

Yoghurt & Cheese maker



Reference: DOP156
Version: 1.4
Language: English

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User manual

You have purchased a product livoo brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is available too on our website www.livoo.fr

General Instructions

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE PARTICULARLY BEFORE THE FIRST USE.

A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed; we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Before use check that the voltage of your wall outlet correspond to the rated voltage manner.
2. Use the appliance only for its intended use.
3. Never immerse the appliance in water or other liquid.
4. Do not let cord hang over edge of table or counter or touch hot surface.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard(*)
6. To reduce the risk of electric shock, never operate this product with wet hands, spill liquid in the product or submerge it in water
7. Close supervision is necessary when your appliance is being

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used near children or infirm persons.

8. Do not place an appliance on or near a hot gas or on a heated oven.
9. Do not use outdoors (Household use only).
10. Unplug from outlet before cleaning or when not in use.
11. To avoid the risk of personal injury, this product should not be operated by children or people who are not familiar with these instructions.
12. This appliance can be used by children aged from 3 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 3 years.
13. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
14. Children shall not play with the appliance.
15. The appliance is not intended to be operated by means of external timer or separate remote control system.
16. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
17. Regarding the instruction for cleaning surfaces in contact with food thanks to refer to the below paragraph

“cleaning” in manual.

18. The heating element surface is subject to residual heat after use.
19. The appliance must not be immersed.
20. There is potential injury from misuse.
21. Warning: avoid spillage on the connector.
22. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments

(*)Competent qualified electrician: after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician.

