

**Kuvings®**

Greek yogurt & Cheese maker

**Kuvings®**

# KUVINGS MANUAL

- \* The color of product may vary.
- \* Household use only.



## IMPORTANT SAFEGUARDS

### IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed.

1. Read the instructions before using.
2. Do not use outdoors.
3. Close supervision is necessary when appliance is used by or near children.
4. Do not operate appliance with a damaged cord, plug, or after the appliance malfunctions.
5. Do not alter and disassemble.
6. Do not use this appliance for anything other than its intended use.
7. Please use provided components.
8. Do not attempt to move or allow a shock to this appliance while operating.
9. To disconnect, make sure the juicer is off then remove plug from wall outlet.
10. Please keep this appliance out of the reach of children or babies after cleaning and drying.
11. Make sure that any user including a child, mentally or physically disabled person has thorough understanding of product and use it under supervision of parents (adult who read the manual) for safety purpose.
12. If either this appliance or the plug is damaged, contact a service center or a qualified engineer.

### SAVE THESE INSTRUCTIONS

- This appliance is for household use only. Please follow the instructions in the manual carefully.  
(The appliance cannot be covered under the manufacturer's warranty if the product is used in a way not intended by the manufacturer)
- Save the instruction manual for future reference
- If the appliance is given as a gift, please include the manual with the product.

The following precaution is provided to ensure the safety of the user. Please carefully read through the precautions and exercise a degree of care when using the appliance.

 **Warning** : Warns risk of death or severe injuries.

 **Caution** : Warns risk of injuries or appliance damage.

 Prohibited

 Follow instruction

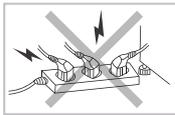
 Unplug from the outlet

 Do not disassemble

 Must take action

 Be cautious of electric shock

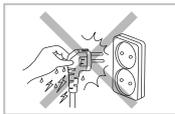
## Safety Warning



 Do not use an over-loaded multi-outlet.  
→ It may cause fire.



 Do not take it apart, fix, modify the device.  
→ It may cause injury.



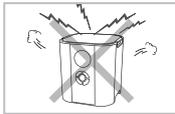
 Unplug the power-cord when cleaning with a cloth.  
→ It may cause electrical shock or fire.



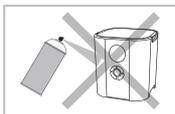
 Keep it out of children.  
→ It may cause injury.



 Keep it away from hazardous area such as wet, oily, hot, and dusty places.  
→ It may cause injury.



 Unplug the power cord and call the service center immediately when the device makes noise and smogs.  
→ It may cause injury or fire.



 Do not spray with flammable directly to the device.  
→ It may cause and explosion or fire.



 Do not use the device other than its intended purpose.  
→ It may cause injury or fire.



 Please dry the plug with a cloth when wet.  
→ It may cause injury or fire.

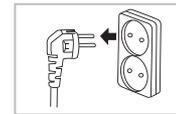
## Safety Caution



 Do not touch the power cord with wet hand.  
→ It may cause electrical shock or fire.



 Do not clean the device with volatile chemicals.  
→ The appliance may become discolored or deformed.



 Unplug the power cord when device is not in use.  
 → It may cause fire.



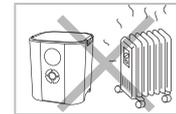
 Do not bend or damage the power cord.  
→ It may cause short circuit or even fire.



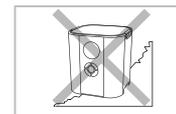
 Do not tab the device with hand or other object when it's plugged in.  
→ It may cause injury.



 Do not spray water or flammable chemicals to clean the device.  
→ It may cause injury or fire.



 Keep it away from heater or other heating device.  
→ It may change the color of the appliance or could result in a fire.



 Please use in on a flat surface.  
→ It may cause a malfunction if the appliance tips over.



 Please sanitize the bowl and the lid.

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## Product Features

**Kuvings®**

### Make your own Greek yogurt and cheese

For happier family and healthier life



#### Automatic One-touch Menu

The condition of optimum temperature and time can be adjusted with one-touch menu to make the best result.



#### My own Home-made cooking

**\*set your time: 1-99 hrs / set your temperature: 20°C~60°C**

Depending on the ingredients and user's preference, cooking time and temperature can be set manually for a delectable dish.



#### Rotational dehydrating function / Easy & Simple Assembly

It's easy to separate the ingredients into whey, vinegar liquid when making the Greek yogurt, cheese, vinegar by applying the technique of rotary dehydration function. Also it's really simple and convenient to assemble/disassemble the container with from the main body.



#### Clean and safe detachable container **\*Up to 2000mL**

It is safe to use by applying the same material as the baby bottle for making fermentation container and is also hygienic by designing it to be disassembled.

