

[manuals.plus](#) /

› [Livoo](#) /

› [Livoo DOP156 Yogurt and Cheese Maker User Manual](#)

Livoo DOP156

Livoo DOP156 Yogurt and Cheese Maker User Manual

Model: DOP156

INTRODUCTION

Thank you for choosing the Livoo DOP156 Yogurt and Cheese Maker. This appliance is designed to help you easily prepare delicious homemade yogurts and fresh cheeses. Please read this manual carefully before first use to ensure safe and optimal operation.



Image: The Livoo DOP156 Yogurt and Cheese Maker, featuring its main unit, several glass yogurt pots with white lids, and a central cheese draining container. Some pots contain finished yogurt, and the transparent lid is partially open.

IMPORTANT SAFETY INSTRUCTIONS

To prevent personal injury or damage to the appliance, always follow basic safety precautions when using electrical appliances.

- Read all instructions before use.
- Do not immerse the appliance base, 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, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.

- Do not let the cord hang over the edge of a 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 the appliance for other than intended use.

PRODUCT COMPONENTS

The Livoo DOP156 Yogurt and Cheese Maker includes the following parts:

- Main heating base with on/off switch and indicator light.
- Transparent lid.
- 12 glass yogurt pots (0.21 L capacity each) with screw-on lids.
- 1 large container with a 1.2 L draining basket for making fresh cheese.
- 25 labels for personalizing yogurt pots.



Image: The Livoo DOP156 base unit with 12 empty glass yogurt pots, ready for use. The transparent lid is shown separately.



Image: The Livoo DOP156 unit configured with six yogurt pots and the larger central container for making fresh cheese.

SETUP AND FIRST USE

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- Cleaning:** Before first use, wash the glass yogurt pots, their lids, the cheese container, and the transparent lid in warm, soapy water. Rinse thoroughly and dry. The pots and lids are dishwasher safe. Wipe the main heating base with a damp cloth. Do not immerse the base in water.
- Placement:** Place the appliance on a stable, flat, heat-resistant surface, away from water sources and direct heat. Ensure adequate ventilation around the unit.
- Power Connection:** Ensure the on/off switch is in the "off" position before plugging the appliance into a suitable electrical outlet.

OPERATING INSTRUCTIONS

Making Yogurt

- Prepare the Mixture:** Heat 1 liter of milk (whole, semi-skimmed, or skimmed) to approximately 40-45°C (104-113°F). Add 1-2 tablespoons of plain yogurt with live cultures or a yogurt starter culture. Mix well until smooth.
- Fill the Pots:** Pour the yogurt mixture into the clean glass pots. Do not overfill.
- Arrange Pots:** Place the filled, uncovered pots into the heating base.
- Cover and Start:** Place the transparent lid over the pots and the base. Plug in the appliance and turn the on/off switch to "on". The indicator light will illuminate.
- Fermentation:** Allow the yogurt to ferment for 8-12 hours. The fermentation time can vary depending on the desired consistency and ambient temperature. Longer fermentation results in thicker, tangier yogurt. *Note: This appliance does not have an automatic timer. You will need to monitor the fermentation time manually.*
- Cooling and Storage:** Once fermentation is complete, turn off the appliance and unplug it. Remove the pots, screw on their lids, and refrigerate for at least 4 hours before consuming. This stops the fermentation process and improves consistency.



Image: A top-down view of the 12 glass yogurt pots, each with a white screw-on lid, ready for refrigeration or storage.

Making Fresh Cheese (Fromage Blanc)

- 1. Prepare Yogurt:** First, make a batch of plain yogurt as described above.
- 2. Drain Yogurt:** Once the yogurt is chilled, carefully spoon the yogurt into the draining basket placed inside the larger container.
- 3. Refrigerate and Drain:** Place the container with the draining basket (and yogurt) into the refrigerator. Allow it to drain for several hours or overnight. The longer it drains, the thicker your fresh cheese will be. The whey will collect in the bottom container.
- 4. Serve:** Once desired consistency is reached, transfer the fresh cheese to a serving bowl. The collected whey can be discarded or used in other recipes.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your Livoo DOP156 Yogurt and Cheese Maker.

- Always unplug the appliance and allow it to cool completely before cleaning.
- **Glass Pots and Lids:** The glass yogurt pots and their lids are dishwasher safe. They can also be washed by hand with warm, soapy water and rinsed thoroughly.
- **Cheese Container and Draining Basket:** These components are also dishwasher safe or can be washed by hand with warm, soapy water.
- **Transparent Lid:** Wash the transparent lid by hand with warm, soapy water and rinse.

- Heating Base:** Wipe the exterior of the heating base with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. **Never immerse the heating base in water or any other liquid.**
- Storage:** Store the clean and dry appliance in its original packaging or a safe, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too runny.	<ul style="list-style-type: none"> Insufficient fermentation time. Milk temperature too low. Inactive starter culture. Type of milk used (skimmed milk yields thinner yogurt). 	<ul style="list-style-type: none"> Increase fermentation time by 1-2 hours. Ensure milk is at 40-45°C (104-113°F) before adding culture. Use fresh starter yogurt or a new culture packet. Use whole milk or add milk powder for thicker yogurt.
Yogurt is too sour.	Over-fermentation.	Reduce fermentation time for future batches.
Appliance does not turn on.	<ul style="list-style-type: none"> Not plugged in correctly. Power outlet issue. On/off switch not activated. 	<ul style="list-style-type: none"> Check power cord connection. Test with another outlet. Ensure the on/off switch is in the "on" position.

SPECIFICATIONS

Brand	Livoo
Model Number	DOP156
Color	Gray
Dimensions (L x W x H)	30.6 x 25 x 12.4 cm
Yogurt Pot Capacity	0.21 Liters (per pot, 12 pots included)
Cheese Container Capacity	1.2 Liters
Material	Plastic (base), Glass (pots)
Item Weight	2.75 Kilograms

WARRANTY AND SUPPORT

For information regarding warranty coverage, technical support, or spare parts, please refer to the warranty card included with your product or contact Livoo customer service directly.

Please have your model number (DOP156) and purchase date available when contacting support.