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LITTLE BALANCE 8448

LITTLE BALANCE 8448 Yoghurt Maker Instruction Manual

Model: 8448

1. Introduction

The LITTLE BALANCE 8448 Yoghurt Maker is designed for preparing a variety of homemade yogurts, cheeses, cottage cheeses, and dairy desserts. This appliance features 5 preset automatic programs, including an exclusive "Plant Milk" program and an "Express 4h" program for quick yogurt preparation. It comes with 9 glass jars, each with a 145 ml capacity and snap-on lids, and an ergonomically removable tray for easy handling.
Please read this manual thoroughly before first use to ensure safe and optimal operation of your yoghurt maker.



Image 1: The LITTLE BALANCE 8448 Yoghurt Maker, showing its overall dimensions (263mm width, 250mm depth, 134mm height).

2. Safety Instructions

- Always ensure the appliance is placed on a stable, flat, and heat-resistant surface.
- Do not immerse the main unit (base with electrical components) in water or any other liquid.
- Keep out of reach of children.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Use only original accessories and parts provided by the manufacturer.
- Ensure proper ventilation around the appliance during operation.

3. Components Overview

The LITTLE BALANCE 8448 Yoghurt Maker includes the following main components:

- Main unit (base with heating element and control panel)
- Transparent lid
- Removable tray for jars
- 9 glass jars (145 ml each)
- 9 white snap-on lids for jars



Image 2: The nine 145 ml glass jars with their respective white snap-on lids, designed for easy storage and serving.

4. Setup and First Use

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
2. **Cleaning:** Before first use, wash the glass jars, their lids, the removable tray, and the transparent lid with 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 yoghurt maker on a clean, dry, stable, and heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate space around the unit for ventilation.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet. The display should illuminate.

5. Operating Instructions

The LITTLE BALANCE 8448 Yoghurt Maker features a programming display with touch buttons for easy operation.

5.1 Preparing Your Ingredients

- For traditional yogurt, use fresh milk (whole, semi-skimmed, or skimmed) and a starter culture (e.g., a spoonful of plain yogurt from a previous batch or a commercial yogurt starter).
- For plant-based yogurts, use plant milk (almond, oat, soy, etc.) and a suitable plant-based yogurt starter.

- Ensure all ingredients are at room temperature before mixing.



Image 3: A visual guide demonstrating the steps of preparing yogurt, from mixing ingredients to placing filled jars into the yoghurt maker.

5.2 Using the Programs

The yoghurt maker offers 5 preset automatic programs:

1. **Fill Jars:** Pour your prepared mixture into the clean glass jars. Do not overfill.
2. **Place Jars:** Place the filled jars (without their individual lids) into the removable tray, then place the tray onto the main unit. Cover with the transparent lid.
3. **Select Program:**
    - **P1 - YOGURT:** Standard yogurt program.
    - **P2 - YOGURT EXPRESS:** For firm and creamy yogurt in approximately 4 hours.
    - **P3 - PLANT YOGURT:** Exclusive program for plant-based yogurts (e.g., almond, oat, soy milk).
    - **P4 - DESSERTS:** For various dairy desserts.
    - **P5 - WHITE CHEESE:** For making white cheese or cottage cheese.

    Use the touch buttons on the control panel to navigate and select your desired program.
4. **Start:** Press the "OK" button to start the selected program. The display will show the remaining time.
5. **Automatic Shutdown:** The appliance will automatically shut down once the program is complete.
6. **Cooling and Storage:** Carefully remove the transparent lid and the tray with the jars. Place the individual snap-on lids on the jars. Allow the yogurts/desserts to cool to room temperature, then refrigerate for at least 2-4 hours before serving for best results.



Image 4: The yoghurt maker in operation, displaying "P:04" indicating program 4 (Desserts) is active, with three jars of prepared dessert visible.

6. Cleaning and Maintenance

Regular cleaning ensures the longevity and hygienic operation of your yoghurt maker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The glass jars, their lids, the removable tray, and the transparent lid are dishwasher safe or can be washed by hand with warm soapy water. Rinse thoroughly and dry completely.
3. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads. Ensure no water enters the electrical components.
4. **Storage:** Store the clean and dry yoghurt maker in a cool, dry place.

7. Troubleshooting

If you encounter issues with your LITTLE BALANCE 8448 Yoghurt Maker, please refer to the following common troubleshooting steps:

- **Appliance does not turn on:**
  - Check if the power cord is securely plugged into both the appliance and the electrical outlet.
  - Verify that the electrical outlet is functioning correctly by testing it with another appliance.
- **Yogurt is not firm:**
  - Ensure the milk and starter culture were fresh and at room temperature.
  - Check the ratio of milk to starter culture; too little starter can result in runny yogurt.
  - Verify that the transparent lid was properly closed during the entire fermentation process.
  - Allow sufficient cooling time in the refrigerator after fermentation.

- Consider using the "Yogurt Express" program (P2) for a firmer consistency.

- **Unusual odors or sounds:**
  - Immediately unplug the appliance.
  - Inspect for any visible damage or foreign objects.
  - If the issue persists, contact customer support.

8. Specifications

Brand	LITTLE BALANCE
Model	8448
Model Name	Yogurt Maker
Material Type	Plastic
Product Dimensions	26.3 x 25 x 13.4 cm
Item Weight	3.65 kg
Number of Jars	9 glass jars with white lids
Jar Capacity	145 ml each
Special Features	Express Program, Plant Milk Program, 5 Preset Automatic Programs
Automatic Shutdown	Yes

9. Warranty and Support

The LITTLE BALANCE 8448 Yoghurt Maker comes with a standard manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details.
For technical support, service, or warranty claims, please contact LITTLE BALANCE customer service. Contact information can typically be found on the product packaging, the official LITTLE BALANCE website, or the warranty documentation.
When contacting support, please have your product model number (8448) and proof of purchase readily available.

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