

TANICA

YOGURTiA

Model YS-02GW-U

Instruction Manual



- Thank you for purchasing our TANICA YOGURTiA.
- To ensure safe and proper use, please read this instruction manual carefully before use. After reading, please keep it in a safe place for future reference.

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








Safety precautions

Please be sure to follow these instructions

In order to use this product safely and correctly, please read and fully understand the "Safety precautions" before use. After reading this manual, please keep it handy at all times. The precautions listed here contain important information regarding safety, so be sure to follow them. The display icons and meanings are as follows.


 <p>Caution</p> <p>Indicates information that, if handled incorrectly, may result in death or serious injury.</p>	 <p>Warning</p> <p>Indicates a situation where incorrect handling may result in serious injury to persons or damage to property.</p>
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Caution


About the Main Body	
 <p>Anyone other than a repair engineer should never disassemble, repair, or modify the product. It may catch fire or malfunction, resulting in injury.</p>	 <p>Do not use in humid places, immerse in water, or splash water on it. There is a risk of it short circuiting or causing an electric shock.</p>
About AC Adapter	
 <p>Do not use if the outlet is loosely plugged in as there is a risk of overheating or electric shock. Do not use AC Adapter when it is tied together. There is a risk of electric shock, short circuit, or fire.</p>	 <p>Do not damage, modify, forcibly bend, pull, twist, place heavy objects on, or pinch the power cord. Doing so may damage the power cord, creating a risk of fire or electric shock.</p>
 <p>Unplug AC Adapter from the outlet when not in use. Failure to do so may result in injury, burns, or electric shock or fire due to insulation degradation or leakage.</p>	 <p>Do not pull AC Adapter to remove the plug. Doing so may damage the power cord, creating a risk of fire or electric shock.</p>
 <p>Do not use the product with wet hands. Doing so may result in a short circuit or electric shock.</p>	 <p>Don't use YOGURTiA with an AC Adapter other than the one included with YOGURTiA. It can cause electric shock, short circuit, and ignition. INPUT AC100~240V OUTPUT DC24V 1.5A</p> 
Regarding use	
 <p>Do not use the product with wet hands. Doing so may result in a short circuit or electric shock.</p>	 <p>Do not use within reach of infants. There is a risk of burns, electric shock, and injury.</p>
 <p>Please use an outlet with a voltage of 100-240V 50-60Hz. Also, please do not use it outside of Japan. This product is for use only in Japan.</p>	 <p>Take proper care to ensure the safety and hygiene of ingredients and equipment. Use only fresh ingredients that are within their expiration date. Make sure all equipment is thoroughly sanitized before use.</p>

Explanation of graphic symbols



The  symbol indicates prohibited actions. The specific action is shown within or near the symbol, using text or illustrations. In the example on the left, it means "Disassembly is prohibited."



The  symbol indicates a mandatory action. Specific required actions are shown inside or near the symbol with text or illustrations. In the example on the left, it indicates "Unplug the power plug from the outlet."

Warning

About Main Body



Do not touch the inside of Main Body during use.
It may cause burns.



Do not drop or subject Main Body to strong shocks.



Do not use cleansers, thinners, benzene, etc. for cleaning.
Main Body and container may become deformed or discolored.



Do not use a dishwasher or dish dryer.
Main Body and container may become deformed, damaged, or discolored.



Do not place Main Body in a microwave oven or refrigerator.



Do not use for purposes other than cooking.

Regarding use



Be sure to use Inner Pot when using the product. Also, do not use the product without putting anything in the Inner Pot.



Use the product in an environment with a room temperature between 5°C/42°F and 35°C/95°F. (This product does not have a cooling function, so please be cautious when using it in environments where the temperature exceeds the fermentation temperature.)
Fermentation may not proceed properly under such conditions.



Do not put anything other than the recommended ingredients into the Inner Pot.
Food may spoil.



Do not put anything that emits corrosive gas such as garlic or onions.
There is a risk of corrosion inside the Main Body.



Please use indoors. Also, avoid places that are exposed to direct sunlight, places that are easily affected by heat, on hot carpets, etc., or near heat sources such as gas stoves.




















After fermentation is complete, please place the foods that require refrigeration in the refrigerator.

Safety precautions

Glass Pot

Glass Pot is not made of tempered glass and may break if subjected to a strong impact. To use this product safely and correctly, please read and fully understand the "Safety precautions" section before use.

These precautions contain important safety information, so be sure to follow them carefully.

 Warning	
About the Heat-Resistant glass	
 Do not directly place on top of a heat source like fire.	 Please clean and disinfect with heat before use.
 The Glass is breakable. Please handle with care when cleaning or using.	 When disposing of the device, please separate the device according to the instructions of your local government.
 Do not use if you notice cracks, chips, or deep scratches as they may break unexpectedly.	 Do not freeze. Doing so may increase the volume and cause damage. If you need to place it in the refrigerator, let the container cool before putting it in.
 Do not hit or rub the inside of Glass Pot strongly with a metal spoon, etc. Doing so may cause damage.	 Do not pour water or other liquids onto Glass Pot while it is still hot. Doing so may cause it to break due to thermal shock. (Heat resistance differential: 120°C/240°F)
Regarding use	
 Please be careful when handling damaged items to avoid injury.	 Glass Pot can be sterilized in a microwave, but do not use it to heat food or other contents.
 Avoiding using the container if you notice any abnormalities such as cracks or looseness during use.	 Do not allow children to use YOGURTIA. Do not use near children or within reach of children.
 For heavy stains, dilute and use a household bleach. Be sure to follow all handling precautions indicated on the bleach label. After bleaching, rinse thoroughly with water.	 Never carry the product by the lid. The lid may come off and Glass Pot may fall.
 Glass Pot is dishwasher safe. Please read your dishwasher's instruction manual carefully before use. Do not place Glass Pot near the hot air outlet, as the plastic parts may become deformed.	 HANDLE WITH CARE. This item is made of glass and is extremely fragile. Please place it gently on tables or other surfaces to avoid cracks, chips, or breakage.

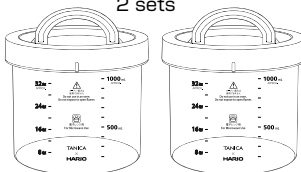
Contents

The following parts are included with each set of this product. If any parts are missing, please contact your retailer immediately.

