

PROGRESS®

Est. 1931

**YOGHURT &
SOFT CHEESE MAKER**

Instruction manual

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Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the appliance away from other heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use any damaged accessories.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not touch any sections of the appliance that may become hot during use, as this could cause injury.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

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Warning: Hot liquids and steam can cause serious injury; exercise extreme caution when using this appliance.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the yoghurt maker from the mains power supply and check that it has fully cooled. Allow the containers to reach room temperature before cleaning.

STEP 1: Wipe the yoghurt maker power unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the containers and strainer in warm, soapy water, then rinse and dry thoroughly. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the yoghurt maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the yoghurt maker or its accessories, as this could damage the surface.

Note: The yoghurt maker should be cleaned after each use. The accessories are not suitable for dishwasher use.

Description of Parts



1. Yoghurt and Soft Cheese Maker power unit
2. LCD display
3. On/off button
4. Set button
5. Arrow button(s)

6. Small container (1.6 L)
7. Large container (1.8 L)
8. Strainer
9. Container cover
10. Transparent lid

Instructions for Use

Before First Use

STEP 1: Check that the yoghurt maker is switched off and unplugged from the mains power supply.

STEP 2: Wipe the yoghurt maker power unit with a soft, damp cloth and dry thoroughly. Do not immerse the yoghurt maker power unit in water or any other liquid.

Note: When using the Yoghurt maker for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Yoghurt maker.

Assembling the Yoghurt and Soft Cheese Maker

The yoghurt maker comes fully assembled. Remove all accessories from the yoghurt maker power unit, check that the yoghurt maker is dry, switched off and unplugged from the mains power supply before replacing.

Pre-programmed Functions

Pre-programmed functions	Temperature	Time (h:m)
1. C – 1 To produce plain yoghurt or soft cheese or for straining plain yoghurt to make Greek-style yoghurt	42 °C	8:00–12:00
1. C – 2 For experimenting with different ingredients, times and temperatures	25 °C to 65 °C	1:00–99:00

The amount of time it takes for milk to turn into yoghurt is dependent on the type of milk used. Alter programme times using the arrow buttons on the yoghurt maker. For whole milk, adjust the programme time to 8 hours; for semi-skimmed milk, adjust the programme time to 10 hours; for skimmed milk, adjust the programme time to 12 hours.

Note: Non-dairy milk substitutes may require additional time to turn into yoghurt.

Ingredient Quantities

Capacity	Yoghurt Required	Milk Required
Large container (1.8 L)	165 ml plain yoghurt	1485 ml milk
	2 g yoghurt starter culture	1600 ml milk
Small container (1.6 L)	150 ml plain yoghurt	1350 ml milk
	2 g yoghurt starter culture	1500 ml milk
Strainer for Greek-style yoghurt (1 L)	1000 ml plain yoghurt	

To Make Plain Yoghurt

STEP 1: Approx. 3 hours before making the yoghurt, remove the milk from the fridge and allow to cool to room temperature. Approx. 1 hour before making the yoghurt, remove the starter yoghurt or yoghurt culture from the fridge and allow to settle.

STEP 2: To prepare the yoghurt, select the appropriately sized container and place the pre-measured milk and yoghurt inside. Stir thoroughly.

STEP 3: Insert the container into the yoghurt maker power unit and place the container cover on top, followed by the transparent lid.

STEP 4: Plug in and switch on the yoghurt maker power unit at the mains power supply.

STEP 5: Select the yoghurt setting C-1 using the arrow buttons on the front of the unit and set the time for 8–12 hours, depending on the type of milk used. Press the on/off button to begin the production cycle.

STEP 6: The cycle can be halted at any point by pressing and holding the on/off button for approx. 2 seconds.

STEP 7: To switch off the yoghurt maker hold the power button for approx. 2 seconds. The LCD display will flash signalling the yoghurt maker is in standby mode. Switch off and unplug the unit from the mains power supply and carefully remove the container from the main unit.

STEP 8: Remove the container cover and stir the yoghurt thoroughly, incorporating any whey left at the top of the container into the yoghurt. Replace the lid and place the container into the fridge for at least 3 hours to chill.

Once cooling is complete, add any desired fruits or flavourings to the finished yoghurt.

Note: Do not keep yoghurt in the fridge for more than four days after it has been made. Do not use expired ingredients in the yoghurt maker.

If using plain yoghurt to produce more yoghurt, the milk and yoghurt used should have the same fat content.

To switch off the yoghurt maker hold the power button for approx. 2 seconds. The LCD display will flash signalling the yoghurt maker is in standby mode. Switch off and unplug at the mains power supply.

