

OWNER'S MANUAL  
MODEL No. YM-9

# Yogurt Maker



**salton®**

*Get a taste of the good life with Salton.*

# **IMPORTANT SAFEGUARDS**

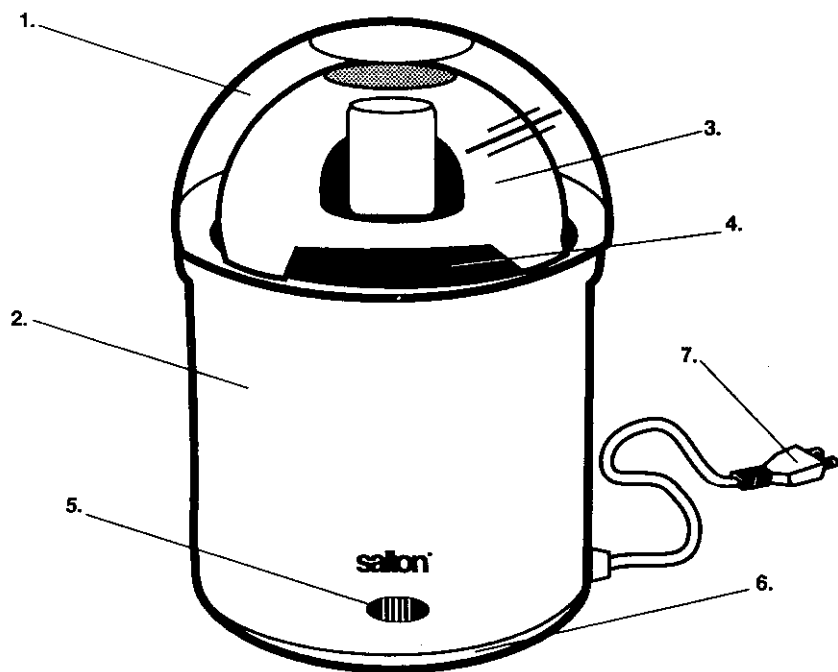
When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using.
2. To protect against risk of electrical shock, do not put Yogurt Maker base, its cord or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to Salton/MAXIM Housewares, Inc. for examination, repair or electrical or mechanical adjustment.
6. The use of attachments not recommended or sold by Salton/MAXIM may cause fire, electric shock or injury.
7. Do not use outdoors.
8. Do not let cord touch surfaces or hang over the edge of a counter or table.
9. Do not place Yogurt Maker on or near a hot electric or gas burner, or in a heated oven.
10. Use Yogurt Maker only for the uses described in this booklet.
11. Extreme caution must be used when moving an appliance containing hot liquids.

## **SAVE THESE INSTRUCTIONS**

**This appliance is for household use only.**

# Getting To Know Your YM9 Yogurt Maker



- 1. Yogurt Maker Cover
- 2. Yogurt Maker Base
- 3. Container Lid
- 4. Yogurt Container

- 5. Signal Light
- 6. Cord Storage
- 7. Cord

# How To Make Yogurt — *The Basics*

## **Ingredients:**

4 cups (1 quart) milk (whole, 2%, 1% or skim)

1/4 to 1/2 cup instant non-fat dry milk powder

1/2 cup plain yogurt

1. In a saucepan, combine milk and dry milk, heat over medium heat, stirring frequently to just below the boiling point. Remove milk from heat and allow to cool until lukewarm, (between 100° and 110°F). To cool the milk quickly, place the saucepan into the refrigerator or sink of cold water stirring occasionally to cool evenly. This takes about 20 minutes.

Milk can also be heated in a microwave oven. In uncovered yogurt container, heat milk at full power (high) for 8 to 10 minutes or to just below the boiling point. **DO NOT ALLOW MILK TO BOIL.** Carefully, remove the container from microwave as the milk will be **VERY HOT.** Allow to cool until lukewarm, between 100° and 110°F. Cool as directed above.

2. Prewarm Yogurt Maker heating base by plugging cord into a 120V AC electrical outlet only. Signal light will glow when base is plugged in.
3. Add plain yogurt to warm milk, stirring gently to blend. **DO NOT BEAT OR WHIP.** Pour mixture into yogurt container, secure lid and place covered container into heating base. Cover Yogurt Maker and process undisturbed and out of drafts for 4 to 10 hours, depending on tartness desired. Set timer or write down when yogurt will be done as a reminder. Yogurt should be partially set after processing and will thicken further after refrigeration. If not partially set, process another hour until set.
4. After processing, unplug cord from outlet. Remove cover and lift covered yogurt container out of the heating base. Place in refrigerator. Chill at least 2 hours. Remove 1/2 cup of yogurt for future use as a starter before adding desired fruit, flavoring, etc. Keep yogurt refrigerated until use.

