

Yoghurt maker

User Manual



BKK 1170

01M-8835981200-3216-01

beko




Please read this manual first!

Dear Customer,

Thank you for preferring a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Meanings of the symbols

Following symbols are used in the various section of this user manual:

	Important information and useful hints about usage.
	Warnings for dangerous situations concerning the safety of life and property.
	Protection class for electric shock.



This product has been manufactured in environmental friendly modern plants without giving any harm to the nature.

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Important safety and environmental instructions

- 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.
- **WARNING:** Avoid liquid spilled on the connector
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- Never immerse the yogurt maker in water
- Do check and make sure the voltage shown on the rating label is adapted to your local voltage.
- Never use this appliance near any inflammable substances.
- Never plug or pull out the cord with wet hands to prevent an electric shock.
- Never dismantle, remodel or repair except by a professional electrician.
- In cold winter or low room temperature, it's allowed to add about 250ml warm water in 40°C-60°C into appliance body to ensure function well.
- If the appliance malfunctions or has been damaged in any manner, return appliance to the nearest authorized service facility for examination and repair.
- Always switch off before removing plug from the outlet.
- This appliance can be used by children aged from 3 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 3 years.

1 Important safety and environmental instructions

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge 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.
- Place the appliance securely in center of counter or work space. Do not place the appliance on or near a damp place, a separate electric hot plate, a hot gas flame or in heated oven.

Package information



Package of the product is made of recyclable materials in accordance with our National Legislation. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Compliance with the WEEE Directive and disposal of waste products



This product does not include harmful and prohibited materials specified in the "Regulation for Supervision of the Waste Electric and Electronic Appliances" issued by the Ministry of Environment and Urban Planning. Complies with the WEEE Directive. This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose the product with normal domestic waste at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. Ask the local authority in your area for these collection points. Help protect the environment and natural resources by recycling used products.

2 Your over the range convection yoghurt maker

2.1 Overview



1. Upper Lid
2. Body
3. Bottom Cover
4. Control Panel
5. Small ceramic cup
6. Ceramic container
7. Container Lid

2.2 Technical data

Voltage	220V~ 60Hz
Power	20 W
Capacity	1.5 L
Insulation Class	II
Dimensions	268*240*166 mm

3 Operation

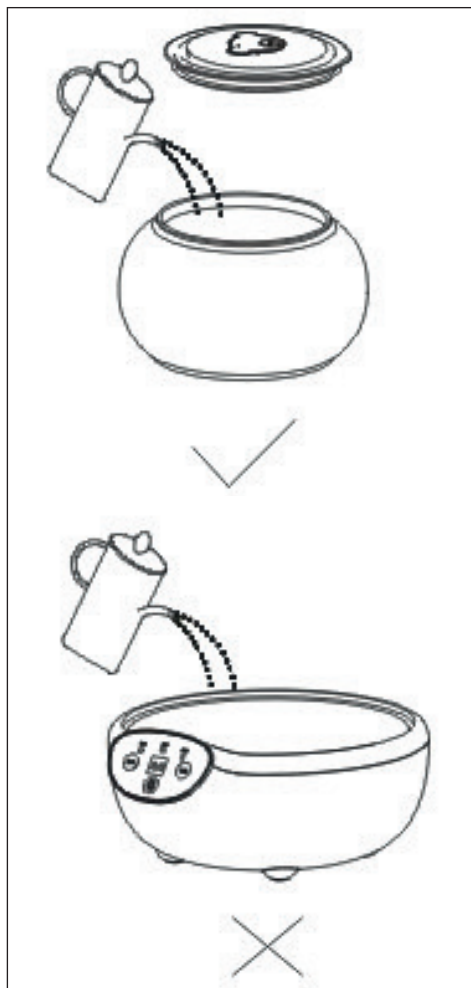
3.1 Control panel



1. Screen: Show balance time to work
2. Function Indicator: Show you the function being carried out.
3. Function: Yoghurt, Rice Wine, Pickles can be chosen.
4. Start/Stop: Start or stop the chosen function.
5. Timer: Set time to work.

3.2 How to make yoghurt

1. Plug on the appliance and press "Function", choose "Yoghurt", and "start". At that time, the indicator "Yogurt" lights up. Press "Timer" before "start" to adjust the time.
2. Disinfect: wash the jar and sealing cap with boiling water for more than 1 minute. Remarks: Wash the jar and sealing cap only. Upper and body cannot be put in boiling water.



