**INSTRUCTION MANUAL**

**220V Smart Black Garlic Machine**

**Specifications:**

Volume: 6L

Dimension: 310×310×270mm (11.8×11.8×10.6")

Rated power: 70W

Voltage: 220V, 50Hz

**Description:**

1.Make black garlic, clean, fresh, high-quality, full-bodied raw garlic or garlic (remember not to be washed with water), put it into the special stainless steel three-layer shelf of this product, and then put the garlic layer on the shelf. In the pot, check that it can not be attached to the side of the pot, cover the lid and plug in the power.

2. After the power is turned on, the digital screen display of this unit flashes to enter the function options.

3. Press the “Function Key” to initially default to the first function “Natto” and the indicator light flashes. Each press will switch to the next function option. The functions are “natto making”, “enzyme making”, “black garlic making”, “flour leaven”, “rice wine making” and “yogurt making”.

4. After completing the above steps, the operation time is the default time, and you can change the time by pressing the “+” or “-” function key within ten seconds. After setting the time, the indicator light starts to work after 10 seconds.

5. After the fermentation is completed, the digital screen indicator flashes and goes out. At this time, the plug can be unplugged and the power is turned off.

**Tips:**

1.This product has power-off memory function. After accidental power-off, the machine will continue to work according to the original remaining program when it is powered on again, that is, it will automatically complete the time and temperature before the stop, no need to worry about forgetting due to accidental power outage.

2.Please choose complete, smooth and mildew-free ginger, full and full of garlic or garlic, unpeeled, no long-term mold to ferment.