

oursson®



bon appétit

Instruction manual



Fermenter
FE0205D



Congratulation on buying your new OURSSON fermenter!

SAFETY INSTRUCTIONS



Danger symbol

A reminder to user about high voltage.

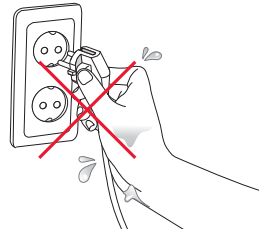
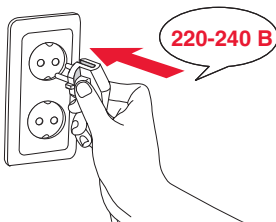


Warning symbol

A reminder to user about the necessity of operating exactly according to the instructions.

When using electrical appliances should take the following precautions:

- Use the device according to the following instructions manual.
- Install the device on a stable surface.
- Use only the tools, which are included in the product set.
- To protect against risk of electrical shock do not put the cord in water or other liquid. If for some reason the water got into the unit, contact an authorized service center (ASC) OURSSON AG.
- For power supply, use a power grid with proper characteristics.
- Do not use the device in areas where the air can contain vapors of flammable substances.
- Never attempt to open the device by yourself – it could possibly be the reason of an electrical shock can lead to product malfunction and will invalidate the manufacturer's warranty. For repair and maintenance, contact only authorized service centers meant for repair of products under the trademark OURSSON.
- When moved from a cool to a warm place and vice versa unpack it before use and wait 1-2 hours without turning it on.
- In order to prevent electrical shock do not immerse the entire product or the wires into the water.
- Be particularly careful and cautious when using the device near children.
- The power cord is specially made relatively short in order to avoid the risk of injury.
- Do not allow the cord to hang over the sharp edge of the table or touch hot surfaces.
- Do not connect this device to a grid which is overloaded with other appliances: it can lead to the fact that the device will not function properly.
- Do not install the device near gas and electric stoves and ovens.
- After use, make sure to disconnect the device from the power grid.
- Keep the device from bumps, falls, vibration and other mechanical influences.
- Make sure to disconnect the device from the power grid before cleaning or changing accessories.



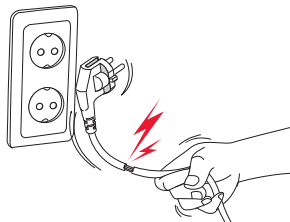
RECOMMENDATIONS

- Do not use the device outdoors.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
 - They can only use the device under the supervision of the person responsible for their safety, or after instruction on the safe use of the device. Do not allow children to play with the product.
 - Use the product for its intended purpose.
 - This product is intended only for use in the home.
 - If the power cord is damaged, it must be replaced by a specialist from the authorized service center (ASC) OURSSON AG to avoid danger.
 - To avoid burns, do not touch the hot parts of the device with bare hands for as long as they are completely cooled.
 - Use only the tools, which are included in the product set.
 - When cleaning the appliance do not use abrasives and organic cleaners (alcohol, gasoline, etc.).
 - When cleaning the unit it is allowed to use a small amount of neutral detergent.
- Please read the instruction manual before using the device. Keep the manual after reading for further use.
 - All illustrations in this manual are schematic representations of real objects, which may differ from the actual images.

NOTE! The operation of this device in any case does not imply application of any force to it, as this may damage the product due to user fault.

FEATURES

- Digital Control:
 - Display preparation time
 - Cooking timer up to 168 h.
- Three cooking modes
 - Fermentation
 - Wine/Tincture
 - Kvass
- Operation completed sound signal
- Two fermentation pots
 - Capacity 2L
 - Capacity 1L.