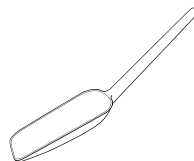
- Main Body



- Glass Pot (Heat-Resistant) with Handle Lid
2 sets



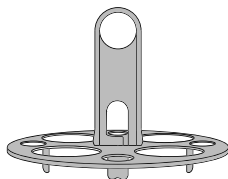
- Yogurt Spoon



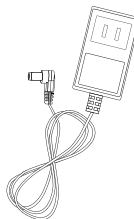
- Handle Lid w/ holes
(Used when making Natto)



- Onsen Eggs Stand



- AC Adapter

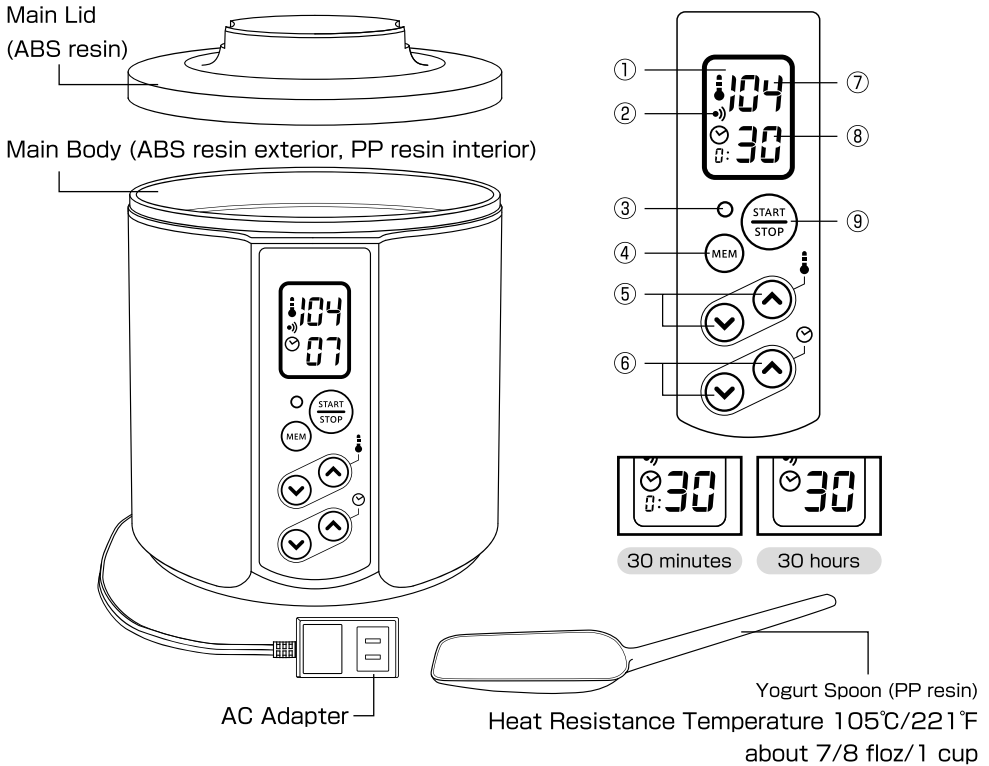


- Recipe Book



- Instruction Manual
(Warranty)/This book





Control Panel

- ① Display Screen
- ② Buzzer Mark
Displayed when you press and hold Memory Button. (The buzzer is ON while it is displayed.)
- ③ Fermentation Lamp
- ④ Memory Button
You can call up the history and reference the last three settings you have used. (You can turn the buzzer on/off by pressing and holding it.)
- ⑤ Temperature Adjustment Button (You can switch between °C and °F by pressing and holding both buttons simultaneously for 1 second.)
- ⑥ Timer Adjustment Button
- ⑦ Set Temperature (25°C/77°F to 70°C/158°F in 1°C or 1°F increments)
- ⑧ Set Time (in 10 minute increments from 10 to 50 minutes, and 1-hour increments from 1 to 48 hours)
- ⑨ Start/Stop Button (Long press to switch to standby mode)

※Control Panel has a protective film attached.

If the display is hard to see, please peel off the protective film before use.

※The remaining time will be displayed during fermentation. If the time is less than 1 hour, it will be displayed with the remaining number of minutes.

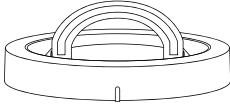
※When the buzzer is ON, after fermentation is complete and if left unattended, Fermentation Lamp will flash and the buzzer will sound every 10 minutes to notify you. Pressing any button will stop both the flashing lamp and the buzzer. If left unattended for 60 minutes, the buzzer will stop automatically, but Fermentation Lamp will continue flashing. When the buzzer is OFF, Fermentation Lamp will be off and no notifications will be given.

※PP is an abbreviation for polypropylene.

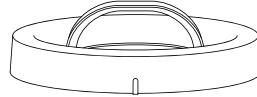
※When using for the first time, please wash the accessories (Glass Pot, Inner Lid, and Yogurt Spoon) before use.

Handle Lid and Handle Lid w/ holes

Handle Lid (PP resin)
Heat-Resistant temperature
105°C / 221°F



Handle Lid w/ holes (PP resin)
Heat-Resistant temperature
105°C / 221°F

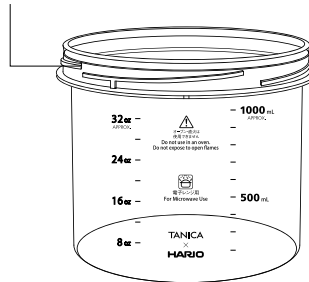


Glass Pot parts

Inner Lid (PP resin)
Heat-Resistant temperature
105°C / 221°F



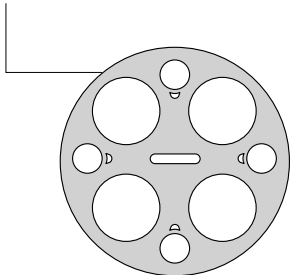
Attachment (elastomer resin/PP resin)
Heat-Resistant temperature 105°C / 221°F



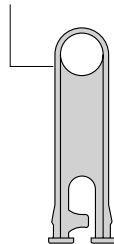
Glass Pot
(Heat-Resistant)
Heat resistance
temperature
difference
120°C / 248°F

