



Luvele *Grand* Yoghurt Maker



Instructions

LGYM25GL / LGYM25PL



Congratulations

on the purchase of your new Luvele *Grand* Yoghurt Maker



Safety Instructions

Please be sure to read all of the following instructions before using the Luvele *Grand* Yoghurt Maker. Keep the instructions for future reference.

Remove all packaging material from the Yoghurt Maker before first use.

Do not place the Yoghurt Maker near the edge of a bench or table during operation. Ensure the surface is level and free of liquids or other substances.

Do not place the Yoghurt Maker near or on a hot stove or oven. Do not place any parts of the Yoghurt Maker in a dishwasher or microwave oven.

Never operate damaged appliance, including damaged main cable.

Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.

Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.

Young children should be supervised to ensure that they do not play with the appliance.

Do not use the appliance for any purpose other than its intended use.

Do not immerse the appliance in water or any other liquid unless recommended.

Never remove main cable with wet hands, or lay cable on hot surfaces, or let cable come into contact with hot surfaces.

Unplug the appliance after each use, when the appliance is not in use and before changing accessories or cleaning the appliance.

Do not try and perform any maintenance, other than cleaning. For any maintenance issues please contact Luvele Australia/UK, support@luvele.com

Use well away from walls and curtains and avoid using on metal surfaces e.g. sink.

The appliance is not designed for commercial or industrial use; it is for household use only.

Know your Luvele Grand Yoghurt Maker



Outer Yoghurt Maker Lid

Covers the yoghurt maker housing

Removable Container with Lid

Holds yoghurt ingredients during incubation. Can be used to store yoghurt.

LGYM25GL - 1.9L Glass Container
LGYM25PL - 2L Plastic Container

Yoghurt Maker Housing

Heats the yoghurt mix to an optimal temperature to incubate the live active cultures

LED Power Indicator

Indicator light will light-up when the unit is plug into a power outlet, the yoghurt maker will begin to heat automatically.

Using your Luvele Grand Yoghurt Maker

Before using the Luvele Grand Yoghurt Maker

Remove all packaging material. Then remove the outer Yoghurt Maker lid and the removable container with lid. Wash them in warm, soapy water then rinse under water and dry thoroughly. Wipe the Yoghurt Maker housing with a damp cloth and dry thoroughly. Ensure that all parts are completely dry before use.

Operating the Luvele Grand Yoghurt Maker

Step 1 – Before assembling the Yoghurt Maker, make sure the power is switched off at the power outlet and the power plug is removed from the power outlet.

Step 2 – Prepare the yoghurt mixture following the desired recipe instructions.
Refer to recipes on pages 6-8.

Step 3 – Pour the yoghurt mixture into the yoghurt container. Place the container lid onto the yoghurt container and secure into place.

Step 4 – Insert the yoghurt container into the housing. Place the outer lid onto the housing.

Do not operate your Luvele Grand Yoghurt Maker without the supplied Glass/Plastic yoghurt container.

Step 5 – Switch the yoghurt maker on by plugging the power plug into a power outlet. This will light up the red LCD Power Indicator. The Yoghurt Maker will start heating the yoghurt mix automatically.

Avoid moving the Yoghurt Maker during the incubation period. Do not stir the yoghurt mix during or at the end of the incubation period to avoid the yoghurt curdling.

Step 6 – At the end of your selected incubation time, remove the lids and check that the yoghurt has thickened and set. If the yoghurt requires more thickening, replace the lids and continue incubation. When the yoghurt has thickened sufficiently, switch the power off at the outlet and unplug the power cord. Remove the yoghurt container and lid from the housing. Place the yoghurt into the refrigerator overnight to achieve firmly set yoghurt.

Some separation of the liquid whey may occur. If so pour off this liquid carefully and disregard it before using the yoghurt.

Grand Yoghurt Recipes & Directions

Yoghurt Recipes

Full cream milk natural yoghurt

6 cups/1½ litres full cream milk
½ cup/125ml natural yoghurt (Starter)
¾ cup/75g full cream milk powder

Skim milk natural yoghurt

6 cups/1½ litres skim milk
½ cup/125ml natural skim milk yoghurt (Starter)
¾ cup/75g full skim milk powder

Goat's milk natural yoghurt

6 cups/1½ litres pasteurised goat's milk
½ cup/125ml natural goats milk yoghurt (Starter)
¾ cup/75g full goat's milk powder
(if not available increase goat's milk yoghurt to ¾ cup)

Please Note - Store bought power starters can be used instead of yoghurt

Directions

1. Heat the milk to just below boiling point (90-95°C), then cool quickly to 40°C. Use a sterilised kitchen thermometer to monitor temperature of milk when heating and cooling.
2. Stir in yoghurt and milk powder until combined. Do not aerate.
3. Pour yoghurt mixture into the yoghurt container and press/screw the yoghurt container lid into place. Place the yoghurt container into the yoghurt maker housing and cover with outer yoghurt maker lid.
4. Switch the yoghurt maker on by plugging the power plug into a power outlet. This will light up the red LCD Power Indicator. You will need to experiment with incubation time to get consistency you desire. However, you should not have to go over an 8 hour incubation time.
5. When the yoghurt maker has completed incubation time remove the outer lid and yoghurt container. Then remove the yoghurt container lid and check the texture of the yoghurt. Do not stir the yoghurt. If set to desired thickness switch yoghurt maker off at power outlet and unplug. Replace the yoghurt container lid and place into refrigerator for 8 hours or overnight.
6. Leave enough of the yoghurt you have made to use as a starter when making your next yoghurt mix.
7. You should consumer yoghurt within 3-4 days.