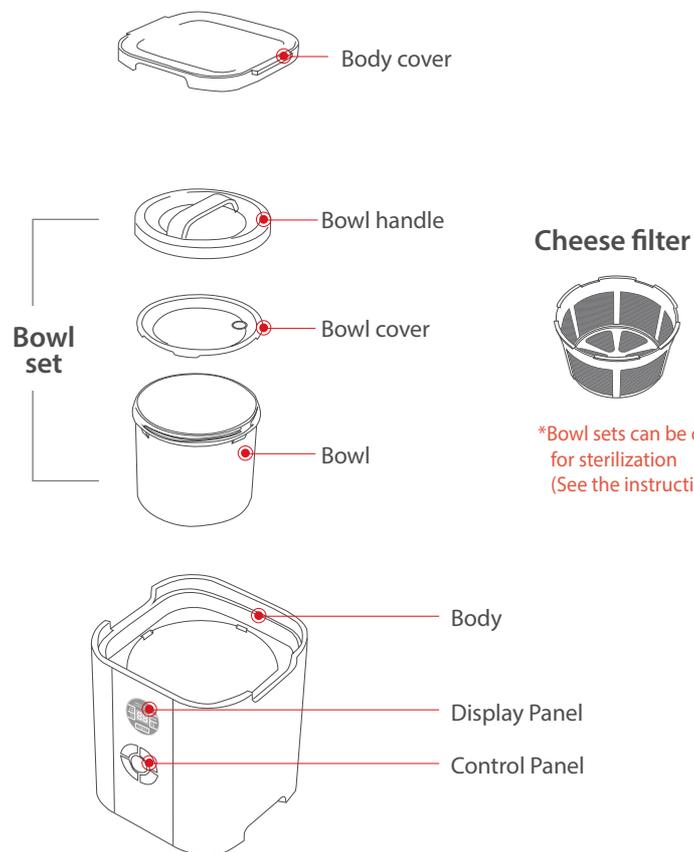


#### Smart & Modern Design

Point and smart design of the kitchen with a neat color of the modern square shape utilizes space efficiently

# Parts

## Components



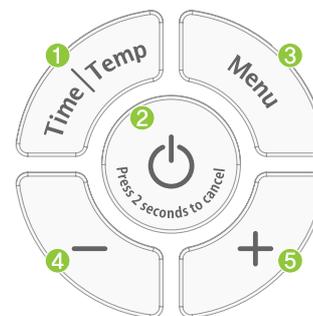
\*Bowl sets can be cleaned in hot water for sterilization (See the instruction page 20)

## Display



- 1 Lights up when **Greek Yogurt** is selected.
- 2 Lights up when **Cheese** is selected.
- 3 Lights up when **Vinegar** is selected.
- 4 Lights up when **Pickle** is selected.
- 5 Shows cook time remaining.
- 6 7 Lights up when **Time/Temp** button is pressed from the control panel.

## Control Panel



- 1 Press Time/Temp button to change default time and temperature setting.
- 2 Press Power button to cancel the selected menu or power off the yogurt maker.
- 3 Press Menu button to choose cooking presets.
- 4 5 Press Time/Temp button first, then press +,- to adjust time or temperature.

## How to use Control Panel

### Optional Menu Selection

- Press menu button one at a time when "F" is on the display panel.
- Order of optional menu:
  - 1) Greek Yogurt 2) Cheese 3) Vinegar 4) Pickle
- It will show time for each menu on the display panel.

### Setting Time/Temperature manually

- When setting time/temperature manually, make sure to change the time/temperature within 2 seconds after selecting the menu.

\*Once it starts operating, you cannot change time and temperature.  
For more details, please refer to p.18-19

## Instruction by recipe: Greek Yogurt

### PREPARATION

**1** Sanitize all the parts that come in direct contact with ingredients.

- Sanitize the components by washing them with a detergent
- Pour 50mL of water into the bowl. Place the bowl in a microwave and let it run for 2 min. (refer to pg.20)

**2** Put all ingredients into the Bowl.

- Greek Yogurt : 1000mL milk + starter (Use p.11 & p.22 as reference)
- Mix them well

**TIP**

- Please double check how much calcium content is in the milk and the way it is pasteurized.
- If powder form of starter is used, make sure to follow recommended ratio from the manual.

**3** Place the Bowl inside the yogurt maker.

- Assemble the bowl with cover and use the handle to close it by turning it clockwise.



### PRESERVING YOGURT

#### Yogurt

After the timer finishes, store the Yogurt in the refrigerator for at least 3 hours before serving.

**TIP**

- Please keep it refrigerated for better taste.
- Be sure to serve it within 7 days.
- Make sure the cover is closed tightly.
- Do not keep it in the freezer

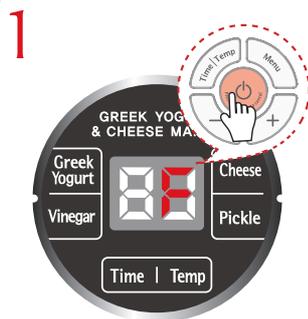
#### Greek Yogurt

1. After the timer finishes, store the Yogurt in the refrigerator for at least 3 hours.
2. Place the cheese filter inside the Bowl and pour the yogurt into the Cheese filter without stirring.
3. Cover the Bowl with the Bowl cover and the Bowl handle clockwise to lock.
4. Keep it in the refrigerator for at least 6 hours before serving.

