

YOGURTIA-S

YS-01

USER'S MANUAL



- Thank you for purchasing TANICA' s "YOGURTIA-S".
- To use "YOGURTIA-S" properly, please read this user' s manual completely before using your "YOGURTIA-S" for the first time, and keep this manual at hand for easy reference.
- This warranty is only valid for use in Japan.

Before using for the first time

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Safety precautions












To use "YOGURTiA-S" safely and properly, please read this "Safety precautions" before using your "YOGURTiA-S" to understand them deeply. Once you read them, please keep this manual at hand for easy reference. Since the following precautions include very important information about safety, it is very important that you follow them. Signs and meanings go as follow.



Alert This sign shows that death or serious injury may result from wrong handling.




Caution This sign shows that serious injury or breakage may result from wrong handling.


 Alert	
Main body	
 <p>Do not repair or remodel any items of "YOGURTiA-S" if you are not a repair engineer. It may result in injury caused by ignition or abnormal action.</p>	 <p>Do not use "YOGURTiA-S" in humid place or put it in the water. It may result in short/electric shock.</p>
Power cord	
 <p>To avoid ignition or electric shock, do not use "YOGURTiA-S" when connection between the insertion plug and the socket is loose. Do not use the cord in the bundled state. It may result in electric shock/short/ignition.</p>	 <p>Do not damage, alter, bend forcedly, drag, twist, put something heavy thereon, insert into something. It may result in electric shock/fire caused by breakage of the cord.</p>
 <p>Unplug the plug from the socket when "YOGURTiA-S" is not in use. It may result in injury, burn, or electric shock/electric leakage fire caused by insulation aging.</p>	 <p>Do not pull the plug to unplug. It may result in electric shock/fire caused by breakage of the cord.</p>
In use	
 <p>Do not touch "YOGURTiA-S" with wet hands. It may result in short/electric shock.</p>	 <p>Do not use "YOGURTiA-S" when any infants are around. It may result in burn/electric shock/injury.</p>
 <p>Use the socket rated at 100V50/60 Hz. Also, do not use "YOGURTiA-S" outside Japan. "YOGURTiA-S" is designed for domestic use only.</p>	 <p>Beware of safety and hygiene management of food and equipment. Fresh food within the expiration date should be used. Use fully sanitized equipment.</p>

Please follow all of the following guidelines













Example of graphic symbols



⊘ shows the action which is prohibited (must not do). The details of prohibition actions are described with pictures or texts around ⊘. Left picture tells "Disassembling is prohibited."



● shows the action which is forced (must do). The details of forced actions are described with pictures or texts around ●. Left picture tells "unplug the insertion plug from the socket."

 Caution	
In use	
 <p>Always use the container. Do not use it in the empty state.</p>	 <p>Do not put foods that are not recommended into the container. Foods may go bad.</p>
 <p>Use "YOGURTiA-S" indoors. Also, do not place it at a place where exposed to direct sunlight, or heat, on the hot carpet or the like, or near heat source such as a gas stove/microwave and the like.</p>	 <p>Do not put foods which produce corrosive gases such as a garlic into the container. It may result in corrosion of the inner part of the main body.</p>
 <p>Use "YOGURTiA-S" in the environment of 5 °C to 35 °C. (Since "YOGURTiA-S" has no cooling function, be careful when using it in a room temperature environment above the fermentation temperature.) It may not ferment properly.</p>	
Main body	
 <p>Do not touch inside of the main body when in use. It may result in burn.</p>	 <p>Do not drop the main body or give a shock thereto.</p>
 <p>Do not use cleanser, thinner, benzin, or the like for cleaning. It may result in deformation/discoloration in the main body and/or container.</p>	 <p>Do not use automated dish washer or dish drier. It may result in deformation/brakeage/discoloration in the main body and/or container.</p>
 <p>Do not put the main body in the microwave, refrigerator, or the like.</p>	 <p>Do not use "YOGURTiA-S" for non-cooking purpose.</p>

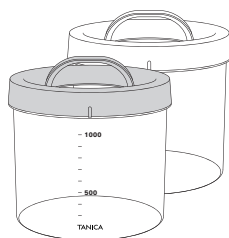
Confirm contents

"YOGURTI-A-S" includes the following items. Contact the dealer promptly if any of the following items is missing.

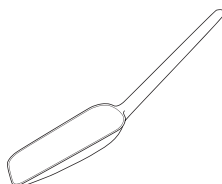
● Main body of "YOGURTI-A-S" 1



● Container set (including a container, an inner lid, and a lid with handle) 2



● Yogurt spoon 1



● User's manual (with the warranty certificate) 1



● Receipt book 1



Information on TANICA's official online shop, SUBARUYA

SUBARUYA sells yogurt starters, toppings, as well as accessories dedicated to "YOGURTI-A-S". Also, recipes for fermented food made by using the TANICA's fermentors, and fermented food contents are being updated.

