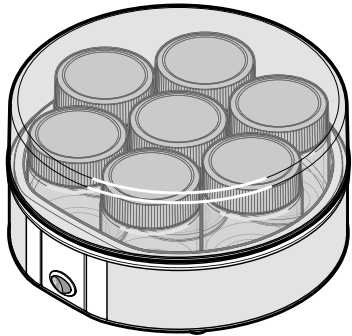
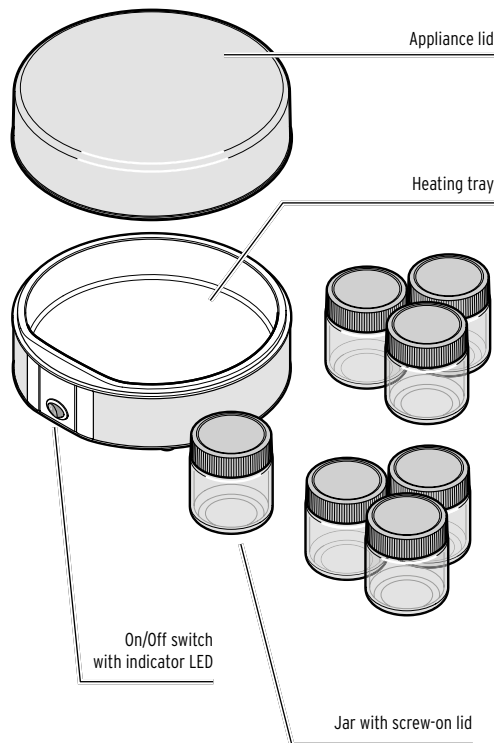


# Electric yoghurt maker

en Instructions for use



## At a glance (contents)



**Product number: 719 221**

Model: YM 101  
Manufactured by: Jaxmotech GmbH, Ostring 60,  
66740 Saarlouis, Germany,  
info@jaxmotech.de



## About these instructions

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 also include these instructions.

Symbols used 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 used in these instructions:

**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 from milk or suitable plant-based milk alternatives. You can also use it to make Greek-style yoghurt. Only use the heating tray and the jars to make yoghurt as described in these instructions. Do not attempt to use the heating tray as a hotplate or for similar activities.

The appliance is designed for quantities typical for a private household and is not intended for commercial use.

The appliance 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 or by customers in hotels, motels or any other places offering accommodation, as well as for general commercial purposes.

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

- Keep the 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 children under 3 years of age away from the appliance and mains cable. Do not leave children alone with the appliance without supervision while the appliance is in use.
- This appliance can be used by children aged 3 and over and by people with reduced physical, sensory or mental capabilities or a lack of experience and/or knowledge, provided they are supervised or have been trained 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 small children pulling the appliance down by the cable.
- Keep this appliance out of the reach of children when it is not being used.

### Danger due to electricity

- The heating tray and mains cable must not come into contact with water or other liquids; there is otherwise a risk of electric shock. Do not immerse the heating tray or mains cable in water or other liquids. Always place the heating tray on a dry surface.
- Do not use the appliance near sinks, with damp hands or while standing on a damp floor. If the appliance becomes damp or wet, immediately disconnect the mains plug from the power socket before touching the appliance.
- Do not use the appliance outdoors.
- Only connect the appliance to a properly installed power socket with a mains voltage that complies with the technical specifications of the product.
- The power socket used must be within easy reach so that the mains plug can be removed quickly if necessary.
- The appliance must not be operated with a timer or by means of any separate remote control.
- The mains cable must not be kinked or crushed. Keep the mains cable away from hot surfaces and sharp edges.
- Never operate the appliance if the appliance or any of its parts show any visible signs of damage or have been dropped.
- 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 to the product carried out only by a specialist workshop.
- If the mains cable becomes damaged, it must be replaced by the manufacturer, its customer care service or a similarly qualified person to prevent risks.
- Never leave the appliance unattended while in use.
- Remove the mains plug from the power socket ...
  - ... when you are not using the appliance,
  - ... before removing the jars,
  - ... before cleaning the appliance,
  - ... if malfunctions occur during use or
  - ... during thunderstorms.

Always pull on the mains plug, not on the mains cable.

