

DAVIS & WADDELL

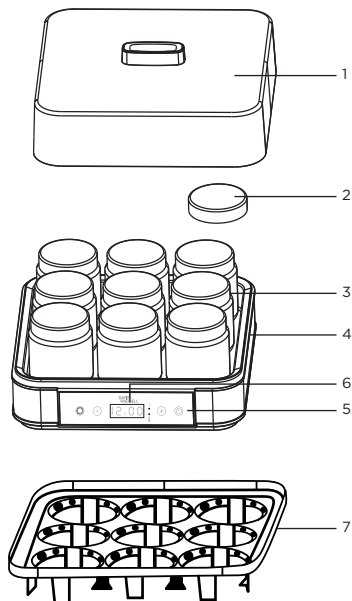
essentials

1.6L Multi Yoghurt Maker
F5100233

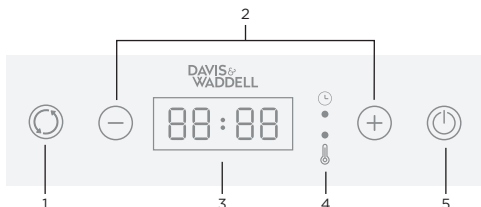
Thank you for choosing the Davis & Waddell 1.6L Multi Yoghurt Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

Product Overview

1. Lid
2. Glass jar lid x 9
3. Glass jar x 9 (190ml capacity each)
4. Base
5. Control panel
6. LED display
7. Glass jar tray



Control panel overview



1. Cycle button: switch between hours/minutes/temperature display
2. Increase/decrease buttons
3. LED display
4. Time/temperature selection indicator
5. Start/Power button

Important Safety Instructions

Read all the instructions before operating the appliance and retain for future use.

- This appliance is intended for indoor use only.
- This appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety.
- Children should not use this appliance unsupervised. Do not let the cord hang down where children can grab and pull.
- Children should be supervised to ensure they don't play with the appliance.
- The supply cord should be regularly examined for signs of damage. If the cord is damaged, the appliance must not be used.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- If the supply cord is damaged, it must be replaced by qualified persons to avoid hazards.
- Do not operate this appliance using an extension cord.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- Do not immerse appliance, plug, or cord in water or any other liquid.
- Do not place the appliance on hot surfaces such as stoves, hotplates or near open gas flames.
- Do not allow the cord to touch hot surfaces.
- This appliance is intended to be used in households and similar applications such as:
 - Staff kitchen areas in shops, offices, and other working environments
 - Farmhouses
 - Bed and breakfast type environments
- Only use the parts, attachments and accessories provided with this product.
- Switch off the appliance and disconnect from supply when not in use and before changing accessories, fitting, approaching moving parts, and cleaning.
- Disconnect the appliance from the power outlet by grasping the plug. Do not pull on the cord.
- This appliance is designed to make yoghurt. Never use it for anything other than its intended use.
- This appliance is not to be operated by means of an external timer or separate remote-control system.
- Do not place this appliance in the refrigerator.
- Do not move the appliance while in use.
- Never leave the appliance unattended.

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 appliance, 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.










Technical Information

Voltage supply	220-240V~ 50-60Hz
Power consumption	40W
Capacity during operation	1.6L


Before First Use



- Ensure all packaging is removed from the appliance before use.
- Before first use or after periods of prolonged storage, thoroughly wash cover, glass jars and lids in warm, soapy water then rinse and dry completely.
- Wipe the inside of the yoghurt maker with a damp cloth.


Operating Instructions

1. Plug appliance into outlet and switch on the power. The digital display will flash for 1 second with the default temperature of 42°C and default time of 8 hours. If there is no activity for 15 seconds, appliance will automatically power off.
2. Use the  button to cycle between the three adjustable modes: hours, minutes, and temperature. The corresponding time/temperature selection indicator will flash to indicate adjustability. Firstly, set your time in hours by using  or  to adjust your hour selection. Select  again to cycle through to minute selection using  or  to adjust your minute selection. Select  again to cycle through to temperature selection using  or  to reach your desired temperature.

Note: Hours display can be adjusted from 1-99 hours; minutes display can be adjusted from 0-59 minutes; temperature display can be adjusted from 25-65°C.

3. Once set, press the Start  button to begin the yoghurt making process. The time display will begin counting down in minutes.

Note: Once Start  has been pressed, the time and temperature settings CANNOT be changed. If you require adjustments, press, and hold  for 2 seconds to power off the appliance. Restart appliance and reset the time and temperature settings.

