogurt Recipes From Sonai

The Sonai yogurt maker can be used to make different types of yogurt:

Flavored Yogurt

You may choose to make flavored yogurt and add sugar, honey, flavorings, fruit, or other ingredients just prior eating.

Flavored Yogurt With Preserved Fruits

Ingredients:

- 1/2 jar chopped preserved fruits.
- 5 tablespoons of the fruit syrup.
- 1 jar of unflavored yogurt.
- 1 liter of milk.

- 1- Heat the milk until it boils and starts to go up the side of the Saucepan.
- 2- Lift the saucepan from heat and allow the milk to cool to lukewarm.
- 3- To accelerate the cooling down, place the saucepan in cold water.
- 4- Mix together the yogurt and milk until get smooth.
- 5- Add the syrup while mixing. Stir in the chopped fruits.
- 6- Divide the mixture between the eight glass jars.
- 7- Put the glass jars-without the white lids- in the sonai yogurt maker and follow the other operating instructions.

Flavored Yogurt With Jam or Jelly

Ingredients:

- 4 - 5 tablespoons of jam or jelly
- 5 tablespoons of unflavored yogurt.
- 1 liter of milk.

- 1- Heat the milk until it boils and starts to go up the side of the Saucepan.
- 2- Lift the saucepan from heat and allow the milk to cool to lukewarm.
- 3- To accelerate the cooling down, place the saucepan in cold water.
- 4- Warm the jam or jelly in a pan over low heat.
- 5- Add half of the milk and stir until smooth.
- 6- Let it cool again.
- 7- Mix together the mixture, jam or jelly, and remaining milk until get smooth (add the Jam or Jelly while mixing).
- 8- Divide the mixture between the eight glass jars.

9- Put the glass jars-without the white lids- in the sonai yogurt maker and follow the other operating instructions.

Flavored Yogurt With Coffee / Chocolate

Ingredients:

- 2 tablespoons of sugar or to taste.
- 1 tablespoon of instant coffee.
- 5 tablespoons of unflavored yogurt.
- 1 liter of milk.

- 1- Heat the milk until it boils and starts to go up the side of the Saucepan.
- 2- Remove the saucepan from heat and allow the milk to cool to lukewarm.
- 3- To accelerate the cooling down, place the saucepan in cold water.
- 4- Dissolve the sugar and coffee with the milk.
- 5- Mix together the mixture and milk until get smooth.
- 6- Divide the mixture between the eight glass jars.
- 7- Put the glass jars-without the white lids in the sonai yogurt maker and follow the other operating instructions.

2- Making Soft Cheese

Ingredients:

- 800ml organic goats milk.
- 50ml lemon juice.

- 1- Mix the milk and the lemon juice together in a bowl and stir it well.
- 2- Pour the mixture into the glass jars of the yogurt maker then put the jars (without lids) inside the yogurt maker.
- 3- Place the upper cover in position.
- 4- Connect the yogurt maker to electricity.
- 5- Select the 'Set 2' program by tapping on the function button then press "on/off" button.
- 6- Set the time to 6 hours, then press "on/off" button.
- 7- After 6 hrs, put the cups in the fridge for 3 hours.
- 8- Bring it out from the fridge and pour the cheese through a strainer, then put it back in the fridge for another 6 hours.
- 9- Your Cheese is ready to be served.

3- Making Pickles

Ingredients:

- 750g baby cucumbers.
- 50g salt.
- 50ml apple cider vinegar.
- 900ml water.
- 1 green tea bag.

- 1- Mix the ingrediants all together.