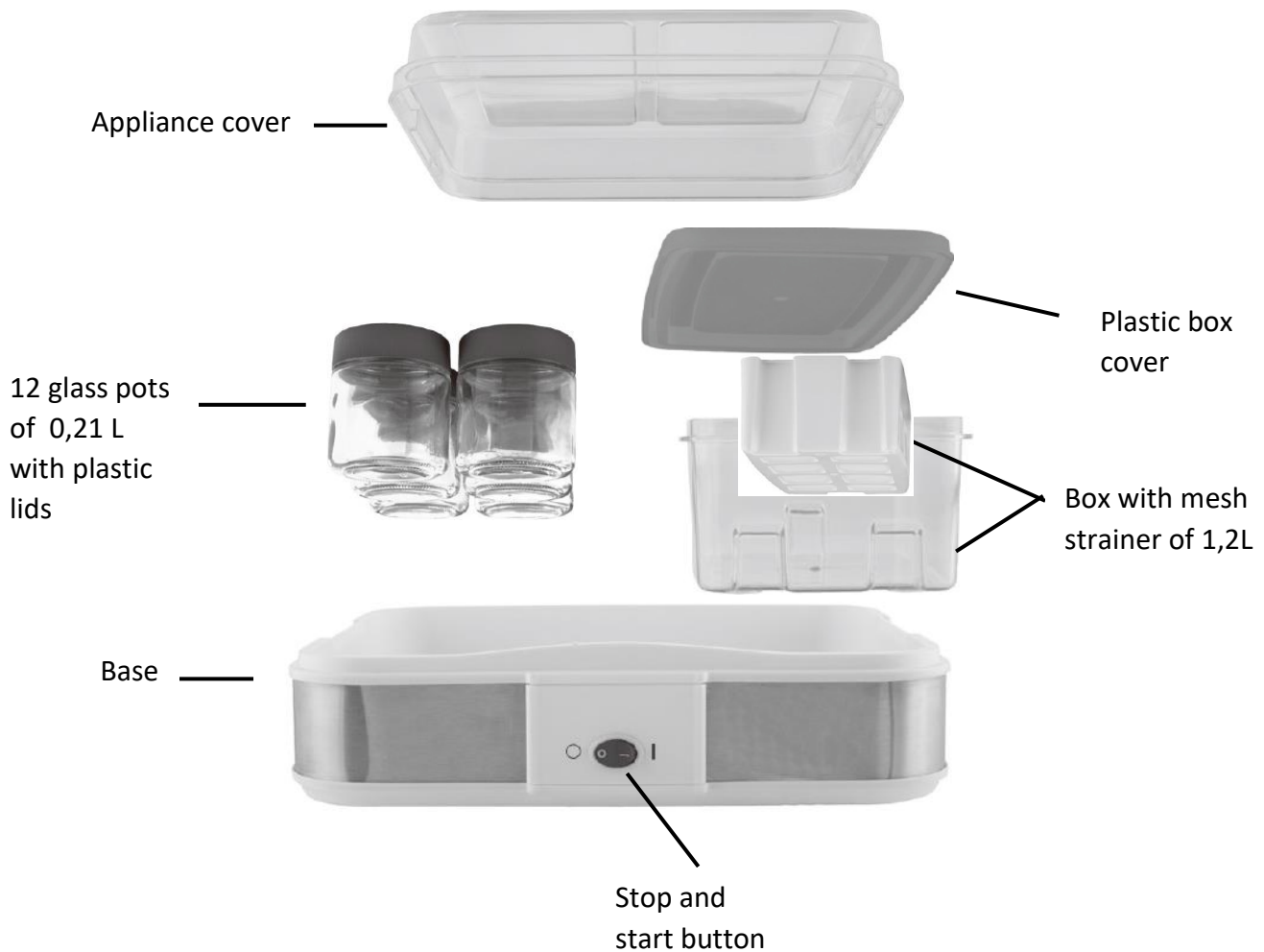
TECHNICAL SPECIFICATIONS

Voltage: **220V-240V~ 50Hz-60Hz**

Power: 21,5W

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DESCRIPTION



Before first use:

Clean the accessories: glass yoghurt pot, their lids, pot with strainers and the yogurt maker lid in hot soapy water, then rinse and dry.

Note: do not immerse the base

To prepare 6 yoghurts pots you will need 0,9 L of milk and a starter culture or readymade yoghurt.

This yogurt maker allows you different options per batch:

1. 12 yoghurts

OR

2. 6 yoghurts + 1 yogurt cheese tray or yogurt filters

OR

3. 1 cheese tray or yogurt only filters

USE

Yogurt is made from milk and ferment. The instructions below will help you to make cow's milk-based recipes but also plant/vegetal milks. The firmness of the yoghurt may vary depending on the milk used.

1. Choice of milk:

- Whole UHT milk will give you the best results (firm and skinless yoghurt) and does not need to be boiled before use

Note: Do not use UHT skimmed milk

- Non-pasteurized milk is not sterile, it still contains bacteria, this milk should therefore be boiled, then left to cool to eliminate the skin, it will provide you with a creamier yogurt, with a thin skin on top resulting from the cream rising to the surface.
- Fresh farm milk must be boiled (it is dangerous to use it without boiling it first.)Then, let it cool before using it in your yoghurt maker.
- Powder milk: yoghurt made with powder milk is very smooth. It sets rapidly and easily.

Note:

Whole milk yoghurt is smoother and more aromatic.

For thicker yoghurt, you can add two or three tablespoons of powder milk to the liter of milk and mix them. Use boiled milk (to have firmer yoghurt) is not suggested for soy and almond milk. With these sorts of milks we suggest you to heat them to 35°C – 43°C (watch carefully your thermometer to avoid overheating). Let it cool before use.

2. Choice of starter culture:

Starter culture can be:

- Plain commercial yoghurt (whole milk yoghurt) with an expiry date.
- A yoghurt you made previously.
- A freeze dried culture/rennet you can find in pharmacies or health food store. If you chose this method, add two hours to the time you need to make the first batch of yoghurt. On the other hand, it is more advantageous to choose this option, the concentration of starter culture is more important and you can realize good around thirty batch of yoghurts.

Note: Do not use one of your homemade yoghurt more than ten times, as the new yoghurts will not taste as good.

3. Preparation of the yoghurt:

Each yoghurt pots have a capacity of 0,21L and the container of 1,2L, they can be fill at the $\frac{3}{4}$ (to avoid any overfilling).

- Carefully mix 1,8L of milk (if you want to make 6 yoghurt pots and a container) with the starter culture thanks to a whisk.
For an optimal mix, beat the yogurt so that it becomes a very smooth batter and then add the milk while continuing to beat the mixture.
- Pour the mixture on the yoghurt pots and / or on strainer pot.
- Place the pots without their lids into the yoghurt maker.

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- Place the lid on the yoghurt maker and then plug it in.
- Press the stop/start button. The appliance works and milk will solidify. It will take about 8 to 12 hours depending of the ingredients used (especially the type of milk) and the desired result (8h fermentation will give a fluid and soft yoghurt and 12h, a firm yogurt and acid)
- The appliance starts up and the milk will solidify. It takes 8 to 12 hours, it depends of the type of milk used.
- After use, unplug the appliance.

Note :

If you wish sweeten yoghurts or fromage blanc you can add sugar to milk (100g maximum for 1.5 L preparation) during preparation, in same time as the ferments. Make sure to mix properly the preparation with a fork or whisk

Preparation for fromage blanc with the 1.2 L tray with drainer

- Take 1L of the desired type of milk
- Add a pot of fromage blanc cheese (100g)
- Then add a few drops of rennet and stir
- Fill the tray with drainer $\frac{3}{4}$
- Place the tray into the machine
- Cover and plug.
- Press the on / off button

Note: this appliance allows you also to make milky desserts. When the recipe includes eggs, be sure to use fresh eggs.

4. Refrigeration of the yoghurt:

- Remove the yogurt maker lid and ensure that the condensation does not drip into the pots.
- Put the lids on pots.
- Place the yogurts in the refrigerator at least 3 hours before eating them.
- You could personalized your pots thanks to the supplied stickers.