PURPOSE

- FERMENTATION – a metabolic process that takes place with the release of the energy, resulting in a molecule of sugar and starch without air intake decompose into carbon dioxide and ethanol (as in ANAEROBIC respiration). Enzymes catalyze this process. Usually it occurs in microorganisms (primarily in yeast). Fermentation is used in the manufacture of bread dough, wine and brewing.
- Fermentation is divided into an alcohol and milk fermentations. In the result of an alcohol fermentation, alcohol and carbon dioxide are formed – this type of fermentation is widely used in preparation of wine and dough.
- In the result of a milk fermentation, you can obtain yogurt, buttermilk, kefir, fermented milk, etc.
- Food fermentation performs 5 major tasks:
 - Enriching food and drinks with a variety of tastes, flavors and textures.
 - Extending the life of food, using lactic acid, alcohol, acetic acid and an alkali fermentation.
 - Biological enrichment of food with proteins, essential amino acids, essential fatty acids and vitamins.
 - Detoxification during fermentation.
 - Reduces the time and cost of cooking due to exposure of the fibers and proteins in certain foods (to soften meat, poultry, fish).
- Fermentation has many advantages, which are important for cooking or preserving food. Fermentation can yield important nutrients or eliminate non-nutritive.
- With the help of fermentation, you can preserve food longer, because it can create conditions that are not suitable for undesired microorganisms. For example, when pickling, the acid produced by the dominant bacteria inhibits the growth of other microorganisms.
- The fermentation process for each of the modes is automatically controlled by the device, which also maintains the set parameters (temperature and time).
- The approximate fermentation time is shown in the recipes, because the cooking time depends on the ambient temperature, ingredients as well as on the activity of enzymes and lactic acid bacteria.
- After the process is finished, you will hear a sound signal and display will change color. Check if the dish or drink is ready, raise the fermentation time if necessary.

GETTING STARTED

1. Before using the fermentation, read instructions manual and safety precautions.
2. Keep the instructions manual and follow safety precautions.
3. Wash and wipe dry the lid, wipe the body with a clean damp cloth and wipe it dry inside and outside. Sterilize the lids and jars.
4. Do not immerse the entire product and the cord into the water.
5. When cleaning the appliance do not use abrasives and organic cleaners (alcohol, gasoline, etc.).
6. Set the device on a stable surface. The table must be clean and dry.
7. Do not set the device near gas or electric cookers and other heating devices.
8. Before plugging in check the power cord for damage.
9. Do not use the device if the cord is damaged.
10. After plugging the device, set the required mode, cooking time and press START/STOP button.
11. Before unplugging, turn off the device with START/STOP button.
12. The device has 3 mods:
13. «Fermentation» – for preparation of dairy products (including yogurt) and yeast dough.
«Wine/Tincture» – for preparation of young wine, tinctures and other alcoholic drinks. «Kvass» – for preparation of a variety refreshing drinks kvass, based on an incomplete fermentation. Plug into a 220V grid.
14. Use only those accessories that come in with the device. It is allowed to use food containers that correspond to the internal size of the device and allow closing the lid. Cans and container can be order from the OURSSON online store.
15. Cooking time assumes that you are following every step in the recipe.

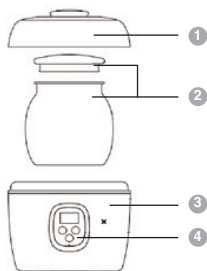
PRODUCT SET

Fermenter's body	1 pc.
Upper lid	1 pc.
Glass container for fermentation 2L	1 pc.
Glass container for fermentation 1L	1 pc.
Instructions manual.....	1 pc.
Recipe book	1 pc.
Warranty card	1 pc.

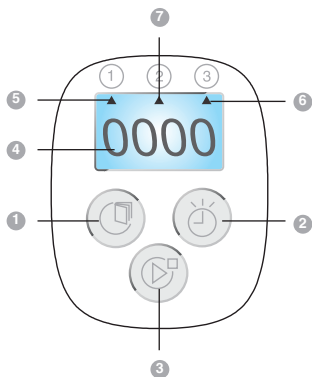
NOTE! Before the first use, wash the fermenter's container in a sippy water and after each use, disinfect the lid and the container.




FERMENTER'S STRUCTURE

1. Upper lid
2. Glass container for fermentation with 2L and 1L capacity
3. Fermenter's body
4. Control panel



CONTROL PANEL



1. Mode selection button :
 - Fermentation
 - Wine/Tincture
 - Kvass
2. Cooking time button 
3. START/STOP button 
4. LCD display
5. Fermentation mode indication
6. Wine/Tincture mode indication
7. Kvass mode indication.

PREPARING THE INGREDIENTS AND KITCHENWARE

Preparing the ingredients means: sorting, washing, drying, cutting, crushing, presoaking or heat processing them.

Follow the recipe and instructions manual.

Prepare food only with clean hands and in clean cloths.

Kitchenware for cooking and preserving must be sterile.

When preparing wine from fruits, juice or whole berries, carefully iterate berries and fruit (remove damaged), good ones – wash, be careful, and do not damage the top layer of fruit, which is rich in enzymes.

Do not wipe the berries and fruits dry, so as not to remove the wax layer. Put the washed berries on a cloth and let them dry in the air.

To prepare yogurt, use specially dried sourdough or buy a regular yogurt in the supermarket.

It is allowed to use your own made yogurt, but not more than 3 times.

To prepare yogurt and dairy products use only fresh and high quality products.

