

Kiwi Kym-7211

Kiwi Kym-7211 Yogurt Maker User Manual

Model: Kym-7211 | Brand: Kiwi

1. INTRODUCTION

Thank you for choosing the Kiwi Kym-7211 Yogurt Maker. This appliance is designed to help you prepare delicious, natural, and healthy homemade yogurt with ease. Featuring stainless steel accents and multiple glass jars, it offers a convenient way to enjoy fresh yogurt. Please read this manual carefully before using the appliance to ensure safe and efficient operation.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of 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 appliance for other than intended use.
- Glass jars are fragile; handle with care. Avoid sudden temperature changes.

3. PRODUCT COMPONENTS

The Kiwi Kym-7211 Yogurt Maker consists of the following main parts:

- Main Heating Base (with power button and indicator light)
- Transparent Lid
- Multiple Glass Jars with Lids



Figure 3.1: Kiwi Kym-7211 Yogurt Maker. This image shows the compact appliance with its transparent lid, revealing the glass jars inside. The base features a stainless steel band and a visible power button with an indicator light.

4. SETUP AND FIRST USE

1. Unpack the yogurt maker and all its components.
2. Wash the glass jars and their lids thoroughly with warm soapy water, then rinse and dry completely. The main heating base should only be wiped with a damp cloth; never immerse it in water.
3. Place the yogurt maker on a stable, flat, and heat-resistant surface, away from direct sunlight or heat sources.
4. Ensure the power cord is not tangled and is placed safely to avoid tripping hazards.

5. OPERATING INSTRUCTIONS

5.1 Preparing Your Yogurt

1. **Prepare the Milk:** Heat fresh milk (dairy or non-dairy) to approximately 80-90°C (175-195°F) to kill unwanted bacteria. Hold at this temperature for a few minutes, then let it cool down to 40-45°C (104-113°F). This temperature is crucial for the yogurt culture.
2. **Add Starter Culture:** Once the milk has cooled, add your yogurt starter culture. This can be a few tablespoons of

plain, unsweetened yogurt with live active cultures, or a packet of powdered yogurt starter. Stir well to ensure the culture is evenly distributed.

- 3. **Fill Jars:** Pour the milk mixture into the clean glass jars. Do not overfill.
- 4. **Place Jars in Maker:** Place the filled, uncovered glass jars into the yogurt maker's heating base.
- 5. **Cover and Power On:** Place the transparent lid over the jars and the heating base. Plug the appliance into a suitable power outlet. Press the power button. The indicator light will illuminate, signifying that the yogurt maker is operating.
- 6. **Fermentation:** Allow the yogurt to ferment for 6-12 hours. The fermentation time depends on the desired thickness and tartness. Longer fermentation generally results in thicker and tangier yogurt. Do not disturb the yogurt maker during this process.
- 7. **Cooling:** Once fermentation is complete, unplug the yogurt maker. Carefully remove the glass jars, cover them with their lids, and refrigerate for at least 4 hours before serving. This stops the fermentation process and helps the yogurt thicken further.

5.2 Tips for Best Results

- Use fresh, high-quality milk.
- Ensure your starter culture is fresh and active.
- Maintain a consistent temperature during fermentation. Avoid opening the lid unnecessarily.
- Experiment with fermentation times to find your preferred taste and consistency.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your yogurt maker.

- 1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. **Glass Jars and Lids:** The glass jars and their lids are dishwasher safe or can be washed by hand with warm soapy water. Rinse thoroughly and dry.
- 3. **Heating Base:** Wipe the exterior of the heating base with a soft, damp cloth. For stubborn stains, use a mild detergent. **Never immerse the heating base, power cord, or plug in water or any other liquid.**
- 4. **Storage:** Store the cleaned and dried yogurt maker in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Yogurt is too thin/runny.	<ul style="list-style-type: none">• Insufficient fermentation time.• Milk temperature too low or too high when adding culture.• Inactive starter culture.• Low-fat milk used.	<ul style="list-style-type: none">• Increase fermentation time (1-2 hours more).• Ensure milk is 40-45°C (104-113°F) before adding culture.• Use fresh starter culture.• Try using whole milk or adding milk powder for thicker yogurt.
Yogurt is too tart.	<ul style="list-style-type: none">• Over-fermentation.	<ul style="list-style-type: none">• Reduce fermentation time for future batches.

