

Kuvings KGY-81ASM

Kuvings Yogurt & Cheese Maker KGY-81ASM Instruction Manual

Model: KGY-81ASM | Brand: Kuvings

1. PRODUCT OVERVIEW

The Kuvings Yogurt & Cheese Maker KGY-81ASM is designed to simplify the process of making various fermented foods, including yogurt and cheese. This appliance offers precise temperature and time control, allowing for customized results and a wide range of recipes.

Key Features:

- **4-Hour Short Mode for Yogurt:** Prepare yogurt in just 4 hours, compared to the standard 8 hours. This allows for quick preparation, even after work, to enjoy before bed.
- **Adjustable Temperature and Time:** Customize your fermented foods with temperature settings from 20°C to 65°C (in 1°C increments) and time settings from 1 hour to 99 hours (in 1-hour increments).
- **Large Capacity 2L Tritan Container:** The detachable fermentation container has a maximum capacity of 2,000ml (recommended working capacity of 1,400ml), suitable for making large batches. Made from BPA-free Tritan resin, the same material used for baby bottles, ensuring hygiene and safety. The container is microwave-safe for sterilization (main unit is not).

2. PRODUCT COMPONENTS

The Kuvings Yogurt & Cheese Maker KGY-81ASM includes the following parts:

- Main Unit
- Main Unit Lid
- Containers (2 pieces)
- Container Handles (2 pieces)

- Container Lids (2 pieces)
- Cheese Filter (1 piece)
- Recipe Book
- Instruction Manual

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CHECK POINT



お好みの味に調節可能

温度設定は20～65°Cまで1°C刻みに、
時間設定は1～99時間まで1時間刻みに設定が可能。
自分好みに調節できます。

Image: Exploded view of the Kuvings Yogurt & Cheese Maker showing all included components.

3. SETUP AND PREPARATION

Before first use, ensure all components are clean. The Tritan containers can be sterilized using hot water or a microwave (container only).

Preparing Ingredients:

For yogurt, typically combine milk and a starter culture (e.g., plain yogurt). For other fermented foods, refer to the included recipe book.

Video: A short demonstration on how to prepare yogurt using a yogurt maker. It shows mixing milk and starter yogurt in a carton, placing it in the machine, setting time and temperature, and the final product.

4. OPERATING INSTRUCTIONS

Basic Operation:

1. Place your prepared ingredients in one of the Tritan containers.
2. Insert the container into the main unit and place the main unit lid securely.
3. Connect the power cord to an electrical outlet.
4. Use the control panel to set the desired temperature and time. Refer to the recipe book for specific settings for different fermented foods.
5. Press the 'Start' button to begin the fermentation process.
6. Once the set time has elapsed, the machine will automatically turn off.
7. Carefully remove the container. For yogurt, refrigerate until chilled before serving.

Temperature and Time Adjustment:

The control panel allows for precise adjustments:

- **Temperature:** 20°C to 65°C, adjustable in 1°C increments.
- **Time:** 1 hour to 99 hours, adjustable in 1-hour increments.

お好みの味に調節可能

温度設定は20～65℃まで1℃刻みに、
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お好みで調節できます。



Image: Close-up of the control panel, highlighting the digital display for temperature and time settings.

5. RECIPES AND USAGE EXAMPLES

The Kuvings Yogurt & Cheese Maker can create a variety of fermented foods. A recipe book is included to guide you through different preparations.

Making Natto:

Natto, a traditional Japanese fermented soybean dish, can be easily prepared. Ensure soybeans are properly soaked and cooked before fermentation. The machine provides the ideal temperature for natto fermentation.

Video: A step-by-step guide on how to make natto using a fermentation maker. It shows soaking soybeans, mixing them with starter, placing them in the machine, and the final natto product.

Other Fermented Foods:

Explore various recipes for items like Greek yogurt, fruit wine, shio koji (salted rice malt), shoyu koji (soy sauce rice malt), and miso (fermented soybean paste) using the provided recipe book.



Images: Examples of yogurt, cheese, and amazake made with the appliance.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your Kuvings Yogurt & Cheese Maker.

Cleaning the Containers:

- After each use, wash the Tritan containers, handles, and lids with warm water and mild dish soap.
- The containers can be sterilized in a microwave. Ensure they are completely dry before storage.

Cleaning the Main Unit:

- Wipe the exterior of the main unit with a soft, damp cloth.
- Do not immerse the main unit in water or any other liquid.
- Ensure the unit is unplugged before cleaning.

7. TROUBLESHOOTING

If you encounter any issues with your appliance, please refer to the following common solutions:

Problem	Possible Cause	Solution
Yogurt is too runny	Incorrect temperature or fermentation time; insufficient starter culture.	Adjust temperature/time according to recipe; ensure fresh starter culture is used.

Problem	Possible Cause	Solution
Machine does not turn on	Power cord not properly connected; power outage.	Check power connection; ensure power supply is active.

For further assistance, please contact Kuvings customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	KGY-81ASM
Brand	Kuvings
Color	White
Product Weight	1 kg
Package Dimensions	36 x 25 x 20.5 cm
Rated Voltage	AC100V, 50/60Hz
Power Consumption	44W
Container Material	BPA-free Tritan Resin
Container Capacity	Max 2,000ml (Appropriate 1,400ml)

9. WARRANTY AND SUPPORT

The Kuvings Yogurt & Cheese Maker KGY-81ASM comes with a **1-year manufacturer's warranty**. For warranty claims, technical support, or any product-related inquiries, please contact Kuvings customer service through their official website or the retailer where the product was purchased. Please retain your proof of purchase for warranty validation.