



# Yoghurt and Cream Cheese Maker



**en** Instructions for use

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(Please enter the product number in the box labelled "Bedienungsanleitungssuche" and click on "Suchen".)

## About these instructions

This product is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the product as described in these instructions to avoid accidental injury or damage.

Keep these instructions for future reference.

If you give this product to another person, remember to include these instructions.

Symbols in these instructions:



This symbol warns you about the risk of injury.



This symbol warns you about the risk of injury caused by electricity.

Signal words in these instructions:

**DANGER** warns about the imminent risk of serious or fatal injury.

**WARNING** warns about the potential risk of serious or fatal injury.

**CAUTION** warns about the potential risk of minor injury.

**NOTICE** warns about the potential risk of material damage.



This indicates additional information.

## Safety warnings

### Intended use

- The appliance is suitable for making yoghurt and cream cheese from animal or plant-based milk, as described in these instructions.
- The appliance has been designed for producing household quantities.  
It is not suitable for use in the staff kitchens of shops, offices or other areas of commerce, in agricultural buildings, in bed and breakfast establishments, by customers in hotels, motels or any other places offering accommodation, or for general commercial purposes.

### Danger to children and people with limited ability to operate appliances

- Keep all packaging materials out of the reach of children. They pose several risks, including the risk of suffocation!
- Children must not be allowed to play with the appliance. Keep the appliance and mains cable away from children under the age of 3. Do not leave children alone with the appliance without supervision while the appliance is in use.
- This appliance may be used by children from the age of 3 and by people with reduced physical, sensory or mental capabilities or with a lack of sufficient experience and/or knowledge, provided they are supervised or have been instructed in the safe use of the appliance and understand the potential dangers.
- Children must not be allowed to clean the appliance unless they are over 8 years of age and supervised while doing so. This appliance is maintenance-free.
- Do not leave the mains cable hanging down from the work surface. This is to prevent children pulling the appliance down by the cable.
- Keep the appliance out of the reach of children when it is not being used.

### Danger due to electricity

- Never immerse the appliance, mains cable or mains plug in water as this could cause an electric shock.
- Do not touch the appliance with wet hands and do not use it outdoors or in rooms with high humidity.
- Only connect the appliance to a properly installed power socket with a mains voltage that complies with the technical specifications of the appliance.
- The appliance must not be operated with a timer or by means of any separate remote control.
- If an extension cable is necessary, it must at least comply with the technical specifications of the appliance. Consult a specialist when purchasing one.
- Unplug the mains plug from the power socket ...  
... if malfunctions occur during use,  
... before removing the lid and taking out the inner container,  
... after use, and  
... before cleaning the appliance.  
Always pull on the plug, not on the mains cable.
- The On/Off switch does not disconnect the appliance from the mains voltage. It can only be disconnected by pulling out the mains plug, which must be in an easy-to-reach place. The power socket used must therefore be easily accessible so that the mains plug can be removed quickly if necessary.
- The mains cable must not be kinked or crushed. Keep the mains cable away from hot surfaces and sharp edges.
- Check the appliance and mains cable regularly for any damage. Do not use the appliance if the appliance itself or the mains cable shows visible signs of damage, or if the appliance has fallen down.

- Do not make any modifications to the product. Electrical appliances must only be repaired by qualified electricians as improper repairs can cause considerable damage. Have repairs carried out only by a specialist workshop.
- If the mains cable is damaged, it must be replaced by the manufacturer, its customer care service or a similarly qualified person in order to avoid danger.

### **Danger of burns/fire**

- The appliance heats up while in use and, depending on the program selected, can reach up to 65 °C. Make sure that no one comes in contact with the hot surfaces. Remove the inner container with oven gloves or similar protection if necessary.
- Let the appliance cool down sufficiently before cleaning it.
- Unwind the mains cable completely before use. Make sure that no part of the unwound mains cable is touching the appliance.
- Never operate the appliance with an empty inner container.