When putting the initial ingredients keep in mind that in the process of fermentation the volume will increase.

It is especially concerned with yeast dough. The volume of the dough during fermentation may be increased by 2.5-3 times.

Overloading my result in tearing the lid off the jar and body of the device, also the products may get inside the body.







To prepare drinks in «Kvass» mode use only a high quality drinking water.

You can buy kvass wort in a supermarket.







Before preparing, specify the expiration dates of all the starting ingredients.

UTILIZING THE FERMENTER

PREPARING IN «FERMENTATION» MODE







1. Close the lid of the jar with milk mixture for yogurt or dough and put it into the fermenter, close fermenter's lid.
2. Plug in the device, display will lit with blue light and show «00:00».
3. With the help of  button, choose "Fermentation" mode. Display will show cooking time – 10 hours and a small flashing triangle symbol.
4. Set the cooking time with the help of  button from 1 hour to 14 hours. To reset the settings, press  button twice.
5. Push the  button to begin cooking.
6. Display will lit in green, the symbol stops flashing and a countdown will start. If in 10 seconds time you will not push  button or change cooking time, the device automatically switches into the working state. Display will lit in green, the symbol stops flashing and a countdown will start.
7. When cooking is done, you will hear a sound signal and display will lit in blue and "00:00" value flashes.
8. Push  button and unplug the device.

PREPARING IN "WINE/TINCTURE" MODE

1. Close the lid of the jar with ingredients for wine or tincture and put it into the fermenter, close fermenter's lid.
2. Plug in the device, display will lit with blue light and show «00:00».
3. With the help of  button, choose «Wine/Tincture» mode. Display will show cooking time – 168 hours and the middle symbol.
4. Set the cooking time with the help of  button from 1 to 12 hours (step – 1 hour), from 12 to 24 hours (step – 2 hours), from 24 to 60 hours (step – 4 hours), from 60 to 96 hours (step – 12 hours). Next, the cooking time is set in minutes, from 108 to 240 minutes (step – 12 minutes). To reset the settings, press  button twice.
5. Push the  button to begin cooking.
6. Display will lit in green, the symbol stops flashing and a countdown will start. If in 10 seconds time you will not push  button or change cooking time, the device automatically switches into the working state. Display will lit in green, the symbol stops flashing and a countdown will start.
7. When cooking is done, you will hear a sound signal and display will lit in blue and "00:00" value flashes.
8. Push  button and unplug the device.

CLEANING AND MAINTENANCE

PREPARING IN “KVASS” MODE

1. Close the lid of the jar with ingredients for kvass or other refreshing drinks and put it into the fermenter, close fermenter's lid.
2. Plug in the device, display will lit with blue light and show «00:00».
3. With the help of  button, choose «Kvass» mode. Display will show cooking time – 36 hours and the right symbol will lit.
4. Set the cooking time with the help of  button from 1 to 12 hours (step – 1 hour), from 12 to 24 hours (step – 2 hours), from 24 to 48 hours (step – 4 hours). To reset the settings, press  button twice.
5. Push the  button to begin cooking.
6. Display will lit in green, the symbol stops flashing and a countdown will start. If in 10 seconds time you will not push  button or change cooking time, the device automatically switches into the working state. Display will lit in green, the symbol stops flashing and a countdown will start.
7. When cooking is done, you will hear a sound signal and display will lit in blue and «00:00» value flashes.
8. Push  button and unplug the device.

After each use, wash the lids and containers with warm sappy water. Soaking and / or using hard sponge will help remove any remaining dirt. Do not use abrasive sponges, solvents or aggressive detergents.

POSSIBLE PROBLEMS AND SOLUTIONS

Problems	Possible cause	Solutions
Display does not lit.	<ul style="list-style-type: none"> No power supply 	<ul style="list-style-type: none"> Check the socket, if the socket is working, contact the service center
Temperature is not rising.	<ul style="list-style-type: none"> Heating element malfunction. 	<ul style="list-style-type: none"> Contact the service center.
Yogurt and dough are not fermented enough, or over fermented.	<ul style="list-style-type: none"> Cooking time isn't set correctly. 	<ul style="list-style-type: none"> Follow the recommendations in the recipe, consider the temperature of the ingredients and indoor air. The longer the cooking time, the sourer yogurt will be.
The inner surface of the fermenter got dirty with the products from the jar and/or the lids were blown off the jar and body of the fermenter.	<ul style="list-style-type: none"> Jars were overload. To high cooking time 	<ul style="list-style-type: none"> When putting the initial ingredients keep in mind that in the process of fermentation the volume will increase Control the cooking time. Beginners must note and recorder the optimal mode.
The display shows the re-set settings without completing the fermentation process.	<ul style="list-style-type: none"> Power failure occurred. 	<ul style="list-style-type: none"> Check the quality of the products, if they are not spoiled and little time had passed after disconnecting, set the required mode again.

