

WOLSTEAD

Cultivo Yoghurt Maker 1.5L

Owner's Manual



IMPORTANT:

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

SPECIFICATIONS

Model: 656951

Voltage: 220V - 240V ~ 50 - 60Hz

Power consumption: 40W

Unit dimensions: 206×245×130mm

PRODUCT FEATURES

1. Automatic digital yoghurt maker
2. Create delicious homemade yoghurt free from preservatives, additives and sugars
3. Includes nine 170mL glass jars with BPA-free silicone lids
4. 360° constant heat conduction
5. Compact, lightweight design which is easy to store
6. Jars are dishwasher safe (top rack only)
7. Automatic shut off
8. Adjustable temperature control and timer

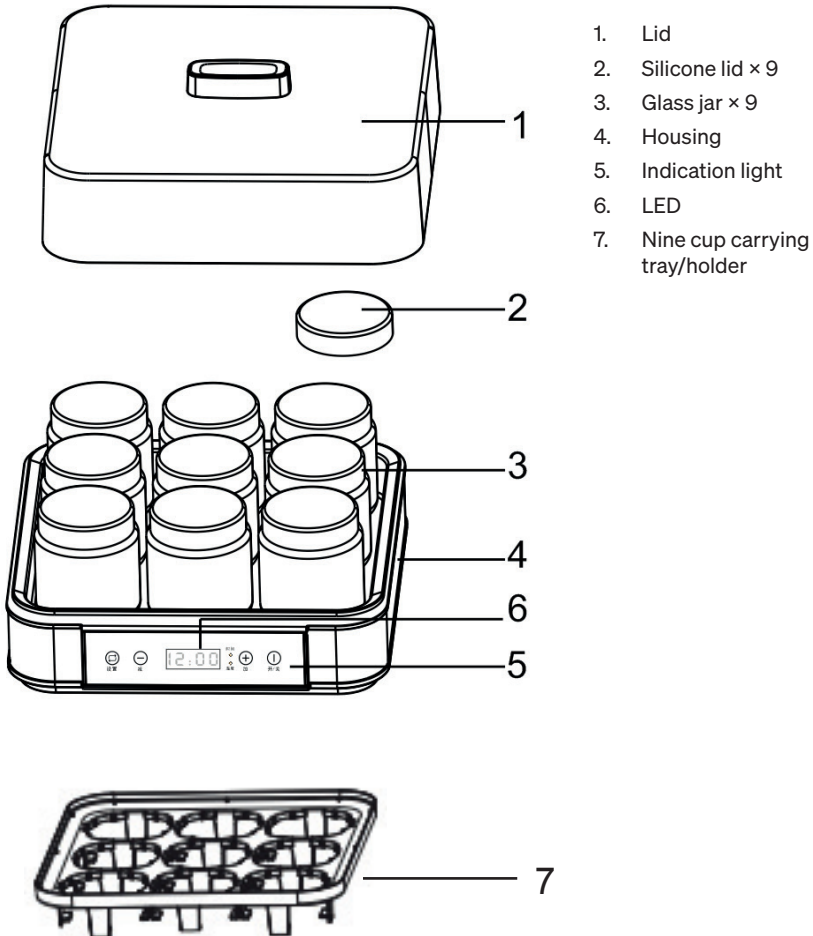
SAFETY PRECAUTIONS

When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

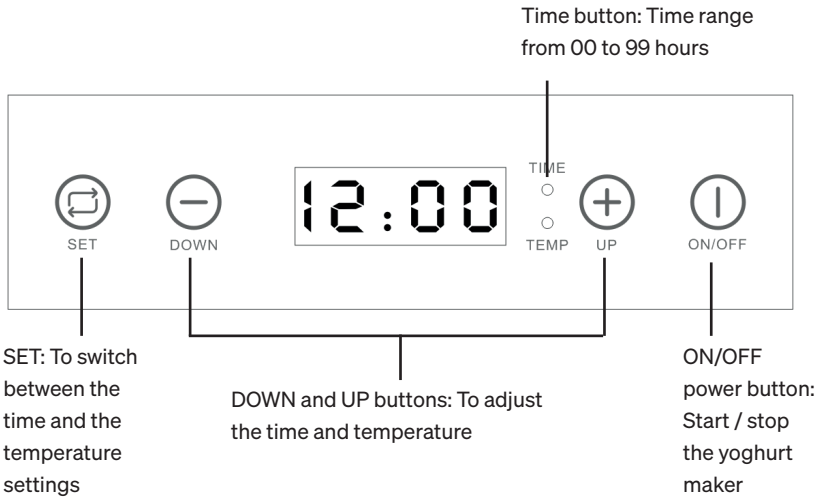
1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. Always stop the appliance from running before you unplug it.
5. 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.
6. Children should be supervised to ensure that they do not play with the appliance.
7. This appliance is intended to be used in household and similar applications such as:
 - a. Staff kitchen areas in shops, offices and other working environments.
 - b. Farmhouses.
 - c. By clients in hotels, motels and other residential type environments.
 - d. By bed and breakfast type environments.
8. To protect against risk of electric shock, do not place cord, plug or the base of the appliance in water or any other liquid.
9. Unplug the appliance after using, before cleaning and storing.

