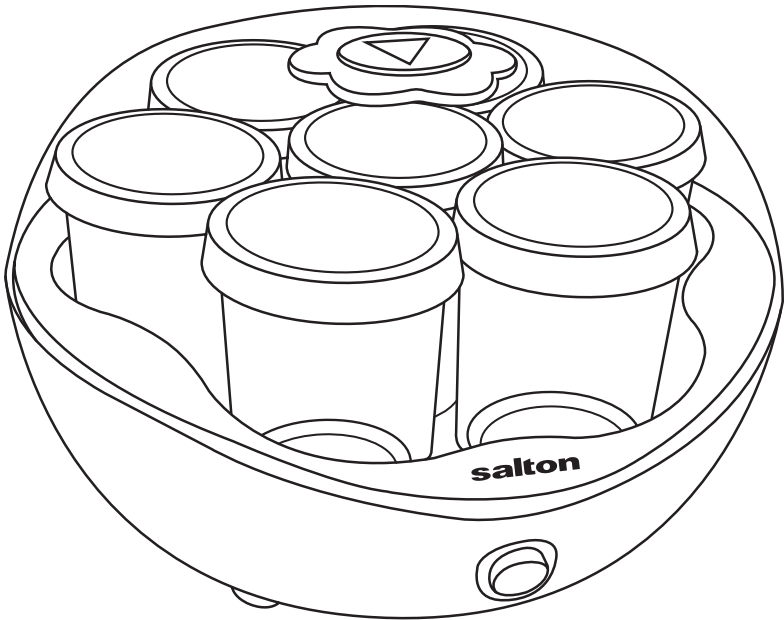


OWNER'S MANUAL

Model No. YM7

Salton®

YOGURT MAKER



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

ELECTRIC/CORD/PLASTICIZER INFORMATION

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Power Supply Cord

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Electric Power

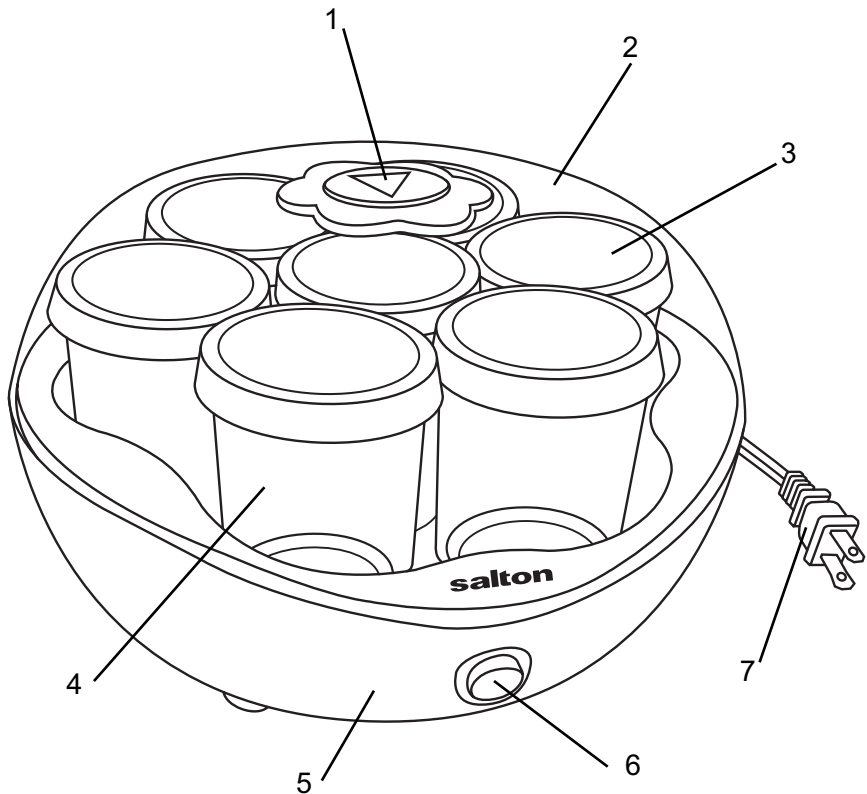
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting To Know Your YM7 Yogurt Maker



1. Manual Timer (P/N 40278)
2. Yogurt Maker Lid (P/N 40279)
3. Jar Lid (P/N 40280)
4. Yogurt Jar (P/N 40281)
5. Yogurt Maker Base
6. Power Switch
7. Power Cord

Operating Instructions

Before First Use

CAUTION: To protect against electrical shock, do not immerse the Yogurt Maker or allow AC cord to come into contact with water or other liquids.