4. Once the countdown reaches zero, the appliance will automatically switch off. Allow the jars to cool slightly before storing them in the refrigerator, we recommend a minimum of 3 hours or until consistency has reached personal preference.
5. To manually turn off appliance, press and hold  for 2 seconds.

Yoghurt Preparation Guide

Milk Type	Time (hours)	Starter Yoghurt (per jar)	Milk Amount (per jar)
Whole Milk	8	10ml	90ml
Lite/Light/Non-Fat	12	10ml	90ml
Non-dairy milks	Varies	10ml	90ml
UHT Milk	8-10 hours	10ml	90ml

Yoghurt Type	Operating Temperature Range (°C)	Time (hours)
Plain & flavoured yoghurt	42°C	12
Lite/Light/Non-Fat	27°C	12

Tips For Homemade Yoghurt

- Homemade yoghurt is typically creamier and less thick than store-bought varieties.
- Some water separation during preparation is normal; simply pour it off or mix it back in.
- You can use your homemade yoghurt to start the next batch. However, repeated use may result in thinner yoghurt. If it becomes too thin, start fresh with new store-bought yoghurt.
- Using 900ml of milk will yield slightly thicker yoghurt.
- Adding 3-4 tablespoons of powdered milk will increase thickness.
- Allowing the yoghurt to mature in the refrigerator for a day will result in a thicker consistency.
- UHT milk does not require boiling before making yoghurt.
- Instead of yoghurt cultures, yoghurt powder from a health food store or online can also be used.

- Yoghurt can also be made with soy milk, using soymilk yoghurt as the starter culture.
- For non-dairy milks, the process may take longer, and the exact duration can vary. Adjust the timing as necessary and monitor the process accordingly.
- It is important to note that this appliance does not facilitate fermentation; it maintains the optimal temperature required for lactose to convert to lactic acid and easily propagate yoghurt cultures.
- Skimmed, low-fat, and full-fat milk should be gently heated before making yogurt to kill bacteria and create a richer, thicker texture. Almond milk, soy milk, UHT milk and other plant-based milks should not be boiled, as high heat can degrade their nutrients and flavour.

Cleaning

- Prior to cleaning, switch off and disconnect the appliance from the power source.
- Use a damp cloth to clean the base and cover, avoiding abrasive scourers or cleaning agents.
- Avoid immersing the cord, plug, or appliance in water or any other liquids.
- The glass jars are not dishwasher safe. Use a soft cloth and mild detergent when washing by hand.

Troubleshooting

Error Code	Cause	Solution
E01	Short circuit in temperature sensor	Return product to retailer
E02	Open circuit in temperature sensor	

RECIPES

Plain Yoghurt

Ingredients:

- 1.6L milk (whole milk is recommended for creamier yoghurt, but you can use low-fat or skim milk if preferred)
- 2–3 tbsp plain yoghurt with live active cultures (as a starter) or 3g of yoghurt culture

Method:

1. Ensure all equipment is thoroughly cleaned and dry.
2. Pour milk into a large pot and heat it over medium heat, stirring occasionally to prevent scorching. Heat the milk until it reaches about 82°C on a cooking thermometer. Heating milk helps to denature the proteins, resulting in a thicker yoghurt texture.
3. Once the milk has reached the desired temperature, remove it from the heat and let it cool down to about 43°C. Cooling milk is crucial because adding the starter culture to hot milk can kill the live bacteria.
4. In a small bowl, mix 2–3 tbsp plain yoghurt or 3g yoghurt culture with a small amount of the cooled milk to temper it. Then, pour the tempered yoghurt into the pot of cooled milk and whisk gently to combine. The live cultures in the yoghurt will act as a starter to ferment the milk and turn it into yoghurt.
5. Pour mixture evenly into the 9 glass jars, carefully screwing on the lids. Place the jars in the yoghurt maker and cover with the lid.
6. Plug in the yoghurt maker and use the operation instructions outlined above to set your time. Typically, yoghurt is fermented for about 6–8 hours, but you can adjust fermentation time based on your desired level of tanginess and thickness.

7. Allow the jars to cool slightly, then refrigerate for at least 4 hours for better taste. Adjust cooling time according to personal preference. Yoghurt will continue to thicken as it cools. Store the homemade yoghurt in the refrigerator for up to 1–2 weeks.

