

Guzzanti GZ-705

Guzzanti GZ 705 Yogurt Maker User Manual

Model: GZ-705

1. INTRODUCTION

Thank you for choosing the Guzzanti GZ 705 Yogurt Maker. This manual provides essential information for the safe and efficient operation of your appliance. Please read it thoroughly before first use and keep it for future reference.

The Guzzanti GZ 705 is designed to help you prepare delicious homemade yogurt with ease. Its stainless steel construction ensures durability and hygiene.

2. IMPORTANT SAFETY INFORMATION

Please observe the following safety precautions to prevent injury or damage to the appliance:

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children.
- Unplug the yogurt maker from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Use only original Guzzanti accessories and parts.
- This appliance is for household use only. Do not use it outdoors.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Guzzanti GZ 705 Yogurt Maker.



Figure 1: Guzzanti GZ 705 Yogurt Maker. This image shows the main unit, the transparent lid, and the individual yogurt jars inside the appliance.

The yogurt maker typically consists of a main heating unit, a transparent lid, and several individual glass jars with lids for preparing and storing yogurt.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials. Check that all components are present and undamaged.
2. **Cleaning:** Before first use, wash the glass jars and their lids in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the yogurt maker on a stable, dry, and heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet (220-240V, 50/60Hz).

5. OPERATING INSTRUCTIONS

Follow these steps to make homemade yogurt:

1. **Prepare the Mixture:**
 - Heat 1 liter of fresh milk (full-fat or semi-skimmed) to approximately 85-90°C (185-195°F). Hold at this temperature for a few minutes, then let it cool down to 40-45°C (104-113°F).
 - Add 2-3 tablespoons of plain, unsweetened yogurt with live active cultures (as a starter) or a packet of commercial yogurt starter culture to the cooled milk. Mix thoroughly until dissolved.
2. **Fill the Jars:** Pour the milk and starter mixture evenly into the clean glass jars. Do not overfill.
3. **Place Jars in Maker:** Place the filled jars (without their individual lids) into the yogurt maker's main unit.
4. **Cover and Ferment:** Place the transparent lid over the yogurt maker. Plug in the appliance. The yogurt maker will maintain the optimal temperature for fermentation.
5. **Fermentation Time:** The fermentation process typically takes 8-12 hours, depending on the desired thickness and tartness. Longer fermentation results in thicker, tangier yogurt.
6. **Check for Readiness:** After the recommended time, unplug the appliance. Gently tilt a jar to check

the consistency. If it's firm, the yogurt is ready.

7. **Cool and Store:** Remove the jars from the yogurt maker. Place their individual lids on them and refrigerate immediately for at least 4 hours before serving. This stops the fermentation process and improves texture.

Tip: For thicker yogurt, you can strain the finished yogurt through a cheesecloth-lined sieve after refrigeration.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your yogurt maker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Jars and Lids:** The glass jars and their individual lids are dishwasher safe or can be washed by hand in warm, soapy water. Rinse thoroughly and dry.
3. **Clean Main Unit:** Wipe the exterior and interior of the main unit with a soft, damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads.
4. **Do Not Immerse:** Never immerse the main unit, power cord, or plug in water or any other liquid.
5. **Storage:** Store the clean and dry yogurt maker in its original packaging or a safe, dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your Guzzanti GZ 705, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Yogurt is too runny/not setting.	Insufficient fermentation time. Starter culture not active or too old. Milk temperature too high or too low when adding starter. Insufficient amount of starter.	Increase fermentation time (e.g., to 10-12 hours). Use fresh starter yogurt with live cultures or a new starter packet. Ensure milk is cooled to 40-45°C (104-113°F) before adding starter. Use the recommended amount of starter.
Yogurt is too sour.	Over-fermentation. Too much starter culture used.	Reduce fermentation time for future batches. Use less starter culture.
Appliance not heating.	Not plugged in correctly. Power outlet issue.	Check if the power cord is securely plugged into the appliance and the outlet. Test the outlet with another appliance.

If the problem persists after trying these solutions, please contact Guzzanti customer support.

8. TECHNICAL SPECIFICATIONS

Feature	Specification
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Feature	Specification
Model Number	GZ-705
Brand	Guzzanti
Power/Wattage	20 watts
Capacity	1.33 Liters
Material	Stainless Steel
Product Dimensions (L x W x H)	24.8 x 24.8 x 11.7 cm
Weight	1.9 kg
GTIN	08594186720767

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Guzzanti website. Keep your proof of purchase for any warranty claims.

If you require technical assistance, spare parts, or have any questions not covered in this manual, please contact Guzzanti customer support. Contact details can typically be found on the manufacturer's website or on the product packaging.

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