

YOGHURT MAKER WITH 7 JARS

2000019 - Instruction Manual



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SAFETY INSTRUCTIONS



PLEASE READ THESE INSTRUCTIONS CAREFULLY AND KEEP FOR FUTURE REFERENCE.

INTENDED USE.

Only operate the VonShef® Yoghurt Maker for its intended purpose and within the parameters specified in this manual.

This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or given appropriate instruction concerning the product's use by a person responsible for their safety.

This appliance is not intended for use by children.

GENERAL PRECAUTIONS.

When using an electrical appliance, basic precautions should always be followed, including the following:

Do not allow to be used as a toy. Children should be supervised to ensure they do not play with the Yoghurt maker.

If the Yoghurt Maker is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, do not use, contact DOMU Brands Customer Services.

Do not use the Yoghurt Maker if any parts appear to be faulty, missing or damaged.

Ensure all parts are securely attached before use.

CABLES AND PLUGS.

Check to ensure your electricity supply matches that shown on the rating plate. This product should only be used as rated. Preferably, the socket outlet should be protected by a Residual Current Device (RCD).

Do not use with a damaged cable or plug. If the supply cable is damaged, it must be replaced by a qualified engineer or authorised service agent in order to avoid a hazard.

The use of an extension cable is not recommended.

Do not handle the plug or appliance with wet hands.

Keep the cable away from heated surfaces.

Do not let the cable hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets.

Do not pull the cable around sharp edges or corners.

Do not leave unattended when plugged in. Unplug from outlet when not in use.

Turn off all controls before unplugging.

Do not unplug by pulling on the cable. To unplug, grasp the plug, not the cable.

Always unplug before performing user maintenance, connecting or disconnecting attachments, or changing accessories.

Ensure the cable is stored safely to prevent hazards.

SAFETY INSTRUCTIONS



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RISK OF PERSONAL INJURY.

Always locate your appliance away from the edge of the worktop, on a firm, flat, heat-resistant surface with sufficient space around all sides.

The Yoghurt Maker is not intended to be operated by means of an external timer or separate remote-control system.

Do not insert any objects into openings or cover the appliance.

When using for the first time your Yoghurt Maker may give off a 'new' smell or vapour. This will dissipate after a few uses.

Do not lift or move the Yoghurt Maker whilst in use.

Do not operate continuously for periods longer than those marked on the product or indicated in the instructions.

Always allow the appliance to cool completely before cleaning.

Do not lubricate any parts or carry out any maintenance or repair work other than that shown in this manual, or as advised by the DOMU Brands Customer Care Helpline.

Use only as described in this manual and do not exceed maximum capacity. Use only DOMU Brands recommended attachments.

TECHNICAL SPECIFICATION

VOLTAGE	RATED POWER	RATED FREQUENCY
V	W	Hz
220-240	20	50

PRODUCT SPECIFICATION



1. COVER.
2. LIDS (x7).
3. JARS (x7).

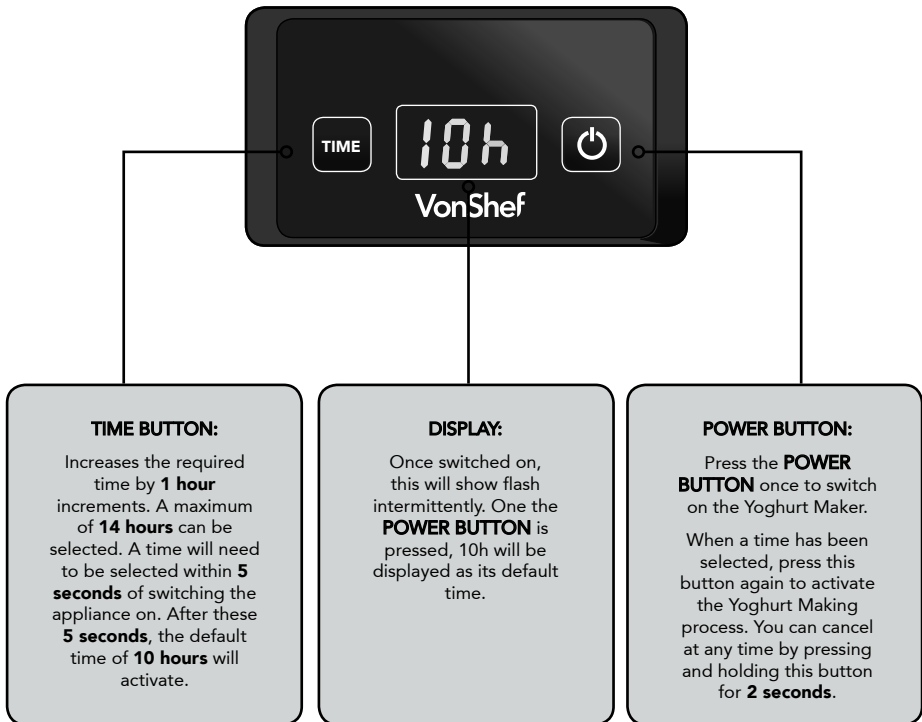
4. FERMENTATION POT.
5. MAIN UNIT.
6. CONTROL PANEL/DISPLAY.