Vanilla yoghurt

Ingredients:

- 1.6L milk (whole milk is recommended for creamier yoghurt, but you can use low-fat or skim milk if preferred)
- 2–3 tbsp plain yoghurt with live active cultures (as a starter) or 3g of yoghurt culture
- ½ cup granulated sugar (adjust to taste)
- 2 tsp vanilla extract

Method

1. Ensure all equipment is thoroughly cleaned and dry.
2. Pour milk into a large pot and heat it over medium heat, stirring occasionally to prevent scorching. Heat the milk until it reaches about 82°C on a cooking thermometer.
3. Once the milk has reached the desired temperature, remove it from the heat and let it cool down to about 43°C.
4. In a small bowl, mix 2–3 tbsp plain yoghurt or 3g of yoghurt culture with a small amount of the cooled milk to temper it. Then, pour the tempered yoghurt into the pot of cooled milk and whisk gently to combine. The live cultures in the yoghurt will act as a starter to ferment the milk and turn it into yoghurt.
5. Stir in the granulated sugar and vanilla extract into the milk mixture until well combined. Adjust the amount of sugar to suit your taste preferences.
6. Pour the mixture evenly into the 9 glass jars, carefully screwing on the lids. Place the jars in the yoghurt maker and cover with the lid.

7. Plug in the yoghurt maker and use the operation instructions outlined above to set your time. For this recipe we recommend 12 hours at 42°C.
8. Allow the jars to cool slightly, then refrigerate for at least 4 hours for better taste. Adjust cooling time according to personal preference.

Caramel apple yoghurt

Ingredients:

- 1.6L milk (whole milk is recommended for creamier yoghurt, but you can use low-fat or skim milk if preferred)
- 2–3 tablespoons plain yoghurt with live active cultures (as a starter) or 3g of yoghurt culture
- 2 medium-sized apples, peeled, cored, and finely chopped
- ¼ cup caramel sauce (homemade or store-bought)
- ¼ cup brown sugar (adjust to taste)
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg (optional)
- ¼ tsp vanilla extract (optional)

Method

1. Ensure all equipment is thoroughly cleaned and dry.
2. Pour the milk into a large pot and heat it over medium heat, stirring occasionally to prevent scorching. Heat the milk until it reaches about 82°C on a cooking thermometer.
3. Once the milk has reached the desired temperature, remove it from the heat and let it cool down to about 43°C.
4. In a small bowl, mix 2–3 tbsp plain yoghurt or 3g of yoghurt culture with a small amount of the cooled milk to temper it. Then, pour the tempered yoghurt into the pot of cooled milk and whisk gently to combine. The live cultures in the yoghurt will act as a starter to ferment the milk and turn it into yoghurt.

5. In a separate saucepan, combine the chopped apples, caramel sauce, brown sugar, ground cinnamon, and ground nutmeg (if using). Cook the mixture over medium heat, stirring occasionally, until the apples are softened and caramelized, about 8-10 minutes. Remove from heat and let it cool slightly.
6. Once the yoghurt has been prepared and the caramel apple mixture has cooled slightly, gently fold the caramel apple mixture into the yoghurt until well combined. Add vanilla extract if desired for extra flavour.
7. Pour the mixture evenly into the 9 glass jars, carefully screwing on the lids. Place the jars in the yoghurt maker and cover with the lid.
8. Plug in the yoghurt maker and use the operation instructions outlined above to set your time. For this recipe we recommend 12 hours at 42°C.
9. Allow the jars to cool slightly, then refrigerate for at least 4 hours for better taste. Adjust cooling time according to personal preference.

Tip: Feel free to adjust the sweetness and spices according to your taste preferences. You can also garnish the yoghurt with additional caramel sauce and chopped apples before serving for extra indulgence.

Caspian Sea Yoghurt

Ingredients:

- 1.6L milk (whole milk is recommended for creamier yoghurt, but you can use low-fat or skim milk if preferred)
- 2-3 tablespoons plain yoghurt with live active cultures (as a starter) or 3g of yoghurt culture
- Sea salt (optional, for flavour enhancement)
- Fresh herbs (such as dill, mint, or cilantro) for garnish (optional)

