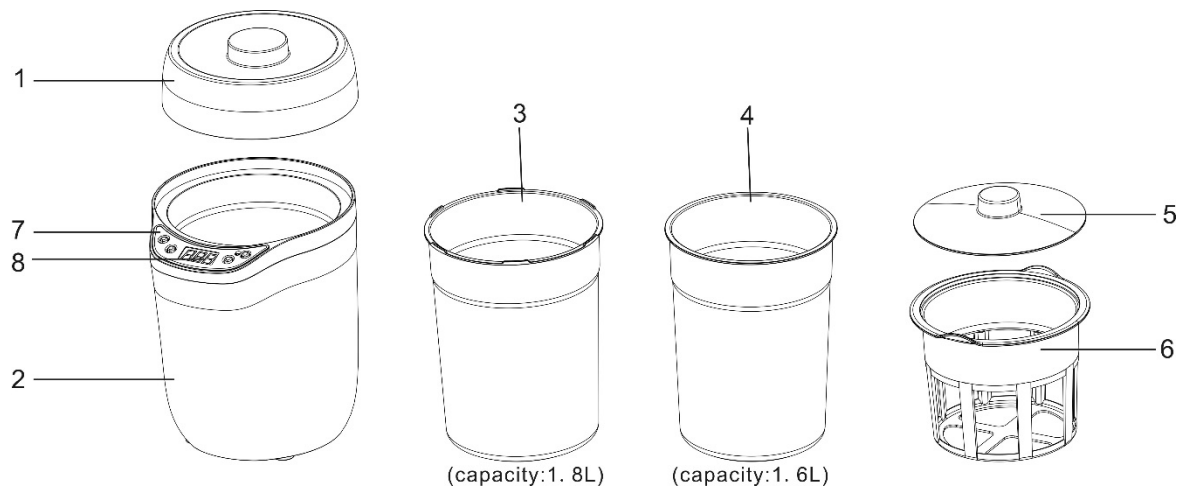


DAVIS & WADDELL

Features:

- Yoghurt maker, fermenter, pickler
- LED display and countdown timer
- Includes 1 x 1.8L container, 1 x 1.6L container, straining basket
- Makes healthy yoghurt in 10 hours
- Ferments and pickles in 72 hours
- 220-240V 50Hz
- 25W

Parts:



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



Key Pad and LED Displays:

1. Select program, increase time, increase temperature
2. Select program, decrease time, decrease temperature
3. Time and temperature mode selection
4. Power button
5. LED Display: Displays program (C1-C7) / Displays time (1-99 hours) / Displays temperature (25-65°C)
6. Power light

Important Safety Instructions:

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.

Operation Instructions:

Before first use ensure all packaging is removed. Wash containers and lids in warm soapy water and dry thoroughly.

Appliance features seven settings – each with a different operating temperature and time duration:

- C1: 42°C, 10 hours (ideal for making plain yoghurt, Greek yoghurt, fresh cheese)
- C2: 27°C, 12 hours (ideal for making Caspian Sea yoghurt, Matsoni yoghurt)
- C3: 33°C, 72 hours (ideal for making rice wine)
- C4: 36°C, 72 hours (ideal for pickling/fermenting vegetables for kimchi, sauerkraut etc)
- C5: 38°C, 96 hours (ideal for making fruit enzyme)
- C6: 42°C, 24 hours (ideal for making natto)
- C7: Adjustable. 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.

Selected recipes using these settings are provided overleaf.

RSetting C1 – Plain Yoghurt, Greek Yoghurt, Fresh Cheese

To Make Plain Yoghurt:

- Add 150ml of fresh yoghurt to desired container. If using large container, add up to 1.45L of milk. If using small container, add up to 1.35L of milk. Stir well.
- Alternatively, combine 1.6L of milk (large container) or 1.5L of milk (small container) with 2g of yoghurt culture. Stir well.
- Place container inside the appliance and place cover on top.
- Plug appliance in, select program C1, press power button.
- Appliance will run for 10 hours before automatically shutting off.
- Chill finished yoghurt in refrigerator for 3 hours before serving.

To Make Greek Yoghurt:

- Follow above steps. Place strainer inside the large container. Pour yoghurt through strainer. Without removing strainer, place container in refrigerator and allow to chill and strain for 6 hours. After 6 hours, remove the strainer and stir the contents of the large container. Store in refrigerator.

To Make Fresh Cheese:

- Stir 1L of 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 contents of large container. 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 is also a healthier option, with twice the amount of protein as plain yoghurt.

Setting C2 – Caspian Sea Yoghurt / Matsoni Yoghurt

- Combine 1.5L full cream milk and 2g yoghurt culture OR 1.35L 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 / 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 and Fermented Vegetables (e.g. 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 of soy beans in water for at least 12 hours.
- Steam soy beans until they can be easily mashed.
- In 1.6L container, combine 1g of natto culture with 30ml of warm water. Add steamed soy beans 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.

Care Instructions:

- 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.
- The fermenting process may leave resistant odours in containers. Soak containers in warm water with bicarbonate soda immediately after use.

Recipes:

Berry Yoghurt Smoothie

INGREDIENTS

- 1 cup plain yoghurt (Setting C1)
- Handful frozen mixed berries
- ½ tsp ground cinnamon
- 1 tsp chia seeds
- 1 tbsp coconut oil

METHOD

Prepare plain yoghurt in advance.
Combine all ingredients except coconut oil in blender – blend to your liking.
Blend in coconut oil at last minute to avoid it solidifying.
Serves 2.

Lemon Yoghurt Cake

INGREDIENTS

- 1 lemon
- 100g butter
- 100g caster sugar
- 2 eggs
- 160g plain yoghurt (Setting C1)
- 175g self-raising flour

METHOD

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.

Kimchi

INGREDIENTS

- ½ cabbage
- ¼ cup salt
- 6 cups cold water
- 100g radish, cut into matchsticks
- 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 to kimchi fried rice, a Korean burger or a soba noodle salad.

ALBI 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 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 period of time listed on the Product's packaging. 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, in our sole discretion either:

- (a) repair the Product using identical or similar components; or
- (b) 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.

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

Any claims for warranty should be made with proof of purchase and full details of the alleged defect, to the retailer from whom the Product was purchased. If the retailer has closed its business, please contact us at the details below. You must make the Product available to us or our authorised repair agent for inspection. The cost of delivery of the Product to and from us for the purpose of assessment is your responsibility.

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.

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