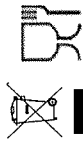


### Wymiary urządzenia

Średnica 17 cm

Wysokość 22 cm



### WARUNKI GWARANCJI

- Gwarancja na sprawne działanie jogurtownicy udzielona jest przez firmę BROWIN na okres 12 miesięcy od daty zakupu.
- W przypadku uszkodzeń spowodowanych przez błąd producenta zapewniamy się bezpłatną naprawę.
- Termin rozpatrzenia reklamacji i ewentualnego wykonania naprawy wynosi 14 dni od daty przyjęcia produktu.
- Gwarancja traci swą ważność w przypadku stwierdzenia uszkodzeń powstałych wskutek niewłaściwego użytkowania, m.in. na skutek:
  - użytkowania jogurtownicy niezgodnie z przeznaczeniem;
  - użytkowania jogurtownicy niezgodnie z zaleceniami podanymi w instrukcji;
  - fizycznych uszkodzeń urządzenia.

Życzymy satysfakcji z użytkowania zakupionego produktu i zachęcamy do zapoznania się z bogatym asortymentem dostępnym w ofercie naszej Firmy.

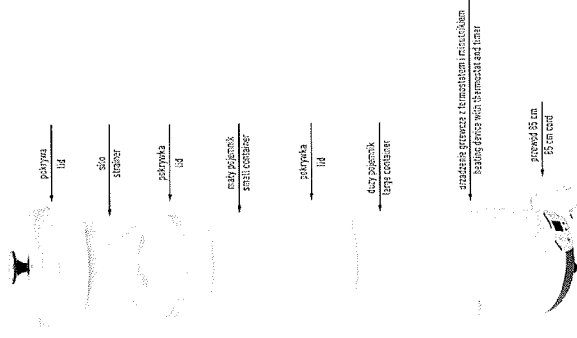


### – USER MANUAL – YOGHURT/CHEESE MAKER WITH A THERMOSTAT

- A multifunctional appliance that will live up to all expectations of everyone looking to enrich their home menu with delicious and healthy yoghurt first of all, but also yoghurt cheese or kefir.
- Perfect for making plain yoghurt as well as thick Greek style yoghurt.
- For those preferring vegetarian cuisine, it can be used for making soy milk yoghurt.
- The yoghurt maker is fitted with a timer allowing you to program the time of operation and precise adjustment of yoghurt maturation

temperature, ensuring excellent control over the process of making your favourite delicacies and can easily meet individual preferences.

- It's quick, it's reliable, and it's also beautifully designed.



### The set includes:

- heating device with thermostat and timer
- 2 containers with lids
- 1 strainer
- lid for yoghurt maker
- cord 85 cm

Please familiarise yourself with this manual thoroughly before use and keep it for future reference.

### HOW TO USE

Thorough knowledge of these recommendations will enable proper use of the appliance and let you enjoy malfunction-free operation for an extended time.

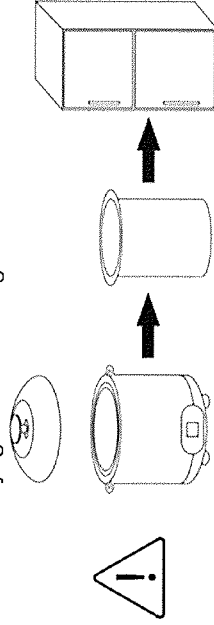
Before first use, check the package contents and make sure all components are present.

### Powering up the yoghurt maker

1. Plug the device into a power outlet. The screen will display the following readings:

2. Press the Set button. A "08" message will be displayed, and the green Time LED will start blinking for about 5 seconds. Set the time of operation needed to produce yoghurt (according to the recommendations listed further in this manual). The device allows for the time of operation adjustment within 1 to 48 hours. Wait for approximately 5 seconds until the screen displays temperature settings. A "42" message will be lit continuously, and the Temp LED will start blinking for about 5 seconds. Set the temperature needed. The device allows for temperature adjustment within 20-55°C. Wait for approximately 5 seconds. Both diodes will shine red, and the yoghurt maker will signal readiness for operation – a short affirmative sound will be emitted.