**TIP**

- Make sure the cover is closed tightly.
- It should be kept in a refrigerator the entire time.
- Do not keep it in the freezer

### MAKING YOGURT



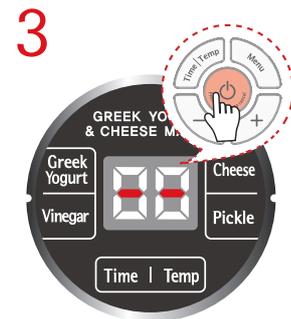
**Display**

Plug the power cord into the outlet. Press the Power button for 2 seconds until the display shows 'F'.



**Display**

Push the Menu button once to select Greek Yogurt. It will start with a beep sound after 3 seconds. By default, it will show cooking time of 8(hours) on display.



**Display**

Once the unit has started, the timer will countdown every hour. You will hear a beep sound and see 'F' on the display, this means that the yogurt maker has finished. Press the Power button for 2 seconds and wait until the display panel shows '- -'. Unplug the power cord.

### Ingredient preparation for (Greek) Yogurt

#### Recommended amount per session:

- 1000mL of milk + starter(Liquid or Powder)
- Please double check the content and sterilization

For the best result	Do not use
Sterilized milk in High-temperature	Milk with high-calcium content. Low fat milk Low-temperature pasteurized milk.

#### Ratio of milk to starter

- Liquid starter: 1000mL of milk to 100mL starter
- Powder starter: 1000mL of milk to 1.5-2 gram

## Instruction by recipe: Cheese

### PREPARATION

**1** Sanitize all the parts that come in direct contact with ingredients.

- Sanitize the components by washing them with detergent
- Pour 100mL of water into the bowl. Place the bowl in a microwave and let it run for 2 min. (refer to pg.20)

**2** Put all ingredients into the Bowl.

- Cheese : milk + lemon extraction (No additives) or vinegar
- \*Use p.13 & p.24 as reference
- Pour milk and lemon extraction (No additives) or vinegar into the bowl.

**TIP**

- Double check how the milk was sterilized (pasteurized)
- For best result, 50mL-60mL lemon juice (vinegar) and 3grams of salt is recommended.

**3** Place the Bowl inside the yogurt maker.

- Assemble the bowl with cover and use the handle to close it by turning it clockwise.



### PROCESSED CHEESE

1. Place cheese filter into the bowl and pour the soft cheese which went through yogurt making process.
2. Keep it in a refrigerator for coagulation (approx. 6hrs.) and make sure cover is closed. (Remove the milk serum)

**TIP**

- Make sure cheese filter is in the right place
- Please serve it within 5 days.
- make sure cover is closed tightly. (prevents dryness)
- Do not keep it in a freezer.

### MAKING CHEESE



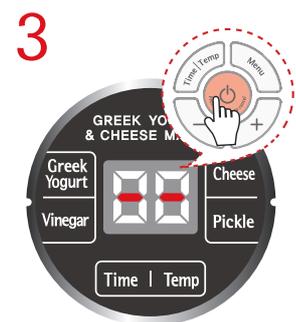
Display

Plug the power cord into the outlet. Press the Power button for 2 seconds until the display shows 'F'.



Display

Push the Menu button twice to select Cheese. It will start with a beep sound after 3 seconds. By default, it will show cooking time of 6(hours) on display.



Display

Once the unit has started, the timer will countdown every hour. You will hear a beep sound and see 'F' on the display, this means that the Cheese maker has finished. Press the Power button for 2 seconds and wait until the display panel shows '- -'. Unplug the power cord.

### Preparing ingredients for Cheese

#### Recommended amount per session:

- 800mL of milk + 50-60mL of lemon extraction (No additives) or vinegar
- The firmness of cheese depends on the amount of Vinegar
- 50-60mL of lemon extraction (No additives) or vinegar is recommended
- Pasteurization of milk may affect the result of outcome

#### For the best result

Sterilized milk.  
High-temperature

#### Do not use

Low-temperature  
pasteurized milk.

## Instruction by recipe: Vinegar

### PREPARATION

**1** Sanitize all the parts that come in direct contact with ingredients.

- Sanitize the components by washing them with detergent
- Pour 100mL of water into the bowl. Place the bowl in a microwave and let it run for 2 min. (refer to pg.20)

**2** Put all ingredients into the bowl.

- Vinegar : extracting ingredients + vinegar + sweets (starch syrup, honey, sugar)

\*Use p.15 & p.26 as reference

**TIP**

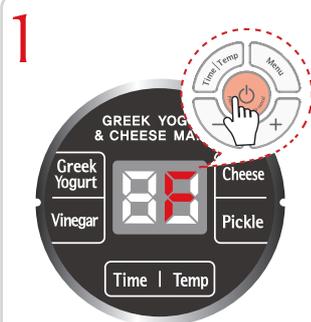
If sugar is used, be sure to dissolve it before mixing with other ingredients. For best result, ingredients should be chopped in Strips.

**3** Place the Bowl inside the yogurt maker.

- Assemble the bowl with cover and use the handle to close it by turning it clockwise.



### MAKING VINEGAR



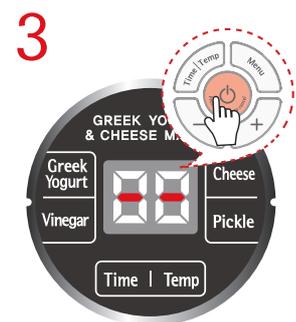
Display

Plug the power cord into the outlet. Press the Power button for 2 seconds until the display shows 'F'.