1. Remove all packing material from the inside and outside of the Yogurt Maker.
2. Before preparing yogurt in your new Yogurt Maker, thoroughly clean the Yogurt Jars, Jar Lids and Yogurt Maker Lid in hot, sudsy water. Rinse and dry. and Yogurt Maker Lid in hot, sudsy water. Wipe Base with a damp cloth. Do not use metal scouring pads or abrasive cleansers.
3. Replace disassembled parts.

How To Make Yogurt

Ingredients:

- 4 cups (1 quart) milk (whole, 2%, 1% or skim)
- 1/4 to 1/2 cup instant non-fat dry milk powder
- 1/2 cup plain yogurt or yogurt starter

1. In a saucepan, combine milk and dry milk, heat over medium heat, stirring frequently to just below the boiling point. **DO NOT ALLOW MILK TO BOIL.** Remove milk from the heat and allow to cool until lukewarm (between 100°F and 110°F.) To cool the milk quickly, place the saucepan into the refrigerator or sink of cold water, stirring occasionally to cool evenly. This should take about 20 minutes.

Milk can also be heated in a microwave oven. In a microwave safe container, heat milk and dry milk at full power (high) for 8 to 10 minutes or to just below the boiling point. **DO NOT ALLOW MILK TO BOIL.** Carefully remove container from microwave and allow to cool as directed above.

2. Add plain yogurt or yogurt starter to lukewarm milk mixture and mix thoroughly. **DO NOT BEAT OR WHIP.**

3. Pour mixture to just below the top of each of the Yogurt Jars and snap Jar Lids securely onto filled Yogurt Jars. Place filled Yogurt Jars with Lids into the Base of the Yogurt Maker. Once all Yogurt Jars are in place on the Base, cover Base with Yogurt Maker Lid.
4. Make sure Power Switch is in the OFF (0) position and then plug Power Cord into a 120 Volt AC electrical outlet.
5. Flip Power Switch into the ON (I) position.
6. Yogurt will take 8 to 10 hours to process. Set the Manual Timer on the Yogurt Maker Lid to correspond with the time you wish to check the yogurt's progress. Yogurt should be partially set after processing and will thicken further after refrigeration. If not partially set process another hour until set.
7. After processing flip the Power Switch into the OFF (0) position and then unplug Power Cord from outlet. Remove Yogurt Maker Lid from Base.
8. Remove Yogurt Jars from Base and place in a refrigerator to chill for at least 2 hours. Once yogurt is chilled feel free to add fruit or any other flavoring. Keep yogurt refrigerated until use.

NOTE: You may find it helpful to set aside 1/2 cup of yogurt from each batch to use as the yogurt starter on the next batch.

Tips For Best Results

1. Be sure Yogurt Jars and their Lids, as well as any other utensils used to heat or measure ingredients, are clean. Impurities can affect the growth of the yogurt culture.
2. Make sure the milk used for preparing the yogurt is cooled between 100° and 110°F before adding yogurt starter. If the milk is too warm, the yogurt culture will be destroyed. If the milk is slightly cooler, additional processing will be required. Use a candy or deep fryer thermometer that registers as low as 100°F. Milk should be lukewarm, not hot.
3. Be sure to mix yogurt starter and milk gently but thoroughly with a clean spoon. **DO NOT BEAT OR WHIP.** If not mixed well, the yogurt may thicken unevenly in the Jars. For best results, take a couple of ounces of warm milk and mix thoroughly with starter until there are no lumps. When this small quantity is mixed, add the remaining warm milk and stir.

4. Use the milk basics suggested in the “How To Make Yogurt” section of this manual. For dry milk, you may want to vary measurements to see which gives the best results. Homemade yogurt is not quite as smooth as commercially-made yogurt, which is normal. Evaporated milk can also be used. As a rule skim milk will make thinner yogurt than whole milk.
5. When buying yogurt to use as a starter, always purchase plain, not flavored, yogurt and make sure it contains active yogurt culture and has not passed the expiration date. This information will be on the outside of the yogurt container. If the container does not say that it contains active yogurt cultures, **DO NOT USE IT SINCE YOGURT WITHOUT THESE CULTURES WILL NOT MAKE YOGURT.** After you have made your own yogurt, you can then use some of that batch as your starter on a future batch. Take 1/2 cup and put it in the refrigerator to use again. **YOU MUST USE THIS WITHIN 5 DAYS.** Do not flavor yogurt that will be used as a starter. After using homemade yogurt starter several times, the yogurt may not thicken properly. This is because the cultures have become too weak. When this happens, you must purchase some plain yogurt to start a new batch. Dry yogurt cultures are also available. Use according to package directions with 1 quart of milk.
6. You can adjust the tartness of homemade yogurt by varying the amount of processing time. For a mild tasting yogurt process about 8 hours and for a tarter tasting yogurt process for 10 hours.
7. Do not disturb the Yogurt Maker during processing as this may affect the quality of the yogurt. Also keep it away from any drafts.
8. After processing, yogurt should be partially set and will jiggle in the center of the Jar. If not partially set, process another hour or until set. Yogurt will continue to thicken during refrigeration.
9. During processing and refrigeration, a small amount of clear liquid may form on the surface of the yogurt. This is normal and is called whey. The whey can be stirred into the yogurt or removed by skimming off the top.
10. Always keep yogurt refrigerated until use. It can be kept for up to one week. After this time it may become tart.
11. Add flavoring or fruit **AFTER** processing and refrigeration.

