

# OPERATING AND CARE INSTRUCTIONS

VitaClay® Yogurt Maker and Personal Slow Cooker

Model#: VS7600-2



**PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE INITIAL USE.  
HOUSEHOLD USE ONLY**

©2013 Essenergy, Inc. All rights reserved

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions before using .
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
14. Always attach plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn control to "OFF", then remove plug from wall outlet.
15. Do not use a cracked container. Do not set hot container on a wet or cold surface.
16. To reduce the risk of electric shock, cook only in removable container.
17. Use extreme caution when removing hot container with food.
18. Carefully tilt lid away from you when uncovering to avoid scalding and allow water to drip into pot.

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

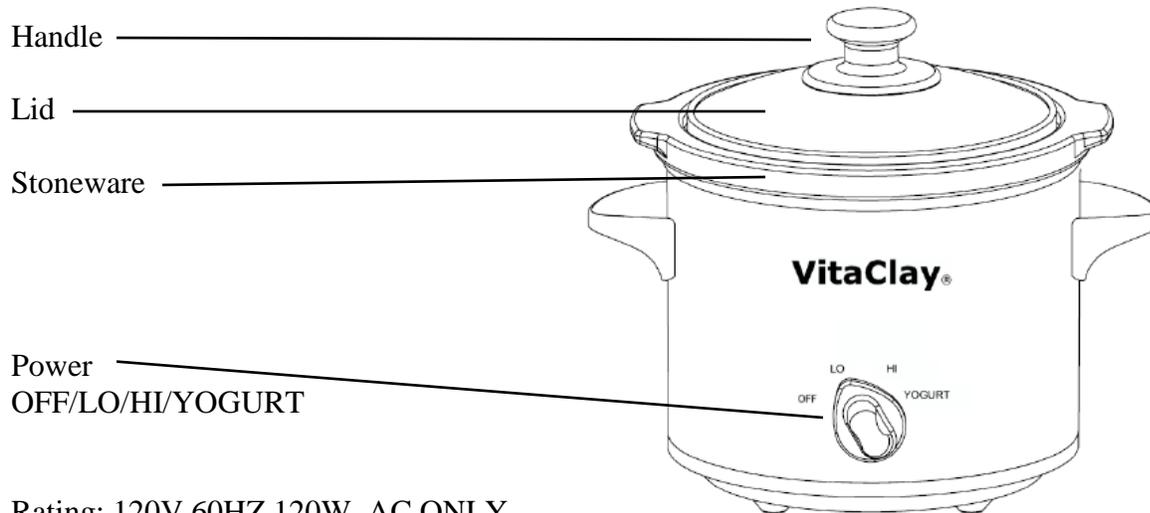
### **Power Cord**

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, be sure the marked electrical rating is equal to or greater than the rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

### **Polarized Plug**

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit 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. NOTE: During initial use of this appliance, some slight smoke and/or odour may be detected. This is normal with many heating appliances and will not recur after a few uses.

## Parts And Features



Rating: 120V 60HZ 120W, AC ONLY

## Installation and Operations

1. There are two temperature settings for cooking. LOW(1) is recommended for slow “all-day” cooking. 1 hour on HIGH(2) equals about 2 to 2-1/2 hours on LOW(1).
2. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, **DO NOT COOK FROZEN MEATS** (such as roasts or chickens) unless you first add at least 1 cup of warm liquid. The liquid will act as a “cushion” to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 to 6 hours on LOW(1), or 2 hours on HIGH(2).
3. When cooking time is completed, switch the knob OFF.
4. Always cook with the lid on.
5. Follow recommended cooking times.
6. Removable stoneware is ovenproof and microwave safe.

Do not use plastic lids in microwave or conventional oven.

Do not use removable stoneware on gas or electric burners or under broiler

## Cleaning and Maintenance

Make sure to disconnect plug from power source before maintenance, otherwise there is a risk of electric shock. **CAUTION:** Never submerge heating unit in water or other liquid.

1. Fill stoneware with hot or warm soapy water to loosen food remains. Do not use harsh or abrasive compounds or cleaners. A cloth, sponge or rubber spatula will usually remove the residue. If necessary, a plastic cleaning pad may be used.
2. The lid may be washed in the top rack of the dishwasher.
3. The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use harsh or abrasive cleaners.

