

OWNER'S MANUAL  
MODEL No. YM-9

# Yogurt Maker



**salton<sup>®</sup>**

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

# IMPORTANT SAFEGUARDS

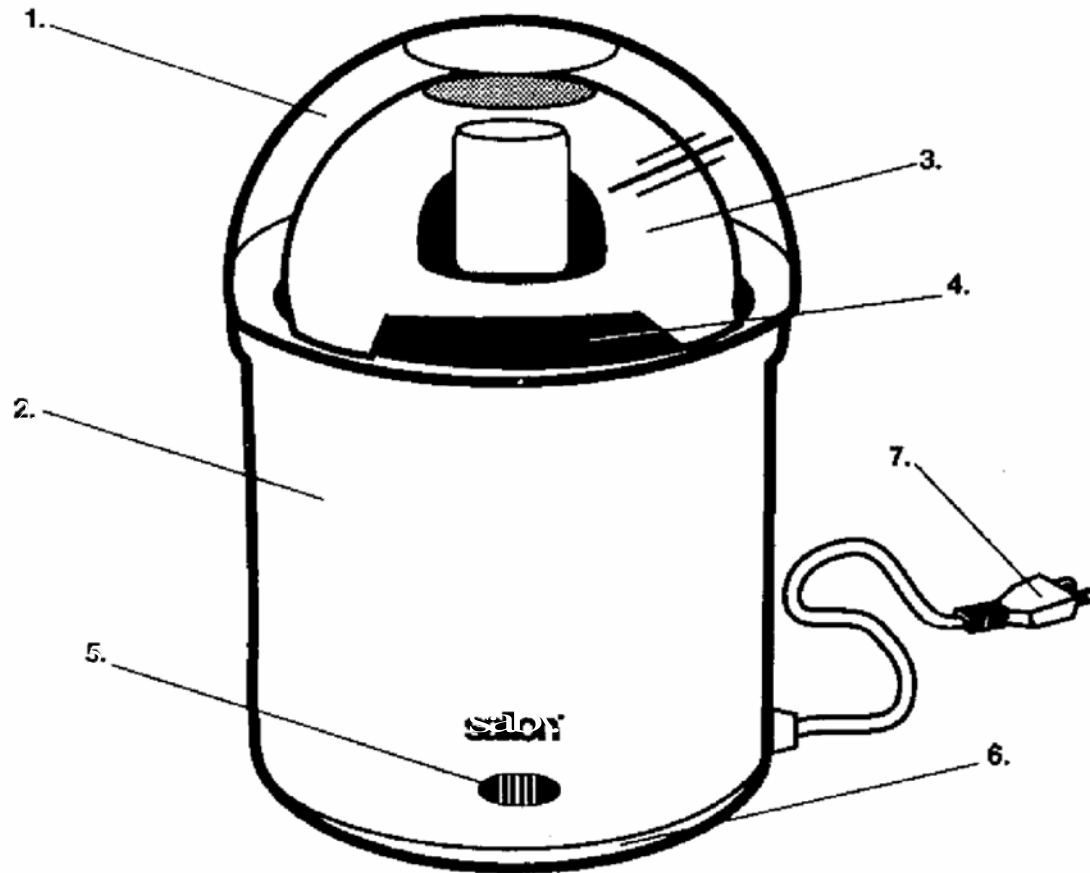
When using electrical appliances, basic safety precautions should always be followed including the following:

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 | 5. Signal Light |
| 2. Yogurt Maker Base  | 6. Cord Storage |
| 3. Container Lid      | 7. Cord         |
| 4. Yogurt Container   |                 |

# 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.**