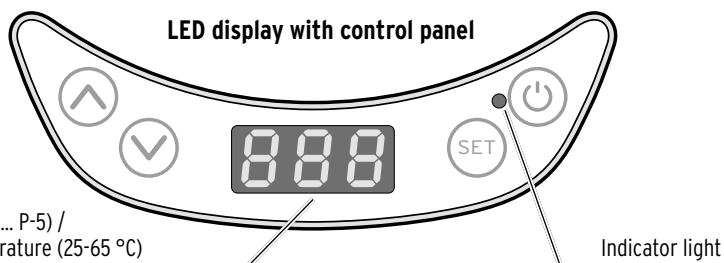
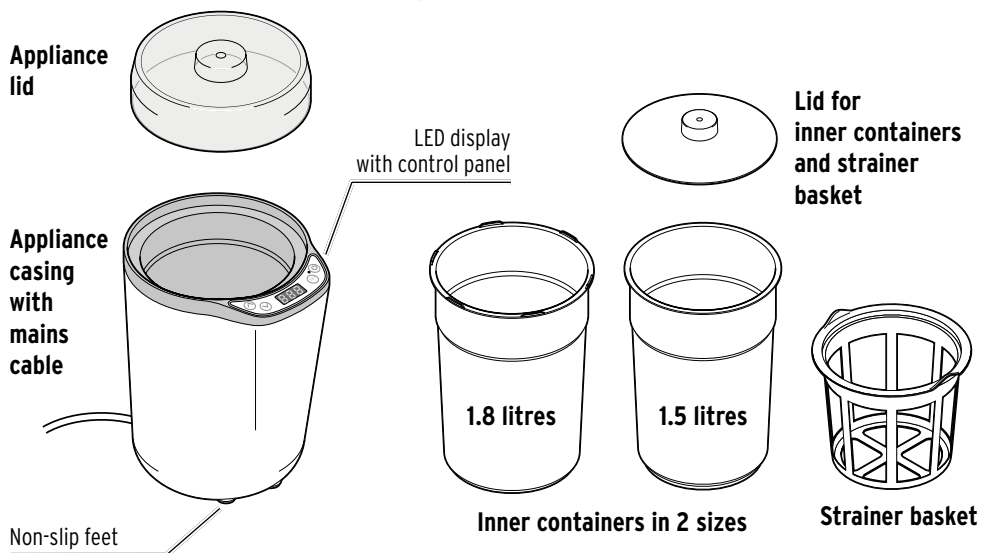
### **Warning - damage to health**

- Milk is a perishable good and is therefore susceptible to germ formation. For this reason, the highest level of cleanliness is essential when processing dairy products. Thoroughly clean all parts of the product after each use.
- Store the finished yoghurt/cream cheese in the fridge and consume it within a maximum of 10 days. Ensure the ingredients used do not expire!

### **Material damage**

- Protect the appliance from impacts, falls, dust, moisture, direct sunlight and extreme temperatures.
- Before use, place the appliance on a solid, level surface that is easily accessible. Do not place the appliance on vibrating surfaces (e.g. fridges, washing machines) and avoid draughts.
- Maintain a sufficient distance from sources of heat, such as hobs or ovens.
- Do not move or transport the appliance while it is being used.
- Only use the original accessories.
- Do not use the inner containers, their lid or the strainer basket in the microwave.
- The inner containers, their lid and the strainer basket are suitable for use in the fridge. However, do not put the whole appliance in the fridge.
- Route the mains cable in such a way that it is not a tripping hazard. Do not let it hang down from the work surface to ensure that the appliance cannot be accidentally pulled down by it.
- The appliance is equipped with non-slip feet. Work surfaces often have varnished or plastic finishes and are treated with a variety of care products. Some of these may contain substances that react adversely to the feet on the appliance and soften them.
- Do not use caustic or abrasive agents or hard brushes, etc. for cleaning.

## At a glance (contents)



### Function buttons

**▲** Select program / in program **P-5**: increase time or temperature

**▼** Select program / in program **P-5**: decrease time or temperature

**SET** While program is running:  
press 1x: display set program  
press 2x: display temperature  
in program **P-5**:  
press 1x: call up time setting mode  
press 2x: call up temperature setting mode

**⏻** Start / stop preparation

Program	Temperature	Duration	
<b>P-1</b>	42 °C	10 h	Natural yoghurt
<b>P-2</b>	30 °C	8 h	Thick cream cheese
<b>P-3</b>	38 °C	10 h	Vegan/lactose-free yoghurt (soy milk)
<b>P-4</b>	55 °C	5 h	Herb extract
<b>P-5</b>	Manual time and temperature setting		