## User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed. Always unplug the Popcorn Popper and allow it to cool before cleaning. RATING: 120V, 60Hz 120W, AC ONLY

### Maintenance of Stoneware

1. The stoneware bowl will not withstand the shock of sudden temperature changes.
2. The stoneware should be at room temperature before adding hot foods.
3. Do not preheat slow cooker before using, unless specified in the recipe.
4. If the stoneware has been preheated or is hot to the touch, do not put in cold foods.
5. To wash your stoneware right after cooking, use HOT WATER.

## Time Guide To Slow Cook

### Time Guide To Slow Cook

If recipe says:	Cook on LOW(1):	Cook on HIGH(2):
15 to 30 minutes	4 to 6 hours	1-1/2 to 2 hours
35 to 45 minutes	6 to 10 hours	3 to 4 hours
50 minutes to 3 hours	8 to 18 hours	4 to 6 hours

Most uncooked meat and vegetable combinations will require at least 8 hours on LOW(1).

## How to make Yogurt Maker

1. Place up to 64 oz of fresh, pasteurized milk into a high-sided sauce pan (1 cup of milk makes about a cup of yogurt).
2. Heat the milk until it just starts to froth (but before it boils) or measure it: use a cooking thermometer and watch until it is heated to **180°F (82°C)**. Remove the saucepan from heat and allow the milk to cool to lukewarm. To accelerate the cooling down, place the saucepan in cold water.
3. When the temperature reaches **110°F (43°C)**, you may add your yogurt culture. Culture may either be bought freeze-dried or you can use plain yogurt from the store or a previous homemade batch. If not using a thermometer, wait until the pot is just cool enough to touch with your bare hands (still warm). Pour a small amount of milk into your cooker and add 2-3 tablespoons of plain yogurt then stir culture in to distribute it evenly. Mix the cooled milk well with the smooth mixture in VitaClay pot.
4. Place the pot into the VitaClay cooker and switch to “Yogurt” (or “Warm”). Plug the power to outlet. Let it to “cook” for 5 to 8 hours.

5. Once the yogurt is done, dispense the yogurt into your own containers or leave in the pot to refrigerate for 4 hours before serving. Store in the refrigerator and use within 7 to 10 days.
6. Greek yogurt: The yogurt will thicken further in refrigerator. After more whey separates from the yogurt, it will become creamy Greek yogurt or yogurt cheese. You might use a strainer or cheese cloth to separate more of the whey from the yogurt. This will help thicken more.
7. Feel free to flavor with fruit, honey or vanilla beans and enjoy!
8. Don't forget to save a small amount to make the next batch!

**Note:**

1. 6 to 8 hours is best. The longer the yogurt coagulates beyond that time, the sourer the taste becomes.
2. Yogurt temperature can be slightly effected by room temperature. In summer time, if the
3. Water may condense on the lid of the cooker. When you remove the lid, take care not to drip any accumulated water into the finished yogurt.
4. Mark the date you made the yogurt or with the date the yogurt will expire (10 days). Chill them in the refrigerator for a minimum of three hours before eating.
5. **THE YOGURT MAKER SHOULD REMAIN PERFECTLY STILL DURING THE MATURING PROCESS. DO NOT REMOVE THE APPLIACNE AS THIS WILL AFFECT THE FIRMNESS OF THE YOGURT.**

### **CHOOSING THE MILK**

The following types of milk may be used: Pasteurized milk of any fat content (full, 2%, 1% or fat-free), Powdered milk, Long-life UHT sterilized milk, Soy milk. Be sure to use UHT soy milk which contains one of the following ingredients: fructose, honey or malt. These ingredients are necessary for fermentation and you will not succeed if none are available in the milk.

Fresh milk must be boiled and, if necessary, filtered before the use. The taste and texture of the yogurt varies according to the milk and yogurt starter selected.

### **UNFLAVORED YOGURT**

The taste and texture of the yogurt varies according to the milk and yogurt starter selected. You should experiment with milk of various fat contents to determine which one you prefer.