**DO NOT PUT HEATING BASE INTO REFRIGERATOR!**  
**ONLY THE YOGURT CONTAINER**  
**IS REFRIGERATOR SAFE.**

# Tips For Best Results

1. Be sure yogurt container, its lid and any other utensils used to heat or measure ingredients are clean. Impurities can affect the growth of the yogurt culture.
2. Make sure the milk used for preparing the yogurt is cooled between 100° and 110°F before adding yogurt starter. If the milk is too warm, the yogurt culture will be destroyed. If the milk is slightly cooler, additional processing will be required. Use a candy or a deep fryer thermometer that registers as low as 100°. Milk should be lukewarm, not hot.
3. Be sure to mix yogurt starter and milk gently but thoroughly with a clean spoon. **DO NOT BEAT OR WHIP.** If not mixed well, the yogurt may thicken only at the bottom of the container. For best results, take a couple of ounces of warm milk and mix thoroughly with starter until there are no lumps. When this small quantity is mixed, add to the remaining warm milk and stir.
4. Use the milk types suggested in the Yogurt Basics section of this manual (page 3). For dry milk, you may want to vary measurements to see which gives the best results. Homemade yogurt is not quite as smooth as commercially-made yogurt, which is normal. Evaporated milk can also be used. As a rule, skim milk will make thinner yogurt than whole milk.
5. When buying yogurt to use as a starter, always purchase plain (not flavored) yogurt and make sure it contains active yogurt culture and has not passed expiration date. This information will be on the outside of the yogurt container. If the carton does not say that it contains active yogurt cultures, then **DO NOT BUY IT AS YOGURT WITHOUT THESE CULTURES WILL NOT MAKE YOGURT.** After you have made your own yogurt, you can then use this as your starter. Take 1/2 cup and put it in the refrigerator to use again. **YOU MUST USE THIS WITHIN 5 DAYS.** Do not flavor yogurt that will be used as a starter. After using homemade starter several times, the yogurt may not thicken properly. This is because the cultures may have become too weak. When this happens, you must purchase some plain yogurt to start a new batch. Dry yogurt cultures are also available. Use according to package directions with 1 quart of milk.
6. You can adjust the tartness of homemade yogurt by varying the amount of processing time. For a mild tasting yogurt, process 4-6 hours. For a tarter tasting yogurt, 8-10 hours.
7. Do not disturb the Yogurt Maker during processing as this may affect the quality of the yogurt. Also, keep it away from any drafts.

## Tips For Best Results *(continued)*

8. After processing, yogurt should be partially set and will jiggle in the center of the container. If not partially set, process another hour or until set. Yogurt will continue to thicken during refrigeration.
9. During processing and refrigeration, a small amount of clear liquid may form on the surface of the yogurt. This is normal and called whey. The whey can be stirred into the yogurt or removed.
10. Always keep yogurt refrigerated until use. It can be kept for up to one week. After this time, it may become tart.
11. Add flavoring or fruit **AFTER** processing and refrigeration.
12. If yogurt never thickens, there are several reasons:
  - a. Starter is too weak or added when milk was too hot.
  - b. Starter was not mixed thoroughly with milk.
  - c. Utensils used in preparing yogurt were not clean.
  - d. Starter was stirred too vigorously into milk.
  - e. If using dry milk, there may be a preservative present that interferes with the incubation process.

## Additional Information

1. Yogurt can be frozen, but remember that the culture will not survive the heating and freezing process. However, it will maintain its nutritional value.
2. Plain yogurt is a very versatile alternative for some cooking applications. Plain yogurt can be used for everything from a substitute for mayonnaise or sour cream to a great base for soups and dips. Vanilla or lemon yogurt are a wonderful addition to fruit dishes and shakes.
3. To make yogurt thicker, empty a desired amount of yogurt into a bowl lined with a double thickness of cheesecloth. Gather the edges. Tie with a string and suspend over the bowl in the refrigerator. Let it drip for 2 hours. Another method for thickening yogurt is to line a colander with 3 layers of paper towels. Place the yogurt in the colander and let it drip for two hours.
4. Remember, yogurt performs best at low temperatures. High temperatures may cause separation and possibly curdled appearance. Flavor, however, will not be affected.

# Short Cord Instructions

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

## Polarized Plug

If this appliance has a **polarized plug** (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## User Maintenance Instructions

Before using the Yogurt Maker for the first time, wash yogurt container, lid and the Yogurt Maker cover in hot, soapy water with a dish cloth or sponge. Rinse thoroughly and dry. Wipe Yogurt Maker heating base with a damp cloth and dry. Maker is now ready to use.

**CAUTION:** *To reduce the risk of electric shock, do not immerse Yogurt Maker heating base, its cord or plug in water or other liquid.*

**This appliance is for household use only.**

## LIMITED ONE YEAR WARRANTY

**Warranty:** This product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number YM9 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:**

ATTN: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

**To contact us, please write to, call, or email:**

Salton, Inc.  
P.O. Box 7366  
Columbia, MO 65205-7366  
1-800-233-9054  
E-mail: Salton@Saltonusa.com

**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: visit our website: [www.eSalton.com](http://www.eSalton.com)

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