## About the ingredients

- You can use ultra-high temperature milk (UHT milk) or pasteurised (fresh) milk to make yoghurt. UHT milk provides the best results.
- Do not use unpasteurised milk! Raw milk must be heated up to at least 70 °C before consumption and processing to kill off harmful bacteria.
- To activate fermentation you will need fresh natural yoghurt without added fruit or juice. The yoghurt must contain **living yoghurt cultures**. The longer the yoghurt can be kept, the more living cultures will be present. You can also use yoghurt cultures in powder form, otherwise known as a yoghurt starter, as an alternative to fresh yoghurt. Observe the manufacturer's instructions when using yoghurt cultures.
- Pay attention to the fat content of the milk and the yoghurt. For optimum results, the fat content of both should be identical. The higher the fat content, the firmer the yoghurt will be.
- When using low-fat milk (1.5 %), you can add inulin or milk powder to make the yoghurt creamier. Recommended ratio: 1-2 tbsp inulin/milk powder to 1 litre milk.
- When using plant-based milk alternatives (e.g. soy, almond, coconut, lupine milk), the yoghurt will have a runnier consistency. You can thicken up the yoghurt by adding plant starch (e.g. tapioca starch). Try out different ratios until you achieve the desired results.
- The milk and yoghurt used should ideally be at room temperature. Take the ingredients out of the fridge in good time before making the yoghurt.
- Before making the yoghurt, make sure that all accessories and utensils are perfectly clean as dairy products are very susceptible to germ formation.
- Add any extras such as artificial sweeteners or flavours later on.
- The length of the fermentation period influences the consistency and taste of the yoghurt. The longer the yoghurt is left to ferment, the firmer and stronger the taste of the finished result.
- If the fermentation process is disrupted (e.g. due to the appliance being shaken), this can result in the yoghurt not being firm enough.
- Do not stir the yoghurt when removing it from the appliance. Leave it to continue fermenting in the fridge as per the recipe before stirring it and adding any further ingredients.
- The expiry date of the yoghurt largely depends on the expiry dates of the ingredients used to make it. If possible, choose ingredients with a long expiry date to make your yoghurt. Store the finished yoghurt in the fridge and consume it within a few days.
- You can save 150 ml of the yoghurt for the next yoghurt you make with the appliance. However, ensure that this yoghurt is still fresh and has not been in the fridge for too long. If the yoghurt made with it is not the right consistency, purchase a fresh yoghurt to make the next one.

## Prior to first use

### Unpacking and cleaning



#### **DANGER to children -**

danger to life due to suffocation/choking

- Keep the packaging materials out of the reach of children. Dispose of them immediately.



#### **DANGER -**

risk of fatal electric shock

- Always remove the mains plug from the power socket before cleaning the appliance.
- Never immerse the appliance, mains cable or mains plug in water as this could cause an electric shock.

#### **NOTICE - material damage**

- Do not use any caustic, aggressive or abrasive products for cleaning.

1. Remove all accessories – see “At a glance (contents)” – from the appliance and remove all the packaging materials.
2. Wipe the inner and outer surfaces of the appliance with a slightly dampened cloth. Then dry the appliance thoroughly.
3. Wash the inner containers, their lid and the strainer basket thoroughly with warm water, a standard washing-up liquid and a soft sponge.  
These parts are also dishwasher-safe.
4. Dry all parts thoroughly before using the appliance.

### Setting up the appliance

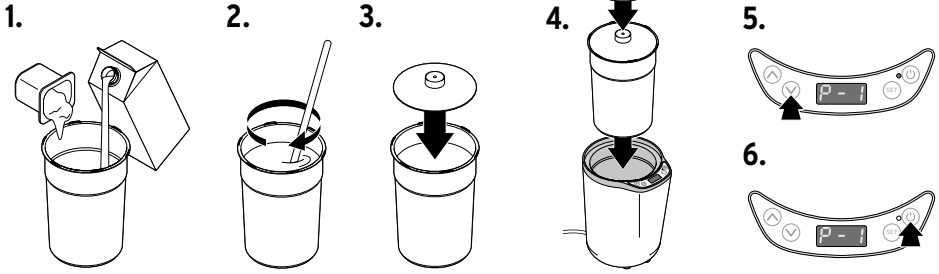
- ▷ Set up the appliance on a heat-resistant, non-slip, level and stable work surface. The location should be quiet and secure to ensure the appliance does not need to be moved during use.



#### **Keep in mind:**

- The appliance must not be exposed to impacts or vibrations during use. Do not move or transport the appliance while it is being used.
- Use the appliance in a normally heated room and avoid draughts.
- Do not leave the mains cable hanging down from the work surface. It may otherwise get caught on something and accidentally pull the appliance down.