### **YOGURT FLAVORED AFTER COOKING**

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

### **YOGURT FLAVORED WITH JAM AND JELLY, (OR HONEY, OR SYRUP)**

Ingredients:

- 4-5 tablespoons of jam and jelly, (or honey or syrup)
- 5 tablespoon of unflavored yogurt or 1 tablespoon of culture
- 32 oz of milk

Heat the milk until it boils (82°C-180°F), for 1-2 minutes and starts to climb the sides of the saucepan. Remove the saucepan from heat and allow the milk to cool lukewarm (43°C-110°F). To accelerate the cooling down, place the saucepan in cold water. Warm the jam and jelly (or honey or syrup) over low heat. Add half of the milk and stir until smooth; let cool again to (43°C-110°F), stir together the culture,

jam or jelly and remaining milk until smooth. Add the jam or jelly (or or honey or syrup) while stirring. Add the mixture in VitaClay cooker. Cover the cooker. Set “Yogurt” for 6 hours.

## **YOGURT FLAVORED WITH FRESH FRUIT**

Ingredients:

- ½ cup chopped fresh fruit
- 4 tablespoons of sugars or to taste
- 1-3 cup water
- 5 tablespoons of unflavored yogurt or 1 tablespoon of culture
- 32 oz of milk

Heat the milk until it boils (82°C-180°F), for 1-2 minutes and starts to climb the sides of the saucepan. Remove the saucepan from heat and allow the milk to cool lukewarm (43°C-110°F). To accelerate the cooling down, place the saucepan in cold water. Cook the fruit in the sugar and water over low heat for 10-15 minutes or until thickened. Let cool again to (43°C-110°F). Stir together the culture and milk until smooth. Stir in the chopped fruit. Add the mixture in VitaClay cooker. Cover the cooker. Set “Yogurt” for 6 hours.

# LIMITED ONE-YEAR WARRANTY

## On-Line warranty registration

[www.vitaclaychef.com](http://www.vitaclaychef.com)

Essenergy, Inc. (“Essenergy”) warrants this Product against defects in material or workmanship for a period of one (1) year from the date of original purchase, when utilized for normal household use. Essenergy will repair or replace the Product, at its option, at no charge except for shipping and handling.

This warranty does not cover: (1) The ceramic parts; (2) damage due to incorrect customer instruction, installation or set up; (3) cosmetic damage or other damage due to an act of God, accident, misuse, abuse, or negligence; (4) commercial use of the Product; (5) modification of any part of the Product; (6) damage due to improper operation, improper maintenance, or connection to an improper voltage supply; (7) damage due to attempted repair of the Product by anyone not authorized by Essenergy to service the Product; (8) normal wear of parts; (9) Damage or defects caused by shipping, faulty packaging or mishandling in transit; (10) any non-electric/mechanical attachments and accessories and disposable parts including measuring cup, spoon, inner pot, outside case, cord and plug.

**KEEP YOUR SALES RECEIPT.** Warranty service will require presentation of proof of purchase in the form of a bill of sale or receipt which shows the date of purchase and establishes that the Product is within the warranty period.

**PLEASE REGISTER YOUR PRODUCT WITHIN 10 DAYS OF PURCHASE.** Product must be registered in order to claim warranty service. Please visit [www.VitaClayChef.com](http://www.VitaClayChef.com) to register your product. If you need a registration form, please contact [service@essenergy.com](mailto:service@essenergy.com) or call us toll-free at 1-877-877-9121.

This warranty is invalid if the factory applied serial number or production date has been altered or removed from the Product.

To obtain warranty service, first contact customer service to receive an RMA number. You will receive instructions for the return of your unit once it has been authorized. You will need to send the complete unit insured, freight prepaid, plus proof of purchase (as described above). Be sure to package in the original packaging and ensure the machine is secure inside of the box, with no rattling or movement once the box is sealed. If the unit arrives with damage from shipment, the warranty will be invalidated.

Please attach your name, address, telephone number, and a description of the problem along with return postage. A warranty form should be completed and included with the package. The product must be sent carefully packed and properly cushioned to prevent damage in transit. Your failure to abide by these provisions may cause your request for warranty service to be denied, and the repaired unit will be returned at your expense. This warranty is extended only to the original purchaser of this product and does not extend to any commercial use or unreasonable use. This warranty is valid only in the United States.

**NOTE: REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CONSUMER. ESSENERGY SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

**Essenergy, Inc.**

Website: [www.vitaclaychef.com](http://www.vitaclaychef.com)

warranty service: [service@essenergy.com](mailto:service@essenergy.com)

Customer Service: 1-877-877-9121

**Made in China**