

EURO Cuisine®
ITALIAN INSPIRED DESIGN

Yogurt and Greek Yogurt Maker
Yaourts naturels et à la grecque



2 Quart
Glass Jar

Bonus
Accessories
Included

ITEM #YM360 & YM460

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Yogurt and Greek Yogurt Maker

Yaourts naturels et à la grecque

yogurt maker set transforms any type of milk into **natural yogurt** and **Greek yogurt**
l'ensemble de yaourtière transforme tous les types de lait en **yaourt naturel** et en **yaourt à la grecque**

Now you can make your very own home-made yogurt quickly and easily with Euro Cuisine! This complete electric yogurt maker set transforms any type of milk, including cow milk, goat milk, soy milk, and almond milk into delicious yogurt in a matter of hours - right on your kitchen counter top. Enjoy breakfast parfaits, healthy snacks with granola or muesli and make delicious sweet berry desserts. Bonus accessories include a stainless steel thermometer and a cotton straining bag perfect for making Greek yogurt and yogurt cheese right at home!

- A. Yogurt Maker
- B. 2 Quart Glass Jar with Lid
- C. Greek Yogurt/Cheese
Cotton Straining Bag
- D. Thermometer with Clip



FOR HOUSEHOLD USE ONLY. BEFORE OPERATING, PLEASE READ THESE INSTRUCTIONS.

IMPORTANT SAFEGUARDS

Because we are interested in your safety while using this fine Euro-Cuisine product, we have included these general safeguards; please take the time to carefully read them. They provide important information regarding safe use and maintenance of the appliance. Nonobservance of these safeguards may compromise the safety of the appliance, result in injury, and/or void the warranty.

When using electrical appliances, basic safety precautions should always be followed including the following:

READ THE INSTRUCTIONS

1. Keep this booklet safe for future reference.
2. To protect against risk of electrical shock, do not put the appliance or cord in water or other liquid. If appliance or cord falls into liquid, unplug the cord from the outlet immediately. Do not reach into the liquid.
3. To avoid accidental injury, close supervision is necessary when any appliance is used by or near children.
4. Unplug from the outlet when not in use, before taking parts off and before cleaning. To unplug, grasp plug and pull from the electrical outlet. Never pull cord. Allow it to cool before putting on or taking off parts.
5. Do not operate any appliance with damaged cord or plug, or after appliance malfunctions, or after the appliance has been dropped or damaged in any way. Return appliance to an authorized service center for examination and repair.
6. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock, or injury.
7. This appliance is designed for household use. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven. Do not place any parts in the microwave oven.
10. Do not operate this or any other appliance while under the influence of alcohol or other substances that affect your reaction time or perception.
11. Do not touch the parts that are not intended for manipulation.
12. Never move the appliance when it is working.
13. Do not use the appliance while barefoot. Do not touch the appliance with wet or damp hands.
14. After each use, clean all parts that have had contact with food by following the cleaning instructions in this booklet.
15. Store the appliance and all of its parts out of the reach of children.
16. Plug cord into the wall outlet. To disconnect remove plug from wall outlet.
17. Do not use appliance for other than intended uses.
18. After unpacking the appliance, check that it is undamaged and that no parts are missing. If you are in any doubt, consult your local service dealer.
19. Before connecting, check that the supply voltage details marked on the appliance agree with those of the electrical supply. The label with this information may be found on the bottom of the appliance.

20. Household electrical installation must be carried out in accordance with manufacturer's instructions. The manufacturer is not responsible for damage or injuries to persons, animals, or objects caused by incorrect installation.
21. Do not put on top of a vibrating surface such as the top of a refrigerator or exposed to drafts.
22. Do not keep yogurt in the refrigerator for more than 8-10 days.
23. Never put the appliance in the refrigerator.
24. Do not touch hot surfaces. Use handles or knobs.
25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
26. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect remove plug from wall outlet.

Before using your yogurt maker for the first time, remove all packaging. Wash the container, bowl, and lids in warm soapy water. Rinse and dry the container, bowl, and lids completely. Now your yogurt maker is ready to use.

Note: Disconnect from power supply after use. Always ensure that the appliance is completely cool before cleaning and storage. Always disconnect from power supply and clean thoroughly before storage. This appliance must be used for the purpose for which it was designed, namely for making yogurt. Any other use must be considered improper and therefore dangerous. The manufacturer cannot be held responsible for any injuries and damage resulting from improper use.

FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Maintenance

1. Before cleaning, unplug the appliance.
2. Clean the base and the cover with a damp cloth and avoid abrasives.
3. Do not immerse the cord, plug, or appliance in water or other liquids.
4. All part must be hand washed.

Before First Time Use

1. Remove any labels or stickers from appliance.
2. After periods of prolonged storage, thoroughly wash cover, glass jar and lids in warm, soapy water then rinse and dry completely.
3. Wipe the inside of Yogurt Maker with a damp cloth.