12. If yogurt never thickens, there are several possible reasons:
 - a. Starter is too weak or was added when milk was too hot.
 - b. Starter was not mixed thoroughly with the milk.
 - c. Utensils used in preparing yogurt were not clean.
 - d. Starter was stirred too vigorously into the milk.
 - e. If using dry milk, there may be a preservative present that interferes with the incubation process.

Additional Information

1. Yogurt can be frozen, but remember that the culture will not survive the heating and freezing processes. However it will maintain its nutritional value.
2. Plain yogurt is a very versatile alternative for some cooking applications. Plain yogurt can be used for everything from a substitute for mayonnaise or sour cream to a great base for soups and dips. Vanilla or lemon yogurt are a wonderful addition to fruit dishes and shakes.
3. To make yogurt thicker, empty a desired amount of yogurt into a bowl lined with a double thickness of cheesecloth. Gather the edges. Tie with a string and suspend over the bowl in the refrigerator. Let it drip for 2 hours. Another method for thickening yogurt is to line a colander with 3 layers of paper towels. Place the yogurt in the colander and allow to drip for 2 hours.
4. Remember, yogurt performs best at low temperatures. High temperatures may cause separation and possibly curdled appearance. Flavor, however, will not be affected.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care And Cleaning

CAUTION: Do not immerse the Yogurt Maker Base, cord, or plug in water or any other liquid.

Always make sure Yogurt Maker is unplugged in the OFF (0) position and cool before attempting to clean. Wash Yogurt Jars, Jar Lids and Yogurt Maker Lid in hot, sudsy water. Wipe Base with a damp cloth. Do not use metal scouring pads or abrasive cleansers.

Cord Storage

Unplug appliance and allow to cool. There is convenient cord storage area underneath the machine. Simply wrap the Cord around the Storage Clips underneath the Base and store in its box or in a clean, dry place.

Recipes

Avocado Dressing

1/2 cup natural yogurt
1 avocado
1/2 clove garlic, mashed fine
1 teaspoon lemon juice

Mash avocado in small bowl. Add other ingredients and mix until thick consistency. Serve over salad.

Yield: 3/4 cup

Sunday Brunch Pancakes

3 eggs
2-1/2 tablespoons raw sugar
1/2 cup natural yogurt
1/2 cup milk
1-1/4 cups flour
1/4 cup corn starch
2 teaspoons baking powder
1/4 teaspoon salt

Whip together eggs and sugar. Add natural yogurt and milk; blend until smooth. Sift together flour, cornstarch, baking powder and salt. Combine with natural yogurt mixture. Mix well. Pour 1/4 cup batter for each pancake on to preheated grill. Cook 3-5 minutes turning halfway through cooking time.

Yield: 8-10 pancakes

Cool Tropical Salad

- 1 small fresh pineapple
- 1 cup mango chunks or melon balls
- 1 cup diced papaya or fresh peaches
- 2 cups natural yogurt
- 2 tablespoons honey
- 1 cup sliced strawberries
- 4 sprigs fresh mint

Cut pineapple in quarters, lengthwise. Remove core. Slice pineapple from shell and cut into bite size cubes. Refrigerate empty shell to chill until serving time. Toss 1 cup of cubed pineapple with mango and papaya. Chill. To serve, put 1/3 cup natural yogurt on each pineapple shell and cover with mixed fruit. Top with layer of remaining natural yogurt which has been sweetened with honey and cover with sliced strawberries. Garnish each serving with whole strawberry and sprig of fresh mint.

Yield: 4 servings

Crab Dip

- 1 cup minced crab, drained
- 1/2 cup cottage cheese whipped in blender
- 1 cup natural yogurt
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon lemon juice

Mix all ingredients well and chill before serving.

Strawberry Pineapple Banana Smoothie

1/4 cup strawberry simply fruit
2 cups natural yogurt
12 ounces pineapple juice
2 bananas cut into chunks
1 teaspoon vanilla extract

Add all ingredients to a blender and blend until smooth. Add more simply fruit or sugar for a sweeter drink.