Note:

- Do not move the yoghurt maker when it is on.
- Avoid to use your appliance on place that may be subject to vibrations or exposed to draughts.
- You can keep your yoghurts between 8 to 10 days in the refrigerator.
- Never place the appliance in the refrigerator.

To realize Greek yoghurt:

- Place the quantity of your homemade yoghurts (freshly made) into separated bowl.
- Place the mesh strainer inside the large container.

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- Pour the amount of yoghurt, not exceeding the MAX indicated on the container. Drain for at least 2 hours.



- Cover with plastic lid and refrigerate it for 3 hours, then you can place the Greek yoghurt into the pots.



- Serve plain or blend with fruits before if you want.

QUANTITY FOR 6 YOGHURT POTS AND RECTANGULAR CONTAINER

Adapt the cups quantity according to your choice (to make 6 or 12 yoghurt with or without rectangular box).

One cup = 0, 15 l

Use liquid measuring cup to respect quantity.

WHOLE MILK	2%MILK	1%MILK	SKIM MILK	SOY MILK	ALMOND MILK
9cups	9cups	9cups	9cups	9cups	9cups
Starter culture: 1cup plain yoghurt or 1 packet dried yoghurt starter	Starter culture: 1cup plain yoghurt or 1 packet dried yoghurt starter	Starter culture: 1cup plain yoghurt or 1 packet dried yoghurt starter	Starter culture: 1cup plain yoghurt or 1 packet dried yoghurt starter	Starter culture: 1cup plain yoghurt or 1 packet dried yoghurt starter	Starter culture: 1cup plain yoghurt or 1 packet dried yoghurt starter
Set timer 8 hours, then remove yoghurt pots and leave rectangular box	Set timer 8 hours, then remove yoghurt pots and leave rectangular box	Set timer 8 hours, then remove yoghurt pots and leave rectangular box	Set timer 8 hours, then remove yoghurt pots and leave rectangular box	Set timer 8 hours, then remove yoghurt pots and leave rectangular box	Set timer 8 hours, then remove yoghurt pots and leave rectangular box

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in appliance an additional 2 hours	in appliance an additional 2 hours	in appliance an additional 2 hours	in appliance an additional 2 hours	in appliance an additional 2 hours	in appliance an additional 2 hours
Refrigerate 3 hours	Refrigerate 3 hours	Refrigerate 3 hours	Refrigerate 3 hours	Refrigerate 3 hours	Refrigerate 3 hours
Greek yoghurt: drain for at least 2 hours+ refrigerate 3 hours	Greek yoghurt: drain for at least 2 hours+ refrigerate 3 hours	Greek yoghurt: drain for at least 2 hours+ refrigerate 3 hours	Greek yoghurt: drain for at least 2 hours+ refrigerate 3 hours	Greek yoghurt: drain for at least 2 hours+ refrigerate 3 hours	Greek yoghurt: drain for at least 2 hours+ refrigerate 3 hours

Important: if the rectangular box has been used, remove the yoghurt pots as indicated above and allow the milk mixture of the box to set for an additional 2 hours.

TIPS TO GET THE BEST USE OF YOUR APPLIANCE:

1. You can add different flavors before serving your yoghurt, honey, fruits, frozen juice, cereals...
2. Unflavored yoghurt can be refrigerate until 10 days
3. If you warm too long the milk you will have poor quality yoghurt.
4. Do not add yoghurt starter to cold milk.
5. After the yoghurt has been refrigerated, moisture may collect on the surface, this is normal

Problems and solutions

Possible problems	Explanations
Appliance will not turn on	Be sure the outlet is functioning
Lumps, the milk soured	The milk was too hot or you did not mix the ingredients long enough.
the yoghurt ran over the top of the pots	Too much milk was poured on the pots
Liquid on the surface	The yoghurts stay too long on appliance The pots were moved too early Insufficient cooling The yoghurt may have been overheated
Liquid yoghurts	The yoghurt culture and the milk used had different fat content Too long maturation time The yoghurt culture was not fresh enough

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	The milk had soured The starter yoghurt was not at room temperature
Yoghurts have strange taste	The starter or milk was not fresh Flavored yoghurt may have been used as starter The yoghurts stay too long on appliance

MAINTENANCE AND CLEANING

- Always unplug the device before cleaning it and let it cool.
- Never immerse the body of the appliance in water.
- Clean the yoghurt pots, lids, yogurt maker and pot with strainers with a moist cloth and hot soapy water, rinse and dry.

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Correct Disposal of this product

(Waste Electrical & Electronic Equipment)

able in the European Union and other European countries with separate collection systems)



The European Directive 2012/19/EU on Waste Facilities Electrical and Electronic (WEEE)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product or their local authority office, for details of where and how they can take this item for environmentally safe recycling.



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www.quefairedemesdechets.fr

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- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice