



INSTRUCTIONS FOR USE



Digital Yogurt Maker

Model: EW-5K102

Voltage: 120V~60Hz

Power: 22W

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Important: Read all instructions carefully before first use.**
2. Use only on a level, dry and heat-resistant surface.
3. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended may result in fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
10. Do not place on or near a hot burner or in a heated oven.
11. Do not use the appliance for other than its intended use.
12. Do not use the yogurt maker in a confined area or near a heat source.
13. Place the yogurt maker in a clear area to allow for proper air circulation. Avoid using the yogurt maker near flammable materials.
14. Use only with a 120V AC power outlet.
15. Always unplug from the base of the wall outlet. Never pull on the cord.
16. The yogurt maker should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
17. To disconnect, turn any control to "OFF," then remove the plug from the wall outlet.
18. To reduce the risk of electric shock, cook only in the removable cups provided.
19. To avoid escaping steam, keep face and hands away from the top of the yogurt maker when opening or during operation.
20. This appliance is not designed to function in a humid environment.
21. Do not touch hot surfaces.
22. Caution: the sides will get hot. Use oven mitts if moving the appliance while in operation.
23. This appliance is designed for domestic use only.

Short Cord Instruction

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - A. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - B. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.



Polarized Plug

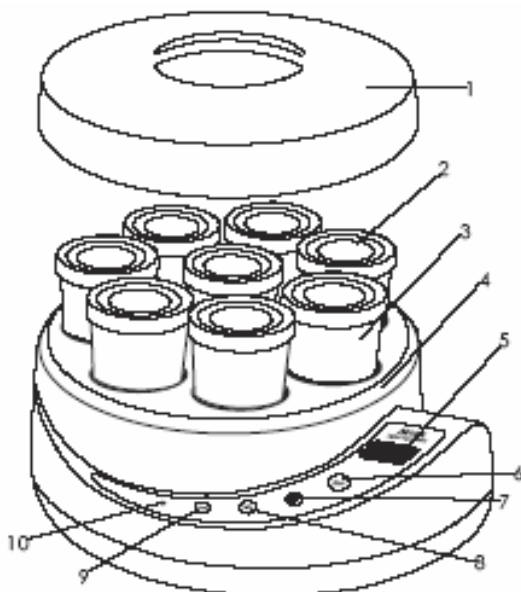
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

This appliance is for household use only.

PARTS IDENTIFICATION



1. Yogurt Maker Lid
2. Cup Lids
3. Yogurt Cups
4. Yogurt Maker Body
5. Digital Display
6. START Button
7. POWER Button
8. MINUTE Button
9. HOUR Button
10. Cook Indicator Light

USING YOUR YOGURT MAKER

1. **Read all instructions and important safeguards.**
2. Remove all packaging materials and make sure items are received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash the yogurt maker lid, yogurt cups and lids in warm, soapy water. Rinse and dry thoroughly.
5. Wipe the yogurt maker body clean with a damp cloth.

Before First Use:

Choosing the Proper Milk:

The milk used is an important factor when making yogurt. For best results:

- Regular or organic pasteurized whole, low-fat or skim milk are all fine choices, but must be brought to a near boil before being activated.
- Milk should be boiled to eliminate any additional bacteria. Allow the boiled milk to cool to eliminate any skin that may develop.
- If using milk that has been sterilized at an ultra-high temperature (UHT), milk will not need to be boiled before use and will result in a firm, skinless yogurt.
- Powdered milk works very well. Yogurt made with powdered milk is very smooth.
- Unflavored soy milk is also an excellent choice for making yogurt.

HELPFUL HINT:

- Whole milk will result in yogurt that is smoother and more aromatic.
- For thicker yogurt, add two to three tablespoons of powdered milk to the milk used, taking care to mix it in completely.

Choosing the Proper Starter Culture:

You will need a starter culture in order to make yogurt. A starter culture can be found in:

- A plain store-bought yogurt (preferably whole milk yogurt)

- A previously home-made yogurt
- A freeze-dried yogurt culture, which can be purchased at many pharmacies or health food stores. If using a freeze-dried yogurt culture add two hours to the yogurt making time.