Display

Push the Menu button three times to select Vinegar. It will start with a beep sound after 3 seconds. By default, it will show cooking time of 60(hours) on display.



Display

Once the unit has started, the timer will countdown every hour. You will hear a beep sound and see 'F' on the display, this means that the Vinegar maker has finished. Press the Power button for 2 seconds and wait until the display panel shows '-'. Unplug the power cord.

### EXTRACTION PROCESS

1. When the process is completed, use cheese filter to separate ingredients and the desired yield.
2. Pour extracted yield into a clean glass jar/bottle.
3. Extracted yield should be kept in a refrigerator

**TIP**

- For this process you may use any sweets (honey, starch syrup, sugar) depending on your preference.
- Sugar needs to be dissolved with liquid, so it needs to be stirred with a spatula every 6-12 hrs.
- For vinegar, preserve it in warm temperature for 7 days and then keep it in a refrigerator for the best result.

### ROTATIONAL DEHYDRATING FUNCTION



1. Place vinegar into a glass jar.
2. Take an advantage of self dehydrating system to separate enzymes/vinegar
  - 1) place the bowl into the body with the cheese sieve.
  - 2) place left over ingredients in the cheese sieve.
  - 3) close the vessel with the lid and place index finger on the lid (as shown on the picture) turn it clockwise.
- 4) Place leftover enzyme extraction/vinegar into a glass jar.

### How to chop and slice



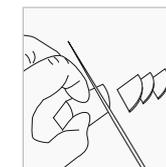
<Slice it in thin strips>



<Slice it in Rectangular shape>



<Slice it in Diamond shape>



<Slice it in Half moon shape>

## Instruction by recipe: Pickle

### PREPARATION

**1** Sanitize all the parts that come in direct contact with ingredients.

- Sanitize the components by washing them with detergent
- Pour 100mL of water into the bowl. Place the bowl in a microwave and let it run for 2 min. (refer to pg.20)

**2** Put all ingredients into the bowl.

-Pickle : ingredients to pickle + water + vinegar + sugar(According to the taste)

\*Dissolve the sugar entirely and pour to the container.

**3** Place the Bowl inside the yogurt maker.

-Assemble the bowl with cover and use the handle to close it by turning it clockwise.



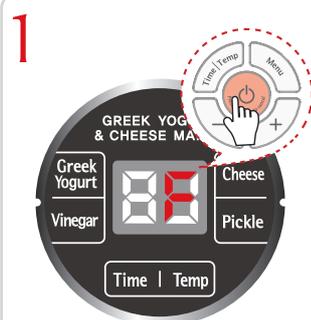
### PRESERVING PICKLE

1. Make the completed pickle cool and place them into a clean glass jar/bottle.
2. Keep them refrigerated.

**TIP**

- Please use a glass bottle which has been scaled.
- The pickle in the jar can be place in a pot with cold water.
- The pickle in the bottle tastes even better when keeping it upside down. (Stay it upright once it is open)

### MAKING PICKLE



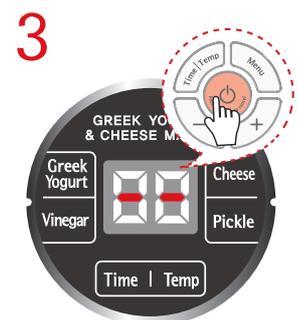
**Display**

Plug the power cord into the outlet. Press the Power button for 2 seconds until the display shows 'F'.



**Display**

Push the Menu button four times to select Pickle . It will start with a beep sound after 3 seconds. By default, it will show cooking time of 72(hours) on display.



**Display**

Once the unit has started, the timer will countdown every hour. You will hear a beep sound and see 'F' on the display, this means that the Pickle maker has finished. Press the Power button for 2 seconds and wait until the display panel shows '-'. Unplug the power cord.

### If it is hard to make the pickle

#### \*Rotten, unripened, not fresh?

Please check if prepared ingredients were fresh enough. Use the fresh ingredients to have rich flavor.

#### \*Prefer the crunchy taste and texture?

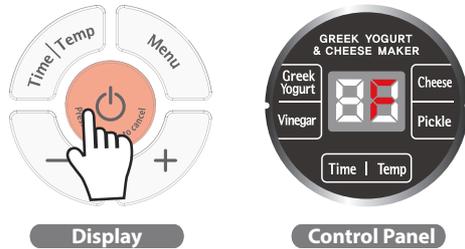
The flavor and taste may vary depending on the ingredients, setting temperature / time.

#### \*All ingredients and vinegar were in the proper proportion?

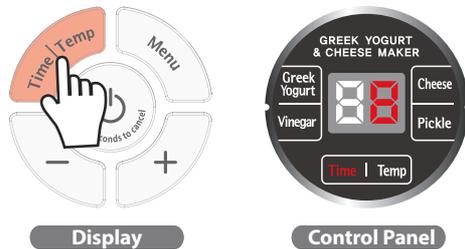
It taste and flavor may vary depending on the mixing proportion of the ingredient, vinegar or sugars.

