

**EURO** Cuisine®

Model Number: YM260

## User Manual

### 2 Quarts Yogurt Maker



**Before operating this unit, please read these instructions.**

VI 04072009

## **CHARACTERISTICS MEASUREMENTS**

Dimensions: 10.5" High x 7 1/2" Diameter  
26 cm High x 19.5 cm Diameter

Container Capacity: 2 Quarts (2 Liter)

Energy Usage: 120V ~ 60Hz - 25 watts

## **ACCESSORIES**

- 1 2 Quarts (2 Liter) Container
- 1 Small Bowl
- 1 Thermometer
- 1 Cotton Cheese Cloth Bag

# 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.

## 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.

**SAVE THESE INSTRUCTIONS**



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 and 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.

## **SAVE THESE INSTRUCTIONS**

**NOTICE:** This appliance has a polarized plug (one blade is wider than other). As a Safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

- a. A short power-supply cord (or detachable power-supply cord) should be used 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 longer detachable power-supply cord or extension cord is used:
  1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and

2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be grounded type 3-wire cord.

**FOR HOUSEHOLD USE ONLY.**

## Parts Identification Model YM260



1. Upper clear cover
2. Serving yogurt Bowl
3. White lid for the container
4. 2 Quarts (2 liter) Yogurt Container
5. Base
6. Power Cord (Not Shown)
7. Pilot Lamp
8. Hour reminder Indicator
9. Hour Reminder
10. Cotton bag for making cheese
11. Thermometer
12. Euro Cuisine yogurt starter (not included)

## **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, container, bowl, 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 it boils and starts to climb the side of the saucepan, do not over-boil.

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 the heated 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) Yogurt Container of the yogurt maker.
8. Cover the yogurt container with its white lid.
9. Place the yogurt container 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. DO NOT ADD ANY FLAVORING BEFORE COMPLETING THE YOGURT MAKING PROCESS.

## **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.

Fresh milk must be boiled and, if necessary, filtered prior to use. The taste and texture of yogurt varies according to the milk and yogurt starter selected. For best results do not use:

1. Expired milk;
2. Expired yogurt; or
3. Yogurt with flavoring, fruit, or other ingredients.

## 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.

## **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.

### **Instructions For Making Cheese Yogurt**

How to make cheese yogurt from the yogurt you made with Euro Cuisine Yogurt Maker.

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 bag for cheese into boiling water for 1 to 2 minutes.
3. Remove the bag from boiling water.
4. Put specially designed cotton bag for cheese in a container
5. Pour the yogurt from the container into the specially designed cotton bag for cheese.
6. Close the specially designed cotton bag for cheese by pulling on the cord.
7. Hang specially designed cotton bag for cheese for about 6 to 8 hours above the container to allow the yogurt to solidify. Make sure that the yellowish liquid is dripping from the bag inside the container and that the specially designed cotton bag for cheese is not inside the container.

8. After 6 to 8 hours remove the cheese from the specially designed cotton bag for cheese and place it in a container.
9. You may add salt to taste to the cheese while you stir slowly with a spoon or a spatula.
10. Refrigerate the cheese.
11. The Cheese is ready for your consumption

**Note:** The yellowish whey liquid coming out of the yogurt contains lactose, provitamin A and minerals. You can refrigerate it and drink it or add it to recipes.

## CONTACT INFORMATION

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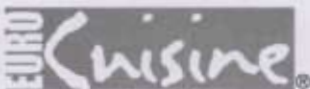
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### **Limited 3-year Warranty**

Euro Cuisine is proud to back this appliance with a limited 3 - year warranty. Euro Cuisine warrants that this product will be free from defects in workmanship or materials under normal home use for three years from the date of original purchase. It is suggested that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase.

Should you experience any defects as described above in this three-year period, contact Euro Cuisine at: (888) 343-5554. When you call, please have the following information available:

- Product Name
- Product Model Number
- Purchase Date
- Proof of Purchase
- Description of Defect

This warranty excludes:

- damage caused by accident, misuse, or shipment;
- any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Euro Cuisine;
- retailers or other use for commercial purposes; and
- damage caused by failure to follow safeguards section of instruction book