NOTE:

- Do not use abrasive cleaners or scouring pads.
- Do not immerse the yogurt maker body, cord or plug in water at any time.

NOTE:

- Do not use a batch of yogurt more than ten times for the starter culture as the results will diminish.
- For best results, use a starter culture and milk with similar fat contents.

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To Make Yogurt:

Ratios and amounts may vary depending upon individual recipe directions and the type of milk and starter culture used.

The following directions are suggested method of utilizing organic milk and plain, store-bought organic yogurt as the starter.

1. Measure 3 tablespoons of plain yogurt to use as a starter culture and set aside in a small bowl.
NOTE: *If using a freeze-dried yogurt culture, refer to package directions for the proper amount of culture to use.*
2. Heat 5 cups milk to 180°F, stirring consistently to prevent scorching.
3. Place heated milk in the refrigerator and allow to cool to 115°F.
4. In the small bowl with the yogurt, mix in 2 teaspoons of cold milk, until the consistency has thinned.
5. Mix the thinned plain yogurt into the heated milk, until thoroughly mixed. **NOTE:** *Depending upon the recipe being used, flavoring may be added into the yogurt starter/warm milk mix. Refer to "To Add Flavors" on **page 6** for further instructions on adding flavors.*
6. Fill each of the yogurt cups $\frac{3}{4}$ full with the yogurt/milk mixture. Leave each cup open, **DO NOT** place the yogurt cup lids on each cup. Place the open cups into the yogurt maker.
7. Place the yogurt maker lid onto the Yogurt Maker.
8. Plug the yogurt maker into an available power outlet.
9. Turn on the Yogurt Maker by pressing the POWER button. The yogurt maker will chime, and the digital display will turn on.
10. Press the HOUR button until 9 hours is displayed on the digital display screen (8 hours is the minimum recommended, but 9 hours will ensure the proper consistency is reached). **HELPFUL HINT:** *For tarter yogurt, increase the cook time.*
11. Press the START button. The cook indicator light will illuminate and the yogurt maker will begin cooking the yogurt. Allow to run until time expires. **NOTE:** *Do not disturb or move the Yogurt Maker during the yogurt making process, as it will terminate the cycle.*
12. Once the programmed time has elapsed, the yogurt maker will chime and automatically shut off.
13. Remove the yogurt cups, screw the lid onto each cup and place them into the refrigerator. Allow to cool for approximately 8 hours. Add in flavors as desired once yogurt has cooled. Enjoy!

To Add Flavors:

It is recommended yogurt be made plain in the Yogurt Maker with flavors added once yogurt has cooled. After yogurt has cooled the recommended 8 hours in the refrigerator, mix desired flavors into each individual yogurt cup. However, some flavorings may be added prior to yogurt being made. Refer to the recipe being used for information on when to add in flavors.

Recommended Flavors:

Fruit Syrups

- Mix a desired fruit syrup flavor in with either the finished yogurt or the warm milk/starter culture mix prior to adding it to the yogurt cups.

Coffee

- Mix sugar and coffee grounds thoroughly with warm milk/starter culture mix prior to adding it to the yogurt cups.
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Fruit Jams or Jellies

- Melt jam or jelly in a saucepan over low heat. Add in a bit of plain milk and allow to cool. Once jam/jelly has cooled, mix with warm milk/starter culture mix and add to yogurt cups.

Preserved Canned Fruit

- Cut preserved fruit into small pieces. Save the juice from the can for even more fruit flavor. Mix the cut fruit pieces and juice with cooled, finished yogurt in each yogurt cup.

Fresh Fruit

- Cut fruit into small pieces. Mix the cut fruit pieces with cooled, finished yogurt in each yogurt cup.