Onsen Eggs Stand

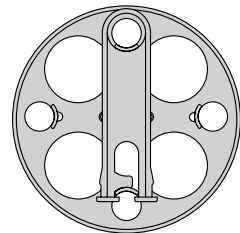
Onsen Eggs Stand body (PP resin)
Heat-Resistant
temperature 105°C / 221°F



Arm (PP resin)
Heat-Resistant
temperature
105°C / 221°F



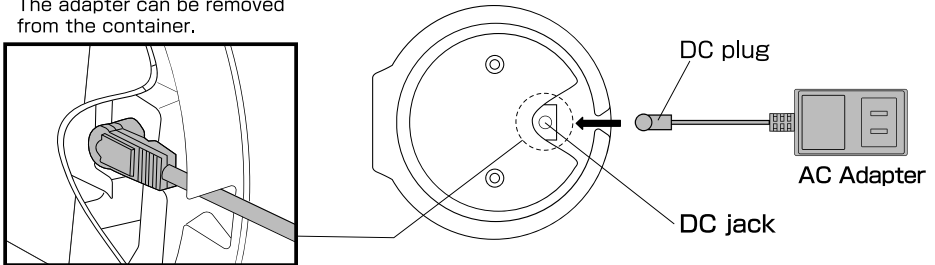
By attaching the arm to the
back of the main body, you
can store it compactly.



How to use AC Adapter

Insert the DC plug of the included AC Adapter into the DC jack underneath the main unit.

The adapter can be removed from the container.



How to disinfect Glass Pot

Wash Glass Pot, Inner Lid, and Yogurt Spoon thoroughly with dish washer detergent and disinfect them using the methods below. After disinfecting, shake out any water droplets and do not wipe with a cloth.

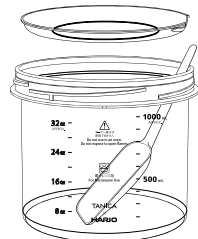
※ Please be careful not to get burned by boiling water or steam.

How to disinfect using a microwave oven

Pour enough water to cover the bottom of Glass Pot (1 ~ 2mm), stand Yogurt Spoon inside Glass Pot, place Inner Lid on top, and heat them in the microwave.

(Estimated time: approximately 1 minute and 30 seconds at 500 ~ 600W)

- ※ Please adjust the heating time depending on the type of microwave.
- ※ Do not use the oven.
- ※ Do not heat with Handle Lid closed.
- ※ Please use the included Yogurt Spoon.



How to disinfect with boiling water




Soak Glass Pot, Inner Lid, and Yogurt Spoon in boiling water, or pour the hot water on it evenly.

- ※ Please refrain from boiling the items in a pot as it may deform.
- ※ Do not heat sterilize Main Lid as it may deform

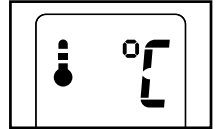
How to set the Temperature/Timer






Insert the plug into the outlet and make sure Fermentation Lamp is off.

※ The settings cannot be changed while Fermentation Lamp is lit.
If it is lit, press Start/Stop Button to turn off Fermentation Lamp before changing the settings.

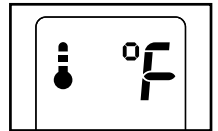
- How to switch between °C and °F
Press and hold Temperature Adjustment Buttons () simultaneously for 1 second to enter the °C /°F selection mode.
You can now change the temperature using the up and down buttons (, ).
The selection button is Start/Stop Button.






°C selection








- Temperature setting method
Please use the upper () and lower () buttons of Temperature Adjustment Button () to set the temperature.
Press  to increase the set temperature by 1°C or 1°F .
Press  to decrease the set temperature by 1°C or 1°F .
The temperature control range is 25°C /77°F ~ 70°C /158°F .

°F selection



- How to set the timer
Use the upper () lower () and Timer Adjustment Button () to set the timer.
Press  to increase the timer by 1 hour.
Press  to decrease the timer by 1 hour.
The timer adjustment range can be set every 10 minutes from 10 to 50 minutes, or every hour from 1 to 48 hours.
※ When the remaining time is less than 1 hour, the display changes to minutes.

- How to set a timer for 10 to 50 minutes
Press the upper () and lower () buttons of Timer Adjustment Button () to display the time as shown below.

Press  to increase the timer in 10 minute increments.
Press  to decrease the timer in 10 minute increments.

30 minutes

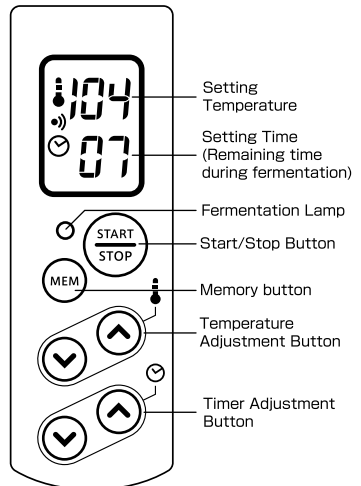


30 hours



※ When setting minutes, [0:] is added before the number.

- Useful features
Each time you press the Memory Button, you can recall the three most recent time settings that were used.
※ Only the three most recent time settings remain in the device's history.



How to make Yogurt

1

Disinfect

※ Please refer to “How to disinfect Glass Pot” on page 8.

2

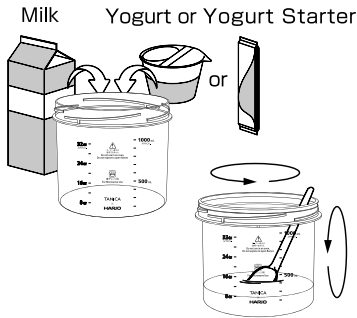
Prepare the materials (Yogurt Starter, milk)

Please use fresh Yogurt Starter and fresh, unopened milk.
※ See “Types of milk” on page 13.

3

Put the material into Glass Pot

Pour 100–200 ml of milk into Glass Pot. Then add Yogurt or Yogurt Starter equal to about 10% of the total amount of milk, and stir to combine. Add the remaining milk and mix gently until evenly blended, avoiding foam.
※ Skim off the foam that forms when mixing to make it look nicer.



Recommended amount of milk and Yogurt
(When using Yogurt as starter)

For 500ml/17oz of milk use about 50g/2oz of Yogurt.

