

DAVIS & WADDELL

essentials

2 in 1 electric yoghurt maker/fermenter

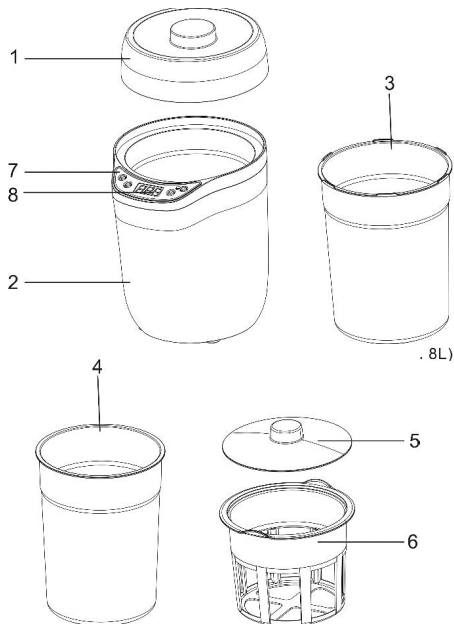
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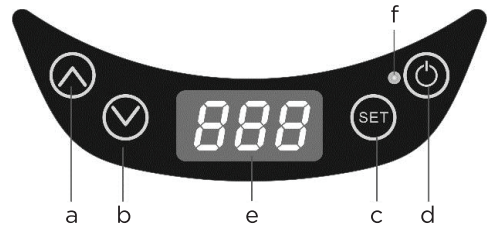
Thank you for choosing the Davis & Waddell Yoghurt maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use. This appliance is for household use only, not to suitable for commercial use

Features and Parts

- Makes homemade yoghurt in 10 hours
- Ferments and pickles in 72 hours
- 1 x 1.8L container, 1 x 1.6L container
- Strainer
- LED display and countdown timer



1. Lid
2. Body
3. 1.8L Container
4. 1.6L Container
5. Cover
- 6 Strainer
7. Key pad
8. LED Display



Keypad and LED Displays

- a) Select program, increase time, increase temperature
- b) Select program, decrease time, decrease temperature
- c) Time and temperature mode selection
- d) Power button
- e) LED Display: Displays program (C1-C7) / Displays time (1-99 hours) / Displays temperature (25-65°C)
- f) Power light

Safety First

When using electric appliances, especially when children are present, basic safety precautions should always be followed, including:

- Read all the instructions before operating yoghurt maker and retain for future reference.
- Children should be supervised when around this appliance.
- Appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience

and knowledge, unless they have been given supervision or instruction.

- Do not immerse appliance, cord or plug in water or any other liquid.
- Do not allow cord to hang over the edge of table or benchtop. Do not allow cord to touch hot surfaces.
- Unplug appliance when not in use or when being cleaned. Switch to 'off' before unplugging.
- Pull out from power outlet by grasping the plug - do not pull the cord.
- Always check the integrity of cord before use. 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.
- Appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Heating element surface is subject to residual heat after use.
- Do not place appliance near a hot stovetop, or in any oven.
- Do not place appliance in the refrigerator.
- Do not move appliance while in use.
- Do not use appliance for anything other than its intended use.
- Always follow care and cleaning instructions specified in this manual.
- Store these instructions for future reference.
- Warning: Avoid spillage on the connector.
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- ONLY use this appliance as stated in this manual!, DO NOT misuse this appliance, it might cause serious injury when misused.

Packaging and Recycling

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your product, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

Operating your 2 in 1 Yoghurt maker/fermenter

Before first use

Hand wash containers, strainer and lids. Appliance features seven settings - each with a different operating temperature and time duration:

Program Setting	Operating Temp °C	Time Duration	Suitable For
C1	42°C	10 hours	Plain yoghurt, Greek yoghurt, fresh cheese
C2	27°C	12 hours	Caspian Sea yoghurt, Matsoni yoghurt
C3	33°C	72 hours	Rice wine
C4	36°C	72 hours	Pickling/fermenting vegetables for kimchi, sauerkraut etc
C5	38°C	96 hours	Fruit enzyme
C6	42°C	24 hours	Natto
C7	To select your own temperature and time settings, select setting C7. Use the arrows to select temperature and time, then press power button to begin.		

Setting C1

Plain yoghurt

- Place 150ml of fresh yoghurt to desired container.
- For large container, add 1.45L of fresh full cream milk. If using small container, add 1.35L. Stir well.
- Place container into the appliance and place cover on top.
- Plug in appliance, select C1 setting and press power button.
- Appliance will run for 10 hours before automatically shutting off.
- Chill the finished yoghurt in the fridge for 3 hours before serving.