■ Check at the SUBARUYA site!! ■

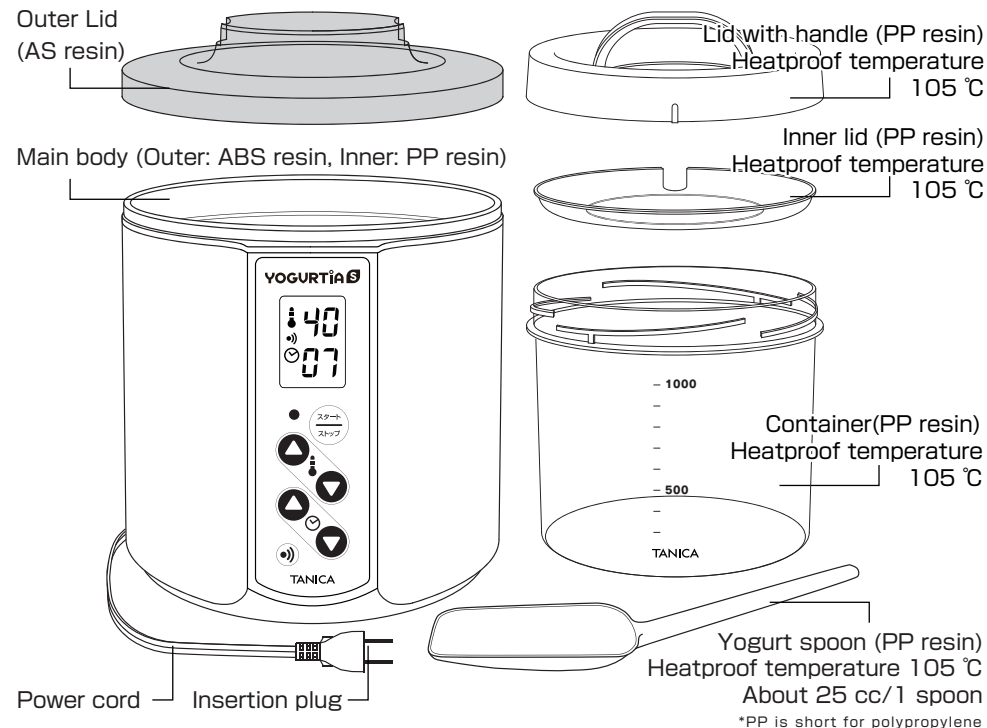
- Sales of accessories/consumables
- Sales of Yogurt starters/toppings
- Sales of other variety products
- Download catalogs/recipes
- Launch campaigns
- Update useful information on fermented food, and so on

TANICA's official online shop, SUBARUYA <http://www.subaruya.com>

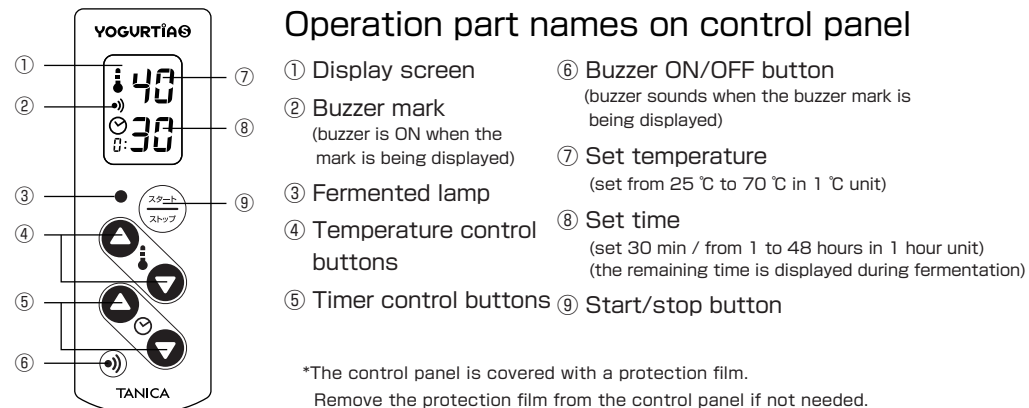
Free Call **0120-849-610** OPEN 9:00am-5:00pm (Mon-Fri. Closed on National Holidays)



Part names



Operation part names on control panel



*The control panel is covered with a protection film.

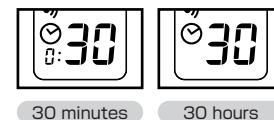
Remove the protection film from the control panel if not needed.

*Enter "stand-by" mode by doing a long press of the start/stop button.

*Remaining time will be displayed by a minute unit after it is less than an hour.

*The LED lamp is flashed if "YOGURTI-A-S" is left after fermentation has been terminated, and buzzer sounds every 10 minutes if the buzzer button is ON.

Stop the buzzer sound by pressing any buttons.