### Danger of fire/burns

- Always place the appliance on an even, stable, dry, clean and heat-resistant work surface. Air must be able to circulate freely below the appliance. For this reason, never place the appliance on a soft surface such as a tablecloth, cloth, etc. Do not place the appliance directly on the edge of the work surface. Keep the appliance a sufficient distance away from flammable materials, walls, furniture, etc., as well as from sources of heat such as hobs and ovens.
- Unwind the mains cable completely before use. Be sure that the unwound mains cable is entirely free of the appliance.
- The appliance becomes hot during use and is also hot on the outside. Make sure that nobody comes in contact with the hot surfaces. Use oven gloves or similar protection to remove the jars.
- Let the appliance cool down sufficiently before cleaning it.

### Danger to health

- Attention to hygiene is essential! The jars must be absolutely clean before use to prevent unwanted germ formation.

### Material damage

- Do not switch on the appliance without positioning the filled jars first.
- Route the mains cable so that the appliance cannot be accidentally pulled down by it.
- Protect the appliance from impacts, falls, dust, moisture, direct sunlight and extreme temperatures.
- Do not place the heating tray in the refrigerator.
- Only use the original accessories.
- The appliance lid is not break-proof. Handle it with care and check it for damage before each use.
- Some varnishes, synthetic substances or types of furniture polish may react adversely with the material of the non-slip feet and soften them. To avoid unwanted marks on furniture, place a non-slip mat underneath the product if necessary.
- Do not use any caustic, aggressive or abrasive products or hard brushes, pointed objects or scouring sponges for cleaning, as these can cause damage.

### Important notes on the jars

- Although the jars are very heat-resistant, they are not heat-insulating and will become warm when warm milk is poured in. After fermentation, the jars may be relatively hot. Only touch them with oven gloves or similar protection. There is a risk of burns!
- Do not fill the jars to the brim, but at most to below the start of the threaded section.
- Do not expose the jars to strong changes in temperature (shock temperatures). There is a risk of breakage and therefore of injury!

- Do not place the hot jars on a cold or wet surface - always use a suitable, heat-resistant base.
- The jars are suitable for use in the refrigerator. However, do not put them in the freezer!
- Only place the jars on the heating tray provided. Do not use the jars in the oven, in the microwave, on the hob, on an open fire or on other sources of heat.
- Do not subject the jars to hard knocks.
- If a jar shows signs of damage such as cracks or chipping, do not use it any more under any circumstances. There is a risk of breakage and therefore of injury!
- The jars are not leak-proof when closed. Always keep the jars upright and transfer the finished yoghurt to other airtight containers for transport and longer storage.

## Technical specifications

Model:	YM 101
Product number:	719 221
<b>Heating tray</b>	
Mains voltage:	220-240 V ~ 50/60 Hz
Power:	15 W
Protection class:	II
Ambient temperature:	+10 to +40 °C
<b>Jars</b>	
Max. capacity:	approx. 180 ml
Heat resistance:	+3 to +60 °C

## 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 which 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.

## Use



### WARNING -

risk of fatal electric shock

- The appliance and its mains cable must not be allowed to come into contact with moisture. Store the appliance in a dry place.



### WARNING -

risk of fire

- Place the appliance on a heat-resistant surface. Keep sufficient distance from flammable materials and sources of heat.



### CAUTION -

risk of burns

- The appliance and jars become hot during use. Do not touch the hot parts of the appliance and use an oven glove or similar to remove the jars.



### CAUTION -

danger to health

- The jars must be absolutely clean to prevent unwanted germ formation.

### Prior to first use

- ▷ Remove all packaging materials.
- ▷ Clean the product, in particular the jars, as described under "Cleaning and storage".
- ▷ All parts must be completely dry before you use the appliance.