Method

1. Ensure all equipment is thoroughly cleaned and dry.
2. Pour the milk into a large pot and heat it over medium heat, stirring occasionally to prevent scorching. Heat the milk until it reaches about 82°C on a cooking thermometer.
3. Once the milk has reached the desired temperature, remove it from the heat and add a pinch of sea salt. Let it cool down to about 43°C.
4. In a small bowl, mix 2-3 tbsp plain yoghurt or 3g of yoghurt culture with a small amount of the cooled milk to temper it. Then, pour the tempered yoghurt into the pot of cooled milk and whisk gently to combine. The live cultures in the yoghurt will act as a starter to ferment the milk and turn it into yoghurt.
5. Pour the mixture evenly into the 9 glass jars, carefully screwing on the lids. Place the jars in the yoghurt maker and cover with the lid.
6. Plug in the yoghurt maker and use the operation instructions outlined above to set your time. For this recipe we recommend 12 hours at 27°C.
7. Allow the jars to cool slightly, then refrigerate for at least 4 hours for better taste. Adjust cooling time according to personal preference. The yoghurt will continue to thicken as it cools.
8. For a savoury addition to your dishes add Caspian yoghurt with fresh herbs to serve.

Chocolate infused yoghurt

Ingredients:

- 1.6L milk (whole milk is recommended for creamier yoghurt, but you can use low-fat or skim milk if preferred)
- 2-3 tbsp plain yoghurt with live active cultures (as a starter) or 3g of yoghurt culture
- ½ cup cocoa powder (unsweetened)

- ½ cup granulated sugar (adjust to taste)
- 1 tsp vanilla extract
- A pinch of salt
- Chocolate chips, chopped nuts, or whipped cream for garnish (optional)

Method

1. Ensure all equipment is thoroughly cleaned and dry.
2. Pour the milk into a large pot and heat it over medium heat, stirring occasionally to prevent scorching. Heat the milk until it reaches about 82°C on a cooking thermometer.
3. Once the milk has reached the desired temperature, remove it from the heat and let it cool down to about 43°C.
4. In a small bowl, mix 2–3 tbsp plain yoghurt or 3g of yoghurt culture with a small amount of the cooled milk to temper it. Then, pour the tempered yoghurt into the pot of cooled milk and whisk gently to combine. The live cultures in the yoghurt will act as a starter to ferment the milk and turn it into yoghurt.
5. Add the cocoa powder, granulated sugar, vanilla extract, and a pinch of salt to the milk mixture. Whisk everything together until the cocoa powder and sugar are fully dissolved and incorporated into the milk.
6. Pour the mixture evenly into the 9 glass jars, carefully screwing on the lids. Place the jars in the yoghurt maker and cover with the lid.
7. Plug in the yoghurt maker and use the operation instructions outlined above to set your time. For this recipe we recommend 12 hours at 42°C.
8. Allow the jars to cool slightly, then refrigerate for at least 4 hours for better taste. Adjust cooling time according to personal preference.

Fruit yoghurt

Ingredients:

- 1.6L milk (whole milk is recommended for creamier yoghurt, but you can use low-fat or skim milk if preferred)
- 2–3 tbsp plain yoghurt with live active cultures (as a starter) or 3g of yoghurt culture
- 2 cups fresh fruits (such as strawberries, blueberries, raspberries, peaches, mangoes, or any fruit of your choice), washed, peeled, and chopped
- ¼ cup granulated sugar or honey (adjust to taste)
- 1 tsp vanilla extract (optional)

Method

1. Ensure all equipment is thoroughly cleaned and dry.
2. Pour the milk into a large pot and heat it over medium heat, stirring occasionally to prevent scorching. Heat the milk until it reaches about 82°C on a cooking thermometer.
3. Once the milk has reached the desired temperature, remove it from the heat and let it cool down to about 43°C.
4. In a small bowl, mix 2–3 tbsp plain yoghurt or 3g of yoghurt culture with a small amount of the cooled milk to temper it. Then, pour the tempered yoghurt into the pot of cooled milk and whisk gently to combine. The live cultures in the yoghurt will act as a starter to ferment the milk and turn it into yoghurt.
5. In a blender or food processor, puree the chopped fruits until smooth. If you prefer small fruit chunks in your yoghurt, you can pulse the fruits for a shorter duration. Add sugar or honey to the fruit puree and mix well. You can also add vanilla extract for extra flavour, if desired.
6. Once the yoghurt has been prepared and the fruit mixture is ready, gently fold the fruit puree into the yoghurt until well combined.

7. Pour the mixture evenly into the 9 glass jars, carefully screwing on the lids. Place the jars in the yoghurt maker and cover with the lid.
8. Plug in the yoghurt maker and use the operation instructions outlined above to set your time. For this recipe we recommend 12 hours at 42°C.
9. Allow the jars to cool slightly, then refrigerate for at least 4 hours for better taste. Adjust cooling time according to personal preference.

Our 12-Month Guarantee

In Australia, 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 losses 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 and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the 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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