For 900ml/30oz of milk use about 90g/3oz of Yogurt.

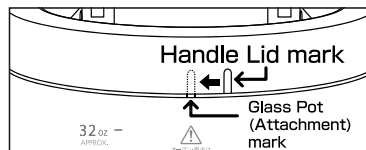
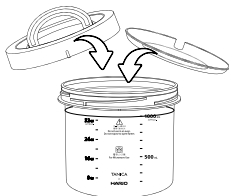
For 1000ml/34oz of milk use about 100g/3.5oz of Yogurt.

※ Please make Yogurt Starter according to the instructions.

4

Set Glass Pot in Main Body

Set Inner Lid on Glass Pot and tighten Handle Lid with Glass Pot firmly until you can no longer turn it. Place Glass Pot into Main Body and cover Main Lid. Enlarged view of Marks on Handle Lid and Glass Pot



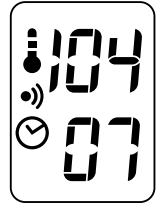
5

Set the temperature/timer and start the process

Insert AC Adapter into the outlet and make sure Fermentation Lamp is off.

Set the temperature and time to 40°C / 104°F / 7 hours and press Start/Stop Button to start the fermentation process.

- ※ For detailed instructions on how to set the time, please refer to “How to Set the Temperature/Timer” on page 9.
- ※ When using Yogurt Starter, please follow the instruction manual for Yogurt Starter.

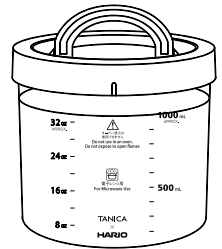


6

Cool in the refrigerator

When the Yogurt in Glass Pot solidifies, it is ready. Take out Glass Pot and chill it in the refrigerator (approximately 5°C / 41°F) for about 2 hours before enjoying. (It will harden slightly.)

- ※ If you feel that the mixture is not solid enough, please continue fermenting for 1 to 3 hours.
- ※ Never put Glass Pot in the freezer. Glass Pot may become damaged.
- ※ If you stir or shake Glass Pot during fermentation, the Yogurt may not solidify.



7

Enjoy

Serve when the Yogurt has cooled. Store the finished Yogurt in the refrigerator and consume it within approximately one week.



Key Point

Once you have selected your Yogurt Starter and milk, you can adjust the fermentation time to your liking. If you like it more sour and thick, ferment it for a longer time.

When the Yogurt doesn't turn out well

If you think it didn't go well or think something is wrong, for your safety, please don't eat it. Also, please check the following items and try again.

1. The Yogurt didn't solidify properly

- Are the temperature and timer set correctly? Fermentation temperature and fermentation time will vary depending on the type of Yogurt you make. It may harden if you extend the fermentation time for 1 to 3 hours.
- Are you using a product labeled "Milk" under the category name? Drinks such as milk-based beverages may not set properly. Please check the category name on the milk carton. (See right page for reference.)
- Are you using pasteurized milk? Please boil pasteurized milk once and cool it to below 30°C /86°F before use. (See right page)
※If you add Yogurt Starter while the milk is still hot, Yogurt Starter will die.
- Are you using fresh, newly opened milk?
- Are you using fresh Yogurt as starter? If Yogurt Starter is weak, it will not harden properly. Please make it with new Yogurt Starter.
- Does Yogurt as starter contain agar, gelatin, fruits, vegetables, etc.? If you use Yogurt containing agar or gelatin as starter, the finished Yogurt may become loose.
- Some store-bought Yogurt as starter may not set well, depending on the brand.
In particular, cup-type commercial Caspian Sea Yogurt (as starter) may not solidify properly.
- Did you disinfect Glass Pot and Yogurt Spoon according to the instructions? (See page 8)
- Are you stirring or shaking the contents of Glass Pot during fermentation?

- If you are using Yogurt Starter, have you set up Yogurt Starter according to the instruction manual? Some Yogurt Starters require a long fermentation time, so please follow the instruction manual for details.
- If you are using Yogurt Starter, have you set up the starter according to the instruction manual? Some powdered starters require a long fermentation time, so please follow the instruction manual for details.

2. Water comes out of the Yogurt

- If the fermentation time is too long, whey (water) will come out. Try shortening the fermentation time. Whey is rich in nutrients from Yogurt and is safe to eat.

3. Strong or weak acidity

- The longer the fermentation time, the stronger the acidity. The shorter the fermentation time, the weaker the acidity. The sourness and flavor will vary depending on the Yogurt used for the starter.

4. It smells unpleasant and the color is strange.

- There is a possibility that it may be contaminated with bacteria. Please don't eat it and throw it away. Do not use it as a starter.
- Depending on the brand of soy milk, the surface of the Yogurt may turn pink. The ingredients of soy milk float on the surface, so there is no problem if you eat it as is. (If it has an unpleasant odor or is discolored on the inside, please do not eat it and throw it away as it may be contaminated with bacteria.)

The trick to making Yogurt for a long time is to avoid contaminating it with bacteria. Make it immediately after sterilizing Glass Pot and use new Yogurt Starter and milk.

Types of milk

Milk	○	It will harden. Please use the type that is labeled as "milk" .
Skim milk (skim milk powder)	○	It will harden. Please use only "skim milk powder". Dissolve it in lukewarm water using about 10% of the total amount, then let it cool to below 30°C .
Processed milk Low fat milk Fat-free milk Ingredient-adjusted milk	△	The clumps may be weak or may separate.
Non-homogenized milk	△	The clumps may be weak or may separate.
Milk beverage	×	It will not harden.
Unsweetened soy milk	○	It hardens well. Please use a product with a soy solid content of 6.5% or higher.
Processed soy milk	△	The clumps may be weak or may separate.
Soy milk beverage	×	It won't harden.

※ If you want to make Caspian Sea Yogurt with Soy milk, use a ratio of 700ml/24oz of Soy milk to 300ml/10oz of milk, as Soy milk alone is difficult to solidify.

How to make Homemade Amazake

1

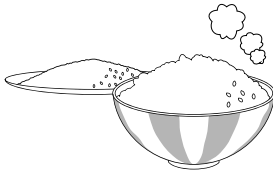
Disinfect Glass Pot

※ Please refer to “How to disinfect Glass Pot” on page 8.