3. When the adjusted time passes, a sound signal will be emitted. Unplug the device. Place the yoghurt in the fridge.

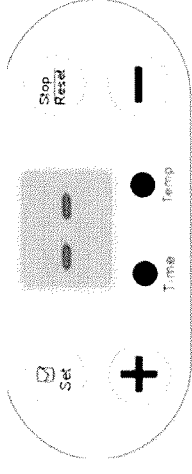


Perform the straining (especially when you aim for a really dense yoghurt or yoghurt cheese) in the fridge – that will prevent the yoghurt/yoghurt cheese from getting too sour and will prolong its shelf life.

## Stop/Reset button

The Stop/Reset button enables restarting settings in order to program new settings.

1. In order to change the yoghurt maker settings, press and hold the Stop/Reset button for several seconds until the following reading is displayed:

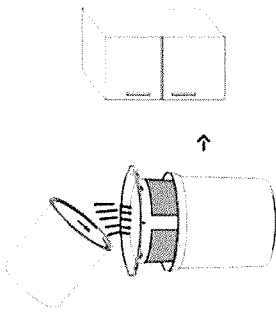


2. Press the Set button. When the Time LED lights up green, you can change the settings using the + and – buttons. When both LEDs light up with continuous red, the yoghurt maker will commence the maturing process.

## Tips:

- **After 8 hours you'll obtain smooth yoghurt, and after 10 hours natural yoghurt.** Maturation time influences the yoghurt's texture and taste.
- The longer the time, the more seasoned the yoghurt and the more intense the taste.
- The yoghurt should be consumed within 3-4 days.
- In order to speed up the yoghurt production process, you can pour 100-150 mL of water into the heating device and then place the milk container in it (the water level should correspond roughly to the milk level). In such circumstances, the yoghurt will be produced in a water jacket, ensuring thermal stability during the whole process and better distribution of temperature throughout the surface of the device.
- To enrich the yoghurt's flavour or diversify the menu, you can add juice, honey, fruit, or dried fruit.
- The yoghurt can be used as yoghurt culture starter in new batches of milk – up to four times. At the fifth time, fresh cultures should be used.

- **Greek yoghurt** – much thicker than plain yoghurt – due to draining the excess fluids (whey). Whey contains additional proteins and nutrients. It can be used as an additive for soups or desserts. Preparation: Place the strainer in the container and pour in the already made yoghurt, as thick as possible. Put the lid on the strainer, the strainer into the container, then place the yoghurt in a fridge. Maintain the draining until desired texture is met.



Because the set includes two containers, during the preparation of natural yoghurt, the spare container can be used to make Greek yoghurt, or cream cheese. Just remember to cover the other container as well.

#### **Preparation of yoghurt**

Yoghurt is milk, fermented by yoghurt bacteria. These bacteria procreate rapidly in warm milk to eventually turn it into yoghurt. This significantly enriches the milk with high quality proteins.

Special yoghurt cultures can be purchased, or obtained from ready-made yoghurt. Using yoghurt cultures is usually more efficient, because the bacteria in the yoghurt bought in a store are usually damaged during the preservation process.

- Whole milk, low-fat, or skim milk can be used as a base.
- Pasteurised milk (UHT or low pasteurised) can be used directly. If you're using fresh, non-pasteurised milk, heat it up to 72°C in a separate vessel prior to making yoghurt in order to kill off the adverse bacteria.
- Bring the milk to the temperature fitting for yoghurt bacteria (irrespective of the milk variety) – 43-44°C.

1. Carefully rinse the yoghurt container with boiling hot water.

2. Pour 1 litre of milk (heated to 43-44°C) into the container. Add yoghurt cultures in the amount recommended by the producer, or two teaspoons of yoghurt with live yoghurt cultures (yoghurt with fat content matching that of the milk will do best).

3. Mix the ingredients thoroughly, for the lumps to disappear. Seal the container with the lid.
4. Place the yoghurt container inside the yoghurt maker and close the appliance's lid.
5. Set the device's operating time and temperature. Choose the temperature from the recipe or the recommendation listed on the packaging of yoghurt cultures being used.

#### **Possible problems and troubleshooting**

After 8 hours the yoghurt is still too fluid.

