

LIVOO
Feel good moments
Instruction Manual

Yoghurt maker



Reference : DOP180
Version : 1.4
Language : English



Instruction Manual

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is available too on our website www.livoo.fr

GENERAL SAFETY INSTRUCTIONS

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE PARTICULARLY BEFORE THE FIRST USE.

A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed, we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Before use check that voltage of your wall outlet correspond to the rated voltage manner.
2. There is potential injury for misuse.
3. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
5. Warning: avoid spillage on connector. To reduce the risk of electric shock, never operate this product with wet hands, never submerge it in water.
6. Do not use outdoors.
7. Only use the appliance for its intended domestic use.
8. Always make sure everything is thoroughly clean before making yoghurt.

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9. Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.
10. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
11. This appliance can be used by children aged from 3 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
12. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and above and supervised.
13. Keep the appliance and its cord out of reach of children aged less than 3 years.
14. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
15. Children shall not play with the appliance.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (*).
17. The appliance is not intended to be operated by means of external timer or separate remote control system.

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18. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
19. Regarding the instructions for cleaning surfaces in contact with food, thanks to refer to the below paragraph "CLEANING" in the manual.
20. Regarding the instructions for the use of accessories and operation times, thanks to refer to the paragraph "USE" in this manual.
21. The appliance must not be immersed.
22. The heating element surface is subject to residual heat after use.
23. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments

(*) **Qualified person** : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician.

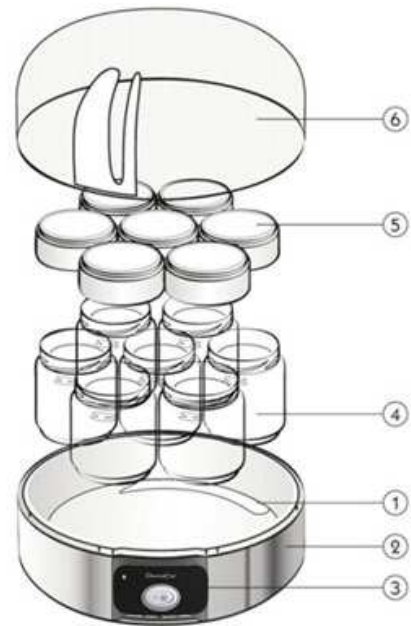
TECHNICAL SPECIFICATIONS

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Voltage : 220-240V ~ 50Hz
Power : 20W

DESCRIPTION

- 1 : Thermoplastic base
- 2 : Aluminum band
- 3 : Backlit screen with On/Off button
- 4 : 7 glass pots
- 5 : Different color plastic lids
- 6 : Main lid



USE

FIRST USE

- Make sure the appliance is unplugged before any use.
- Before using the appliance, make sure all parts are clean (refer to “Cleaning and storage” paragraph).
- Dry the base well before placing the jars in the containing.

Never place the appliance on a vibrating surface or exposed to air flow. Always let the appliance motionless during the process. Don't move it and don't remove the jars when the appliance is working in order to avoid compromise the success of your yoghurts.

STARTING

- Mix 1L of milk with a ferment (for more information, refer to the “practical tips” section).

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- Always use ingredients at room temperature. The lower the room temperature is, the longer the time is necessary.
- For a better result, beat up the yoghurt apart. Add a little milk and beat up again until you obtain a homogeneous and smooth mixture. Add the rest of the milk while beating up.
- Put mixture into the jars.
- Place the jars, without their covers, into the base.
- Place the main lid on the yoghurt maker.
- Plug the appliance.
- Press the On/Off button. The appliance works and milk will solidify. It will take about 8 to 14 hours depending of the ingredients used (especially the type of milk) and the desired result.
- To stop it, you can press the On/Off button at any time.
- Let the appliance cool down and remove the jars. If condensation has formed, don't let the water fall into the yoghurt.
- Screw the lids onto glass jars and mark production date or flavour on the lid.
- Place the jars in refrigerator at least 2 hours before serving.

PREPARATION SUGGESTIONS

- Concerning the milk :
 - For an easier use, choose whole or semi-skimmed UHT milk; they don't require boiling.
 - If you choose raw or pasteurized milk, you have to boil it, then cool it and strain to remove the skin.
 - For a creamy and tasty yoghurt, choose whole milk.
 - To get a firmer texture, you can add powdered milk.
- Preparation time :
 - Whole milk yoghurt : 8 to 10 hours preparation
 - Semi-skimmed milk yoghurt : 10 to 12 hours preparation
 - Skimmed milk yoghurt : 12 to 14 hours preparation
- Concerning the ferment :
 - You can use plain yoghurt sold in shops.
 - You can use yoghurt made before.
 - You can use a freeze-dried ferment (it will take 2 more hours to prepare).
- Yoghurt conservation :
 - Keep the yoghurt in refrigerator.
 - Consume yoghurt within 8 to 10 days maximum.

CLEANING AND STORAGE



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BASE AND PLASTIC SURFACES AND LIDS

- Clean the plastic parts with a moist sponge and mild detergent. Dry carefully.
- Never put plastic parts into dishwasher.

GLASS JARS

- You can put jars into dishwasher. Dry carefully before you place them in the appliance.

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**Correct disposal of the unit
(Electrical and Electronic Equipment)**

(Applicable in the European Union and the rest of Europe that have adopted separate collection systems countries)

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal household waste stream.

Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The symbol of the crossed out dustbin is marked on all products to remind the obligations of separate collection.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their product.



Pour en savoir plus :

www.quefairedemesdechets.fr

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- Non contractual illustration
- Product information is subject to change without prior notice.