Tip - Leave enough of the yoghurt you have made to use as a starter when making your next yoghurt mix.

SCD Yoghurt Directions

SCD yoghurt

It is said that SCD corrects the balance of bacteria types in the gut by eliminating the food supply of the undesirable types and so starves them out. There has been much written about the benefits of adding SCD yoghurt to your diet. Introducing SCD yoghurt to your diet can aid in correcting the balance of bacteria types in the gut by eliminating the food supply of the undesirable types of bacteria and so starves them out. This process then repopulates the gut with beneficial bacteria which further displaces the harmful bacteria. SCD yoghurt is also very nutritious and contains proteins, vitamins, minerals, amino acids, fats, and much more.

Making SCD yoghurt

1. Heat the milk to just below boiling point (90-95°C) then cool quickly to 40°C. Use a sterilised kitchen thermometer to monitor temperature of milk when heating and cooling
2. Stir in your yoghurt starter until combined. Do not aerate

Please note - If you use store bought yoghurt as your starter. The yoghurt you buy can contain *Lactobacillus Acidophilus*, *Streptococcus Thermophilus*, and *Lactobacillus Bulgaricus*. It must not contain *Bifidus/Bifidum* bacteria. Nor should it contain gums, sugars, or additives, or flavours of any kind. The culture must be active. Use ¼ cup per liter of milk, and follow the instructions as listed above, for freeze-dried starter. You should not use once batch of homemade yoghurt as starter for another.

3. Pour yoghurt mixture into the yoghurt container and press down firmly on yoghurt container lid to create airtight seal. Place the yoghurt container into the yoghurt maker housing and cover with outer yoghurt maker lid.
4. Plug the yoghurt maker into a power outlet and incubate for 24 hours.
5. Unplug the yoghurt maker and remove the Glass/Plastic container. Place the yoghurt container into the refrigerator and chill for 8 hours. The SCD yoghurt is ready to consume after 8 hours of refrigeration.

Please note - It is suggested not to use milk powder when making SCD yoghurt.

Coconut Yoghurt

Coconut Yoghurt Ingredients:

1.9 litres of 100% coconut cream (Savoy or Ayam work well)

1 capsule of a multiflora probiotic

1/2 tsp sugar

Directions:

Pour coconut cream into a large container, preferably with a spout for easy pouring into the individual yoghurt jars.

Add probiotic starter and sugar, stir with whisk until well mixed.

Place the mixture into the 7 glass jars, then place the 7 glass jars into the yoghurt maker housing. Incubate for 24 hours.

After incubation is complete, place the 7 glass jars into the fridge for a minimum of 4 hours min to thicken before serving.

Cleaning / Tips

Cleaning and care

Before disassembling and cleaning, ensure the power is switched off at the power outlet, the power cord is unplugged from the power outlet and the appliance is cool.

Remove the Yoghurt Maker's outer lid from the top of the housing. Remove the yoghurt container from inside the housing. Remove the lid from the container. Use a slightly damp, soft cloth to wipe the housing. Dry thoroughly.

Wash the glass container, the glass container lid and the outer lid in warm soapy water. Rinse with water and dry thoroughly with a soft, clean cloth. Do not use abrasive cleaners or solvents as these may damage the appliance. Do not wash any part of the yoghurt maker in the dishwasher.

Hints and Tips

Ensure the yoghurt container, container lid and other utensils used in the preparation of the yoghurt are cleaned and rinsed under hot water (not boiling to avoid cracking the glass, then dried with a clean tea towel prior to use. This will help eliminate interfering bacteria.

Ensure the ingredients to be used in the yoghurt making are fresh. Using out-of-date products will impede the production of thick flavoursome yoghurt.

Follow suggested recipe quantities (see recipes on page 6-8) and methods to ensure successful yoghurt production.

To avoid milk sticking or burning to the base of the saucepan when heating, use a medium heat and stir continuously with a metal spoon.

Do not heat milk in the microwave.

After heating the milk, place the saucepan in a shallow, cold water bath to speed up cooling. Use a sterilised kitchen thermometer to monitor temperature of the milk when heating and cooling.

Avoid moving the Yoghurt Maker during the incubation time.

Do not use the Yoghurt Maker near a heat source, outdoors or in sunlight, as exposure to excessive heat may make the yoghurt separate and have a curdled appearance

Refrigerate yoghurt for 8 hours before using. The texture and flavour will improve with longer refrigeration.

1 Year Warranty

The complete Luvele range of products is backed by our 1 Year Total Cover Warranty. Our warranty will covers any manufacturing fault with the product and will also cover damage caused during transit.

Your warranty starts from the purchase date of your Luvele product.

You do not need to register your warranty as your details are automatically processed at the time of purchase.

Warranty Process

We want to make any warranty claim as simple as possible for you. All you need to do is contact us at **support@luvele.com** and provide us information about the problem you are having with your item. Firstly, we will suggest some troubleshooting ideas to establish whether or not the issue can be fixed without a return. Photos of the fault may be requested if and where appropriate, and if it will ensure a faster resolution.

Generally, if you have an issue with your item within 30 days of receiving it, we will email you a prepaid return label that can be printed out and used to send the item back with. We will then generally send you a brand new item. The new item will be shipped within 48 hours of receiving the faulty item back. A confirmation email will be send when your faulty item is received back.

If you have an issue after the 30 day period we will consider repairing your item if suitable. If it cannot be repaired it will be replaced with a brand new item. Refunds will only be offered within the 30 day money back guarantee, if you choose this option over a new replacement. Outside of this 30 day period, your item will be repaired or replaced.

We are here to help, so please email us and the best solution to meet your needs will be offered.

support@luvele.com



www.luvele.com