

Koolatron TCY-2368

Total Chef TCY-2368 Yogurt Maker Instruction Manual

Model: TCY-2368

INTRODUCTION

Thank you for choosing the Total Chef TCY-2368 Yogurt Maker. This appliance allows you to easily prepare fresh, homemade yogurt with various flavors. Please read this manual thoroughly before first use to ensure safe and efficient operation of your yogurt maker.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the base unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended household use.

PARTS LIST

Your Total Chef TCY-2368 Yogurt Maker includes the following components:

- Yogurt Maker Base Unit
- Transparent Lid
- Six (6) Individual Yogurt Jars with Lids



Image: The Total Chef TCY-2368 Yogurt Maker, showing the main unit, six clear yogurt jars with white lids, and the transparent top lid in an open position. The power cord is visible on the left side.

SETUP

1. Unpack all components and remove any packaging materials.
2. Wash the individual yogurt jars and their lids, as well as the transparent lid, in warm soapy water. Rinse thoroughly and dry completely. The base unit should not be immersed in water.
3. Place the yogurt maker base unit on a stable, flat, and dry surface.
4. Ensure the power cord is not tangled and is placed away from hot surfaces.

OPERATING INSTRUCTIONS

Follow these steps to make homemade yogurt:

1. **Prepare the Yogurt Mixture:** In a separate bowl, combine your desired milk (dairy or non-dairy) with a starter

culture (e.g., plain yogurt with live active cultures or a powdered yogurt starter). Follow the instructions on your starter culture packaging for specific ratios.

2. **Fill the Jars:** Pour the yogurt mixture evenly into the six individual yogurt jars. Do not overfill.
3. **Place Jars in Maker:** Remove the lids from the individual jars and place the open jars into the designated slots in the yogurt maker base unit.
4. **Cover and Plug In:** Place the transparent lid over the jars and the base unit. Plug the yogurt maker into a standard electrical outlet. The appliance will begin to heat and incubate the yogurt.
5. **Incubation Time:** The incubation process typically takes 6-10 hours, depending on the starter culture and desired thickness. Refer to your starter culture's instructions for optimal timing. The yogurt maker maintains a consistent temperature for fermentation.
6. **Check for Readiness:** After the recommended incubation time, unplug the unit. Carefully remove the transparent lid. The yogurt should be set and firm.
7. **Chill and Store:** Place the lids on the individual yogurt jars. Transfer the jars to the refrigerator and chill for at least 3-4 hours before serving. Chilling will stop the fermentation process and improve the yogurt's texture and flavor.

Tip: For flavored yogurt, add fruit, honey, or other flavorings **after** the yogurt has chilled. Adding them before incubation may interfere with the fermentation process.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your yogurt maker:

1. **Unplug Before Cleaning:** Always unplug the yogurt maker from the power outlet and allow it to cool completely before cleaning.
2. **Clean Jars and Lids:** The individual yogurt jars and their lids, along with the transparent lid, are dishwasher safe (top rack recommended) or can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
3. **Clean Base Unit:** Wipe the exterior of the base unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the base unit in water or any other liquid.
4. **Storage:** Store the clean and dry yogurt maker in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too thin/runny	Insufficient incubation time; insufficient starter culture; milk temperature too low; inactive starter culture.	Increase incubation time; use more starter; ensure milk is at room temperature before mixing; use fresh starter culture.
Yogurt is too sour	Over-incubation.	Reduce incubation time for future batches.
Yogurt maker not heating	Not plugged in; power outlet issue; unit malfunction.	Ensure unit is securely plugged in; test outlet with another appliance; contact customer support if issue persists.

SPECIFICATIONS

- **Model:** TCY-2368

- **Brand:** Koolatron (Total Chef)
- **Item Weight:** 1 kg 320 g
- **Item Dimensions (LxWxH):** 22.9 x 27.9 x 15.2 Centimeters
- **Capacity:** 6 individual yogurt jars

WARRANTY AND SUPPORT

This Total Chef TCY-2368 Yogurt Maker comes with a 1-Year Warranty from the date of purchase. This warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or commercial use.

For warranty claims, technical support, or replacement parts, please contact Koolatron customer service. Keep your proof of purchase for warranty validation.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question