

Wine Making Function: Press Function button to switch, enter the wine making function, the wine indicator light is on, the digital display shows the default number of days 2 days, the same time button can be used to adjust the number of wine making days, press the temperature button to adjust the temperature continuously, the wine temperature is more suitable at 25 °C, the default is 25 °C. Stuffed sweet rice wine can be 2-3 days, the wine can be set for 10-20 days, and the time can be adjusted to 2-3-6-8-10-12 -15-17-20 days. For details of the wine making, please refer to the brewing method described below. If the temperature is higher than 30 °C, the brewing failure will be less than 20 °C. When the ambient temperature is higher than 30 °C, it is hands necessary to brew in the air-conditioned room and set the temperature below 30 °C. The brewing process must pay attention to the container, tools, to be cleaned, to ensure that "no water and no oil." Under this function, the multi-function machine has the highest temperature, the longest time of 20 days, can work all day, can warm milk and hot milk at any time, no need to restart the machine every time, convenient to use.

Yogurt making:

1. Sterilization of the inner tank, yogurt cup, etc.
2. Put fresh milk in the inner tank or cup and add 10-12% white sugar.
3. Sterilize the milk, the small amount immediate drinking or unconditional can reduce this step.
4. Inoculation: Add yoghurt bacteria to sterilized milk at a temperature lower than 43 °C, and mix well. Put it into the fermenter and cover it. Power on and set the yogurt function. The default is 4 hours. The fermentation time and temperature can be adjusted according to personal preference. Generally, it can be set up for 4-6 hours. The default temperature is 39 degrees. The temperature can be adjusted between 37-42 °C. If the fermentation yogurt amount is large, the time needs to be extended, the temperature also needs to be higher; (The milk and milk cup can be put into the inner tank for fermentation for small amount. If the amount is large, the milk can be directly poured into the inner tank to ferment).

Natto making:

1. Soak the soybeans for one night, after soaking the soybeans are 2 times larger than the original ones, add some water to cover the soybeans; MSG and white sugar (white sugar) , use the functions of rice cooker or boiled beans to boil about 30-50 minutes, or with the steamed cooking is better, until the soybeans are smashed.

2. The soybeans are filtered the water and cooled then placed in the fermentation inner tank. The inner tank needs to be cleaned, oil-free and disinfected.

3. Put the fermented bacteria into a clean, sterilized bowl.

Add appropriate amount of cold water to stir and activate, (Natto

Fermented bacteria can be bought in local). Mix the bacteria water with the soybeans and put them into the fermentation machine. Cover the lid and set it to Yogurt/ Natto function, adjustment time to 10-24 hours, ferment them till the appearance of a white film, stirring will be a lot of wires as following photo.

4. Pour the first fermented natto into a clean container, wrap the cling film seal and continue to put it in the freezer (5-8 °C) for the second fermentation for 12 hours will be finished.

**Sweet rice wine making:**

1. Wash the glutinous rice 3-5 times and soak in water (1-2 hours in summer and 2-4 hours in winter). The maximum amount of sweet rice wine produced by fermentation machine is 1.5 kg of glutinous rice.

2. Put the washed glutinous rice in a steamer or rice cooker till cooked.
3. Pour the cooked rice into a drainable container, and spray with cold water (you can also use tap water, it is recommended to use cold boiled water or bottled water) to make the glutinous rice scattered.

Note: If the glutinous rice is boiled, not steamed, it is damp, no needed to spray water.

4. When the glutinous rice is cold by hand touched, it can be put into the inner tank and then added distiller's yeast and mix them well. Then compact the glutinous rice by hands, make a small hole in the middle, and finally sprinkle a layer of distiller's yeast on the surface of the rice. Put into the fermentation machine, cover the lid, turn on the machine, start the fermentation function of rice wine for 2 days, the temperature is set to 25-28 °C, the top of the liner can be covered with a protective cloth to prevent the infection of bacteria in the fermentation process. When the ambient temperature is higher than 30 degrees, it is necessary to brew in the air-conditioned room and set the temperature below 30 degrees.

5. Check: Check and taste it after 24 hours. The sweet rice wine fermented has juice, aroma, sweet taste, and a strong wine. Generally, 2 days can be brewed. (After 2 days, the wine can be naturally fermented according to personal taste, and the longer the wine is, the stronger the wine will be. When the temperature is high, it will be sour if it is too long fermentation). Storage: Pour the brewed wine in the container, put it in the refrigerator, and stop the fermentation).

Kimchi making

1. Wash the vegetables dry them;
2. Boil and put in some salt (salt added more than usual, feel very salty)
3. After the water is completely cooled, pour it into the inner tank and add the right amount of white wine. The sorghum wine is best.
4. Put the ready vegetables into the fermentation machine, preferably with the venting holes set to 3-7 days for the wine making function. The time and temperature of pickled kimchi can be set according to your own taste.