



Yogurt Maker

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** yogurt maker. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable, dry and heat resistant surface.
- ::: Yogurt will take longer to make in a cool, drafty room. If possible, choose a draft-free place.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Do not move the appliance when in use and do not place it on top of a source of vibration (refrigerator, dishwasher, or washing machine), as movement will cause separation and uneven texture.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Only use yogurt, cream or cheese making ingredients with this product, other food may damage the appliance.
- ::: Do not use expired yogurt, expired milk, flavoured milk or yogurt with other ingredients in it.
- ::: Do not put your hands or objects other than the containers into the base unit during operation to reduce the risk of injury to persons and/or damage to the appliance.
- ::: **CAUTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Do not operate the appliance if empty.
- ::: Do not pour the milk mixture directly into the base unit. Always use one of the two containers included with the appliance.
- ::: Do not turn on the appliance without the lid or container in place.
- ::: Do not remove the lids until cooking is complete.
- ::: Do not put the base unit in the refrigerator.
- ::: **CAUTION** Do not keep yogurt in an airtight container in the refrigerator for more than 2 weeks.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord touch hot surfaces or hang (over the edge of a table or counter).
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug, the base unit in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.

- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Always unplug appliance from the electrical outlet when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

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For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

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A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

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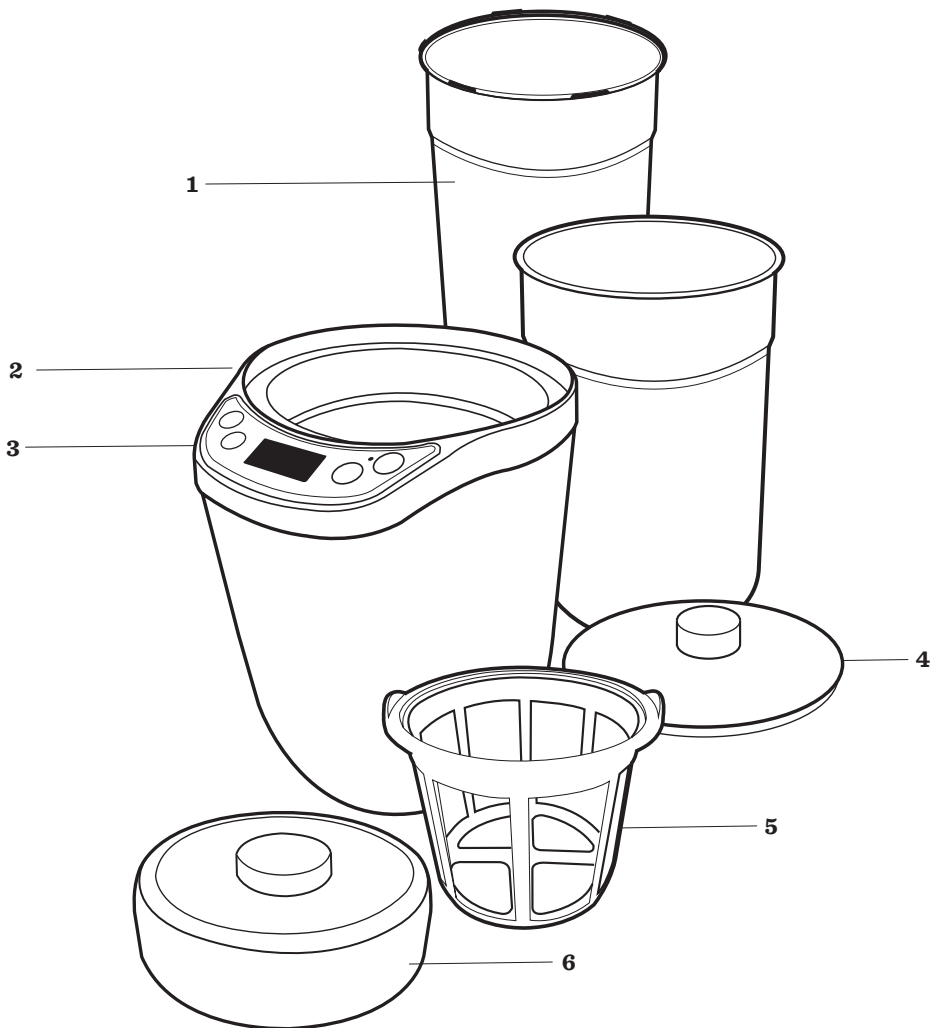
Main voltage: 120V / Frequency: 60Hz / Power consumption: 25 watts

PARTS IDENTIFICATION

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Product may vary slightly from diagram.