### The ingredients - what you need to know

- To make yoghurt, you need a large quantity of milk, e.g. cow's milk, preferably 1.5% or 3.5% fat. You can use either ultra-high temperature milk (UHT milk) or pasteurised milk. UHT milk has the advantage that it does not need to be pre-treated but fermentation in the appliance will take a little longer. Pasteurised milk contains residual bacteria and must therefore first be briefly heated to 90 °C before you can use it to make yoghurt. After that, however, it is highly suitable. Raw milk is **not** suitable!
- Alternatively, you can use plant-based milk alternatives such as soya or coconut milk, almond or oat drink to make yoghurt. However, due to the different protein and fat contents, it may be necessary to add further thickening agents, such as plant starch.
- The milk must not be too hot during the process as otherwise the yoghurt cultures will be destroyed and lumps will form in the yoghurt later. Approx. 42 °C is ideal.
- To activate fermentation you will need fresh natural yoghurt without any added fruit or juice.  
**The yoghurt must contain live yoghurt cultures** - check the list of ingredients. Alternatively, you can use yoghurt cultures in powder form. These are of particular interest if you want to make vegan yoghurt. You can buy yoghurt powder in health food shops or on the Internet.
- Pay attention to the fat content of the milk and the yoghurt. This must be identical for both, otherwise the yoghurt will be too runny. The higher the fat content, the firmer the yoghurt will be.
- Adding milk powder (2 tablespoons to 1 litre of milk) makes the yoghurt even firmer and creamier.

- The preparation time is between 10 and 15 hours and depends on the milk used, the yoghurt culture and the desired consistency of the finished yoghurt. One point to note is that the longer the time allowed, the firmer the yoghurt will be. UHT milk generally takes a little longer than pasteurised milk, whole milk takes longer than semi-skimmed milk. If the yoghurt does not seem firm enough, leave it in the appliance for longer.
- You can use the yoghurt you have made yourself to prepare other yoghurt cultures later. It is important that the yoghurt is always fresh.
- After repeated use as a yoghurt culture, the home-made yoghurt will become thinner. At the latest after 10 uses, or if you notice that the yoghurt is too runny, you must use a new starter yoghurt.
- The shelf life of your yoghurt largely depends on the expiration date of the ingredients used to make it.

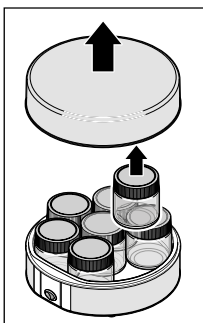
### Setting up the appliance

- Place the appliance in a room at normal room temperature.
- Position the appliance away from draughts and vibrations.
- The worktop must be level, stable, dry, clean and insensitive to heat.
- Air must be able to circulate freely below the appliance. For this reason, never place the appliance on soft surfaces such as tablecloths, cloths or similar.
- The appliance must not be moved during preparation of the yoghurt. This means you must choose a place where the appliance can remain undisturbed for the entire preparation time.

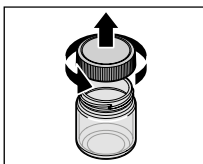
### Making yoghurt



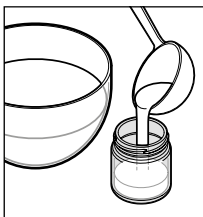
- There may be a slight odour when using the appliance for the first time. This is harmless. Make sure there is sufficient ventilation.
  - If you use yoghurt powder instead of natural yoghurt, follow the manufacturer's instructions regarding quantity and the application.
  - You are advised to also follow the instructions in the chapter "The ingredients - what you need to know".
1. Take 150 g of natural yoghurt and allow it to reach room temperature. The yoghurt should not be mixed with the milk straight from the fridge.
  2. **If you use pasteurised milk:**  
Heat 1 litre of milk in a saucepan to approx. 90 °C (do not let it boil!) and then allow the milk to cool to approx. 42 °C.  
**If you use UHT milk:**  
Heat 1 litre of milk in a saucepan to approx. 42 °C.
  3. Put the yoghurt in a bowl and pour in only a small amount of the warm milk at first. Mix them thoroughly with a whisk until you have a smooth mixture. Then stir in the rest of the milk and continue stirring until the yoghurt has completely dissolved in the milk. This process is known as inoculating the milk with culture.



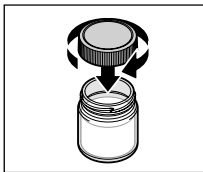
4. Remove the lid of the appliance and take out the jars.



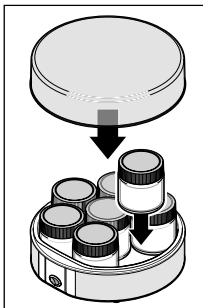
5. Unscrew the lids from the jars anti-clockwise.



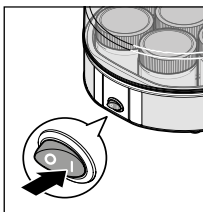
6. Divide the inoculated milk between the jars. Fill the jars to at most below the start of the threaded section.