2

Prepare the ingredients (Steamed rice, Rice Koji)

Prepare freshly cooked Steamed rice, Rice Koji (dried koji), and water.
Loosen each grain of Rice Koji.



Recommended amount of Steamed rice and Rice Koji (dried koji).

Freshly cooked Steamed rice...About 320g/11oz
Rice Koji (dried koji).....About 200g/70oz
WaterAbout 400ml/140oz

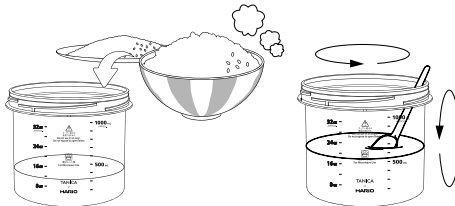
※Cooking 150g/5oz of rice will yield approximately 320g/11 oz of cooked rice.

3

Put the ingredients into Glass Pot

Add the water and steamed rice to Glass Pot and mix. When the temperature drops, add Rice Koji and mix well.

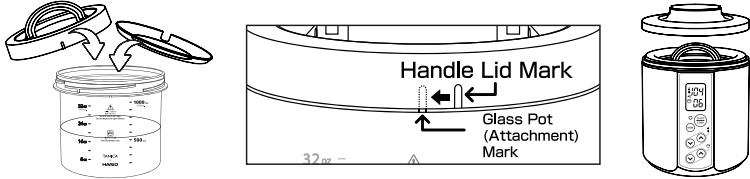
※ If you add Rice Koji while the Steamed Rice is hot, the enzymes may be deactivated and the Amazake may not turn out to be as sweet.



4

Set Glass Pot in Main Body

Set Inner Lid on Glass Pot and tighten Handle Lid with Glass Pot firmly until you can no longer turn it. Place Glass Pot into Main Body and cover Main Lid. Enlarged view of Marks on Handle Lid and Glass Pot.

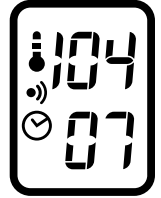


5

Set the temperature/timer and start

Insert AC Adapter into the outlet and make sure Fermentation Lamp is off. Set the temperature and time to 60°C (140°F)/6 hours and press the Start/Stop Button to start the fermentation process.

※ For detailed instructions on how to set the temperature and the timer, please refer to “How to Set the Temperature/Timer” on page 9.



6

Enjoy

After fermentation, if sweetness has developed, the product is ready. Store the finished product in the refrigerator and consume within approximately one week.

※ You can dilute the finished Amazake with hot water or mix in ginger before drinking.



How to make Natto (Fermented Soybeans)

1

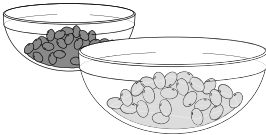
Disinfect Glass Pot

- ※ Please refer to “How to disinfect Glass Pot” on page 8.
- ※ Because Natto (Fermented Soybeans) has a strong odor, we recommend using Glass Pot.

2

Prepare ingredients (Natto/Dried soybeans)

Prepare commercially available Natto (Fermented soybeans) and soybeans.



Recommended amount of
Natto and Dried Soybeans

Natto (commercially available) 1/4 pack
Dried soybeans about 300g/11oz

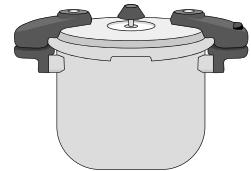
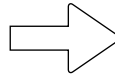
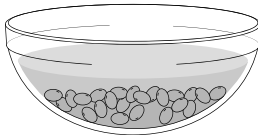
3

Wash the soybeans thoroughly, soak them in water, and boil them until they are soft.

Wash the Soybeans thoroughly and soak them in three times the volume of water for at least 12 hours.

After 12 hours, drain the water, add fresh water to the pot just enough to cover the Soybeans, and boil until they become soft.

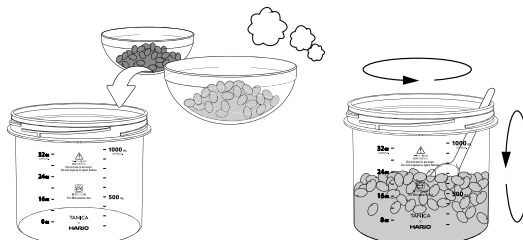
- ※ If you are using a pressure cooker, follow the instructions in the pressure cooker’s instruction manual.



4

Put the ingredients into Glass Pot

Put the drained soybeans into the sterilized Glass Pot while still hot, and mix well with the Natto.



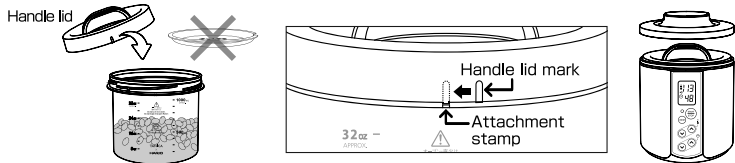
5

Insert Glass Pot into Main Body

Without putting Inner Lid on Glass Pot, tighten Handle Lid w/ holes with Glass Pot until they can no longer be turned. Place Glass Pot in Main Body and cover it with Main Lid.

※ Please use the included Handle Lid w/ holes.

※ If you are concerned about the smell, try ventilating the room well or covering Main Body with a thin gauze towel.



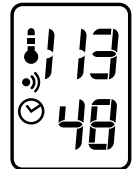
Enlarged view of marks on Handle Lid w/ holes and Glass Pot

6

Set the temperature/timer and start

Insert AC Adapter into an outlet and make sure Fermentation Light is off. Set the temperature and time to 45°C / 113°F, 24-48 hours, then press Start/Stop Button to begin fermentation.

※ For detailed setting instructions, please refer to “How to set the Temperature/Timer” on page 9.



7

Enjoy

Once it's done, store it in the refrigerator.

Allow it to rest in the refrigerator for 1 to 2 days to let the fermentation penetrate the Soybeans fully, enhancing the flavor.

Things to note when making Natto

Oxygen is vital when fermenting Natto, so use Handle Lid w/ holes. Do not use Inner Lid.

How to make Onsen Eggs (Soft Boiled Eggs)

1

Prepare the ingredients (eggs and hot water)

Take 4 extra large fresh eggs out of the refrigerator and prepare boiling water (about 600ml/21 oz).