- The milk might have been too hot while mixing with yoghurt cultures. Make sure the temperature does not exceed 44°C when adding the cultures.
- The cultures used could have been inactive or inappropriate. Make sure that you're using proper quality cultures.
- The milk could have been inappropriate – the preservatives it contained, or its insufficient pasteurisation might have halted or prevented the yoghurt bacteria from developing.

The yoghurt has too many lumps.

- Yoghurt cultures and milk were not mixed properly. The cultures must always be mixed thoroughly with warm milk.

There are red dots on the yoghurt's surface.

- This may be an indication of mold spores having infested the milk. The yoghurt is not suitable for consumption and needs to be disposed of. Before next use, clean the container and the lid thoroughly using boiling water. The spores can linger in the air for a long time, contaminate the milk and make it unfit for yoghurt production, so take utmost care for equipment cleanliness and do not leave the milk open before adding the cultures.

#### **Preparation of yoghurt cheese**

If you leave the yoghurt in the strainer to drain, you may not only obtain the thick Greek style yoghurt, but also the delicious yoghurt cheese – simply leave the yoghurt to strain for an extended time, or approximately 24 hours.

Such homemade yoghurt cheese does excellently as bread spread – can be served with radish or cucumber, but also sweet, e.g. with homemade jam.

The strainer capacity allows for preparation of yoghurt/cheese out of 1 litre of milk, but if you want some more of the delicacy, it's worth it to wait a while, because when a portion of whey drains away, you can still add half a litre of yoghurt.



### Preparation of kefir

The yoghurt maker can also be used for making kefir. Kefir can be produced based on milk and a few spoonfuls of kefir or kefir cultures.

Similarly to the case with yoghurt, the most simple way to make kefir is to use pasteurised milk (UHT or low pasteurised). In turn, if you're using fresh non-pasteurised milk, heat it up to 72°C to destroy adverse bacteria prior to the production. Afterwards, cool down the milk properly – so it's at 43-44°C while adding kefir cultures.

It is important to choose the right temperature for maturation – try the setting of 37-43°C and adjust the temperature if needed, in order to obtain kefir of your favourite texture.

The longer the yoghurt-maker-prepared, covered and put away milk is subjected to kefir bacteria activity, the easier it will be to obtain the more refreshing and slightly tart taste of your homemade kefir.

### Cleaning and storage

Proper and regular conservation will prolong the product's utility. Make sure that it is stored in good condition, and used properly.


It is recommended to use mild detergents and gentle cleaning accessories, protecting the appliance's body and plastic components against scratching.

- The containers, strainer and lid of the yoghurt maker can be cleaned using a dishwasher, but the device itself must not be submerged in liquids.
- After each use, clean the device with a damp cloth and leave it to dry.
- The components of the set must be clean at all times, as they are intended for food contact.

- The yoghurt maker should be stored in a dry space, out of the reach of children, and protected against dust and dirt.

## SAFETY GUIDELINES

- During the operation of the yoghurt maker, safety precautions for the use of electrical appliances must be observed
- It is recommended to place the appliance in the kitchen, in a place protected from excessive sunlight, ensuring comfortable use and safe operation.
- Children should only have access to the yoghurt maker under adult supervision.
- The appliance must be secured against access from pets.
- The appliance must not be moved around during its operation.
- Do not repair or modify the appliance by yourself.

 Failure to comply with the above guidelines may be a health risk; it can also disturb the device operation and cause it to malfunction.

### Technical specifications

Nominal voltage 230 V~ 50 Hz

Nominal wattage 20 W

Power intake in Standby mode 0,3 W

Capacity 1,5 L

### Device measurements

Diameter 17 cm

Height 22 cm



## TERMS OF WARRANTY

- Warranty of yoghurt maker's efficient operation is provided by BROWIN for the period of 12 months after the date of purchase.

- In case of damage caused by the manufacturer's error, a free repair is provided.

- Date of complaint review and possible repair is 14 days from receiving the product.

- Warranty expires if defects are identified as a result of misuse, e.g.:

- using the yoghurt maker for unintended purposes;
- using the yoghurt maker contrary to the instructions given in the manual;
- physical damage to the yoghurt maker.

We wish you satisfaction from the purchased product and encourage you to familiarise yourself with the wide range of our Company's offer.