Yield: 4 cups

Cole Slaw Dressing

1 cup natural yogurt
1 tablespoon sugar
1 tablespoon cider vinegar
salt and pepper to taste

Blend all ingredients together until smooth. Refrigerate until ready to serve.

Yield: 1 cup

Lemon Poppy Seed Salad Dressing

1 cup natural yogurt
1 teaspoon French mustard
1 tablespoon sugar
1/4 cup light olive oil
2 tablespoons lemon juice
1 teaspoon poppy seeds
salt and pepper to taste

Blend all ingredients together until smooth. Refrigerate until ready to serve.

Yield 1-1/4 cups

Carrot and Pumpkin Muffins

3/4 cup grated fresh pumpkin
1-1/4 cup grated carrots
2 cups self-rising flour
1 cup brown sugar
2 teaspoons cinnamon
2 teaspoons allspice
1/2 teaspoon baking soda
1/4 cup vegetable oil
1/2 cup natural yogurt
1/2 cup milk
2 large eggs

Combine grated pumpkin and grated carrots in a large bowl. Add dry ingredients to stir and coat the pumpkin and carrot. Place wet ingredients in a smaller bowl and whisk to combine. Add wet ingredients to dry ingredients and gently fold together. Spray muffin pans with non-stick spray. Place 1/4 cup batter into each muffin. Bake in a preheated 350°F oven for 15 minutes, or until golden brown and cooked through.

Yield: 18 muffins

Date and Orange Muffins

2 cups flour

3 teaspoons baking powder

1/4 cup sugar

1 cup chopped dates

1/4 cup butter, melted

1 tablespoon vanilla extract

2 eggs

1 teaspoon grated orange rind

1/4 cup orange juice

1-1/2 cups natural yogurt

Sift flour and baking powder together into a bowl. Stir in sugar and dates. Make a well in the center of the dry ingredients. Lightly beat the eggs, orange rind and juice together. Pour butter, vanilla extract, egg mixture, and yogurt into the well of the dry ingredients. Mix until just combined. Spray muffin pans with non-stick spray. Place 1/4 cup batter into each muffin. Bake in a preheated 350°F oven for 15 minutes, or until golden brown and cooked through.

Yield: 16 muffins

Lemon Yogurt Nut Cake

6 eggs
1/2 cup sugar, divided
1-1/4 cups natural yogurt
1/4 cup oil
1 tablespoon vanilla extract
1-1/2 teaspoons lemon extract
1-1/2 cups flour
2 teaspoons baking powder
2 cups sliced almonds
1 tablespoon grated lemon rind

topping

1/2 cup oatmeal
1/4 cup raw sugar
3 tablespoons melted butter

Separate eggs. Beat egg yolks with 1/4 cup sugar in a medium bowl until creamy and pale. Fold in yogurt, oil, vanilla extract and lemon extract; set aside. In a large bowl, beat the egg whites until stiff. Add remaining 1/4 cup sugar and continue beating until thick and glossy. Fold flour, baking powder, and nut into egg whites. Fold egg white mixture and lemon rind in to egg yolk mixture. Pour into greased 9 x 13 inch pan. Bake in preheated 350° F oven for 25 minutes. While baking, combine crumb topping ingredients together. At the end of the bake time, remove cake from oven and sprinkle crumb topping evenly across top of cake. Return to oven and bake for another 5 minutes.

Yield: 12 servings

Flavoring Natural Yogurt

It is best to flavor yogurt after refrigeration for several hours or right before eating. If you add flavoring before refrigerating or add too much flavoring your yogurt will become soupy.

Flavoring yogurt is dependent upon individual taste. You may find that you prefer your yogurt with more or less flavoring. The following flavoring suggestions are to flavor each cup of natural yogurt.

- 2 teaspoons frozen juice concentrate—apple, orange, pineapple, etc.
- 1 tablespoon of dietetic jam, preserves, or jelly
- 1 tablespoon of juice nectar—pear, apricot, peach etc.
- 1 teaspoon of your favorite gelatin or pudding/pie dessert (powder form)
- 1 teaspoon of molasses or maple syrup
- 1 tablespoon of applesauce with a dash of cinnamon and raisins
- 1 tablespoon of your favorite liqueur
- 1 tablespoon sweetened coconut
- 1 teaspoon of cocoa or chocolate with some nuts or sesame seeds
- 1 tablespoon of any natural cereal and some fresh fruit
- 1 teaspoon of instant coffee
- 1 tablespoon honey with a teaspoon of vanilla

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to: **To contact us, please write to, call, or email:**

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website:
www.maxim-toastmaster.com.