7. Close the jars by turning the lids clockwise onto the jars.



8. Place the filled and closed jars on the heating tray and replace the lid on the appliance.



9. Insert the mains plug into an easily accessible socket and flip the On/Off switch to **I**. The indicator LED in the switch lights up.

The yoghurt preparation starts and takes approx. 10 to 15 hours depending on the milk used and the desired consistency (see "The ingredients - what you need to know").

**Do not transport or move the appliance at all during this time.**

10. At the end of the preparation time, switch off the appliance by flipping the On/Off switch to **0** and unplug the mains plug from the socket.
11. Remove the lid of the appliance and carefully remove the hot jars, using oven gloves if necessary.
12. Leave the jars to cool on a heat-resistant surface.
13. Then place the jars in the fridge for at least 2 hours before eating the yoghurt.

### Never place the heating tray in the refrigerator!

Some whey is produced during the fermentation process. You can either pour this off or stir it back into the yoghurt to make it a little runnier.

Homemade yoghurt can be kept refrigerated for approx. 8-10 days, depending on the fat content and best-before date of the ingredients used.



- The jars are not leak-proof when closed. Always keep the jars upright and transfer the finished yoghurt to other airtight containers for transport and longer storage.
- Only add fruit, jam or compote to the yoghurt just before serving.

### Variant: Greek-style yoghurt

To make Greek-style yoghurt, you need 1 litre of whole milk and 150-200 g of whole milk yoghurt or Greek yoghurt (approx. 10% fat) or a suitable yoghurt culture in powder form.

To prepare the yoghurt, first proceed as described under "Making yoghurt", points 1-12. Leave the jars in the appliance for about 12 hours.

However, instead of sealing the jars and placing them in the fridge after they have cooled, pour the yoghurt into a sieve lined with a clean, dry cotton kitchen towel. Place the sieve on a suitable container and put it in the fridge for at least 2 hours.

During this time, the whey drains into the container underneath the sieve and the yoghurt becomes thicker and more compact.

When the yoghurt has reached the desired consistency, transfer it to an airtight container. It has a shelf life of approx. 5 days.

**Tip:** You can drink the drained whey or use it for baking.

### Cleaning and storage



### WARNING -

risk of fatal electric shock

- Remove the mains plug from the power socket before cleaning the appliance.
- Never immerse the heating tray in water.

### NOTICE - material damage

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

- ▷ Remove the mains plug from the power socket.
- ▷ Wait until the appliance has cooled down completely.

### Cleaning the heating tray

- ▷ Wipe the **inside** of the heating tray with a cloth slightly moistened with water and a little washing-up liquid, if necessary, and then wipe with a dry cloth.
- ▷ Wipe the **outside** of the heating tray with a cloth slightly moistened with water and then wipe with a dry cloth. Make sure that no water gets inside the appliance, e.g. through the On/Off switch.

### Cleaning the jars, screw-on lids and appliance lid

1. Clean the jars, the corresponding screw-on lids and the appliance lid thoroughly with hot water and a mild washing-up liquid before the first use and after each subsequent use.
2. Rinse these parts in clean water and dry them well.
3. Allow all parts to dry thoroughly before reassembling them. Moisture can cause mould to form.

The jars, screw-on lids and the appliance lid are also dishwasher-safe. Do not place the plastic parts directly over the heating elements.

For the screw-on lids and the appliance lid, we recommend the gentler method of washing by hand.

### Storage

- ▷ Store the appliance in a cool, dry place that is protected from sunlight and out of the reach of children.
- ▷ Do **not** wrap the mains cable around the appliance.

### Problems / solutions

#### Lumps in the yoghurt

- Was the milk too hot?
- Have you not blended the milk and yoghurt thoroughly enough?
- Have you not prepared the milk properly (heated/cooled)?
- Was the milk spoiled?

#### Thick layer of liquid on the surface

- Was the curing process time too long?
- Did you move the appliance during the process?
- Did you not cool the yoghurt sufficiently after preparing it?

#### Yoghurt is too runny

- Have you used milk and yoghurt culture with different fat contents?
- Was the curing process time too short?
- Was the yoghurt culture not fresh enough?
- Did you move the appliance during the process?

#### Yoghurt is too sour

- Was the curing process time too long?