MAKING YOGURT

1

Sanitization

After well washing of the container, inner lid and yogurt spoon with dish detergent, sanitize as follows:

*Beware of hot water and steam burns.

No need to wipe these items off after sanitization.

Sanitization by microwave

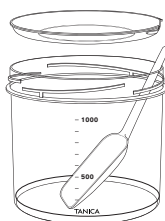
Pour water (1-2 mm, the degree to which the bottom of the inner container is hidden) into the container, place the yogurt spoon therein and the inner lid thereon, and then heat the container in the microwave (about 500-600 W for 1.5 minutes).

*Adjust the heating time depends on the kinds of microwave.

*Do not use oven.

*Do not put the container in microwave in the state that the container is closed with the lid.

*Use the provided yogurt spoon.



Sanitization with boiling water

Soak the container, inner lid and yogurt spoon in boiling water or pour boiling water evenly thereon.

*Do not boil to sanitize.

*Do not sanitize the outer lid by heat for avoiding deformation.

2

Preparation of ingredient (Starter/Milk)

Use fresh yogurt as starter. Use unopened fresh milk.

Starter types (examples):

● Plain yogurt

Use commercially-available yogurt or powdery starters for plain yogurt.

*Almost all of white-colored yogurt can be used as starter, but not yogurt with fruit.

● Caspian Sea yogurt

Use commercially-available powdery starters for Caspian Sea yogurt.

● Kefir

Use commercially-available powdery starters for Kefir.

*Some of commercially-available yogurt can not be used as starter.

Especially, commercially-available Caspian Sea yogurt may not congeal well.

Milk type

Milk	○	Congee well. Use milk which described "milk" in its product category.
Skimmed milk	○	Congee well by using 10:1 ratio of milk to skimmed milk. *Only skimmed milk can also be used.
Processed milk Low fat milk Fat free milk Homogenized milk	△	Weak coagulation or separation may occur.
Pasteurized milk	△	No coagulation may occur. Boil the milk and let it cool less than 30 °C.
Non-homogenized milk	△	Weak coagulation or separation may occur.
Milk beverage	×	Not coagulation.
Plain soy-milk	○	Congee well. 6.5 % or more of soybean solid content is required.
Processed soy-milk	△	Weak coagulation or separation may occur.
Soy beverage	×	Not coagulation.

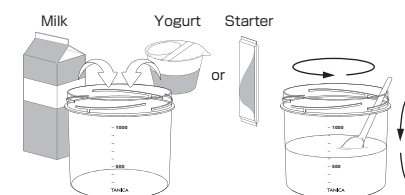
3

Put ingredients into container

Put milk (100-200 ml) and yogurt (starter) in the container at a ratio of 10:1, and stir well to mix. Put rest of the milk, and stir without whipping the mixture.

*Lumpy yogurt may be turned out if the starter is not well mixed.

*Removing bubbles made when mixed helps to achieve ideal appearance of yogurt.



Example amount of milk and starter (when starter is yogurt)

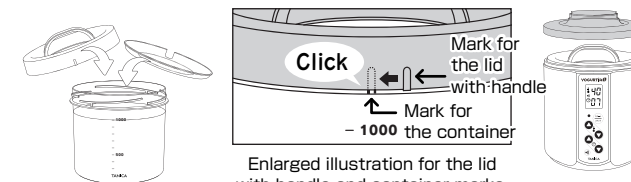
Milk 500 ml	Starter 50 g
Milk 900 ml	Starter 90 g
Milk 1000 ml	Starter 100 g

*Powdery starter should be prepared according to its instruction manual.

4

Set container in main body

After closing the container with the inner lid, the lid with handle is used to close the container completely. Set the container in the main body, and then cover it with the outer lid.





Enlarged illustration for the lid with handle and container marks.

Making yogurt


5 Set temperature/timer

Insert the insertion plug in a socket, and make sure the fermented lamp is OFF.
(When the fermented lamp is ON, push the start/stop button to turn it OFF before start setting.)

● Setting temperature:

Set the temperature by using the temperature control buttons.  

Push  to increase the temperature by 1 °C




Push  to decrease the temperature by 1 °C.


Temperature control range is 25°C to 70°C.


Examples of set temperature for yogurt

Plain yogurt (with commercially-available yogurt as starter)	40°C
Caspian Sea yogurt	27°C
Kefir	25°C

● Setting timer:

Set the timer by using the timer control buttons.   

Push  to increase the time by 1 hour.

Push  to decrease the time by 1 hour.

Timer control range is 30 minutes, and 1 hour to 48 hours. The timer can be set hourly.

*When the remaining time becomes less than 1 hour, the timer starts displaying it in minute.