To Make Greek-style Yoghurt

Greek-style yoghurt has a creamier, thicker texture than plain yoghurt. Removing the whey also makes for a healthier yoghurt with less sugar and a higher protein density.

STEP 1: Remove max. 1000 ml of plain yoghurt from the fridge and allow to cool to room temperature.

STEP 2: Place the strainer into the large container and pour the plain yoghurt into the strainer. Place the container lid on top and leave the container to settle in the fridge for approx. 6 hours.

STEP 3: Take the large container from the fridge, remove the container lid and lift out the strainer. The whey in the large container will be separate from the Greek-style yoghurt left in the strainer. Scrape the Greek-style yoghurt from the strainer into a suitable vessel and place in the fridge. Dispose of any whey left in the large container.

To Make Soft Cheese

STEP 1: To make soft cheese, mix 1000 ml of whole milk and 50–60ml of lemon juice in the small container. Stir thoroughly before placing the container lid on top of the small container.

STEP 3: Place the small container into the yoghurt maker and fit the transparent lid on top.

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Plug in and switch on the yoghurt maker at the mains power supply.

STEP 4: Using the arrow buttons, select programme C-1 and set the programme time to 10 hours.

To begin the cycle, push the on/off button for approx. 2 seconds.

STEP 5: Once the program is complete, remove the transparent lid and lift out the small container. Place the small container into the fridge and allow to cool for approx. 3 hours.

STEP 6: Once cooling is complete, place the strainer into the large yoghurt container. Remove the small container from the fridge and lift off the container lid. Pour the contents of the small container into the strainer before covering the strainer with the container lid.

STEP 7: Place the large container (with strainer) into the fridge for approx. 6 hours to cool. Once cooling is complete, remove the large container from the fridge.

STEP 8: Remove the container lid and lift out the strainer; liquid in the large container will be separate from the soft cheese left in the strainer. Scrape the soft cheese from the strainer into a suitable vessel and place in the fridge. Dispose of any liquid left in the large container.

Hints and Tips

1. It is recommended that the yoghurt maker is turned on for a few minutes to preheat before inserting the containers.
2. Always boil any unpasteurised milk before using it in the yoghurt maker. This will destroy any harmful bacteria it may contain.
3. For optimum results, make sure that any milk used in the yoghurt maker is at room temperature.
4. For thicker yoghurt, add approx. 2 tablespoons of milk powder to the container before starting a programme.
5. Make sure any ingredients used are fresh.
6. Yoghurt may curdle at the bottom of the container depending on the quality of ingredients used. To prevent curdling, add. 200 ml of water into the container before turning the yoghurt maker on.
7. It is recommended to not repeatedly reuse the same yoghurt as a starter, as this will significantly impact the flavour of the yoghurt.

Troubleshooting

Symptom	Possible Cause	Solution
The yoghurt maker will not turn on.	The yoghurt maker is not turned on. The fuse is blown.	Plug in and switch on the yoghurt maker at the mains power supply. Remove the fuse from the plug and replace with an identically rated fuse from a certified manufacturer.

Yoghurt produced is very thick and smells strange.	<p>The programme time is set for too long.</p> <p>Ingredients used are out of date.</p>	<p>Reduce the programme time using the arrow buttons, prior to starting the programme.</p> <p>Only use fresh ingredients in the yoghurt maker.</p>
Liquid/whey has started to collect on the surface of yoghurt produced.	<p>The yoghurt has not been stirred sufficiently.</p> <p>The programme time is set for too long, causing the yoghurt to overheat.</p>	<p>Stir the yoghurt thoroughly once the programme is complete.</p> <p>Reduce the programme time using the arrow buttons, prior to starting the programme.</p>

Storage

Check that the yoghurt maker power unit is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the yoghurt maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK4374PVDDEU7

Input: 220–240 V ~ 50 Hz

Output: 25 W



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FRESH & FRUITY YOGHURTS

Recipe ideas



Single serving

Ingredients

Almond: 1 tbsp almonds, chopped and 8 drops almond extract

Raspberry: 1 tbsp raspberry jam

Strawberry: 1 tbsp strawberry jam or 2 strawberries, chopped

Vanilla: 1 tsp vanilla extract

Chocolate: Add 2 tbsp chocolate syrup or 1 tbsp cocoa powder. Sprinkle on 1 tsp shaved chocolate (optional).

Honey: add 1-2 tbsp of preferred honey

Cherry: Add 6 destoned, chopped cherries with 1tbsp of cherry jam.

Orange: add chopped orange or 2-3 tbsp of marmalade

Peach: Add thinly sliced apricot of desired amount

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Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

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Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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