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Tescoma T643132

Tescoma Della Casa Fresh Cheese Maker Set Instruction Manual

Model: T643132

INTRODUCTION

This manual provides detailed instructions for the proper use and care of your Tescoma Della Casa Fresh Cheese Maker Set. Please read all instructions carefully before first use to ensure optimal results and product longevity. This set is designed for preparing fresh homemade cheese.

SETUP AND COMPONENTS

Before beginning, ensure all components are present and clean. The Tescoma Della Casa Fresh Cheese Maker Set typically includes:

- Cheese making container with drainage holes
- Pressing lid with spring mechanism
- Collection container for whey
- Storage lid
- Cheese cloth/filter fabric



Figure 1: Exploded view of the cheese maker components, showing the pressing lid, spring, cheese cloth, cheese container, and whey collection base.

Wash all parts thoroughly with warm water and mild detergent before initial use. Rinse completely and dry.

OPERATING INSTRUCTIONS: MAKING FRESH CHEESE

Follow these steps to prepare fresh cheese using your Tescoma Della Casa set:

- 1. Prepare Milk:** Heat milk (e.g., cow's milk, goat's milk) to the recommended temperature (typically around 92°C for many fresh cheeses). Add an acidifying agent like lemon juice or vinegar to curdle the milk.
- 2. Separate Curds and Whey:** Once the milk has curdled, gently separate the curds from the whey. This can be done by pouring the mixture through a fine-mesh sieve or colander lined with cheesecloth.
- 3. Transfer Curds to Cheese Maker:** Line the cheese making container with the provided cheese cloth. Carefully transfer the separated curds into the lined container.

4. **Press the Cheese:** Place the pressing lid with the spring mechanism onto the curds. The spring will apply gentle, continuous pressure to extract excess whey.
5. **Drain and Form:** Allow the cheese to drain for the recommended time (e.g., 3 hours or more, depending on desired firmness). The whey will collect in the bottom container.
6. **Store or Serve:** Once the cheese has reached the desired consistency, remove it from the cheese maker. It can be served immediately or stored in the refrigerator using the provided storage lid.



Figure 2: Visual step-by-step guide illustrating the process from heating milk to pressing and storing fresh cheese.

For best results, ensure the milk is fresh and of good quality. Experiment with different types of milk and acidifiers to achieve varied flavors and textures.

CARE AND MAINTENANCE

Proper care will extend the life of your Tescoma Fresh Cheese Maker Set:

- **Cleaning:** After each use, disassemble all parts and wash them with warm, soapy water. Use a soft sponge or cloth to prevent scratching.
- **Rinsing:** Rinse all components thoroughly to remove any soap residue.
- **Drying:** Allow all parts to air dry completely before reassembling or storing.

- **Dishwasher Safe:** The plastic components are generally dishwasher safe; however, hand washing is recommended for longevity.
- **Storage:** Store the clean, dry set in a cool, dry place.





Figure 3: The cheese maker after use, showing a finished cheese round and the container with curds, implying it's ready for cleaning.

TROUBLESHOOTING

If you encounter issues while using your cheese maker, consider the following:

- **Cheese is too soft:**

- Ensure milk was heated to the correct temperature.
- Verify enough acidifier was used to properly curdle the milk.
- Increase pressing time to extract more whey.

- **Cheese is not forming properly:**

- Check the quality and freshness of the milk.
- Ensure the cheese cloth is correctly positioned and not allowing curds to escape.

- **Difficulty cleaning:**

- Soak components in warm, soapy water before scrubbing.
- Use a small brush for hard-to-reach areas, especially drainage holes.

SPECIFICATIONS

Brand	Tescoma
Model Number	T643132
Material	Plastic
Capacity	700 Milliliters
Product Dimensions (L x W x H)	9.25 x 4.72 x 6.73 inches (23.5 x 12 x 17.1 cm)
Item Weight	11.3 ounces (0.32 Kilograms)
Color	Assorted



Figure 4: Dimensional diagram of the cheese maker, indicating a 13 cm diameter, 13 cm height, and 700 ml capacity.

WARRANTY AND SUPPORT

For information regarding warranty, returns, or customer support, please refer to the retailer's policy or contact Tescoma directly through their official website. Keep your purchase receipt as proof of purchase.

For additional product information and recipes, visit the official Tescoma website: www.tescoma.com

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