

Oster 4010378

Oster Mykonos Greek Yogurt Maker Instruction Manual

Model: 4010378

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Oster Mykonos Greek Yogurt Maker. Please read all instructions carefully before first use and retain for future reference.

The Oster Mykonos Greek Yogurt Maker is designed to simplify the process of making homemade yogurt, including protein-rich Greek yogurt. It includes all necessary components to create either a large batch or individual servings.

IMPORTANT SAFETY INSTRUCTIONS

- 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 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.
- 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 household use.

PARTS AND FEATURES

Familiarize yourself with the components of your Oster Mykonos Greek Yogurt Maker:

- Yogurt Maker Base with On/Off Switch
- Clear Lid
- Four 7oz. Glass Jars with Lids
- One 1 Qt. Plastic Container with Lid
- Greek Yogurt Strainer



Image: All components of the Oster Mykonos Greek Yogurt Maker, including the base, clear lid, four glass jars with blue lids, a large plastic container, and the Greek yogurt strainer.



Image: The Oster Mykonos Greek Yogurt Maker and its accessories, including the main unit, glass jars, large container, and strainer, arranged on a kitchen counter.

SETUP

1. Before first use, wash all removable parts (glass jars, plastic container, lids, and strainer) in warm, soapy water. Rinse thoroughly and dry.
2. Wipe the yogurt maker base with a damp cloth. Do not immerse the base in water.
3. Place the yogurt maker base on a stable, flat, and heat-resistant surface.
4. Ensure the On/Off switch is in the "Off" position before plugging into an electrical outlet.

OPERATING INSTRUCTIONS: MAKING YOGURT

General Yogurt Preparation

This yogurt maker can produce one large batch or individual servings. The process involves heating milk, cooling it, adding a starter culture, and then incubating it in the yogurt maker.

1. **Heat the Milk:** Pour the desired amount of milk (whole, reduced-fat, skim, soy, or almond milk) into a saucepan. Heat the milk slowly to 180°F (82°C). Stir frequently to prevent scorching. This step helps to denature the milk proteins, resulting in a thicker yogurt.
2. **Cool the Milk:** Remove the milk from heat and allow it to cool to 105°F–115°F (40°C–46°C). This temperature range is ideal for the yogurt culture to thrive. You can speed up cooling by placing the saucepan in an ice bath.
3. **Add Starter Culture:** Once the milk has cooled, add your yogurt starter culture. This can be a few tablespoons of plain, unflavored yogurt with live active cultures, or a commercial yogurt starter packet. Whisk thoroughly to ensure the starter is evenly distributed.

4. **Fill Containers:**

- For individual servings: Pour the milk mixture into the four 7oz. glass jars. Secure the lids.
- For a large batch: Pour the milk mixture into the 1 Qt. plastic container. Secure the lid.

5. **Incubate:** Place the filled jars or the large container into the yogurt maker base. Cover with the clear lid. Plug in the unit and turn the On/Off switch to "On".



Image: A finger activating the On/Off switch on the Oster Mykonos Greek Yogurt Maker base.



Image: A close-up view of the Oster Mykonos Greek Yogurt Maker with the power switch in the "On" position, indicating active operation.

6. **Incubation Time:** The incubation time typically ranges from 10 to 12 hours, depending on the type of milk used and desired thickness. Longer incubation times generally result in a tangier and thicker yogurt.
7. **Chill:** Once incubation is complete, turn the switch to "Off" and unplug the unit. Remove the containers from the yogurt maker and refrigerate for at least 4 hours to chill and set completely.



Image: A person placing the large plastic container filled with freshly made yogurt into a refrigerator for chilling.

Making Greek Yogurt

To make Greek yogurt, you will need to strain the regular yogurt to remove excess whey, resulting in a thicker, more protein-rich product.

1. **Prepare Yogurt:** Follow the steps above to make regular yogurt using the large 1 Qt. plastic container. Ensure the yogurt is thoroughly chilled before straining.
2. **Assemble Strainer:** Place the Greek yogurt strainer into the large plastic container. Ensure it is seated properly.



Image: A person holding the white Greek yogurt strainer, demonstrating its design.



Image: A person carefully placing the Greek yogurt strainer into the large plastic container, preparing it for the straining process.

3. **Pour Yogurt:** Gently pour the chilled regular yogurt into the strainer.



Image: A person pouring prepared yogurt from a bowl into the Greek yogurt strainer, which is placed inside the large plastic container.

4. **Strain:** Place the lid on the large container and refrigerate. Allow the yogurt to strain for several hours, or overnight, depending on your desired thickness. The longer it strains, the thicker the Greek yogurt will be. The liquid whey will collect in the bottom of the container.
5. **Serve:** Once strained to your preference, remove the strainer with the Greek yogurt. The strained yogurt is now ready to be served. The collected whey can be discarded or used in other recipes.



Image: A person spooning thick Greek yogurt from the large container with the strainer into a small glass jar, ready for serving.



Image: Three individual glass jars filled with yogurt, topped with various fresh fruits like berries, mango, and strawberries, showcasing serving options.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and performance of your yogurt maker.

- Always unplug the yogurt maker from the electrical outlet and allow it to cool completely before cleaning.
- **Yogurt Maker Base:** Wipe the exterior of the base with a soft, damp cloth. Do not immerse the base in water or any other liquid.
- **Removable Parts:** The glass jars, plastic container, lids, and Greek yogurt strainer are dishwasher safe (top rack recommended) or can be washed by hand in warm, soapy water. Rinse thoroughly and dry completely before storing.
- Do not use abrasive cleaners or scouring pads on any part of the yogurt maker, as this may scratch surfaces.
- Ensure all parts are dry before reassembling or storing the unit. The components store neatly within the unit for compact storage.

TROUBLESHOOTING

If you encounter issues with your yogurt maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Yogurt is too thin or not setting.	<ul style="list-style-type: none">◦ Milk not heated to proper temperature.◦ Milk not cooled to proper temperature before adding starter.◦ Insufficient incubation time.◦ Inactive starter culture.◦ Low-fat milk used.	<ul style="list-style-type: none">◦ Ensure milk reaches 180°F (82°C).◦ Cool milk to 105°F–115°F (40°C–46°C) before adding starter.◦ Increase incubation time (up to 12 hours or more for tangier/thicker yogurt).◦ Use fresh yogurt with live active cultures or a new starter packet.◦ Whole milk generally produces thicker yogurt.
Yogurt has a grainy texture.	<ul style="list-style-type: none">◦ Milk scorched during heating.◦ Starter not fully dissolved.	<ul style="list-style-type: none">◦ Stir milk continuously while heating.◦ Ensure starter is thoroughly whisked into the milk.
Yogurt is too sour.	<ul style="list-style-type: none">◦ Over-incubation.	<ul style="list-style-type: none">◦ Reduce incubation time in future batches.
Yogurt maker not turning on.	<ul style="list-style-type: none">◦ Not plugged in.◦ Switch is off.	<ul style="list-style-type: none">◦ Ensure the unit is securely plugged into a working electrical outlet.◦ Verify the On/Off switch is in the "On" position.

SPECIFICATIONS

- **Model Number:** 4010378
- **Color:** White

- **Material:** Plastic
- **Dimensions:** 13.97 x 24.13 x 24.13 cm (5.5 x 9.5 x 9.5 inches)
- **Weight:** 726 g (1.6 lbs)
- **Capacity:** Four 7oz. glass jars or one 1 Qt. plastic container

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the warranty card included with your purchase or visit the official Oster website. Do not attempt to repair the appliance yourself. Contact authorized service personnel for assistance.

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