※ Please be careful not to get burned preparing the boiling water.

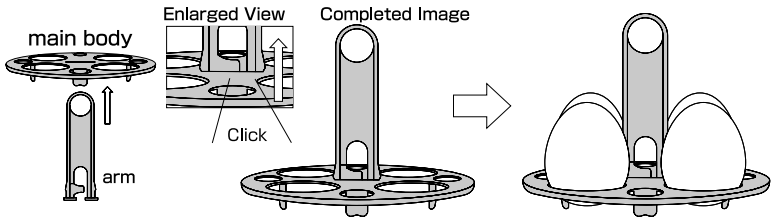
2

Place the eggs on Onsen Eggs Stand

Assemble the arm and the main body as shown in the completed diagram, and place four raw eggs on Onsen Eggs Stand.

※ If you are using two, place them diagonally from each other

※ Make sure to fit the arm firmly into the main body until you hear a click.



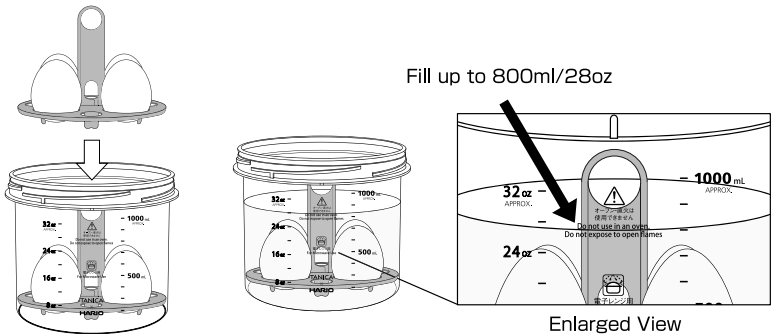
3

Place Onsen Eggs Stand in Glass Pot and pour in hot water

Place Onsen Eggs Stand into Glass Pot.

Pour boiled water up to the 800ml/28oz mark on Glass Pot.

※ Be careful not to get burned.

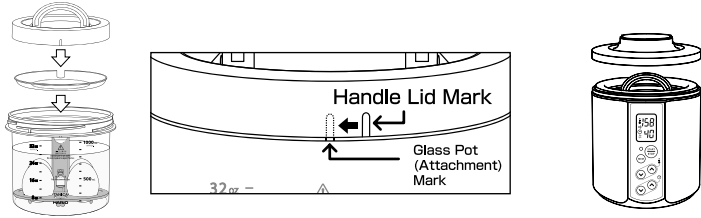


4

Insert into the Main Body

Place the second Lid of the Inner Pot into the Inner Glass Pot and tighten the top Lid of the Inner Pot without holes until it can no longer be turned. Place the Inner Glass Pot into the Main Body and cover it with the Lid of Main Body.

※ Glass Pot will be hot, so be sure to hold it by the handle of Handle Lid when placing it in.



5


Set the temperature/timer and start

Insert AC Adapter into an electrical outlet and make sure Fermentation Light is off.

Set the temperature and time, then press Start/Stop Button.

※ For detailed setting instructions, please refer to “How to set the Temperature/Timer” on page 9.

When using Glass Pot

Temperature setting 70°C / 158°F	
4 eggs 40 minutes	
3 eggs 30 minutes	
2 eggs 10 ~ 15minutes	

※ The firmness of the eggs will change depending on the time you set, so please adjust the time to your liking.

6

Cool with cold water

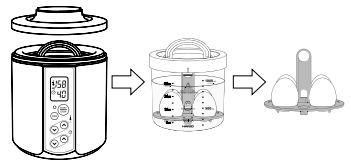
Remove Glass Pot from YOGURTiA, quickly remove the Onsen Eggs Stand, and chill the eggs with the stand in cold water for 5 minutes.

Once it's done, store it in the refrigerator.

The eggs should expire in approximately 2-3 days.

※ Please note that residual heat may cause the eggs to harden.

※ Glass Pot will be hot, so be sure to remove it by holding the handle of Handle Lid.



Care Instructions

Please make sure to clean the product as described below after each use.

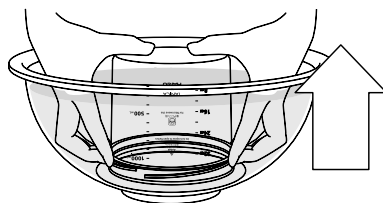
Main Body	Wipe off any stains with a tightly wrung cloth.
Main Lid	Wash thoroughly with dishwashing detergent. Do not pour boiling water on it.
Handle Lid Handle Lid w/ holes	Wash thoroughly with dishwashing detergent.
Inner Lid Yogurt Spoon	Wash thoroughly with dishwashing detergent. Disinfect before use. ※ Do not use anything other than dishwashing detergent. ※ Be careful not to get burned when disinfecting.
Glass Pot (Heat-Resistant)	Use a mild (neutral) detergent for cleaning. For heavy stains, dilute and use household bleach. Glass Pot (Heat-Resistant) is also dishwasher and dish dryer safe. ※ After bleaching, rinse thoroughly with water. ※ Do not place near the hot air outlet of a dishwasher as the plastic parts may become deformed.

- ※ Scrubbing with abrasive pads or cleansers may cause scratches.
- ※ Do not use a dishwasher or dish dryer for anything other than Glass Pot (Heat-Resistant), as other parts may be damaged.

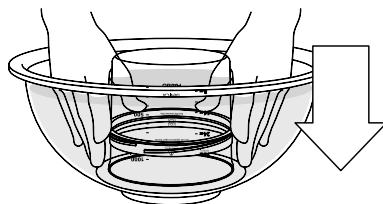
How to care for Glass Pot

Glass Pot Attachment can be removed.
If you notice any stains, remove it and wash it.

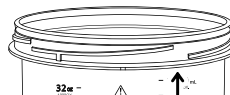
● How to remove Attachment from Glass Pot
Fill a bowl or other container with water, turn Glass Pot upside down, and remove Attachment by pulling it upwards.



● How to install Attachment to Glass Pot
submerge Glass Pot upside down in water and attach Attachment to Glass Pot. Press firmly until Attachment touches the edge of Glass Pot.



