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## Koolatron TCYM-07

# Total Chef Yogurt Maker Instruction Manual

Model: TCYM-07

## INTRODUCTION

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Thank you for purchasing the Total Chef Yogurt Maker. This appliance is designed to simplify the process of making homemade yogurt, allowing you to create natural, organic, sweetened or sugar-free, flavored, plain, or lactose-free yogurt with ease. Please read this manual thoroughly before first use to ensure proper operation and maintenance.

## IMPORTANT SAFETY PRECAUTIONS

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- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## PARTS AND FEATURES

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The Total Chef Yogurt Maker consists of the following main components:

- Heating Base: The main unit that provides the consistent temperature for yogurt fermentation.

- Clear Cover: A transparent lid that covers the jars during the fermentation process, helping to maintain temperature.
- Glass Jars (7 included): Individual 150 mL (5.1 oz) glass containers for making and storing yogurt.
- Plastic Lids (7 included): Lids for the glass jars, suitable for storage.
- On/Off Switch: A simple one-touch button to start and stop the yogurt making process.



Image: The Total Chef Yogurt Maker with its components, including the heating base, clear cover, and seven glass jars. Bowls of fresh fruit and granola are shown alongside, demonstrating serving suggestions.



## EASY ONE BUTTON OPERATION

Image: A close-up of the Total Chef Yogurt Maker showing a hand pressing the simple one-touch operation button, highlighting its ease of use.

### SETUP

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1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the glass jars and their plastic lids in warm, soapy water. The glass jars and lids are dishwasher safe. Wipe the heating base and clear cover with a damp cloth. Do not immerse the heating base in water.
3. **Placement:** Place the yogurt maker on a stable, flat, and heat-resistant surface, away from direct sunlight or heat sources. Ensure there is adequate ventilation around the unit.

### OPERATING INSTRUCTIONS

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#### Preparing Your Yogurt

To make delicious homemade yogurt, you will need milk (dairy or non-dairy substitute) and a yogurt starter (plain yogurt with live active cultures or a probiotic yogurt starter).

1. **Heat the Milk:** For best results, heat 4 cups of milk (approximately 1 liter) to 180°F (82°C) to denature the proteins, which helps create a thicker yogurt. Hold at this temperature for a few minutes, then allow it to cool down to 110-115°F (43-46°C). This temperature is crucial for the yogurt cultures to thrive.
2. **Add Starter:** Once the milk has cooled to the correct temperature, stir in 1 tablespoon of plain yogurt (store-bought or saved from a previous homemade batch) or your chosen probiotic starter. Ensure it is thoroughly mixed.
3. **Fill Jars:** Pour the milk and starter mixture evenly into the seven glass jars. Do not cover the jars with their plastic lids at this stage.



**MAKE DELICIOUS HEALTHY YOGURT AT HOME**

Image: The seven glass jars, filled with the milk and starter mixture, are positioned within the heating base of the yogurt maker, ready for the fermentation process.

### Fermentation Process

1. **Place Jars:** Place the uncovered glass jars into the heating base of the yogurt maker.

2. **Cover:** Place the clear cover over the heating base, ensuring it is properly seated.
3. **Start Fermentation:** Plug the yogurt maker into a standard electrical outlet. Press the one-touch On/Off switch. The heating element will activate, maintaining a constant temperature of 110-115°F (43-46°C).
4. **Fermentation Time:** Allow the yogurt to ferment for 8-10 hours. The exact time may vary depending on the desired thickness and tartness. For a thicker, tangier yogurt, you can extend the fermentation time. Some users find 6 hours sufficient.
5. **Check Consistency:** After the recommended time, gently tilt one of the jars to check the consistency. If it has set and is firm, the yogurt is ready.
6. **Stop Process:** Once the desired consistency is achieved, press the On/Off switch to turn off the yogurt maker and unplug it from the outlet.

## Cooling and Storage

1. **Cool Down:** Carefully remove the glass jars from the yogurt maker. Allow them to cool to room temperature for about 30 minutes.
2. **Refrigerate:** Once cooled, place the plastic lids on the glass jars and refrigerate for at least 4 hours before serving. Chilling will further thicken the yogurt and enhance its flavor.
3. **Storage:** Homemade yogurt can be stored in the refrigerator for up to 7-10 days.



## ENDLESS FLAVOR POSSIBILITIES

Image: A display of several yogurt jars with diverse toppings, including fresh berries, granola, and chocolate chips, illustrating the wide range of flavor customization options available with homemade yogurt.

Your browser does not support the video tag.

Video: An official product video demonstrating the Total Chef Yogurt Maker in operation, showcasing its design and ease of use. This video is provided by Koolatron Corporation, the seller.

### CARE AND MAINTENANCE

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- **Cleaning the Jars and Lids:** The glass jars and plastic lids are dishwasher safe for easy cleaning. They can also be washed by hand with warm, soapy water. Rinse thoroughly and dry.
- **Cleaning the Heating Base and Cover:** Unplug the unit before cleaning. Wipe the exterior of the heating base and the clear cover with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Do not immerse the heating base in water or any other liquid.
- **Storage:** Ensure all parts are completely dry before storing. Store the yogurt maker in a cool, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too thin or runny.	Milk not heated to proper temperature. Milk not cooled to proper temperature before adding starter. Insufficient fermentation time. Starter culture is old or inactive. Too little starter used.	Ensure milk reaches 180°F (82°C) and cools to 110-115°F (43-46°C). Verify milk temperature with a thermometer before adding starter. Extend fermentation time by 1-2 hours. Use fresh yogurt with live active cultures or a new starter packet. Increase starter amount slightly.
Yogurt is too tart or lumpy.	Over-fermentation. Temperature too high.	Reduce fermentation time for future batches. Ensure the unit is operating at the correct temperature range.
Yogurt maker does not turn on.	Not plugged in. Power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet. Test the outlet with another appliance.

## SPECIFICATIONS

- **Model Name:** TCYM-07
- **Brand:** Koolatron
- **Color:** White
- **Capacity:** 1.2 Quarts (1 Liter)
- **Special Feature:** One Touch Operation, 7 Single-Serving Jars with Lids
- **Material:** Plastic (Heating Base), Glass (Jars)
- **Included Components:** Heating base, clear cover, 7 glass jars, 7 plastic lids
- **Item Weight:** 3.81 pounds (1.73 Kilograms)
- **Product Dimensions:** 9.5 x 9.5 x 6 inches
- **Operation Mode:** Automatic
- **Product Care Instructions:** Dishwasher Safe (Jars and Lids)

## WARRANTY AND SUPPORT

For warranty information or technical support, please contact Koolatron Corporation directly. Refer to the product packaging or the official Koolatron website for the most up-to-date contact details and warranty terms.

**Manufacturer:** Koolatron

**Brand Store:** [Koolatron Amazon Store](#)