# How to set time/temperature

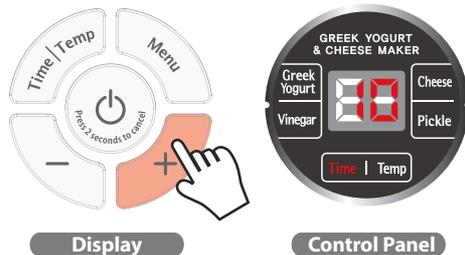
## How to set time



1. Press the power button for 2 seconds until the display shows "F".



2. Push the Time/Temp. button 1 time and select time setting mode. It shows "8" on the display panel which is a default setting.

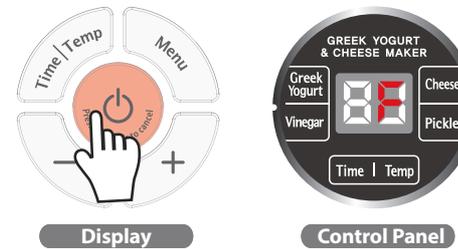


3. Select your desired time by pressing (-) and (+) button.  
 (-) button decreases time by an hour.  
 (+) button increases time by an hour.  
 \*time range 1-99 hrs

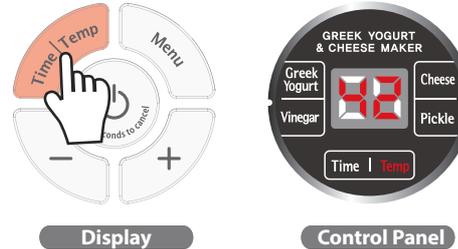


4. Once a time is set, it starts the process with a beep sound in 3 seconds. Display panel shows selected time.

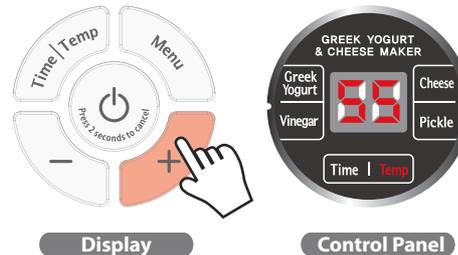
## How to set temperature



1. Press the power button for 2 seconds until the display shows "F".



2. Push the Time/Temp. button 2 times and select temp. setting mode. It shows "42" on the display panel which is a default setting.



3. Select your desired temp. by pressing (-) and (+) button.  
 (-) button decreases temp. by 1°C.  
 (+) button increases temp. by 1°C.  
 \*temp range 20°C~65°C

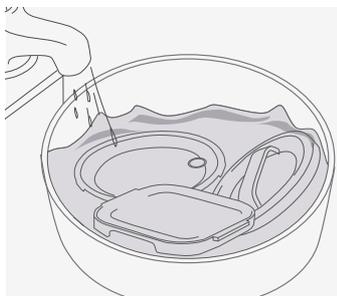


4. Once a temp. is set, it starts the process with a beep sound in 3 seconds. Display panel shows selected time.

## How to clean & store

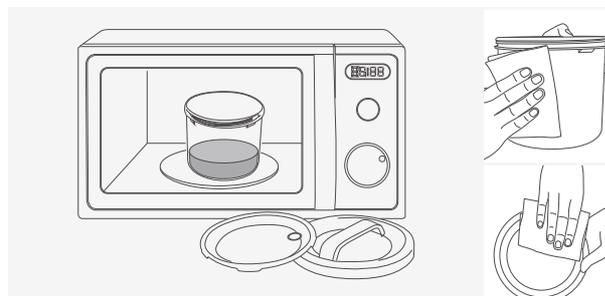
\*Clean/sterilize the parts before using for better result.

### HOW TO CLEAN THE PARTS (BOWL, BOWL COVER AND ETC.)



#### [Clean]

Clean the parts with mild detergent and rinse.



#### [Sterilize]

Pour 100mL of water into the bowl and put the bowl in a microwave. Let it run for less than two minutes and drain the water. After the parts cool off, dry them off.

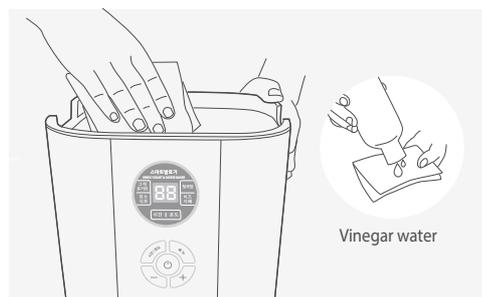
Vinegar/baking soda water (low content): Wipe the parts with vinegar/baking soda water or leave them in the same water for 10 minutes and rinse them off.

### HOW TO CLEAN THE BODY



#### [Clean]

Wipe inside and outside of the body with a soft and wet towel and wipe off with a dry towel.



#### [Sterilize]

Wipe inside of the body with soft cloth soaked in vinegar water and finish with a dry cloth.

\*Drum is a consumable part.

- Long-term use can lead to growth harmful bacteria which cause poor performance of the machine.
- Some ingredients can leave the scent or stain on the plastic body.

\*Recommendation: use different bowl for each recipe.