BEFORE FIRST USE

Before using this appliance for the first time, please ensure you complete the following steps:

- Remove all packaging and labels.
 - Inspect the product for any damage and check that all listed parts are included.
 - Before initial use, disinfect all **JARS** and **LIDS** by leaving them to soak in warm water with some detergent.
 - Wipe down the **MAIN UNIT** and **COVER** using a clean damp cloth.
- ⚠ WARNING!** Do not immerse the **MAIN UNIT** in water or any other liquid.
- ⚠ WARNING!** Do not use boiling water to disinfect the **LIDS** as this may cause them to deform so that they no longer fit the **JARS**.
- Position the appliance on a stable, dry, heat-resistant surface.

CONTROL PANEL



THE MIXTURE

To make **PLAIN YOGHURT** you will need - Milk, Fresh Yoghurt and a whisk or mixing spoon (not supplied).

TYPES OF MILK TO USE -

Any type of milk can be used in your yoghurt mixture. Calorie content, fat content and flavour will vary, however, depending on the type of milk chosen, and yoghurt made from semi-skimmed or skimmed milk will have a thinner consistency.

PASTEURISED MILK:

Should be heated to boiling point to eliminate bacteria, then allowed to cool to below 50°C before use.

UNTREATED GOAT'S/EWE'S MILK:

Bring to the boil and allow to simmer for **7 minutes**, leaving to cool before use.

All other types of milk (long-life UHT, sterilised, evaporated, reconstructed) do not need boiling but should be used at room temperature, not straight from the fridge.

TYPES OF YOGHURT TO USE -

Use fresh, unflavoured, natural live yoghurt.

CAUTION: Ensure the yoghurt used is within its sell by date.

CAUTION: Do not whisk the mixture too vigorously.

When you are ready to enjoy your plain or Greek style yoghurt, feel free to add some flavoured toppings such as honey, fruit or jams.

NOTE: Always add flavourings **AFTER** the fermenting process as doing this during will significantly alter the overall taste.

OPERATION

- Once your desired yoghurt mixture has been made, spoon equal amounts into the 7 JARS supplied.

IMPORTANT: Do not add any fruits or other flavourings at this stage of the Yoghurt making process.

- Securely screw each of the **LIDS** onto the **JARS**.
- Place the **JARS** inside the **FERMENTATION POT** and sit the **COVER** on top.
- Plug the Yoghurt Maker into a suitable mains socket. Switch on the appliance using the **POWER BUTTON** and press the **TIME BUTTON** to increase the hours to that you require. Press the **POWER BUTTON** again to activate the appliance.

NOTE: The recommended ferment time is between **8-10 hours** so that the yoghurt mixture coagulates and the consistency resembles that of yoghurt. The longer the ferment time, the greater the acidity.

IMPORTANT: The ferment time will be affected by the surrounding temperature and the temperature of the produce. Accordingly, more time may be needed when operating in low surrounding temperatures or if you are using refrigerated milk, up to a maximum of **14 hours**.

TIP: In order to shorten the ferment time and improve the equality of heat transmission, add some boiled water to the **FERMENTATION POT** so that the yoghurt consistency appears more even and smooth.

- Once the 8-10 hour ferment time has elapsed, the yoghurt mixture is edible, however it is recommended that you place the **JARS** in the refrigerator for several days before consumption.

TIP: The refrigerated yoghurt can be flavoured with fruit juices or honey if desired.



CLEANING & MAINTENANCE

CAUTION: Before carrying out cleaning or maintenance, disconnect the appliance from the mains.

- Allow the appliance to cool completely before cleaning.
- We recommend that you clean the Yoghurt Maker thoroughly after each use to minimise the build-up of odours.
- Wipe down the **COVER** using a slightly damp cloth with mild detergent.
- To clean the **FERMENTATION POT**, pour a small amount of warm water and mild detergent inside and leave to soak for several minutes. Gently scrub the inside using a soft sponge and discard the water. Dry using a towel or dry cloth.



WARNING! Do not immerse the **MAIN UNIT** in water or any other liquid to clean.

CAUTION: Avoid using abrasive cleaning utensils to clean the **FERMENTATION POT** as these may scratch the surface.

- Leave the **JARS** and **LIDS** to soak in warm water with some detergent to disinfect them. Rinse with cold water and dry thoroughly.



WARNING! Do not use boiling water to disinfect the **LIDS** as this may cause them to deform so that they no longer fit the **JARS**.

TROUBLESHOOTING

PROBLEM	SOLUTION
YOGHURT DOES NOT HAVE A CUSTARD-LIKE BODY.	<ul style="list-style-type: none">• Temperature may not be correct. If the indoor temperature is too low, prolong the working time accordingly.• The mixture may have been over-mixed before the fermenting process.
THE SMELL IS TOO HEAVY AFTER THE FERMENTING PROCESS.	<ul style="list-style-type: none">• Produce used may have passed its sell by date. Always use fresh produce before mixing.• Fermenting process may have exceeded the 14 hour time period. Do not leave the mixture to ferment for more than 14 HOURS.

CUSTOMER SERVICES

If you are having difficulty using your product and require support, please contact hello@domu.co.uk

DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to:

www.VonShef.com/warranty

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this Manual and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this appliance second-hand or for commercial or communal use.

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Thank you for purchasing the Yoghurt Maker with 7 Jars.

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