Problem	Possible Cause	Solution
Yogurt has separated or curdled.	<ul style="list-style-type: none">• Milk temperature too high during fermentation.• Over-fermentation.	<ul style="list-style-type: none">• Ensure proper milk cooling before adding culture.• Reduce fermentation time.
Appliance does not turn on.	<ul style="list-style-type: none">• Not plugged in.• Power outlet malfunction.• Appliance malfunction.	<ul style="list-style-type: none">• Ensure the power cord is securely plugged into a working outlet.• Test the outlet with another appliance.• Contact customer support if the issue persists.

8. SPECIFICATIONS

- **Brand:** Kiwi
- **Model Name:** Yogurt Maker (Kym-7211)
- **Color:** White
- **ASIN:** B0DYNWT1MS
- **Manufacturer:** Kiwi
- **First Available Date:** February 19, 2025
- **Material:** Stainless Steel, Glass (Jars)


9. WARRANTY AND CUSTOMER SUPPORT





For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or contact Kiwi customer service directly. Keep your purchase receipt as proof of purchase.

Contact Information: Please visit the official Kiwi website for the most up-to-date contact details for your region.

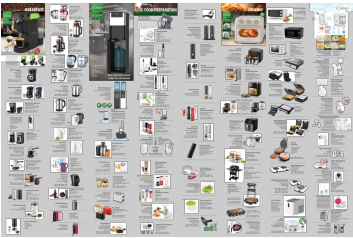


Related Documents - Kym-7211

	<p>FOREO KIWI™ Blackhead Remover Pore Vacuum Device: User Manual & Guide</p> <p>Comprehensive user manual for the FOREO KIWI™ blackhead remover and pore vacuum device. Learn how to use, clean, troubleshoot, and understand warranty information for this advanced skincare tool. Includes specifications and safety guidelines.</p>
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	<p>Marckeric Kiwi Cabin Bed Assembly Instructions</p> <p>Comprehensive assembly guide for the Marckeric Kiwi Cabin Bed, including parts list, hardware details, and step-by-step instructions. Ensure safe and correct assembly for your child's bed.</p>
	<p>Whynter Ice Cream and Sorbet Recipe Manual</p> <p>A comprehensive collection of recipes for making ice cream, sorbets, sherbets, and frozen drinks using a Whynter ice cream maker.</p>
	<p>Nightstand Assembly Instructions - Easy Setup Guide</p> <p>Detailed assembly instructions for the Nightstand, including parts list, hardware, step-by-step guidance, and care advice. Ensure proper setup for residential use.</p>
	<p>Prolink DL-7211 Quick Installation Guide for 5G Mobile Wi-Fi</p> <p>This guide provides step-by-step instructions for the quick installation and setup of the Prolink DL-7211 5G mobile Wi-Fi device, covering package contents, overview, hardware installation, and web-based configuration.</p>

Documents - Kiwi – Kym-7211



[pdf] User Manual

food preparation cooking Kiwi home kiwi â attachments 65ca21eab2dc2 static media page 19 ||| 900 20bar ml KCM-7597 BREAKFAST Compatible with Nespresso / Dolce Gusto / ground coffee powder. Touch panel with 7 level intensity setting. 2 level cup size settings. 20 bar high pressure pump. Energy-saving automatic stand-by mode in 9 minute. 900ml capacity easy removable water tank. Manual or a... lang:en score:14 filesize: 1.76 M page_count: 2 document date: 2024-02-12