## Parts

### BOWL SET



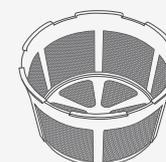
bowl handle



bowl lid



bowl



Cheese sieve



RECIPE 01

## Greek Yogurt

### Ingredients

Milk 1000mL + Starter  
(Liquid starter of 100mL or  
1-2 pack of Kuvings yogurt starter)

### How to

1. Pour 1000mL of milk and starter into the bowl.
2. Assemble the bowl with cover and use the handle to close it by turning it clockwise.
3. Select the Greek yogurt menu and let it operate for 8 hours.

### Tip.

#### Yogurt

When yogurt making process it completed, coagulate the yogurt by keeping it in a refrigerator for more than 3 hours.

#### Greek yogurt

1. Place the filter cheese into the bowl. Pour the yogurt into the bowl slowly.
2. Assemble the bowl with cover and use the handle to close it by turning clockwise. Coagulate in a refrigerator for 6 hours.

### Ingredient preparation for (Greek) Yogurt

#### Recommended amount per session:

- 1000mL of milk + starter
- Please double check the content and sterilization

#### Ratio of milk to starter

- Liquid starter: 1000mL of milk to 100mL starter
- Powder starter: 1000mL of milk to 1.5-2 gram

For the best result	Do not use
-high-temperature sterilized milk	-Milk with high-calcium content. -Low fat milk -Low-temperature pasteurized milk.



### Ingredients

Tibetan Mushroom Starter 50g,  
Milk 1,000mL



### Ingredients

Caspian Sea Yogurt  
(or Caspian Sea powder-type starter) 100g,  
Milk 1,000mL



### Ingredients

Kefir Yogurt (or Kefir powder-type starter) 100g,  
Milk 1,000mL

## Tibetan Mushroom Yogurt

### How to

1. Add the Tibetan mushroom starter to milk and mix them well. Use the Greek Yogurt & Cheese Maker to make Tibetan Mushroom Yogurt.
2. Pour the Tibetan Mushroom Yogurt into a cheese strainer to separate the yogurt from the Tibetan mushroom(Tibetan mushroom can be used for next fermentation after slightly washed and stored.)
3. The container with the yogurt is connected to the cover and handle. It is ripened and coagulated for around 6 hours in a refrigerator to have Tibetan Mushroom Yogurt.

## Caspian Sea Yogurt

### How to

1. Add the Caspian Sea starter to milk and mix them well. Use the Greek Yogurt & Cheese Maker to make Caspian Sea Yogurt.
2. The container with the fermented Caspian Sea Yogurt is taken out from the body, and stored in a refrigerator. It has to be ripened and coagulated for around 6 hours to have Caspian Sea Yogurt.

## Kefir Yogurt

### How to

1. Add the Kefir starter to milk and mix them well. Use the Greek Yogurt & Cheese Maker to make Kefir Yogurt.
2. The container with the fermented Kefir Yogurt is taken out from the body, and stored in a refrigerator. It has to be ripened and coagulated for around 6 hours to have Kefir Yogurt.



RECIPE 02  
 Cheese

 **Ingredients**

800mL of milk, 50-60mL of lemon juice(or vinegar)

 **How to**

1. Sanitize the components by washing them with a detergent
2. Put all the ingredients into the bowl and assemble the bowl with the cover and use the handle to close it by turning it clockwise.
3. Select "Cheese" and it will be completed after 6hrs.
4. Place cheese filter into the bowl and pour the soft cheese which went through yogurt making process.
5. Keep it in a refrigerator for coagulation (apx 6hr.) and make sure cover is closed.  
(Remove the milk serum)

**Ingredients**

Cheese 100g  
 Tomato 200g  
 Young Leaves 20g  
 Balsamic Sauce (oriental dressing) 30mL

## Caprese Salad

**How to**

1. A cotton cloth is used to remove the milk serum from the cheese. Then, it is sliced into shapes.
2. Wash the tomatoes and stem them. Cut them into thin slices.
3. Young leaves are washed and drained off .
4. The sliced tomatoes and cheese pieces are placed alternately on a salad dish and top it with the young leaves. Pour some balsamic sauce or oriental dressing to have your Caprese Salad ready.

## Cracker Canape

**How to**

1. Spread some cheese on crackers.
2. Wash chicory and young leaves, and drain off the water. Strip the leaves and place each on the cheese.
3. Add cranberries or raisins and sliced almonds on top of the cheese to you're your Canape.

**Ingredients**

Cracker 5 pieces  
 Cheese 100g  
 Chicory 20g  
 Young Leaves 20g  
 Cranberry(or raisin) 5g  
 Sliced Almond 5g

 **Preparing ingredients for Cheese**

**Recommended amount per session:**  
 -800mL of milk + 50-60mL of Vinegar  
 -The firmness of cheese depends on the amount of Vinegar 50-60mL of vinegar  
 \*vinegar is replaceable with lemon juice  
 -Pasteurization of milk may affect the result of outcome

For the best result	Do not use
-high-temperature sterilized milk -Soy milk.	Low-temperature pasteurized milk.