## Use



1. Pour the ingredients into the large or small inner container as per the recipe.
2. Stir the mixture thoroughly with a whisk.
3. Close the inner container with the correct lid.
4. Put the inner container into the appliance and close the lid of the appliance. Fully unwind the mains cable and insert the mains plug into a power socket that is easily accessible.

The full display lights up briefly and then **P-1** flashes. The appliance is on stand-by.

5. Press the **▲** or **▼** button until the program you would like is displayed.
6. Press the **⏻** button to start the selected program. The indicator light turns green.  
The remaining time of the program duration in hours (**h**) is shown on the display.

Once the program is finished, the appliance automatically switches off. The indicator light goes out. **00h** is shown in the display.

7. Pull the mains plug out of the socket to disconnect the appliance from the power supply.
8. Remove the inner container with the finished yoghurt/cream cheese and, depending on the recipe, process it further before consumption (e.g. chill, drain, etc.).

### Prematurely stop the program

You can stop the program at any time before the set program duration has elapsed (e.g. to set another program).

- ▷ Press and hold the **⏻** button for 2 seconds. The indicator light goes out and the program flashes on the display.

Now you can select another program or switch the appliance off completely by pulling the mains plug out of the socket.

### Display program settings

You can press the **SET** button at any time during the program to see which program or temperature is set:

- ▷ Press **SET** 1x: the set program is shown on the display for approx. 2 seconds.
- ▷ Press **SET** 2x: the set temperature is shown on the display for approx. 2 seconds.

The display then automatically returns to showing the remaining time of the program.



## Recipes for making yoghurt/cream cheese - the programs



Observe the information in the chapter "About the ingredients"!

### Natural yoghurt (P-1)

#### Ingredients for the small inner container (1.5 l)

1.35 litres UHT milk + 150 ml fresh natural yoghurt


Alternatively: 1.5 litres UHT milk + 2 g yoghurt starter

#### Ingredients for the large inner container (1.8 l)

1.5 litres UHT milk + 150 ml fresh natural yoghurt

Alternatively: 1.6 litres UHT milk + 2 g yoghurt starter

#### Preparation

1. Put the ingredients into the inner container of your choice and mix thoroughly with a whisk.
2. Close the lid of the inner container, put the inner container into the appliance and close the lid of the appliance.
3. Connect the appliance to the power supply, select program **P-1** and start the program by pressing the  button.

The program duration of **10h** is shown in the display. The indicator light turns green.

Once the program is finished, the appliance automatically switches off. The indicator light goes out and **00h** is shown in the display.

4. Remove the mains plug from the socket to switch the appliance off completely.
5. Place the inner container with the finished yoghurt in the fridge to chill for approx. 3 hours before consumption.

#### Tip


Add honey, sugar, jam, fresh fruits, etc. to your liking just before eating the yoghurt.

### Thick cream cheese (P-2)

#### Ingredients

500 ml fresh milk 3.8 % + 150 ml fresh natural yoghurt 3.8 % + 200 ml cream

#### Preparation

1. Put the ingredients into the **small** inner container and mix thoroughly with a whisk.
2. Close the lid of the inner container, put the inner container into the appliance and close the lid of the appliance.
3. Connect the appliance to the power supply, select program **P-2** and start the program by pressing the  button.

The program duration of **08h** is shown in the display. The indicator light turns green.

Once the program is finished, the appliance automatically switches off. The indicator light goes out and **00h** is shown in the display.

4. Remove the mains plug from the socket to switch the appliance off completely.
5. Remove the inner container with the cream cheese mixture.
6. Place the strainer basket in the **large** inner container and transfer the cream cheese mixture into the strainer basket so that the whey can drain off.
7. Close the lid of the strainer basket and container and place the cream cheese in the fridge to drain and chill for approx. 24 hours.

#### Tip


Add fresh herbs, spices or other extras to the cream cheese just before eating.

## Vegan/lactose-free yoghurt (e.g. from soy milk) (P-3)

### Ingredients

1 litre soy milk + 150 ml soy yoghurt

### Preparation

1. Put the ingredients into the inner container of your choice and mix thoroughly with a whisk.
2. Close the lid of the inner container, put the inner container into the appliance and close the lid of the appliance.
3. Connect the appliance to the power supply, select program **P-3** and start the program by pressing the  button.

The remaining program duration of **10h** is shown in the display. The indicator light turns green.

Once the program is finished, the appliance automatically switches off. The indicator light goes out and **00h** is shown in the display.