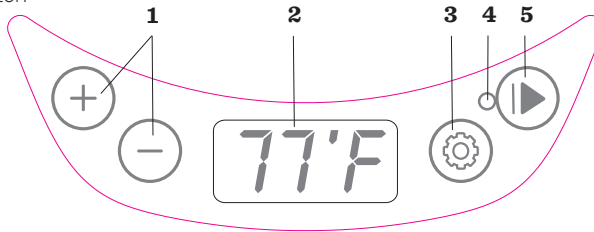
- 1.** 2 containers
- 2.** base unit
- 3.** control panel
- 4.** storage lid
- 5.** strainer
- 6.** lid



CONTROL PANEL

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1. cooking time and temperature adjustment buttons
2. set cooking time and set temperature display
3. setting button: to set cooking time and temperature
4. power light
5. start/pause button



BEFORE FIRST USE

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- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash all removable parts and accessories (lids, containers, strainer) in hot soapy water or in the dishwasher and dry thoroughly.
- 6- Wipe the base unit with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the base unit, the power cord, or the power plug in water or any liquid.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

USING THE YOGURT MAKER

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During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

IMPORTANT Before each use, sterilize the container. Fill with boiling water for ten minutes, then discard.

- 1- Place the appliance on a flat, dry, stable and heat resistant surface.
- 2- Pour the milk mixture into one of the two containers and cover with the storage lid. Refer to the recipes at the end of this manual.
- 3- Add the filled container into the base unit and place the transparent lid onto the appliance.

4- Plug the power cord into a 120V AC wall outlet to turn the appliance on. The display will show the default set temperature "42.0°C". During this time, press ⊕ or ⊖ buttons to set desired temperature. Each press will adjust the set temperature by increments of 1 °C (or 2 °F). Holding down on the button will increase or decrease the temperature faster.

NOTE : Default temperature reading is Celsius. To change from Celsius to Fahrenheit, press and hold button ⚙ for 3 seconds

5- Once desired temperature is set, press on ⚙ button to adjust the cooking timer. The display will show the default cooking time "08:00". During this time, press ⊕ or ⊖ buttons to set desired cook time by increments of 1 hour. Holding down on the button will increase or decrease the cooking time faster.

NOTE :

::: Use ⚙ button to toggle back and forth between the temperature and timer settings.

::: Temperature setting range is 25 °C to 65 °C (77 °F to 149 °F).

::: Timer setting range is 1 hour up to 99 hours (01:00 – 99:00).

6- Once desired temperature and timer are set, press button ▶ to start. The power light will light up and the yogurt maker will begin to heat. Timer will automatically start counting down in minutes.

7- When the cooking time is completed (00:00), the power light will turn off. Using oven mitts, carefully remove the lids and container from the base unit. Put the container in the refrigerator for 4 hours or until completely chilled.

8- To make Greek yogurt, sour cream or yogurt cheese, place the included strainer in the second container of the yogurt maker. Pour the fermented and cooled mixture into the strainer. The strainer has a maximum capacity of 1 litre. Do not overfill. Cover and let strain in the refrigerator for 4 hours or until the mixture has reached the desired consistency. Discard the liquid. Transfer the preparation to an airtight container.

CAUTION Do not keep yogurt in an airtight container in the refrigerator for more than 2 weeks.

9- Unplug the power cord from electrical outlet to turn off the appliance.

PAUSE

Anytime during use, press ⏸ button once to pause. The power light will turn off, indicating the appliance has stopped functioning and is not heating. Do not pause cooking for more than 1 or 2 minutes to avoid cooling temperature. Press button ▶ once to restart the appliance and the timer countdown. The ":" between set hour and minute will flash to indicate that the timer is on and will continue counting down as it was.

HELPFUL TIPS

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::: Only two ingredients are needed to make plain yogurt: milk and starter. Yogurt can then be flavored or customized with fruit, nuts or other ingredients.

THE MILK

::: 3.25% whole milk is recommended for a firmer, creamier yogurt.

::: Other types of milk can be used. Depending on the type of milk used, consistency and fermentation time may vary. Once you have tasted your first batch, you can adjust the time setting on the yogurt maker to suit your taste. If the yogurt ferments for too long, it can result in an overly sour taste.

::: Yogurt made with partly skimmed or skim milk will have a thinner consistency.

::: To make thicker yogurt, add 3 tablespoons to a ¼ cup of powdered milk to the milk mixture before boiling.

::: Use a food thermometer to ensure the milk mixture is at the right temperature.

::: Long-life UHT, evaporated or powdered milk have already been treated and do not need boiling. Use at room temperature, not straight from the fridge.