**Ingredients**

Cheese 45g  
 Fig 50g  
 Castella or Sponge Cake 100g  
 Fresh Cream 200g  
 Honey 5g

## Fig Cheese Cake

**How to**

1. Figs are washed in running water and drained off.
2. Peel the skin of figs and cut them into slices.
3. Cut the Castella (Sponge Cake) in thirds to have 3 layers and spread the cheese on the inner sides. Pile them up again.
4. Spread the fresh cream on the outer side.
5. Top the cake with figs and pour some honey.



RECIPE 03

## Lemon Vinegar

### Ingredients

Lemon 800g, brown rice vinegar 800mL, sweets 400g (oligosaccharide, starch syrup, sugars etc..)

### How to

1. First, clean the lemons and slice the lemon into 4-6 wedges.
2. Put the lemon after dissolving brown rice vinegar and sweets in the bowl.
3. Afterwards, assemble the bowl, bowl cover, and the bowl handle.
4. Select vinegar from the menu, it will be complete after 60 hours.

### Tip.

- Adjust the ratio of the vinegar and sweets according to your preference.
- Please stir it well so sugar dissolves with liquid completely.

### Ingredients

Banana 800g  
Brown Rice Vinegar  
800mL  
Sugar 400g

### Ingredients

Kiwi 800g  
Brown Rice Vinegar  
800mL  
Sugar 400g

### Ingredients

Blueberry 800g  
Wine Vinegar  
800mL  
Sugar 400g

## Banana Vinegar

### How to

1. Peel off the banana skin and cut it at 1 cm intervals.
2. Melt sugar with brown rice vinegar in a container and add some bananas.
3. Tighten the container cover and handle, and put it inside the body. Cover the lid.
4. Select the [Vinegar] function from the Greek Yogurt & Cheese Maker for extraction.
5. The syrup is separated from the pulp, and the vinegar is kept in a disinfected glass bottle at cool temperature.

## Kiwi Vinegar

### How to

1. Gently wash some kiwis and peel the skin. Cut them in 3~5 mm chunks.
2. Melt sugar with brown rice vinegar in a container and add some kiwis.
3. Select the [Vinegar] function from the Greek Yogurt & Cheese Maker for extraction.
4. The syrup is separated from the pulp, and the vinegar is kept in a disinfected glass bottle at cool temperature.

## Blueberry Vinegar

### How to

1. Wash the blueberries in running water.  
(Frosted blueberries should be defrosted in advance.)
2. Melt sugar with wine vinegar in a container and add some blueberries.
3. Tighten the container cover and handle, and put it inside the body. Cover the lid.
4. Select the [Vinegar] function from the Greek Yogurt & Cheese Maker for extraction.
5. The syrup is separated from the pulp, and the vinegar is kept in a disinfected glass bottle at cool temperature.



## RECIPE 04 Pickle

### Ingredients

500g cucumber, 500mL vinegar, 500mL, water 500g sugar 15g, pickling spice



### How to

1. Rub the cucumber with coarse salt to wash it clean and slice it to 5-7 mm thick.
2. Mix in the vinegar, water, sugar, pickling spice in the bowl. Once dissolved, add the cucumber.
3. Place the inner lid on the Bowl. Cover the bowl with the outer lid and turn the lid clockwise to lock.
4. Select "Pickle" using the Menu button. By default, it will show cooking time of 72(hours) on display.

### Tip.

-Put the pickles in an air tight sterilized glass jar and store in the refrigerator.

### Ingredients

Cabbage 500g  
Sugar 250g  
Brown Rice Vinegar 500mL  
Water 500mL  
Pickling Spice 15g  
Bay Leaf 2 leaves

### Ingredients

Beet 300g  
Ginger 30g  
Water 400mL  
Lemon Vinegar 100mL  
Sugar 50mL  
Salt 5g  
Pickling Spice 5g  
Bay Leaf 1 leaf

### Ingredients

Jalapeno 500g  
Water 200mL  
Sugar 150g  
Vinegar 150g  
Salt 7.5g  
Pickling Spice 15g

## Cabbage Pickles

### How to

1. Remove the outer leaves of a cabbage and cut them in quarters. Then, slice them into small pieces.
2. Cut the dried red pepper in halves and remove the seeds.
3. Take only the cabbage leaves, and wash them clean. Then, drift the water.
4. Put the brown rice vinegar, sugar and water in a container for melting and add the ingredients prepared.
5. Press the 'Menu' button of the Greek Yogurt & Cheese Maker to select [Pickle]. Cabbage pickles will be ready in 72 hours.
6. The homemade pickles are put into a hot-water disinfected glass container and kept in a refrigerator.

## Ginger-Beet Pickles

### How to

1. Wash the beets and peel the skin. Cut them into sticks of 1 cm diameter.
2. Peel the ginger skin and wash it clean. Then, slice it.
3. Put the lemon vinegar, sugar, salt and water in a container for melting and add the prepared ingredients.
4. Tighten the container cover and handle and put it inside the body. Cover the lid.
5. Press the 'Menu' button of the Greek Yogurt & Cheese Maker to select [Pickle]. Ginger-Beet pickles will be ready in 72 hours.