SPECIFICATIONS

Технические характеристики	
MODEL	FE0205D
Capacity, L	2
Power consumption, W	20
Rated voltage	220~240V; 50 Hz
Level of protection	II
Storage and transportation temperature	- 25°C to + 35°C
Operating temperature from	от +5 °C to +35 °C
Humidity Requirements	15-75%
Dimensions, mm	213x216x213
Weight, kg	0,75

PRODUCT CERTIFICATION

Information on product certification se online <http://www.oursson.com/rus/ru/about/partners/certificates/#tab0> or ask vendor for a copy.

SERVICING

Company OURSSON AG expresses great appreciation to you for choosing our products.

We have done everything possible so that this meets your needs, and the quality corresponds to the best world standards. If your OURSSON branded product will need maintenance, please contact one of the authorized service center (hereinafter – ASC). A complete list of ASC and their exact addresses can be found on the website www.oursson.ru, as well as by calling free hotline number OURSSON AG.

If you have questions or problems with OURSSON AG products, please contact in writing form the organization authorized to accept and meet the demands for the products of poor quality, – «BBK Service Center», 109202, Moscow, Fraser Highway, 17A , 1A or email info@oursson.ru.

Warranty obligations OURSSON AG:

1. Warranty obligations OURSSON AG, provided ASC OURSSON AG, apply only to models designed OURSSON AG for the production or supply and sale within the country where the warranty service is provided, purchased in this country, certified for compliance with the standards of this country, and also marked the with official marks of conformity.
2. Warranty obligations OURSSON AG operate within the law on protection of consumer rights and are regulated by the laws of the country in which they are provided, and only when the product is used exclusively for personal, family or household purposes. Warranty obligations OURSSON AG shall not apply to uses of goods for business purposes or in connection with the acquisition of goods to meet the needs of enterprises, institutions and organizations.

3. OURSSON AG sets for its products the following terms of use and warranty periods:

Product name	Terms of use	Warranty Period
Microwave ovens breadmakers, induction hobs	60	12
Multicookers, kitchen processors, electric kettles, electric grills, hand blenders, hand mixers, meat grinders, blenders, toasters, airpots, toasters, juicers, steamers, coffee makers, choppers	36	12
Kitchen scales	24	12

4. Warranty obligations OURSSON AG shall not apply to the following products, if their replacement is assumed and is not connected with disassembling products:
 - Batteries.
 - Cases, straps, cords for carrying, mounting accessories, tools, documentation that came with the product.
5. Warranty does not cover defects caused due to violations of the rules of consumer use, storage or transportation of the goods, actions of third parties or force majeure, including but not limited to the following cases:

- If the defect was a result of careless handling, used for other purposes, violations of conditions and rules of operation set forth in the instruction manual, including as a result of exposure to high or low temperatures, high humidity or dust, traces of opening the device independently and/ or self-repair, mismatch state standards for power grids, getting liquids, insects or other foreign objects, substances inside the device, as well as long-term use of the product in extreme operational modes.
- If the defect of the product was a result of unauthorized attempts to test the product or make any changes in its construction or software programs, including repair or maintenance in unauthorized service centers.
- If the defect of the product was a result of use of non-standard and/or low quality equipment, accessories, spare parts, batteries.
- If the defect of the product is associated with its use in conjunction with additional equipment (accessories), other than additional equipment recommended by OURSSON AG for use with this product.

OURSSON AG is not responsible for the quality of the additional equipment (accessories) manufactured by third parties, for the quality of its products together with such equipment, as well as the quality of the work of the additional equipment of OURSSON AG together with the products of other manufacturers.

6. Product defects detected during the lifetime of the product are eliminated by the authorized service centers (ASC). During the warranty period, elimination of defects is free of charge with the presentation of the original certificate of guarantee and documents that confirm the fact and date of the contract of retail

purchase. In the absence of such documents, warranty period is calculated from the date of manufacture of goods. It should be taken into account:

- Setup and Installation (assembly, the connection, etc.) of the product described in the documentation attached to it, does not enter the scope of warranty OURSSON AG and can be performed by the user as well as the specialists of most authorized service centers on a paid basis.
- Work upon maintenance of products (cleaning and lubricating the moving parts, replacement of consumables and supplies, etc.) are made on a paid basis.