Greek yoghurt

- Place 150ml of fresh yoghurt to desired container.
- For large container, add 1.45L of fresh full cream milk. If using small container, add 1.35L. Stir well.
- Place container into the appliance and place cover on top.
- Plug in appliance, select C1 setting and press power button.
- Appliance will run for 10 hours before automatically shutting off.
- Place strainer inside the large container. Pour yoghurt through strainer. Without removing the strainer, place container in refrigerator topped with lid. Allow to chill and strain for 6 hours.
- After 6 hours, remove the strainer and stir content place in airtight storage. Store in refrigerator.

Fresh cheese

- Stir 1L of cold full cream milk with 50-60mL of lemon juice in the 1.6L container. Place container in appliance, cover with lid, select program C1 and press power button.
- Appliance will run for 10 hours before automatically shutting off.

- Transfer container to refrigerator to chill for 3 hours.
- Place strainer inside 1.8L container. Pour cheese through the strainer. Without removing strainer, place container in refrigerator and allow to chill and strain for 6 hours. After 6 hours, remove strainer and stir content. Store in refrigerator.

Yoghurt Tips

- To thicken yoghurt, mix 2tbsp. milk powder with every 1L of milk used.
- To flavour yoghurt: sugar, honey, jam and fruit can all be added according to your preference.
- If using soy milk, use a yoghurt starter which also contains soy cultures.
- Match fat content of milk with fat content of yoghurt starter – this results in thicker yoghurt with less whey.
- If using your own yoghurt as a starter, be aware that the 10 hour maturing process may take slightly longer.(The more times your own yoghurt is repeated as a starter, the thinner your yoghurt will become).
- Greek yoghurt is plain yoghurt which has been strained to remove whey. As a result, it is creamier and thicker than plain yoghurt. It also has more protein than plain yoghurt.

Setting C2 – Matsoni Yoghurt (Caspian Sea)

- Combine 1.5L cold full cream milk and 2g yoghurt culture in 1.8L container or 1.35L cold whole milk and 150mL yoghurt in the 1.6L container.
- Stir until no lumps remain.
- Place container inside appliance and cover with lid.
- Plug appliance in, select program C2, press power button.

- Appliance will run for 10 hours before automatically shutting off.
- Chill finished yoghurt in refrigerator for 3 hours before serving.

Setting C3 – Rice Wine

- Soak 2 cups of rice in water for at least 5 hours, or until it can be easily mashed.
- Steam rice in a saucepan or rice cooker and allow to dry and cool.
- In the 1.6L container, combine 3 cups of cold water and 30g of rice leaven. Mix well. Add rice and mix well.
- Cover top of the container with cling film and then with lid. Place in appliance.
- Plug appliance in, select program C3, press power button.
- Appliance will run for 72 hours before automatically shutting off.

Setting C4

Pickled veggies (Kimchi/Sauerkraut)

- Combine 500mL water, 100g sugar and 300mL vinegar in 1.6L container and stir well to combine.
- Add 500g of chopped cucumber (you may substitute other vegetables according to your preference).
- Place container inside appliance and cover with lid.
- Plug appliance in, select program C4, press power button.
- Appliance will run for 72 hours before automatically shutting off.
- To create fermented foods such as kimchi, simply combine ingredients as per your favourite recipe, select program C4, and press power button.

Setting C5

Fruit enzyme

- Combine 500mL water and 125g

sugar in 1.6L container and stir well to combine.

- Add 375g of chopped apple (you may substitute other fruits according to your preference).
- Place container inside the appliance and cover with lid.
- Plug appliance in, select program C5, press power button.
- Appliance will run for 96 hours before automatically shutting off.

Setting C6 – Natto

- Clean and soak 200g soybeans in water, soak for at least 12 hours.
- Steam soybeans until softened.
- In 1.6L container, combine 1g of natto culture with 30mL warm water. Add steamed soybeans and mix well.
- Cover container opening with cling film, then poke some small holes in film.
- Place container inside the appliance and cover with lid.
- Plug appliance in, select program C6, press power button.
- Appliance will run for 24 hours before automatically shutting off.
- Store container in refrigerator for a further 12-24 hours to complete fermentation.

Setting C7 – Adjustable

To select your own temperature and time settings, select program C7. Use the arrows to select temperature and time, then press the power button to begin.

Skyr Yoghurt

- Pour 2L of light milk in a large pot and heat to 88°C on the stovetop.
- Sit pot on a cooling rack and let cool to 40-45°C (approx. 40 minutes).
- Scoop out and discard the skin that has formed on top.

