

# WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

## WHAT IS COVERED

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

## WHAT IS NOT COVERED

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

## IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

## WARRANTY REGISTRATION

Register on-line at [www.koolatron.com](http://www.koolatron.com) AND keep the original, dated, sales receipt with this manual.

## WARRANTY AND SERVICE PROCEDURE

If you have a problem with your TOTAL CHEF YOGURT MAKER, or you require replacement parts, please telephone the following number for assistance:

**North America**            **1-800-265-8456**

The Service Advisors will advise you on the best course of action. Koolatron has Master Service Centres at these locations:

### **Koolatron USA**

4330 Commerce Dr.  
Batavia, NY  
14020-4102  
U.S.A.

### **Koolatron Canada**

27 Catharine Ave.  
Brantford, ON  
N3T 1X5  
CANADA

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.

  
**TOTAL** *Chef*  
**YOGURT**  
*MAKER*



## HISTORICAL BACKGROUND

Yogurt most likely began by chance when a shepherd left his milk in goatskin. The milk fermented which rendered the texture creamy and tasty. This tradition of fermenting milk continued throughout the years. Yogurt was introduced in Europe by the Bulgarians in the 7th century.



## COMPONENTS

- Yogurt Maker Base
- 7 Lids
- 7 Jars
- 1 Dome Cover
- Instruction Manual

## TECHNICAL SPECIFICATIONS

Rating: 120V / 60Hz  
Power: 14W  
Dimensions: 15x24cm  
Jar fittings: 7 jars  
Jar capacity: 150mL

**Carefully read the following directions. They provide important information with regard to safety, use and maintenance. Keep this booklet safe for future reference.**

## GENERAL SAFEGUARD

- After unpacking the appliance, check that it is undamaged and that no parts are missing. If you are in any doubt, call the manufacturer.  
**NOTE:** All packaging (plastic bags, polystyrene foam, etc.) should be kept out of the reach of children as it could be dangerous.
- Before connecting check that the supply voltage details marked on the appliance agree with those of the electricity supply. The label is to be found on the bottom of the appliance.
- Do not touch the appliance with wet or damp hands.
- The appliance should be unplugged before cleaning.
- In order to avoid the risk of overheating, we recommend that the full length of cable is unwound.
- Always unplug the appliance when not in use.
- We suggest boiling the jars before use to ensure they are clean.
- Do not move the unit when it is functioning.
- Do not place the unit in a vibrating place (for example, on the refrigerator).
- Never put the appliance in the refrigerator.
- Do not immerse the appliance in water.

## HOW TO CHOOSE THE COMPONENTS

If you do not wish to compromise the result, do not use:

- Expired yogurts (check the expiry date)
- Expired or bad quality milk
- Yogurt with other ingredients (for example, pre-mixed fruit)
- Liquid yogurt

Apart from the natural yogurt which you can buy, you can also use:

- Yogurt produced by you
- Lyophilized dehydrated lactic ferments (extend the time of production by 2 hours)

## HOW TO CHOOSE THE MILK

Use the following qualities of milk which do not need boiling:

- Normal pasteurized milk
- Sterilized milk
- Long keeping UHT (Ultra High Temperature) sterilized milk
- Powdered milk

**NOTE:** Fresh milk must be boiled and, if necessary, filtered.

## INGREDIENTS AND EQUIPMENT

- 4 cups milk (plain, grade-A, whole milk, skimmed milk, milk prepared from milk powder, UHT milk, or goat milk)
- one natural yogurt
- yogurt maker machine

## PREPARATION

1. Bring 4 cups milk close to boiling point (85-90°C) to eliminate possible contamination by foreign micro-organisms. With UHT milk, heating is not required (See “How to Choose the Milk”).
2. Cool milk to room temperature. Add 2 tablespoons of plain yogurt to the milk then mix carefully.
3. Pour the mixture into the jars.
4. To ferment, place the jars without lid into the yogurt maker, then put the dome lid on the appliance. Plug in the power cord and turn on power switch. You need 8 to 10 hours in order to make the yogurt.
5. As a helpful reminder, the dial on top of the unit can be turned to the time your yogurt will be ready.
6. After fermentation, cool the jars to room temperature. Cover the jars with the provided lids and keep them in the refrigerator for at least one hour before consuming.
7. Add ingredients accordingly to the recipe’s instructions, then enjoy your tasty and healthy yogurt!

## RECIPES

Home made yogurt is a delicious & healthy treat! Try adding it to cakes, bread, desserts & dips. Enjoy it with your breakfast cereal or as a healthy snack during the day.

### *FRUITY YOGURT*

Add some strawberry puree, mandarin oranges or crushed pineapple. Add a few drops of vanilla essence for delicious fruity yogurt.

### *PEAR & ALMONDS*

Chop up some fresh pears; mix with a teaspoon of sugar and 2 drops of almond essence. Mmmm!

### *TASTE BUDS TINGLER*

Chocolate syrup, maple syrup or honey, stirred in gently to home-made yogurt will really set taste buds tingling!

### *DIETERS DELIGHT*

For a dieters delight, make your yogurt using 1% milk and 2 tablespoons of skimmed milk powder. Let the yogurt cool in the refrigerator, then add a little mango puree or chopped fresh mango, and sprinkle a few toasted flaked almonds on top.

### *DAY STARTER YOGURT*

Fresh blueberries, a little honey and a spoonful of muesli...what a healthy way to start the day! (Or try cold yogurt on hot porridge. Yum!)

### *DESSERT YOGURT*

For a fabulous, easy dessert, place fresh or defrosted frozen raspberries in a nice serving dish. Together, whisk up equal quantities of double cream and homemade yogurt. Spread this mixture over the raspberries and sprinkle generously on top with dark brown muscovado sugar. Allow to rest in fridge for at least 6 hours until sugar has dis-solved into the cream. This recipe is best with thicker yogurt. Just add 2 tablespoons of dried milk powder to the milk when making yogurt. Enjoy!

## HINTS & TIPS

- UHT milk makes great yogurt and does not need to be boiled. Don’t refrigerate before opening, as milk needs to be at room temperature for successful yogurt making.
- For thicker Greek style yogurt, add 2 tablespoons of powdered milk to the milk of your choice when making your yogurt. Gelatin can also be used to thicken the yogurt.
- Add any other ingredients AFTER your yogurt has been made.
- Always use very fresh yogurt as your starter. Try to buy yogurt with as long of a “use by” date as possible. This will ensure the maximum number of live bacterial culture is present to give you successful results.
- Only use yogurt from a previous batch as a starter for the next batch a maximum of 2 or 3 times. After this the bacterial culture will weaken and may make your yogurt too runny. Every 2 or 3 batches buy a small carton of live yogurt as a starter - or use a powdered culture.
- If the room is cold, turn the yogurt maker on for a few minutes before use. In cold conditions it may take longer to make your yogurt.
- Do not keep your prepared yogurts in the refrigerator for more than 8-10 days.