7. OURSSON AG is not responsible for any damage directly or indirectly caused by their products to people, pets, property, if it occurred as a result of non-observance of the rules and conditions of use, storage, transportation or installation of the product, intentional or negligent actions of consumer or third parties.

8. Under no circumstances, OURSSON AG is not responsible for any special, incidental, indirect or consequential loss or damage, including but not limited to: lost profits, damages caused by interruptions in the commercial, industrial or other activities, arising from the use of or inability to use the product.

9. Due to continuous product improvement, design elements and some technical specifications are subject to change without prior notice from the manufacturer.

Using the product when after the terms of use (lifetime):

1. Lifetime set by OURSSON AG for this product applies only when the product is used exclusively for personal, family or household needs, as well as the consumer observes the correct operation, storage and transportation of products. Under the condition of careful handling of the product and compliance with the rules of operation the actual life may exceed the lifetime set by OURSSON AG.
2. At the end of the product lifetime, you should contact an authorized service center for to conduct a preventive maintenance of the product and determine the suitability for further use. Work on conducting a preventive maintenance of the products is also made in service centers on paid basis.
3. OURSSON AG does not recommend the use of this product after the end of its lifetime without its preventive maintenance by the authorized service center, since in this case, the product can be dangerous to the life, health or property of the consumer.

Product Recycling and Disposal

After the expiration of the lifetime, the product cannot be disposed with another household waste. Instead, it shall be deposited in the appropriate recycling collection point for electrical and electronic equipment for proper

treatment and disposal in accordance with federal or local law. By disposing correctly this product, you will help to conserve natural resources and preventing the product from damaging the environment and human health. For more information on the collection point and recycling of this product, please contact your local municipal authorities or the enterprise for household waste disposal.

Date of manufacture

Each product has a unique serial number in the form of alphanumeric row and is duplicated with a barcode that contains the following information: name of the product group, date of manufacture, serial number of the product.

Serial number is located on the rear of the product, on the package and the warranty card.



- ❶ The first two letters-correspondence to the product group (Fermenter – FE).
- ❷ The first two digits – year of manufacture.
- ❸ The second two digits – week of manufacture.
- ❹ The last two digits – serial number of product.

Note! To avoid misunderstandings, we highly recommend you to read carefully the instruction manual and the warranty obligations. Check the correctness of the warranty card. Warranty card is valid only if the following are correctly and clearly stated: model, serial number, date of purchase, clear stamps, buyer's signature. The serial number and the model of the device must be the same as in the warranty card. If these conditions are not fulfilled or the data specified in the warranty card was changed, the warranty card is invalid.



OURSSON AG hotline provides complete information about the company's activity in Russia, CIS and Baltic countries. Professional operators quickly answer to any question. You can contact the unified center for service support, for recommendations about the setup and connection, to get information about local sales, with questions about the promotions and yearly drawings conducted by the company, as well as with any other questions about the company's activities on the territory of Russia, CIS and Baltic countries.

Any questions? Call us, we can help!

Hotline OURSSON AG (free calls from fixed phones)

8 800 100 8708.

The hotline work schedule is: Monday-Friday from 9:00 to 20:00 (Moscow time). Saturday, Sunday and public holidays are rest days.

This manual is under protection of international and Russian copyright law. Any unauthorized use of the instructions, including copying, printing and distribution, but not limited to, involves the application of the guilty person to civil liability and criminal liability in accordance with Article 146 of the Criminal Code and the administrative responsibility in accordance with Article 7.12 of the Administrative Code (previously Article 150.4).

Contact information:

1. Manufacturer of goods - OURSSON AG (Orson AG) Utokvay 39, 8008 Zurich, Switzerland.
2. Organization authorized to accept and meet the demands for the goods of poor quality, – «Management Service Company», 109202, Moscow, Fraser Highway 17A, 1A. Ukraine LLC «Universal Distribution Company», 03065, Kyiv, blvd. I.Lepse / Academica Kablukova, 51/16.
3. Certification information product available on the website www.oursson.com.
4. Importers of products OURSSON AG: Russia: OOO "Orson", 125171, Russia, Moscow, Leningrad Highway 16A, 2. Republica Moldova: S.C. «PLAI VERDE» S.R.L. MD-2002, str. Muncești highway., 271/A, Chișinău. Ukraine: TOV «Universal Distribution Company». 03065, Kyiv, blvd. I.Lepse / Akademika Kablukova, 51/16.
5. Product Suppliers OURSSON AG:
Belarus: «Nikita plus», 220094, Minsk, 2nd Cycle lane., 30, office 603.

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