Examples of setting time (when milk : commercially-available starter = 10 : 1)

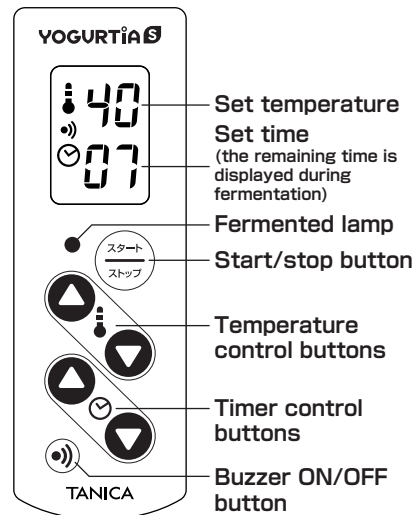
Milk (1000ml) + Starter (100g)	7hours
Milk (900 ml) + Starter (90g)	7hours
Milk (500 ml) + Starter (50g)	5hours

*When using powdery starter, follow its instruction manual attached.

*Set temperature and the time set in the timer is recorded even the power is turned OFF.

*Setting cannot be changed while the fermented lamp is ON.

When the lamp is ON, push the start/stop button to turn it OFF first, and then start setting.



6 Start

Push the start/stop button.

The fermented lamp is then turned ON, and then the remaining time is displayed on screen.

(When the remaining time becomes less than 1 hour, the timer starts displaying it in minute.)

The lamp is turned OFF when the timer runs down to zero, and the buzzer sounds to notify it.

(The timer displays "0:00". If "YOGURTI-A-S" is left as it is even after the buzzer sounds, the LED blinks and informs it with the buzzer sound every 10 minutes. Push any buttons to stop the buzzer sound)

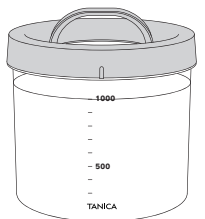
*Pushing the start/stop button again to stop (the fermented lamp is turned OFF).

*If you wish to change the temperate and/or time, push the start/stop button to stop fermentation and then change the settings.

7 Cool in refrigerator

Yogurt is ready if the yogurt in the container is congealed.

Take the container out from the main body, and cool it in the refrigerator (about 5 °C) for about 2 hours (yogurt will be turned into a little congealed state). It then will be ready to eat.



*Extend the fermentation time by about 1-2 hours, if the coagulation is weak.

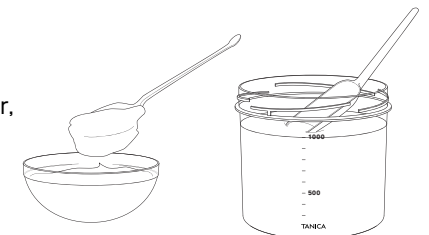
*Do not put the container in the freezer. It may cause breakage thereof.

*Do not stir or mix the mixture during the fermentation period. It may interfere with the coagulation reaction.

8 Ready to eat

Cool yogurt, and enjoy it.

Keep the finished yogurt in the refrigerator, and eat it within a week.



TIP!

Making yogurt is like making home-made pickled vegetables. You need to adjust the fermentation time period depends on your preference after choosing a starter and milk. A long fermentation time is suitable for person who likes sour and firmer yogurt. On the other hand, a short fermentation time is suitable for person who likes to drink it as yogurt beverage.

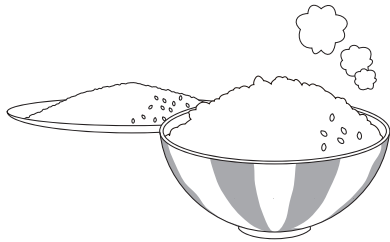
Making amazake (sweet sake)

1 Sanitation

*Refer to 'MAKING YOGURT' on page 6.

2 Preparation of ingredient (Rice/Koji (malted rice))

Prepare freshly cooked rice, koji (dried koji), and water.
Loosen koji to be granulated.



Example amount of rice and koji (dried koji)

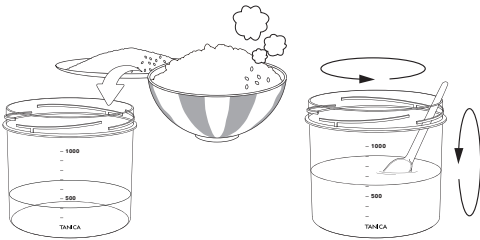
Freshly cooked rice	320g
Koji (dried koji)	200g
Water	400ml

*Cooking 150g of rice (about 1 go (=0.18 L)) becomes 320g of cooked rice (about a cup of a bowl).

3 Put ingredients into container

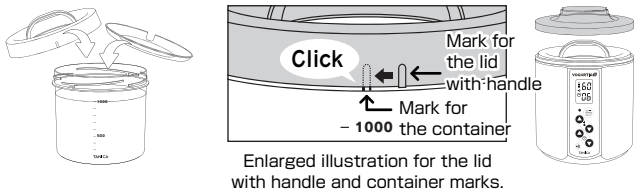
Put ingredients into the container in order of water, cooked rice and koji, and then mix them well.