10. Keep the appliance 30cm from other objects to ensure heat is easily released.
11. Do not use accessories which are not recommended by the manufacturer.
12. Do not use the appliance close to flames, hot plates or stoves.
13. Do not use outdoors.
14. Never clean with scouring powders or hard implements.

GET TO KNOW THE WOLSTEAD CULTIVO YOGHURT MAKER



CONTROL PANEL



BEFORE FIRST USE

1. Remove any labels or stickers from the appliance.
2. Before first use or after periods of prolonged storage, thoroughly wash the cover, glass jars and lids in warm, soapy water then rinse and dry completely.
3. Wipe the inside of the yoghurt maker with a damp cloth.

OPERATING INSTRUCTIONS

1. Prepare your yoghurt starter. Once you've made your yoghurt starter, distribute it evenly among the nine glass jars and place them in the base tray of the yoghurt maker, with the lids on.
2. Plug the yoghurt maker into the power and press the ON/OFF button to turn the machine on.
3. The machine will turn on and the time will flash. The default time is 10 hours.
4. Adjust the time using the UP and DOWN buttons. The time goes to a max of 99 hours and a min of 0 hours.
5. To set the temperature, press SET. The temperature defaults to 42°C. You can adjust it to a minimum of 25°C and a max of 65°C. Once you've chosen the desired temperature, press ON/OFF again to start the yoghurt making cycle.
6. The machine will count down in one minute increments to 0. When the cycle is complete, the machine will automatically turn off.

YOGHURT MAKING TIPS

- Homemade yoghurt is generally more creamy and not as thick as commercial products.
- For best results, it is recommended that you run the cycle for a minimum of 10 hours to enable the yoghurt to thicken. Once the cycle has ended, place the jars, with the lids on, in the fridge to chill overnight. Chilling overnight will help the yoghurt to set for a firmer result.
- Always use longlife (UHT) milk in your starter recipe and note that it does not need to be boiled before using. We also recommend using a pot set yoghurt in your starter for added thickness.
- If you find your yoghurt is not as thick as you'd like after running the cycle, adding powdered milk or draining the yoghurt through a fine mesh sieve will thicken the consistency.
- Yoghurt can be stored in the fridge for up to 10 days.
- You can use the yoghurt you have made to start off the next batch. However, the more often you do this, the thinner your yoghurt will become. If it becomes too thin, you should start afresh with a new yoghurt.

HOW TO MAKE PLAIN YOGHURT

Ingredients

- 150g full fat, pot set plain yoghurt
- 1L full fat longlife milk (room temperature)

Method

1. Add the yoghurt to a large mixing bowl. Gradually add the milk to the bowl, stirring well as you go.
2. Once the mixture is thoroughly combined, distribute it evenly among the nine glass jars and place them in the base tray of the yoghurt maker with the lids on.
3. Set the machine to ferment for 10 hours minimum. The default temperature is 42°C, adjust as desired.
4. When the cycle has completed, remove the jars from the tray and set aside to cool.
5. Once the jars have cooled, refrigerate with the lids on for at least 3 hours before consuming.
6. Strain off the whey for a thicker yoghurt (optional).

Adding mix-ins to your yoghurt

If you're planning to add fruit, jam, nuts or any other add-ins to your yoghurt, make sure you do this once the yoghurt has been made, not before.

Suggested add-ins include cinnamon, vanilla sugar, vanilla essence, nuts, chocolate sprinkles, nougat, coconut flakes, fruit or jam.

CARE AND MAINTENANCE

1. Before cleaning, unplug the appliance.
2. Clean the base and the cover with a damp cloth and avoid abrasives.
3. Do not immerse the cord, plug or appliance in water or other liquids.
4. The glass jars are dishwasher safe.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Cultivo Yoghurt Maker, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com, au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to claim

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 any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

Warranty

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 for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

WOLSTEAD

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