Please read these instruction carefully before using the machine. This product can only be used in a household environment.
**PARTS AND ASSEMBLY**

- Upper cover
- Milk bucket cover
- Milk bucket
- Casing
- Power cord

**Characteristics**

- simple and elegant design
- safe and energy saving, power only 55 watt.
- the milk bucket is suitable for contact with food materials. The material of the machine is in compliance with the USA FDA regulation.
- the temperature rises up to 38 °C and then stays steady.
- the temperature can be controlled accurately.
- with timer.
- with alarm function for easier use.
- with memory function for fermentation time.
- the cooling temperature decreases till 6 °C and then stays steady.
- with a handy storage and fresh-keeping function.
Before first use
Place the milk bucket into boiling water for 1 minute.

Attention: disinfection is only needed for the milk bucket and the bucket cover. No need to disinfect the other parts.

Necessities

Milk
You can use whole, semi-skimmed or skimmed milk. Whole milk provides the most flavoured yoghurt with the best structure. You can use UHT-milk, pasteurized milk or farm milk. Farm milk needs to be boiled first to eliminate unwanted bacteria. Then it needs to be cooled down to 35 °C or less before you can start fermentation. Ordinary consumption milk can be used at room temperature or can be heated up to 35 °C to shorten the fermentation time. Milk made of powder milk and water can also be used. By adding less water than prescribed you can control the structure of the yoghurt.

Yoghurt culture
There are several bacteria compounds available for yoghurt, soured milk or bifidus drink. The mixture of Streptococcus thermohilus and Lactobacillus bulgaricus gives a fresh/sour Bulgarian yoghurt that gets a smooth structure after a couple of inoculations. The mixture of Streptococcus thermophilus, Lactobacillus acidophilus and Bifidobacterium infantis gives a very soft dense milk which you can drink or eat with a spoon. The characteristics of various yoghurt drinks are mentioned on the packaging of the culture. It is known that bacteria which produce the largest percentage of dextrorotatory lactic acid are the most suited for human consumption. The choice is yours. After the first preparation, started with freeze dried powder, you can inoculate with your own freshly made yoghurt as many times as you want until a distinctive change in taste occurs or until the structure of the yoghurt has lost its appeal. You can also make yoghurt starting from bought natural yoghurt (without aroma additives). Pay attention to the production or expiration date of that yoghurt. It often happens that the bought yoghurt is too old to work with or that there are thickening agents, stabilisers or other additives that prevents cultivation.
First preparation
It is best to do the first preparation with freeze dried yoghurt powder (ferment/culture). The powder needs to be activated in the milk at the right temperature. This means that the first preparation takes more time then the following.
If you start with 1 litre of milk at a temperature of 19-20 °C thickening Bulgarian yoghurt takes about 7-8 hours, bifidus yoghurt will take 10-11 hours.
When you first heat up the milk to 35 °C, thickening will take 1-2 hours less (in between check up is advised).
Divide the powder evenly among the milk (1 litre) in the milk bucket of the machine.
Put the lid onto the milk bucket and put it in the machine.
Put the lid on the machine and plug it in.
Press "start" and adjust the time using the + and – button (0-24 hours).
Press "start" again; you will now hear the fan.
The chosen time starts flickering and is counting down per hour.
The last chosen time will be kept in memory.
If you wish to set another time during fermentation, press the "stop" button during 3 seconds and restart the machine as described here above.
Once the fermentation time is over, the machine will automatically stop. After 2 minutes the yoghurt machine will start cooling, showing “L” on the display (as long as the machine is turned on, it will remain in cooling mode). The manufacturer advises not to leave the machine in the cooling mode on for more than 10 days. Turn off the machine by pressing the “stop” button for 3 seconds, the machine will switch to stand by mode.
Next preparations
For the following preparations, you can inoculate with your own fresh yoghurt until unwanted changes in taste occur.
For longer inoculation using the same base powder it is best to do this with yoghurt not older than 3 days. Working hygienically and accurately you can even inoculate for at least 25 times. It’s time to start with a new culture when you notice large taste or structural differences.
Take 3 table spoons from the middle of the cup of your own freshly made yoghurt. Thoroughly mix this with 1 litre of milk. Place the milk bucket into the yoghurt maker and set the fermentation time.
Milk at 19 °C cultivated with fresh bifidus needs a fermentation time of 3-4 hours, and so does the cultivation of fresh Bulgarian yoghurt. Because the fermentation time is influenced by all sorts of circumstances such as ambient temperature and temperature of the milk, all mentioned times are just an indication. If the ambient and milk temperature be too low adjust the fermentation time, however this cannot exceed the 14 hour limit (when yoghurt is used as culture never exceed a 10 hour period).

Using your own yoghurt
Before consumption, you can add all kind of products to your yoghurt, such as fruit or fruit preparations, syrups and sweeteners, herbs and vegetables such as cucumber, paprika, garlic etc. Do not add anything during fermentation tough.

Conservation
You can drink the yoghurt right after fermentation but you’ll get the best flavour after the yoghurt has been cooled. The yoghurt machine will automatically start cooling 2 minutes after fermentation. “L” will appear on the display.
You can put the yoghurt into the refrigerator after fermentation but taste and smell won’t be as good. Do not preserve yoghurt longer than 10 days, during this period the lactobacillus activity will be at its highest.

Remarks
If you notice a strong odour or gas after fermentation, this means that the used (powder)milk or water was contaminated and the yoghurt cannot be consumed. When the yoghurt is sour and shows a white/yellow brilliance the fermentation was a success.

Attention
• Make sure the voltage on the machine label is compliant with the mains voltage before using the yoghurt maker.
• Do not use this machine in the presence of inflammable materials
• Make sure your hands are dry before plugging the machine to avoid electric shock.
• Do not wash or immerse the machine into water.
• Only qualified electricians are allowed to modify, dissemble or repair this product.
• Use the machine in a dry environment away from heat sources in order to avoid damage to the machine.
• If the power cord is damaged it must be prepared by the manufacturer or a qualified electrician.
• Keep the yoghurt maker away from children.
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**Cleaning and maintenance**

- Unplug the machine after use.
- Do not clean the machine until it’s completely cooled down. Once cooled, clean the machine right away to avoid odours.
- Do not clean the machine with hard sponges and brushes or an abrasive product.
- Use a damp cloth to clean the machine and upper lid.
- When the machine hasn’t been used for a longer period of time clean it with a damp cloth and wipe it dry, store away in a dry and ventilated environment.

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**PROBLEM ANALYSIS**

1. the indicator light doesn’t flicker:
   - determine if there is a power failure
   - make sure the power cord is inserted into the socket
   - make sure the power socket is switched on

2. the milk didn’t ferment into yoghurt:
   - the fermentation time is too short
   - the indoor temperature and milk temperature is too low. Prolong the fermentation time.

3. a heavy odour can be noticed:
   - the fermentation time is too long.
   - the used ingredients exceeded their expiration date.