*Since koji starter is weak against heat, put koji into the mixture of cooked rice and water after the temperature of the mixture is fallen.



4 Set container in main body

After closing the container with the inner lid, the lid with handle is used to close the container completely. Set the container in the main body, and then cover it with the outer lid.



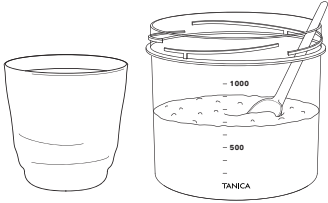
5 Set temperature and timer to start

Insert the insertion plug in a socket, and make sure the fermented lump is OFF. Set the temperature at 60°C and the timer for 6 hours, and push the start/stop button to start fermentation.
(see "MAKING YOGURT" on page 8 for more details of setting)

6 Ready to eat

Amazake is ready if it tastes sweet after fermentation. Keep the finished amazake in the refrigerator.

*Enjoy it by diluting with hot water, or mixing with squeezed ginger.



TIP!

It tastes delicious by chilling it with ice cubes, mixing with milk or shouchu (Japanese white distilled liquor), or pouring on yogurt as a topping.
You can also make it with festive red rice, millet rice, or the like. Try to make it with various kinds of rice, and enjoy your original amazake.

EX Making amazake with raw koji

You can make amazake with raw koji as well. The process to make it is the same as with dried koji expect the water amount.

Example amount of rice and koji (raw koji)

Freshly cooked rice	320g
Koji (raw koji)	200g
Water	300ml

EX Making amazake without rice (only with koji)

Make a mixture of water and koji and ferment it at 60 °C for 4 hours. Extend the fermentation time by 1 hour, if koji is not cooked through (hard core at the center of the grain remains.)

Example amount of koji (dried koji)

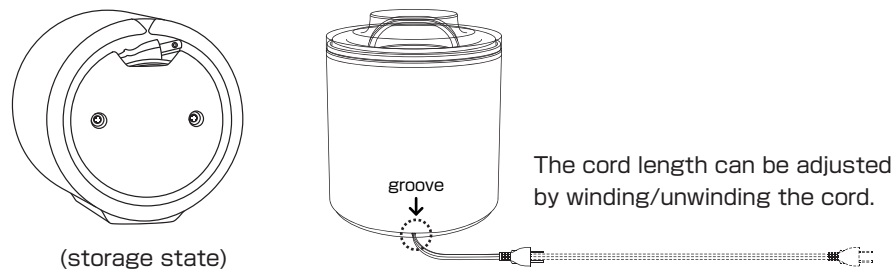
Koji (dried koji)	200g
Water	400ml

Storage / Compatibility

Storage

Roll and store the power cord of “YOGURTiA-S” in the storage space when not in use.

- * The cord can be wound in either direction.
- * Do not pull or twist the cord.
- * Put out the cord from the groove of the main body when in use.



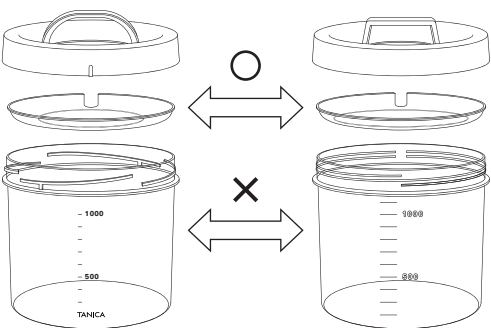
Compatibility of accessories

The container set for “YOGURTiA-S” can also be used for “YOGURTiA” and “KAMOSICO”.

The lid with handle and the container for “YOGURTiA-S” can not be used with the lid and container for other product as a pair.

*The size of the container is the same.

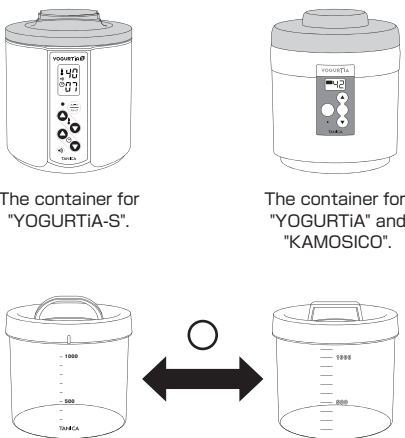
Between “YOGURTiA-S” and YOGURTiA-S”/“KAMOSICO”, the containers and the lids with handle can not be exchanged.



The container for “YOGURTiA-S”.

The container for “YOGURTiA” and “KAMOSICO”.

The container sets can be shared.



The container for “YOGURTiA-S”.

The container for “YOGURTiA” and “KAMOSICO”.