## Jalapeno

### How to

1. Wash the jalapenos and drift the water off . Cut them with leaving a small stem.
2. Put the vinegar and sugar in a container for melting, and add the jalapenos and pickling spice.
3. Tighten the container cover and handle and put it inside the body. Cover the lid.
4. Press the 'Menu' button of the Greek Yogurt & Cheese Maker to select [Pickle]. Jalapeno pickles will be ready in 72 hours.
5. The homemade jalapeno is put into a hot-water disinfected glass container and kept in a refrigerator.

# Parts

## 1.(Greek) Yogurt is not congealed well

### ■ (Greek) Yogurt is not congealed well.

#### • Did you use suitable milk?

Check your milk whether you used unsuitable milk such as pasteurized milk, high-calcium milk, low-fat milk or milk powder.

#### • Did you use proper amounts of milk and Lactic acid bacteria?

If you did not use proper amounts of milk and lactic acid bacteria(thick fermented milk or powder bacteria), it may not ferment.

※Recommended amounts: Milk 1000mL + Lactic acid bacteria(thick fermented milk or powder bacteria)

#### • Did you clean and disinfect the components well?

If components were not cleaned well, it may not ferment as virus for residues.

#### • Did you blend milk and lactic acid bacteria well before fermentation?

If milk and lactic acid does not blend well, it may not ferment.

#### • Is the amounts of the powder lactic acid bacteria proper?

In case of using bacteria powder, please follow the instruction of it.

#### • Don't you use (greek) yogurt as bacteria repeatedly?

If you use (greek) yogurt as bacteria, lactic acid fermentation becomes weak.

#### • Isn't room temperature either too low or too high?

Please use the Greek yogurt & Cheese maker at room temperature.

### ■ Water(whey) occurs from (greek) yogurt.

#### • Occurring water(whey) is normal.

※If you use unsuitable milk for (greek)yogurt, a lot of water(whey) or an lopsided phenomenon may occur.

#### • Did you leave at room temperature, not to put in a refrigerator even if the finish time is over?

If leave at room temperature after fermentation, a lot of water(whey) may occur.

### ■ A sour taste is very strong or weak.

#### • Did you set optimum fermentation time?

If the fermentation time is longer, a sour taste may strong.

If the fermentation time is shorter, a sour taste may weak.

#### • Did you use suitable lactic acid bacteria?

A sour taste may be different according to lactic acid bacteria(thick fermented milk/powder lactic acid bacteria).

### ■ The surface of the completed yogurt is uneven.

#### • Did you use suitable milk?

According to the type of milk, yogurt may not be completed uniformly.

#### • Did you blend milk & lactic acid bacteria properly?

If milk & lactic acid bacteria are not blended properly, the surface of the completed yogurt may not be uneven.

### ■ Bubbly, bad smell/taste or unusual color.

#### • Did you clean and disinfect the components well?

If components were not cleaned well, yogurt may spoil as virus for residues.

#### • Don't you use old(totten) milk?

Please use fresh milk within the expiration date. Cheese is not congealed well.

## 2.Cheese is not congealed well

### ■ Cheese is not congealed well.

#### • Did you use proper amounts of juice of a lemon(or vinegar)?

If you did not use proper amounts of juice of a lemon(or vinegar), milk may not be coagulated. Recommended amounts of juice of a lemon (or vinegar) is 50mL-60mL per Milk 800mL.

#### • Did you blend of juice of a lemon (or vinegar) & milk properly?

If juice of a lemon (or vinegar) & milk are not blended properly, cheese may not be made well.

#### • Did you press menu button properly?

Please press cheese button to make cheese well.

### ■ Water(whey) occurs from cheese.

#### • Did you use proper amounts of juice of a lemon (or vinegar)?

If milk is not coagulated properly, a lot of water(whey) may occur.

Recommended amounts of juice of a lemon (or vinegar) is 50mL-60mL per Milk 800mL.

### ■ Sour taste is strong.

If amounts of juice of a lemon (or vinegar) is too much when coagulating, a sour taste may be strong.

Recommended amounts of juice of a lemon (or vinegar) is 50mL-60mL per Milk 800mL.

### ■ Cheese has a bad smell/taste.

#### • Did you clean and disinfect the components well?

If components were not cleaned well, a smell/taste of components may be permeated cheese.

#### • Don't you use old(totten) milk?

Please use fresh milk within the expiration date.

## 3.Does not extract vinegar or pickle very well

#### • Rotten, unripened, not fresh?

Check the freshness of the ingredients fresher ingredients lead to a better result.

#### • How was the ration of ingredients?

Ratio of ingredients, vinegar, sweets determines taste and result of vinegar.

#### • Are the ingredients well prepared?

Thin strops are recommended for ingredients like grapes, banana, pineapple and other vegetables.

## 4.Device is not broken

### ■ When temperature/time setting is not working.

It is unable to change temperature/time while working.

Press on/off button to stop, and then reset temperature/time.

### ■ When the product is not warm while working.

In case of the setting temperature is under 40°C, you may not feel warm because body temperature is about 36°C.

## Specification

Product	Greek Yogurt & Cheese Maker
Voltage	220~240V, 50/60Hz
Power Consumption	44W
Dimension	180 X 180 X 200mm
Function	make yogurt and cheese etc..
Maximum Volume	2L (standard capacity : 1.2liter)
Weight	1kg