NOTE:

• Fresh fruit should only be added to cooled, finished yogurt. If attempting to add fresh fruit to yogurt before it is finished, the fruit should be cooked to ensure no outside bacteria will affect the yogurt culture. Several of favorite yogurt recipes are included in this manual beginning on **page 7**.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

1. Remove the yogurt maker lid. Wash it in warm, soapy water using a sponge or dishcloth.
2. Rinse and dry thoroughly.
3. Repeat process with the yogurt cups and cup lids.
4. Wipe the yogurt maker body clean with a damp cloth.

NOTE: Never immerse the yogurt maker body in water or any other liquid.

HELPFUL HINT:

For even faster cleanup, the yogurt maker lid, yogurt cups and cup lids can be washed in the dishwasher!

TROUBLESHOOTING

<p>Yogurt is too lumpy.</p>	<ul style="list-style-type: none"> The milk used may have been too hot. The ingredients may have not been properly mixed. Ensure that all ingredients are mixed thoroughly prior to adding them to the yogurt maker. The milk used may have soured. Be sure to use fresh milk that is far from its expiration date.
<p>There is an abundance of liquid on the surface of the yogurt.</p>	<ul style="list-style-type: none"> The yogurt may have stayed in the yogurt maker too long. The yogurt cups may have been moved too early. The milk used was not properly cooled before adding it to the yogurt maker.
<p>The yogurt is liquidy.</p>	<ul style="list-style-type: none"> The starter culture and milk used may have had different fat contents. The yogurt had excessive maturation time in the yogurt maker. Reduce cook time. The starter culture used was not fresh enough.

RECIPES

Strawberry Yogurt

5 cups organic milk

3 tablespoons plain organic yogurt (for a starter culture)

10 strawberries

4 tablespoons strawberry syrup

Follow steps 1 to 5 of *"To Make Yogurt"* on **page 5**. Mix in strawberry syrup with warm milk/yogurt starter mixture. Add this yogurt mixture to each yogurt cup and complete the instructions of *"To Make Yogurt."* Once finished yogurt has cooled for the recommended time in the refrigerator, cut strawberries into small cubes. Distribute the strawberries evenly among the yogurt in each yogurt cup.

Pineapple Yogurt

5 cups organic milk

3 tablespoons plain organic yogurt (for a starter culture)

1 can pineapple chunks

Follow steps 1 to 5 of *"To Make Yogurt"* on **page 5**. To add extra pineapple flavor, mix in 4

tablespoons pineapple juice from the pineapple chunks can with warm milk/yogurt starter mixture. Add this yogurt mixture to each yogurt cup and complete the instructions of “*To Make Yogurt*.” Once finished yogurt has cooled for the recommended time in the refrigerator, cut pineapple chunks into small cubes. Distribute the pineapple cubes evenly among the yogurt in each yogurt cup.

HELPFUL HINT:

- Additional fruit/syrup combinations may be used following similar instructions. Experiment with favorite fruits and syrups to find the best flavor for you.

Vanilla Yogurt

5 cups organic milk

3 tablespoons plain organic yogurt (for a starter culture)

3 tablespoons vanilla extract

Follow steps 1 to 5 of “*To Make Yogurt*” on **page 5**. Mix in vanilla extract with warm milk/yogurt starter mixture. Add this yogurt mixture to each yogurt cup and complete the instructions of “*To Make Yogurt*.” After finished yogurt has cooled for the recommended time in the refrigerator, each yogurt cup should be stirred to evenly distribute vanilla flavoring prior to serving.

Lemon Yogurt

5 cups organic milk

3 tablespoons plain organic yogurt (for a starter culture)

1 lemon, grated

- Sugar, to taste

The night before making the yogurt (or at least one hour prior), finely grate the lemon and mix grated lemon into the milk to be used. Follow steps 1 to 5 of “*To Make Yogurt*” on **page 5**.

When mixing the lemon zested milk to the yogurt culture starter mix, add in sugar, to taste.

Add this yogurt mixture to each yogurt cup and complete the instructions of “*To Make Yogurt*.”

After finished yogurt has cooled for the recommended time in the refrigerator, each yogurt cup should be stirred to evenly distribute flavoring prior to serving.