Maintenance

Clean the items for each use as follows:

Main body	Wipe off any stain with a firmly squeezed cloth.
Outer lid	Wash thoroughly with kitchen detergent. Do not put in hot water.
Lid with handle	Wash thoroughly with kitchen detergent.
Inner lid container yogurt spoon	Wash thoroughly with kitchen detergent. Sanitize before use. * Do not use other than kitchen detergent. * Be careful not to burn yourself when sanitizing.

*Rubbing with scrubbing or polishing powder could make a scratch on accessories.

*Do not use dishwasher since accessories can be damaged due to hot water, or the like.

*If concerning about smell of the container, recommend to purchase placement (see page 19).

Refreshing container

The container generally has no limit of service life, however, using the container for a long time may result in small scratches and smells.

Accessories are recommended to be regularly refreshed or replaced.

Bleach for tableware	○	Soak accessories in bleach for tableware for 2-3 hours
Baking soda	○	Put accessories in slightly warm water with baking soda of 2-3 tea spoons for 2-3 hours
Ethanol for sanitization	△	Wipe entire container with ethanol for sanitization

*Since soy source koji has strong smell, the smell remained in accessories may not be completely eliminated by refreshing.

*Making natto

Preparing a container exclusively for natto is recommended since bacillus natto is strong bacteria, and natto itself has unique smell.

*Replacing container

Container is recommended to be replaced when scratches, dirt, or smell is noticed. The recommend replacement period is one year.

Resulted in unexpected outcome

If your yogurt came out as unexpected, or looked strange, then do not eat.
Next time you make, make sure you follow the following check list:

1. When yogurt does not congeal well.

- ☐ Temperature and timer are set properly?
Temperature and time required for fermentation are different depending on the type of the yogurt you make (see page 8).
- ☐ Using milk? Milk-based drinks are not appropriate.
Check the type of the milk (see page 7).
- ☐ Using pasteurized milk?
When using pasteurized milk, boil milk once then cool it to less than 30 degrees.
Adding a starter while milk is still hot will kill the starter (see page 7).
- ☐ Using fresh milk?
- ☐ Using a fresh starter?
If the starter is not fresh, yogurt does not come out well.
(If you want to use the yogurt you made previously as a starter for your next batch, use the yogurt made within 2-3 days).
- ☐ The starter you use contains no agar, gelatin, fruits, vegetables, or the like?
Using yogurt containing agar, gelatin, or the like, as a starter may cause runny yogurt.
- ☐ Some of commercially available yogurt is difficult to congeal.
Many of "Caspian Sea Yogurt" is especially difficult to congeal.
- ☐ Sanitization of the container as well as the yogurt spoon has been done according to the instructions?
- ☐ Stirring or shaking yogurt during fermentation?
- ☐ The temperature of the milk was less than 30 degrees, when using warm milk?
Using the milk with temperature of more than 30 degrees may kill the starter.

2. When yogurt is too runny.

- ☐ Some whey (liquid) is released when the fermentation time is long.
Try to shorten the fermentation time.
Whey contains abundant nutrition of yogurt, so it can be mixed into the yogurt and eaten.

3. Strong acidity / weak acidity

- ☐ Acidity depends on the fermentation time. The longer the fermentation time, the higher the degree of acidity.
Acidity and flavor depend on the starter being used.

4. Unevenness in finish

- ☐ Unevenness in finish may be occurred when the starter is not well mixed.
Powdery starter should be mixed well so as to melt the powder completely.
Yogurt starter should be mixed while crushing the yogurt.

5. Strange smell / strange color

- ☐ Contamination with germs may be occurred. Do not eat and dispose it.
Do not use such yogurt as a starter for your next batch.
- ☐ The surface of the yogurt may turn to pink depending on the brand of the soy milk being used; however, the yogurt can be eaten without any problem since it is caused by one of ingredients contained in the soy milk.
(If it smells bad, or the inside is discolored, then do not eat and dispose the entire yogurt. There is a possibility that bacteria are breeding.)

The tip to keep making yogurt for a long time is not to be mixed with bacteria.
Make yogurt immediately after sanitization with fresh milk and a fresh starter.

Troubleshooting

1. When yogurt dose not congeal

It is not malfunction of "YOGURTiA-S". Your yogurt starter may be weak or contaminated with bacteria in a process.

Check the set temperature and timer. Also, check the starter as well as milk being used.

See "Resulted in unexpected outcome" on page 14 for more details.

2. Fermented lamp is turned on, but inside of main body is not warm

If the temperature set is less than 40 °C, you may not feel warm.

3. Inside of main body is hot even when set temperature is low

The heater works till the temperature of the container reaches the set temperature so that the temperature of the inside of the main body may rise temporarily.

4. Temperature seems higher (lower) than what it should be

The temperature controller of the "YOGURTiA-S" controls the object reaches the set temperature ± 3 °C in a case the room temperature is 20 °C.

If the set temperature is high, it may take some time to reach the temperature.