- ※ Please be careful of the vertical direction of the container.
- ※ To clean, use a soft sponge and a neutral detergent.
- ※ If attachment is removed when dry, the elastic parts (rubber parts) may become damaged, so always remove and attach Attachment when they are wet.
- ※ After installation, be sure to dry Glass Pot thoroughly before use.



Attachment

● When carrying

When removing Glass Pot from YOGURTIA, hold the handle on Handle Lid.
After removing Glass Pot, be sure to carry by holding the Glass Pot.

※ Carrying by the handle only may cause the Handle Lid to come off and Glass Pot fall off. If Glass Pot falls off, Glass Pot may break and cause injury.

Product : Heat-Resistant Glass Pot

Intended Use : Fermented Food Maker, Microwave

Country of origin : Made in Japan Material : Heatproof glass

Manufacturing process : Mold blowing The amount of harmful substance : N/A

Care Instructions : Dishwasher-safe, Microwave safe

Heat Resistance temperature difference :

Heatproof temperature difference 120°C /248°F

Cautions for Use

- When cooking, wipe off any condensation on the exterior. When adding water midway through cooking, avoid using cold water. Also, when the glass is hot, do not touch it with a wet cloth or place it on a wet surface.
- Do not dry boil.
- When washing, do not use abrasive scrubbers, metal scrubbers, or cleansers.
- Do not use for purposes other than its intended use.

Q&A

● Yogurt

Q Can I make Yogurt using store-bought Yogurt?

A Yes, you can. If you use commercially available Yogurt as a starter, use plain Yogurt that has a white appearance and does not contain fruit or jelly. If you use Yogurt that contains agar, gelatin, etc., the finished product may be runny. Also, there are types of Plain Yogurt that are difficult to solidify.

Q Can I make Yogurt using Soy milk instead of cow's milk?

A Yes, you can. Please use Soy milk with a Soy solid content of 6.5% or higher. Caspian Sea Yogurt may not solidify easily.

Q What is the shelf life of the finished Yogurt?

A The recommended shelf life is one week in the refrigerator. After opening the top Lid of the Inner Pot without holes, please consume the finished Yogurt as soon as possible. If you notice any strange smells or appearances, discard it without eating it.

● Homemade Amazake

Q The surface of the Homemade Amazake has changed color...

A The browning of Homemade Amazake is thought to be a phenomenon caused by the maillard reaction. The maillard reaction is when amino acids derived from soybeans, rice (wheat), etc. react with sugar to produce a brown pigment. This reaction is the main reason why rice miso has different colors and shades depending on the brand.
Also, if the Homemade Amazake or shio/Salt Koji turns gray, this is thought to be due to the influence of melanin. It is safe to eat, but if it has a strange smell or taste, it may have been contaminated with bacteria, so in that case do not eat it and throw it away.

Q The Homemade Amazake isn't sweet...

A If you add Rice Koji while Steamed rice is still hot, the enzymes will be not be activated and the Steamed rice may not become sweet. Add water first, and then add Rice Koji once the Steamed rice has cooled. The sweetness may increase if the fermentation time is extended. Also, the sweetness and flavor will vary depending on the type of Koji, so try using different types of Koji.

Q What is the shelf life of Homemade Amazake?

A It will keep for about a week in the fridge and up to three months in the freezer.

If you think there is a malfunction

1. The Yogurt doesn't turn out well.

Yogurt starter culture may be weak, or bacteria may have gotten mixed in during the process. This is not a malfunction of the device. Please check the temperature and timer settings, Yogurt starter culture and milk used.

For more information, please see "When the Yogurt doesn't turn out well" on page 12.

2. Fermentation Lamp is on, but the inside of Main Body is not warm to the touch.

If the set temperature is below 40°C /104°F , your body temperature is about 36°C /97°F , so it may not feel warm to the touch.

3. The temperature setting is low, but the inside of Main Body feels hot to the touch.

The heater will turn on until inside of Glass Pot reaches the set temperature, so the temperature inside Main Body may rise temporarily.

4. The temperature feels higher (lower) than the setting.

The temperature of Main Body is controlled within $\pm 3^{\circ}\text{C}$ /5.4°F of the set temperature when the room temperature is 20°C /68°F . If the temperature is set high, it may take some time to reach the set temperature. Main Body does not have a cooling function. Please refrain from using the unit in an environment where the temperature is higher than the set temperature or in places exposed to direct sunlight.

★ Simple temperature check method ★

Pour about 500ml/17oz of water into Glass Pot, set the temperature to 40°C /104°F , and set the timer for 8 hours.

Start the unit indoors (about 20°C/68°F ~ 30°C/86°F), and if the water temperature in the container reaches 38°C/100°F ~ 40°C /104°F after 8 hours, it is functioning properly.

5. I can't change the settings.

You cannot change the settings when the Fermentation Lamp is on. Press Start/Stop Button to turn off Fermentation lamp before making any changes.

6. No buzzer sound.

Press and hold Memory Button until Buzzer mark appears on Display screen.

7. The timer does not decrease when setting minutes.

If the timer does not decrease after 1 minute has passed, it may be set in hourly increments.

The correct display when setting minutes should have a "0:" below the clock mark. Please check the set time by referring to the diagram below.

30 minutes



30 hours



8. Fermentation Lamp and display will flash and a buzzer will sound.

This may be a malfunction. Please contact Gohan Japan Corp.

Warranty and after-sales service

1. Warranty Information – Please read and retain

In the event of a product malfunction, Gohan Japan Corp will provide repair services free of charge during the applicable warranty period, subject to the terms and conditions specified in the warranty card located on the back cover of this manual.

Customers are responsible for reviewing the warranty terms and retaining the warranty card in a secure location. The warranty shall be considered valid only if all required fields—including the date of purchase and the retailer's name—are fully and accurately completed. If this information is missing or incomplete, customers must contact the original retailer without delay to rectify the issue.

Please be advised that if, upon inspection, no product malfunction is identified, any requested repairs may be subject to service and handling fees.

2. Warranty period

The warranty period for the Main Body of the product is 1 year from the date of original retail purchase.

3. Return and exchange policy for the Inner Glass Pot

Due to the fragile nature of glassware, damage may occur during shipping. If the Inner Glass Pot arrives damaged, defective, or contaminated, you must notify the retailer from whom the product was purchased or Gohan Japan Corp within 7 days of delivery. Upon timely notification and verification, the product will be eligible for exchange or return at no cost to the customer.