Instructions For Use

1. You will need the following utensils: a high sided saucepan, a pitcher, thermometer (provided), and a whisk.
2. Ensure all these utensils are thoroughly washed with soapy warm water, rinse and dry before starting to make yogurt.
3. To make yogurt, pour 2 Quarts (equal to 2 Liters) of fresh, pasteurized milk (use either whole milk, skimmed, semi-skimmed or soy milk) into a high-sided saucepan.
4. Heat the milk to 180°F / 82°C or until you see the milk bubbling on the side of your sauce pan, do not over-boil as the texture of your yogurt will become grainy.
5. Remove the saucepan from heat and allow the milk to cool to lukewarm (110°F/43°C). To accelerate the cooling down process, place the saucepan in cold water.

6. Stir in one cup of plain yogurt with live active culture with 16 oz. of luke warm milk in a separate bowl until the yogurt is dissolved and you have a smooth mixture. Once the yogurt is completely dissolved, empty contents back into the rest of the lukewarm milk and mix well (The plain yogurt can either be purchased from a store or from a previous batch of homemade yogurt. If you use the homemade yogurt or purchased from the store, please repeat only 1 time.)

6A. Euro Cuisine Freeze-dried Yogurt Starter can be used instead of yogurt. Pour on double package (10 grams) of starter into a cup and gradually add 6-7 tablespoons of lukewarm milk. Once the starter is completely dissolved, empty contents into the rest of the lukewarm milk and mix well.

7. Pour the mixture into the 2 Quarts (equal to 2 Liters) Glass jar of the yogurt maker.
8. Cover the Glass jar with its lid.
9. Place the Glass Jar into the yogurt maker.
10. Cover the yogurt maker with its clear cover.

To Operate

1. Plug the yogurt maker into the wall socket.
2. The pilot lamp will go on.
3. Align the hour reminder to the time desired for the yogurt to be ready. It will take about eight hours to make yogurt. The hour reminder will not switch off the yogurt maker. It just reminds you when to remove the plug from the wall socket.
4. When the yogurt is ready, remove the plug from the socket.
5. Water may condense on the clear lid of the yogurt maker.
6. To stop incubation process, remove the yogurt container from the yogurt maker base and place it the refrigerator for about 8 hours before serving, or until yogurt cools down.

THE YOGURT MAKER SHOULD REMAIN PERFECTLY STILL DURING THE MATURING PROCESS. DO NOT MOVE THE APPLIANCE, REMOVE THE CONTAINER OR EITHER OF THE LIDS AS THIS WILL AFFECT THE FIRMNESS OF THE YOGURT.

Choosing The Milk

The following types of milk may be used:

1. Pasteurized milk of any fat content (full, 2%, 1% or fat-free).
2. Powdered milk.
3. Long-life UHT (Ultra High Temperature) sterilized milk.
4. Soy Milk. Be sure to use UHT plain soy milk which contains one of the following ingredients: fructose, honey, malt, or high sugar content. These ingredients are necessary for fermentation and you will not succeed if none are available in the milk.

Recipes

The Euro-Cuisine yogurt maker can be used to make different types of yogurt.

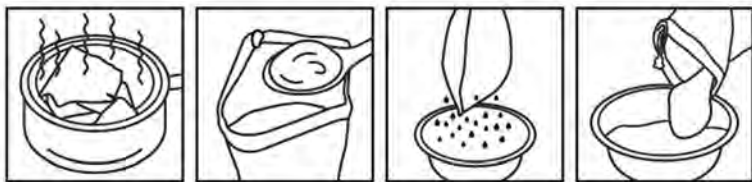
Unflavored Yogurt

The taste and texture of yogurt varies according to the milk and yogurt starter selected. Yogurt may be made with milk of any fat content, even nonfat milk. You should experiment with milk of various fat contents to determine which you prefer.

Flavoring Yogurt After Cooking

You may choose to make flavored yogurt and add sugar, honey, flavorings, fruit, or other ingredients to taste just prior to eating.

Instructions For Making Greek Yogurt & Yogurt Cheese



1. Make a batch of plain yogurt with your Euro Cuisine Yogurt Maker. It is important that you do not add any gelatin to your mixture while preparing your mix to make yogurt.
2. After your yogurt is made, soak your specially designed cotton straining bag in boiling water for 1 to 2 minutes prior to use. Remove bag from water and place in a bowl to cool.
3. Fill the cotton bag with up to 2 quarts of yogurt and pull cord to close.
4. Hang the cotton bag over a bowl or sink for approximately 6-8 hours or until Greek yogurt or cheese reaches desired consistency. During the process, liquid (whey) will drip out of the bag. As more whey is separated from the yogurt, the thicker the Greek yogurt/yogurt cheese will become.
5. Remove the Greek yogurt/yogurt cheese from the cotton bag, season to preference, and enjoy.
6. Both Greek yogurt and/or yogurt cheese should be refrigerated.



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