4. Remove the mains plug from the socket to switch the appliance off completely.
5. Place the inner container with the finished yoghurt in the fridge to chill for approx. 3 hours before consumption.

### Tip


Add sugar, jam, fresh fruits, etc. to your liking just before eating the yoghurt.

## Herb extract (P-4)

### Ingredients

300 ml neutral cooking oil (e.g. olive oil) + approx. 15-20 g fresh thyme

### Preparation

1. Rinse the fresh thyme, shake it off well and finely chop it. Then leave the thyme to dry overnight on a piece of kitchen roll.
2. Add the dried thyme to the inner container of your choice and pour the oil over it. The thyme should be completely covered with oil.
3. Close the lid of the inner container, put the inner container into the appliance and close the lid of the appliance.
4. Connect the appliance to the power supply, select program **P-4** and start the program by pressing the  button.

The remaining program duration of **05h** is shown in the display. The indicator light turns green.

Once the program is finished, the appliance automatically switches off. The indicator light goes out and **00h** is shown in the display.

5. Remove the mains plug from the socket to switch the appliance off completely.
6. Remove the inner container and transfer the herb-infused oil to a suitable glass container with a screw cap.
7. Leave the herb-infused oil in a warm place for a further 3-4 days to steep.
8. Pour the oil through a fine sieve to filter out the solid herbal residues. Store the finished herbal extract in a cool, dark place.

## Cleaning and storage

### Manual time and temperature setting (P-5)

This program allows you to set the temperature and program duration individually according to your requirements.

1. Put the desired ingredients into the small or large inner container and mix thoroughly with a whisk.
  2. Close the lid of the inner container, put the inner container into the appliance and close the lid of the appliance.
  3. Connect the appliance to the power supply.  
**P-1** flashes on the display.
  4. Press the **^** or **v** button until the program **P-5** flashes on the display.
  5. Press the **SET** button. The previously set temperature flashes on the display.
  6. Use the **^** or **v** button to set the desired temperature (min. 25 °C - max. 65 °C).
  7. Press the **SET** button again. The previously set program duration flashes on the display.
  8. Use the **^** or **v** button to set the desired program duration (min. 1 h - max. 99 h).
  9. Press the **⏻** button to start the program with the customised settings. The indicator light turns green.
- Once the program is finished, the appliance automatically switches off. The indicator light goes out and **00h** is shown in the display.
10. Remove the mains plug from the socket to switch the appliance off completely.

### Cleaning



#### **DANGER -**

risk of fatal electric shock

- Always remove the mains plug from the power socket before cleaning the appliance.
- Never immerse the appliance, mains cable or mains plug in water as this could cause an electric shock.

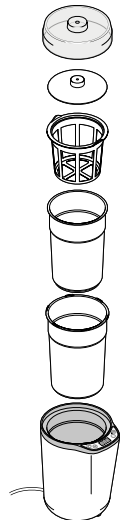
#### **NOTICE -** material damage

- Do not use any caustic, aggressive or abrasive products for cleaning.


1. Let the appliance cool down sufficiently.
2. Wipe the inner and outer surfaces of the appliance with a slightly dampened cloth. Then dry the appliance thoroughly.
3. Wash the used accessories thoroughly with warm water, a standard washing-up liquid and a soft sponge.  
The inner containers, their lid and the strainer basket are also dishwasher-safe.
4. Let all parts dry thoroughly before putting the appliance away.

### Storage

- ▷ Store the parts inside the appliance as illustrated to save space.
- ▷ Store the appliance out of the reach of children.



## Technical specifications

Model:	707 354
Mains voltage:	220-240 V ~ 50 Hz
Protection class:	II 
Power:	25 W
Power consumption when switched off:	0.33 W
Adjustable temperature:	25-65 °C
Adjustable program duration:	1-99 hours
Volume capacity:	small inner container 1.5 litres large inner container 1.8 litres

Ambient temperature: +10 to +40 °C

Made exclusively for: Tchibo GmbH,  
Überseering 18,  
22297 Hamburg,  
Germany

In the course of product improvement,  
we reserve the right to make technical  
and optical modifications to the product.



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## Disposal

The product and its packaging have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and preserves the environment.

Dispose of the **packaging** at a recycling point that sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



**Appliances** marked with this symbol must not be disposed of along with normal household waste!

You are legally obliged to dispose of old appliances separately from household waste. Electronic appliances contain hazardous substances and, if stored or disposed of improperly, may cause harm to health and the environment. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

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**Product number:** 707 354

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