"YOGURTiA-S" has no cooling function. Do not use the "YOGURTiA-S" in a room where the room temperature is higher than the set temperature, or a place exposed to direct sunlight. properly if the water temperature in the container remains at about the fairly good bath temperature after 8 hours.

★ Simple temperature checking method ★

Pour water (about 500ml) into the container, and then set the temperature to 40 °C and the timer to 8 hours.

Start the process at the room temperature of about 20 to 30 °C. It is functioning properly if the water

temperature in the container remains at about the fairly good bath temperature after 8 hours.

5. Setting is not able to change

The setting can not be changed while the fermented lamp is ON.

Change the setting after pressing the start/stop button to turn OFF the fermented lamp.

6. No buzzer sound

Display the buzzer mark on the display by pressing the buzzer ON/OFF button.

Warranty and post-sales service

1. Request for verification of the warranty certificate contents and storage of the warranty

"YOGURTiA-S" with failure will be repaired for free during the warranty period according to the warranty certificate contents.

Verify the warranty certificate contents, and keep the warranty certificate. Make sure that the details such as "the date of purchase", "the name of the dealer", and the like are all written (or stamped) on the warranty certificate, otherwise the warranty is invalid.

Note that you will be asked to pay for inspection if no troubled part is found.

2. Warranty period

The warranty period for "YOGURTiA-S" is one year from the date of purchase.

3. Request a repair

According to the warranty certificate contents, the dealer that you purchased "YOGURTiA-S" from will take care of the repair. See the warranty certificate for more other details.

Repair service

1. When abnormality occurs during operation

Stop using "YOGURTiA-S" immediately, unplug the insertion plug from the socket, and contact the dealer or TANICA with the detail of the "YOGURTiA-S" you purchased. TANICA's contact address is noted in the last part of this text.

2. Storage period of repair parts

TANICA stores repair parts for "YOGURTiA-S" for five years after the production is over.

Contact the dealer or TANICA for more details.

3. Scope of warranty by usage

"YOGURTiA-S" is manufactured for general households only. Repair expenses will be compensated even during the warranty period if "YOGURTiA-S" has been used for commercial purpose or in overseas.

4. When repair cannot be asked to the dealer

Contact TANICA with the detail of the "YOGURTiA-S" you purchased.

5. Repair after warranty period

Contact the dealer or TANICA about the problem even if the warranty period is over.

In a case that using can be continued by repair, "YOGURTiA-S" will be repaired for a fee upon request.

6. Shipping fee

The shipping fee in the case of repair request is your share.

Specifications

Rated power	AC100V 50/60Hz	Weight	760g
Rated power consumption	30W	Cord length	1.8m
Container capacity	1200ml	Warranty environmental temperature	5°C~35°C
Outside dimension	Height 188 mm Outer diameter 160mm	Temperature control accuracy	± 3 °C

*"YOGURTiA-S" is a warmer for keeping the liquid in the container to the set temperature between 25 °C and 70 °C. "YOGURTiA-S" guarantees neither the quality of what you made (yogurt, amazake, and the like) nor health effects. Quality control such as contamination of germs should be carefully handled by you.

*The fermented lamp is blinked and the buzzer sounds when an error is occurred.

* "YOGURTiA-S" has no cooling system. Do not use "YOGURTiA-S" in the place having the room temperature above the set temperature or in the place exposed to direct sunlight.

*The container set for "YOGURTiA-S" can also be used for "YOGURTiA" and "KAMOSICO".

*The lid with handle and the container for "YOGURTiA-S" can not be used with the lid and container for other product as a pair (see page 12).

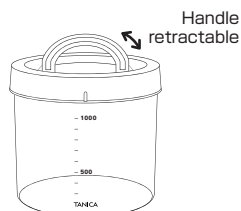
Optional items

Followings are optional items which can be used with "YOGURTiA-S", and can be purchased from the dealers or TANICA's official online shop SUBARUYA.

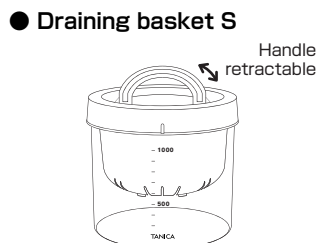
Additional options

We offer useful additional options that are sold separately.

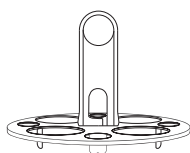
- Container with handle
- Draining basket S
- Hot spring egg stand



A container set including a container, an inner lid, and a lid with handle (can be housed in a folded state) which makes placing the container in the refrigerator easy.



A container set (inclusion is the same as above) with a draining basket with which draining yogurt can be easily made.



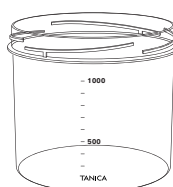
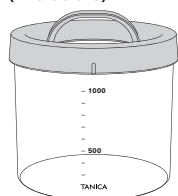
A stand with which four onsen-eggs (soft-boiled eggs) can be made at once.