If you wish to return the product for reasons unrelated to defect or damage (i.e., for personal convenience), you must contact Gohan Japan Corp within 7 days of delivery to request a return authorization. In such cases, the customer shall bear all associated costs, including round-trip shipping charges and any applicable bank transfer or processing fees.

Returns will not be accepted under the following conditions:

- The item was delivered more than eight (8) days prior to the return request.
- The product has been used by the customer.
- The product has been soiled, damaged, or altered by the customer.
- The product has undergone modification, repair, or processing by the customer.
- The customer has defaced, damaged, lost, or discarded the original packaging, instruction manual, accessories, or other included materials.

About repair services

1. In Case of Product Abnormality

If any abnormality or malfunction occurs during use, immediately stop using the product and unplug it from the electrical outlet.

Please contact Gohan Japan Corp promptly for assistance:

When contacting us, please provide the model name of the fermenter and the date of purchase to facilitate prompt support.

2. Warranty Coverage and Usage Limitations

If the product malfunctions while being used outside of the United States, for commercial purposes, or for any use other than household/domestic use, repair fees will apply even if the product is within the warranty period.

3. If Repair Requests Cannot Be Made Through the Dealer

If you are unable to request repairs from the retailer where the product was purchased (for example, if the product was received as a gift), please contact Gohan Japan Corp directly for assistance.

4. Repairs After the Warranty Period

For repairs requested after the expiration of the warranty period, please contact Gohan Japan Corp.

If the product's functionality can be restored, we will perform the repairs upon your request for a fee.

5. Shipping Fees

Customers are responsible for all shipping costs incurred when sending the product to the manufacturer for repairs.

Contact Us

Gohan Japan Corp is the official U.S. agency of TANICA ELECTRIC CO., LTD. Established in California, Gohan Japan Corp is responsible for importing TANICA products from Japan, and for promoting, selling, and supporting TANICA products (including the YOGURTIA and Inner Glass Pot) within the United States.

<https://tanica-usa.com/agency/>
Email: support@gohan-japan.com

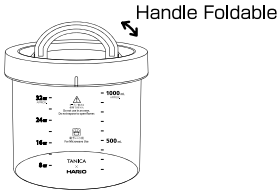


Sold separately

This is a list of accessories compatible with TANICA YOGURTIa.
These accessories are available for purchase at the following website:

Additional options

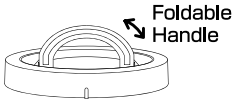
- Glass Pot



Replacement Accessories

We recommend replacing accessories on a regular basis.

- Handle Lid (PP resin)



- Handle Lid w/ holes (PP resin)



- Inner Lid (PP resin)



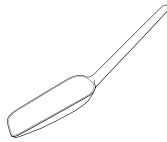
- Glass Pot (Heat-Resistant)



- Main Lid (ABS resin)



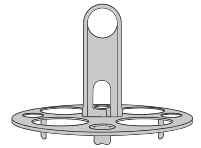
- Yogurt spoon (PP resin)



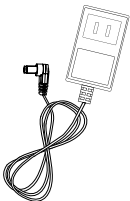
- Glass Pot Attachment (Elastic resin/PP resin)



- Onsen Eggs Stand (PP resin)



- AC Adapter



- Recipe Book



Fermentation supplies

TANICA ELECTRIC Co., Ltd original Yogurt Starter and Amazake Enzymes are available. For more information, please visit the following website or contact us at the email below:

● TANICA Yogurt Starter



A Yogurt starter containing four types of lactic acid bacteria. It is highly praised for its very mild acidity and smooth, creamy texture.

● Amazake Enzymes



An enzyme extracted from Koji mold, specially designed for making Amazake. Simply mix cooked rice with water and set it in the fermenter to easily make non-alcoholic Amazake.

● Dried Rice Koji



This is dried granular Rice Koji. It has high enzyme activity and is ideal for making Fermented Foods such as Miso and Amazake.

Purchase here

<https://tanica-usa.com/function/#goods>
Email: support@gohan-japan.com



Specifications

● YOGURTiA

External Dimensions	Height: Approximately 7.4 in Outside Diameter: Approximately 6.3 in
Weight	About 760g/26.8oz
Temperature Control Precision	$\pm 3^{\circ}\text{C} / 5.4^{\circ}\text{F}$ (room temperature $20^{\circ}\text{C} / 68^{\circ}\text{F}$ time)
Operating temperature	$5^{\circ}\text{C} / 41^{\circ}\text{F}$ $-35^{\circ}\text{C} / 95^{\circ}\text{F}$

● AC Adapter

Input	AC100-240V 50/60Hz
Output	DC24V 1.5A
Cord length	About 59in

● Inner Glass Pot

Capacity	About 1100ml/38.7oz
Size	Height : Approx. About 6.1in (When the handle is raised) About 4.9in (When the handle is stored) Diameter: Approx. 5.5in
Weight	About 320g/11.2oz
Heat Resistance Temperature	$105^{\circ}\text{C} / 221^{\circ}\text{F}$ (Resin Part)
Heat resistance temperature difference	$120^{\circ}\text{C} / 248^{\circ}\text{F}$ (Glass Part)

※ YOGURTiA is a warming device that maintains the liquid in the container at a set temperature between 25°C (77°F) and 70°C (158°F).

We do not guarantee the quality, safety, or health benefits of Yogurt, Amazake, or other products you make using this device.

Please take care to maintain proper hygiene and prevent bacterial contamination.

※ YOGURTiA does not have a cooling function. Do not use it in environments where the temperature exceeds the set temperature or in direct sunlight.

※ Temperature control accuracy may vary slightly depending on the room temperature.

※ YOGURTiA's timer may have a margin of error of approximately 1%.

※ Due to the nature of glass, slight dimensional variations may occur.

Warranty YOGURTiA Model YS-02GW-U

To receive warranty service, you must provide proof of purchase dated within one year from the purchase date.

Acceptable proof includes documentation that clearly shows the place of purchase, date of purchase, product number, product name, and price (e.g., receipt, screenshot of an online order such as from Amazon, or a purchase confirmation email).

Please be sure to store this information in a safe place.