::: Once fermented, there may be a small amount of liquid (whey) on top of the yogurt in the container. This is normal. Stir the yogurt in the container and replace the storage lid. Put the container in the refrigerator for at least 4 hours.

THE STARTER

::: Powdered culture yogurt or fresh plain yogurt can be used as starter. The yogurt used as starter can be store bought or homemade with a reusable culture.

::: Use only one type of culture per batch of yogurt. Mixing cultures may force different bacteria that are not meant to coexist to compete with one another instead of properly fermenting.

::: If store-bought yogurt is used as starter, make sure it is fresh, contains live, active cultures and does not have any additives like sweeteners, flavours or thickeners. The starter yogurt will affect the final flavour, try a few different yogurts to find your preferred flavour.

::: If you make yogurt regularly, save some of the unflavoured yogurt from your last batch to start the next. Ensure you do not save it too long or the probiotics can weaken, and the yogurt will not set. It is only recommended to do this for 2-3 batches in a row. Then use a fresh starter.

::: Yogurt with flavouring or fruit in it, or a liquid yogurt cannot be used as a starter.

::: Remove the starter from the fridge so it has time to warm up closer to room temperature while preparing the milk mixture.

THE FLAVOUR

::: Flavourings should be added after the yogurt is made. For the freshest flavours, add fruits, maple syrup, chocolate, vanilla extract or chopped nuts just before you eat the yogurt.

::: Liquid flavourings will dilute the yogurt.

CLEANING

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IMPORTANT: Unplug the appliance and let it cool down before handling or attempting to clean.

- ::: DO NOT IMMERSE the base unit, the power cord or the power plug in water or any liquid.
- ::: Wipe base unit with a soft damp cloth. Dry thoroughly.
- ::: Wash all removable parts and accessories (lids, containers, strainer) in hot soapy water or in the dishwasher and dry thoroughly.

NOTE : Do not use abrasive cleaners or scouring pads or any other object that could scratch.

STORAGE

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Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

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This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty

For assistance or general information regarding this product and the warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222

plain yogurt

PREPARATION 5 minutes

COOKING 15 minutes

FERMENTATION 8 hours

COOLING 5 hours

MAKES about 6 cups (1.5 litres)

6 cups (1.5 litres) 3.25% whole milk (see note)
1 packet (3 g) powdered yogurt starter (see note)

1 In a pot over medium heat, warm the milk until just simmering, stirring a few times. Let sit at room temperature until the milk cools to 104°F (40°C), about 1 hour (see note).

2 Stir the yogurt starter into the milk. Pour the mixture into the container of the yogurt maker. Cover. Set the temperature to 108°F (42°C) and the fermentation time to 8 hours.

3 Refrigerate the yogurt for 4 hours or until completely chilled. The yogurt will keep for 2 weeks in an airtight container in the refrigerator.



| NOTE | Milk other than whole milk can be used. Depending on the milk used, consistency and fermentation time may vary.

The packet of powdered yogurt starter can be replaced with $\frac{1}{4}$ cup (60 ml) very fresh cultured plain yogurt.

To help the milk cool down faster, heat only half of it (3 cups/750 ml). Remove from the heat, then add the remaining milk. The milk will cool to the desired temperature faster, in about 25 minutes.



chocolate yogurt

PREPARATION 15 minutes

COOKING 4 minutes

CHILLING 4 hours

MAKES about 2 ½ cups (625 ml)

3 ½ oz (100 g) 70% dark chocolate,
coarsely chopped

½ cup (125 ml) milk

¼ cup (55 g) sugar

1 ½ cups (375 ml) plain yogurt, cold
(see recipe p. 8)

1 Place the chocolate in a bowl.

2 In a small pot, bring the milk and sugar to a boil, stirring, until the sugar has dissolved. Pour over the chocolate. Let sit for 1 minute without stirring.

3 Whisk the mixture until smooth. Gradually stir in the yogurt until well combined. Transfer to an airtight container. Cover and refrigerate for 4 hours or overnight. The chocolate yogurt will keep for 2 weeks in the refrigerator. Stir the yogurt before serving.