- Take ½ cup of warm milk into a bowl with 2 tbsp. of yoghurt starter. Store bought natural yoghurt can be used, provided it is natural and preservative-free (preservatives can cause the skyr to become grainy).
- Whisk until smooth and incorporated. Pour starter liquid back into the pot and gently stir.
- Pour milk into container and place into the appliance, cover with lid.
- Plug in appliance, select C7 setting and adjust timer to 5 hours. Press power button.
- Once complete, appliance will turn off automatically. Place container in the refrigerator overnight.
- After setting, pour yogurt into strainer. Let strain for 2 hours.
- Place strained yogurt into a bowl, use a hand mixer to beat until smooth. You can add honey or vanilla at this point to add flavour.
- Once complete, appliance will turn off automatically.
- Take ¼ cup of finished liquid into a small bowl. Sprinkle with 1 tbsp. of gelatine or agar-agar for a vegan option. Whisk until smooth and incorporated. Pour back into the container. Stir together.
- Pour liquid into your desired storing container or jar for pot set coconut yoghurt. Set in the fridge for 3-4 hours.

Care

- Unplug appliance after each use and allow to cool completely. Do not touch or clean appliance until it has cooled.
- Do not immerse appliance in water or other liquids. Warning: this could lead to electrical shocks.
- Clean exterior of appliance with a damp cloth once cooled.
- Hand wash containers, strainer and lid in warm soapy water and dry thoroughly.
- Fermenting process may leave resistant odours in containers. Soak containers in warm water with bicarbonate soda immediately after use.

Storage

When appliance is clean and dry, store in a place with good ventilation. This will help prevent the smell of strongly scented foods from becoming trapped.

Recipes

Kimchi

Ingredients

- ½ cabbage
- ¼ cup salt
- 6 cups cold water
- 100g radish, cut into matchsticks

Coconut Yoghurt

- Pour 400mL of full fat coconut cream in a pot and heat on the stovetop to 82°C.
- Sit the pot onto a cooling rack and let cool to 40-45°C (approx. 40 minutes).
- Take ¼ cup of warm cream into a bowl with 4 tbsp. of yoghurt starter. Store bought natural yoghurt can be used, however ensure it is natural. Alternatively, use a dairy-free starter for a vegan option.
- Whisk until smooth and incorporated. Pour starter mixture back into the pot.
- Pour liquid into container and place into the appliance, cover with lid.
- Plug in appliance, select C7 setting and adjust timer to 10 hours and 55°C. Press power button.

- 2 spring onions, ends trimmed, chopped
- 50g Korean red pepper powder
- 40g fish sauce
- 40g peeled fresh ginger, minced
- ½ tbsp. minced garlic
- 1 tsp. Korean salted shrimp, minced
- 1 tsp. granulated sugar

Method

Chop cabbage into 5cm pieces, discarding roots. Place in a large bowl and cover with salt and water. Drain and squeeze out excess water.

Place remaining ingredients in a large bowl and stir to combine.

Add cabbage and toss to coat.

Pack the mixture into the 1.8L container. Place container in appliance, select program C4, press power button.

Add kimchi to fried rice, a Korean burger or a soba noodle salad.

Lemon Yoghurt Cake

- Rind of 1 lemon
- 100g butter
- 100g caster sugar
- 2 eggs
- 60g fresh plain yoghurt
- 175g self-raising flour

Preheat oven to 180°C and spray and line a 20cm ring cake pan.

Beat butter and sugar until pale and fluffy.

Add eggs one at a time, beat well after each addition.

Add yoghurt and finely grated lemon rind. Beat until combined.

Gently fold in sifted flour until combined.

Spoon into prepared pan and bake for 20-25 minutes, or until a skewer inserted comes out clean. Serve with fresh berries.

Tzatziki Dip

- 2 cups fresh Greek yoghurt
- 1 cucumber (seeded and finely diced)
- 2 tbsp. olive oil
- ½ lemon, juiced
- 2 tbsp. dill, chopped
- 1 tsp. garlic powder

Add olive oil, lemon juice, dill and garlic powder to Greek yogurt in a medium mixing bowl.

Mix with a spoon until all ingredients are well combined. Add cucumber and dill, mix again.

Add salt and pepper to taste.

Berry smoothie

- 1 cup fresh coconut yoghurt
- Handful frozen mixed berries
- ½ tsp. ground cinnamon
- 1 tsp. chia seeds
- 1 tbsp. coconut oil

Combine all ingredients except coconut oil in blender – blend to your liking.

Blend in coconut oil at last minute to avoid it solidifying.

Yoghurt Granola Bowl

- ½ cup fresh skyr yogurt
- ½ cup blueberries
- ½ raspberries
- 1 tbsp. sliced almonds
- 1 tbsp. coconut shavings
- 2 tbsp. peanut butter
- ½ cup. granola
- Place yoghurt into a serving bowl.
- Added washed fruit. Top with nuts, peanut butter and granola.

Our 12 month Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on the motor. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What Isalbi will do: During this guarantee period Isalbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Isalbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If Isalbi deems the product is defective, we will reimburse your postage/transit expenses. Isalbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact Isalbi via the details below.

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