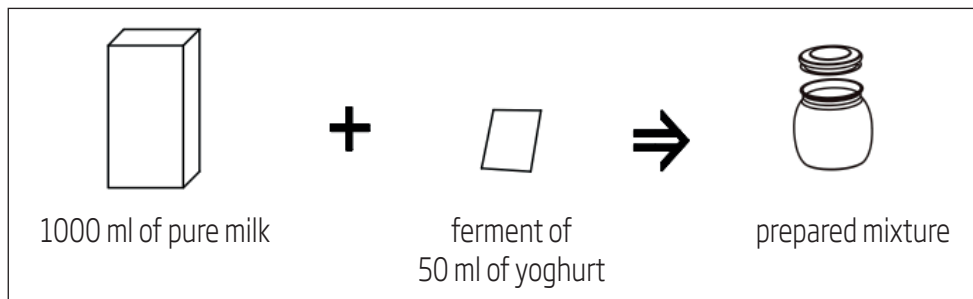
3. Mix the ingredients

Mix the ingredients smoothly following the 3 optional instructions as below:

- **Solution 1-** Refrigerated fresh milk 1000ml+ yogurt starter or 50ml refrigerated pure yogurt.
- **Solution 2-** Fresh, pasteurized milk 1000ml + yogurt starter or 50ml refrigerated pure yoghurt.

3 Operation

- **Solution 3-** Milk powder made milk 1000ml + yogurt starter or 50ml refrigerated pure yoghurt.
- **Solution 4-** Soya-bean milk 1000ml + yogurt starter or 50ml refrigerated pure yoghurt.



Make sure all the ingredients are within the date of expiry.



Dried yogurt starter is preferred to yogurt. Follow directions on Yogurt Starter Package.



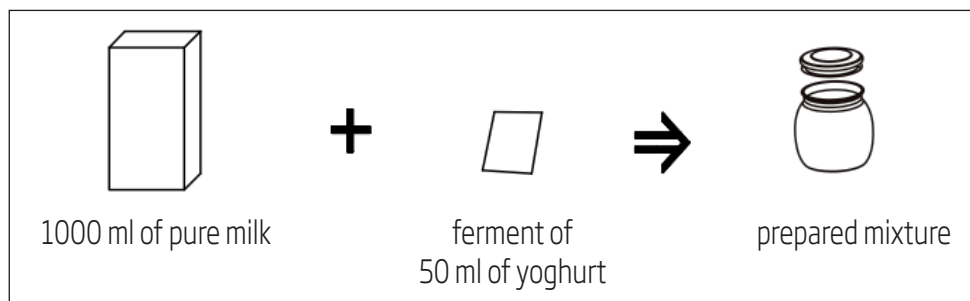
The milk should be cooled down to room temperature (lower than 40°C at least) before mixed with the starter or the yogurt.



Making Milk with milk-powder must comply with instruction of milk-powder or as ratio: 500ml of milk-powder with 150ml of water.

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4. Ferment.



Pour the mixture into the jar and cover it with the lids, then put them into the yogurt maker.

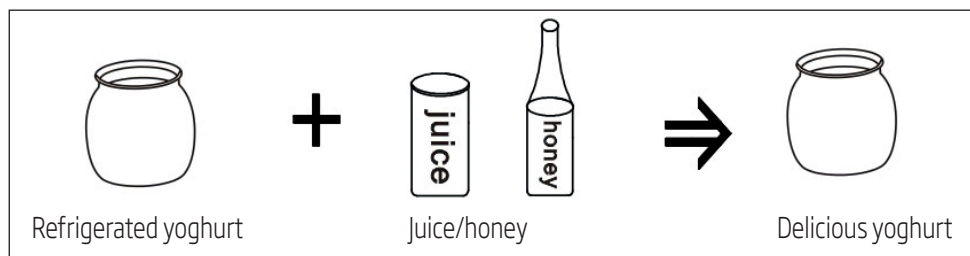
(There are small ceramic cups for choosing according to demand.)

Choose the function and set the time (for automatic yogurt maker, time is between 8-12 hours usually, and 4-8 hours if yogurt is used as ferment). More time it takes, more sour the yogurt is.



In low temperature or refrigerated milk is used for yogurt, longer time is necessary, but less than 14 hours anyway, less than 10 hours if used yogurt as ferment.

5. Preservation



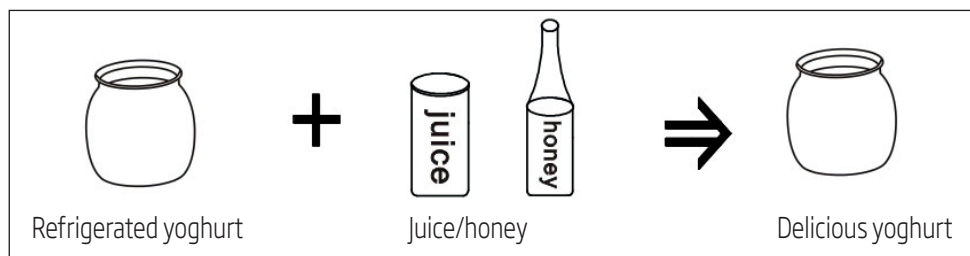
The yogurt is ready to serve after the making process is completed. Flavorings and sweeteners can be added before serving.