Greek yogurt

PREPARATION 5 minutes

CHILLING 4 hours

MAKES about 2 cups (500 ml)

3 cups (750 ml) plain yogurt, cold
(see recipe p. 8)

1 Place the strainer in the container of the yogurt maker.

2 Pour the yogurt into the strainer. Cover and let strain in the refrigerator for 4 hours or until the desired consistency is reached. Discard the liquid. Transfer the yogurt to an airtight container. The Greek yogurt will keep for 2 weeks in the refrigerator.





maple Greek yogurt

PREPARATION 5 minutes

CHILLING 4 hours

MAKES about 2 cups (500 ml)

3 cups (750 ml) plain yogurt, cold
(see recipe p. 8)

½ to ¾ cup (125 to 180 ml) maple syrup

- 1** Place the strainer in the container of the yogurt maker.
- 2** In a bowl, combine the yogurt and maple syrup. Pour the mixture into the strainer. Cover and let strain in the refrigerator for 4 hours or until the mixture has reached the desired consistency. Discard the liquid. Transfer the yogurt to an airtight container. The maple Greek yogurt will keep for 2 weeks in the refrigerator.

yogurt popsicles with cherries and chocolate

PREPARATION 15 minutes

FREEZING 6 hours

SERVING 6

- 1 cup** (250 ml) plain yogurt
(see recipe p. 8)
- 3 tbsp** (40 g) sugar
- ¼ cup** (60 ml) canned Bing cherries,
drained and chopped
- 2 tbsp** (30 ml) mini chocolate chips



- 1** In a bowl, whisk the yogurt and sugar together until the sugar has dissolved. Add the cherries and chocolate and stir to combine.
- 2** Pour into Popsicle moulds. Tap the moulds on the counter to remove any air bubbles, then place a Popsicle stick in the centre of each Popsicle.
- 3** Freeze for 6 hours or until the Popsicles are firm. Before unmoulding, run the base of the moulds under warm water.



sour cream

PREPARATION 5 minutes

COOKING 10 minutes

FERMENTATION 8 hours

COOLING 8 hours 45

MAKES about 2 cups (500 ml)

3 cups (750 ml) milk

1 cup (250 ml) 35% cream

1 packet (3 g) powdered yogurt starter

1 In a pot over medium heat, warm the milk and cream until just simmering, stirring a few times. Let sit at room temperature until the mixture cools to 104°F (40°C), about 45 minutes (see note).

2 Stir the yogurt starter into the milk mixture. Pour the mixture into the container of the yogurt maker. Cover. Set the temperature to 108°F (42°C) and the fermentation time to 8 hours.

3 Refrigerate the sour cream for 4 hours or until completely chilled.

4 Place the strainer in the second container of the yogurt maker

5 Pour the sour cream mixture into the strainer. Cover and let strain in the refrigerator for 4 hours or until the mixture has reached the desired consistency. Discard the liquid. Transfer the sour cream to an airtight container. The sour cream will keep for 2 weeks in the refrigerator.

| NOTE | To help the mixture cool down faster, heat only half of the milk (1 ½ cups/375 ml) and half of the cream (½ cup/125 ml). Remove from the heat, then add the remaining milk and cream. The mixture will cool to the desired temperature faster, in about 15 minutes.

yogurt cheese or labneh

PREPARATION 5 minutes

CHILLING 24 heures

MAKES about 1 ¼ cups (310 ml)

2 cups (500 ml) Greek yogurt, cold (see recipe p.10)
½ tsp (2,5 ml) salt

1 Place the strainer in the container of the yogurt maker.

2 In a bowl, combine the yogurt and salt. Pour the mixture into the strainer. Cover and let strain in the refrigerator for 24 hours or until the mixture has reached the desired consistency. Discard the liquid. Transfer the labneh to an airtight container. The labneh will keep for 2 weeks in the refrigerator.

3 Serve the labneh in a shallow bowl. Drizzle with olive oil and sprinkle with ground sumac, if desired.





tzatziki

PREPARATION 20 minutes

MAKES about 2 cups (500 ml)

- 1** English cucumber, peeled and seeded
- 1 tbsp** (15 ml) white wine vinegar
- ½ tsp** (2,5 ml) salt
- 1 ½ cups** (375 ml) Greek yogurt (see recipe p.10)
- 2** garlic cloves, finely grated
- ¼ cup** (60 ml) olive oil, plus more for serving
- 2 tbsp** (30 ml) dill, finely chopped, plus more for serving
- 1 tbsp** (15 ml) mint leaves, finely chopped, plus more for serving
- 1** pinch dried oregano
- 1** kalamata olive (optional)
- Thick pita bread or sliced baguette, for serving

1 Grate the cucumber on the largest side of a box grater. In a bowl, combine the grated cucumber with the vinegar and salt. Let sit for 10 minutes. Drain the cucumber by pressing it into a sieve or squeezing it between your hands.

2 In a bowl, combine the Greek yogurt, grated cucumber, garlic, oil, dill and mint. Mix vigorously for 2 minutes, until well combined and emulsified. Season with salt and pepper.

3 Serve the tzatziki in a shallow bowl. Drizzle with olive oil and sprinkle with dried oregano. Top with the olive and a sprinkling of fresh herbs. Serve with lightly toasted thick pitas or slices of baguette.