Replacement accessories

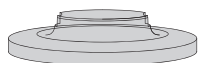
Accessories are recommended to be regularly replaced. See page 13 for more details.

- Container set
- Lid with handle
- Inner lid
- Container

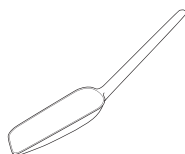
(a container, a lid with handle, an inner lid) (five colors)



- Outer lid
- (four colors)



- Yogurt spoon



- Recipe book



- User's manual



*The container set for "YOGURTiA-S" can also be used for "YOGURTiA" and "KAMOSICO".

*The lid with handle and the container for "YOGURTiA-S" can not be used with the lid and container for other product as a pair (see page 12).

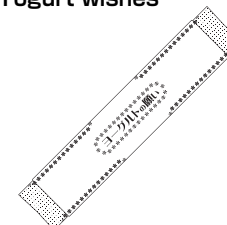
Powdery starters

Followings are powdery starters TANICA recommends. Periodic purchasing is available for TANICA original ABC starter. See TANICA's official online shop, SUBARUYA.

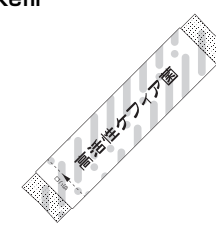
- ABCT starter
- Yogurt wishes
- Kefir



TANICA original starter containing 4 kinds of actic acid bacterias



Lactococcus cremoris starter which can make Caspian Sea Yogurt



Powdery starter of Kefir which is available only by homemade in Japan

Information on TANICA's official online shop, SUBARUYA

SUBARUYA sells yogurt starters, toppings, as well as accessories dedicated to "YOGURTiA-S". Also, recipes for fermented food made by using the TANICA's fermentors, and fermented food contents are being updated.

Check at the SUBARUYA site!!

- Sales of accessories/consumables
- Sales of Yogurt starters/toppings
- Sales of other variety products
- Download catalogs/recipes
- Launch campaigns
- Update useful information on fermented food, and so on

TANICA's official online shop, SUBARUYA <http://www.subaruya.com>

Free Call 0120-849-610 OPEN 9:00am-5:00pm (Mon-Fri. Closed on National Holidays)



YOGURTiA-S (YS-01) warranty certificate

★Customer	Address 〒 —	
	Name	
	Phone number ()	—
★Dealer	Address 〒 —	
	Shop name	Shop seal
	Phone number ()	—
★Purchase date: yyymmdd		
Valid for one year from the date on the left		

★This warranty will be invalid without the shop seal, therefore, please get all of the above fields in the certificate filled and the shop seal sealed when you purchase "YOGURTiA-S".
Other than this warranty certificate, any documents the purchase history to be clarified (such as a receipt) may also be acceptable.
Contact the dealer if there are any problems.

This warranty certificate promises to repair "YOGURTiA-S" for free according to the warranty certificate contents.

1. "YOGURTiA-S" with failure will be repaired for free during the warranty period provided that it has been used under normal operating conditions written in User's manual and in the label placed on the main body. In such a case, contact the dealer and bring/ship both "YOGURTiA-S" and this warranty certificate to the shop.
2. This warranty excludes any cases other than malfunctions of the main body of "YOGURTiA-S" (e.g. damages caused by accessories are not covered).
3. Contact the dealer or TANICA for more information on repair and after-sales service during the warranty period.
4. Repair expenses will not be compensated even during the warranty period in following cases:
 - 1) any malfunction or damage due to mishandling of the products, inappropriate repair, or modification by other than those authorized by TANICA
 - 2) any malfunction or damage while being shipped, or due to fall after purchase of the product
 - 3) any malfunction and damage caused by natural disasters including fire, salt, gas, earthquake, wind, flood, abnormal voltage, and the like
 - 4) no presentation of the warranty certificate
 - 5) no customer's name, purchase date, shop's name in warranty certificate, or overwritten on the original
 - 6) any malfunction and damage due to use for other than general households such as commercial purposes
5. This warranty is only valid for use in Japan.
6. Please do not lose this warranty certificate. It will not be reissued.

*This warranty certificate promises free repairs of faulty products under the terms and conditions stipulated herein, however, the legal rights of the owner of "YOGURTiA-S" will not be limited by the warranty certificate. See User's manual for more about repairs after the warranty period, the storage period of repair parts, and the like. Contact the dealer if there are any problems.

Made in JAPAN 180801

Purchase of starters and accessories/Inquiries about products/Request for repair

TANICA ELECTRIC CO., LTD. 5-5 Ueno-cho, Tajimi-shi, Gifu Japan 505-0027 FAX: 0572-22-7999

TANICA's official online shop, SUBARUYA <http://www.subaruya.com>

Free Call **0120-849-610** OPEN 9:00am-5:00pm
(Mon-Fri. Closed on National Holidays)