To have a better taste of the yogurt, it is suggested to place the jar in refrigerator for 24 hours before eating.

The refrigerated period shall not be more than 10 days. It is preferred to be served within 3 days.

3 Operation

6. Flavor



Added juice, sugar or honey as you like, the yogurt tastes much better.



In case there is much off-odour after the ferment, the yogurt should be thrown away. The reason may be that the water or the milk has gone bad.



There will be wheat-colored liquid if the ferment period is too long. That will be alright.



It is advised to use whole milk for growing children and slim milk for healthy dieter.



100ml of yogurt per time is suggested at the very beginning to those whose stomach are not used to it.

3.3 How to make rice wine



Cleaning is the key point of making rice wine. Every container or tool including hands must be clean and dry.

1. Rice prepared

- **Solution 1-** Wash the sticky rice with cold water twice of 3 times, then soak it in cold water for 24 hours (change water every 8 hours during then). Wash another 2-3 times with cold water, then steam it for about. Scatter it cool and it to about 35°C. If sticky rice is too hard or still raw, please steam it again spraying a little water on it.



Please use food steamer for steaming. Putting it with gauze then put sticky rice onto the gauze.

- **Solution 2-** Wash the sticky rice with cold water twice of 3 times. Cook it directly (cannot looks like porridge) then steam it for about. Scatter it and cool it to about 35°C.
- **Solution 3-** Use the cooked rice left over. Scatter it cool and it to about 35°C directly.

2. Cleaning

Everything must be clean. Any oil or other contamination is not allowed. Wash every tool with boiling water for more than 1 minute for disinfection.

3 Operation

3. Wine ferment prepared

Put cool sticky rice into disinfected container and mix with cool water. Scatter the wine ferment with sufficient cool water. Then mix it with cool sticky rice. About 300ml of water is enough for 750g of sticky rice. It also depends on hardness of the sticky rice. Harder the rice is, more water is needed. As to quantity of wine ferment, please find in wine ferment instruction, or have a little adjustment as you like.

4. Choose the "rice wine" function and press "start/stop". The indicator "rice wine" lights up. Press "Timer" before "start" to adjust the time.

5. Pour the mixture into the jar and cover it with the lids, then put them into the yogurt maker. (There are small ceramic cups for choosing according to demand.) Choose the function and set the time (time is between 30-36 hours usually).

- Longer the time set, stronger the wine will smell.
- In summer days, if temperature is above 35°C ferment can hardly alive. Making rice wine in those days is not advised.

6. Preservation

Store the wine in refrigerator if cannot drink it out the same day it is ready.

3.4 How to make pickles

Disinfect

1. Disinfect all tools and container.
2. Put all clean and cut up ingredients in to container (around 960g the max is allowed). Fill with vinegar and mix them.
3. Cover the container and appliance well.
4. Choose the "Pickles" function and press "start/stop". The indicator "Pickles" lights up, and the screen shows 24h. Press "Timer" before "start" to adjust the time.

4 Maintenance

1. Plug off after use and do not wash the machine before it cools down.
2. Wash the appliance in time after use, or the peculiar smell would appear.
3. Don't brush it with banana oil, petrol, abstergent, hard brush, and stainless steel ball, etc.
4. Make sure not to soak or shower the body. You can wipe it with soft wet cloth (not too wet).
5. When the products are not used for a long time, please clean and pack it into box, and put in ventilating and dry place so as not to be affected with damp.
6. Wash the container and container lid with boiling water for more than 1 minute for disinfection before used.
7. Wash the container and container lid under water tap after used.

5 Trouble shooting

If the appliance is not working, check the following before calling for service.	<ul style="list-style-type: none">- Check whether it is out of electricity- Check whether the appliance is plugged well to power supply.- Check whether the socket is off.- Press the START/STOP button for a few times to check.
If the milk mixture cannot be incubated to yogurt,	<ul style="list-style-type: none">- Check the timer whether it is advised time for making yogurt.- Check whether the room temperature or milk temperature is too low.
If there is too much odour after the yogurt or rice wine is finished.	<ul style="list-style-type: none">- Check whether the incubation period is too long.- Check whether the milk is out of expiry date.
If rice cannot turn into wine.	<ul style="list-style-type: none">- Check whether the incubation period is too short.- Check whether the temperature is too low. If YES, lengthen the incubation period would help.- Check whether the temperature is too high when ferment added.

Please contact service centre or distributor if product still does not work shooting trouble above.

Please do not disassemble the product by yourselves.

