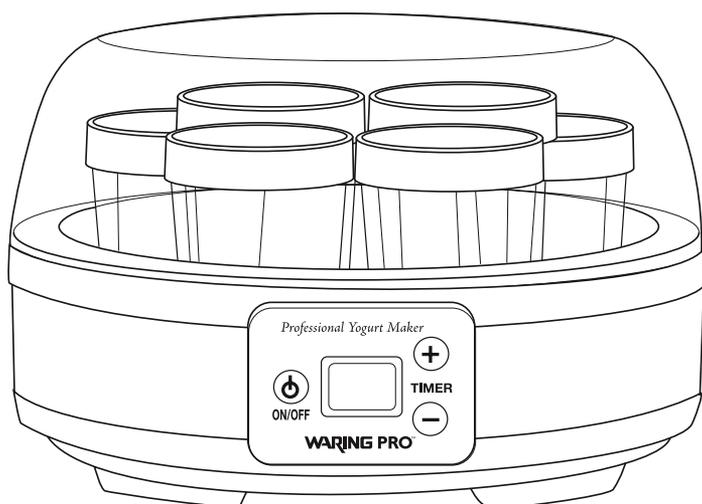


WARING PRO™

PROFESSIONAL YOGURT MAKER



YM350 Series

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

READ ALL INSTRUCTIONS

1. READ ALL INSTRUCTIONS.
2. Keep this booklet safe for future reference.
3. To protect against risk of electrical shock, do not put the appliance or cord in water or other liquid. If appliance or cord falls into liquid, unplug the cord from the outlet immediately. Do not reach into the liquid.
4. To avoid accidental injury, close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use, before taking parts off and before cleaning. To unplug, grasp plug and pull from the electrical outlet. Never pull cord. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with damaged cord or plug, or after appliance malfunctions, or after the appliance has been dropped or damaged in any way. Return appliance to an authorized service for examination and repair.
7. The use of accessory attachments not recommended or sold by the manufacturer may cause fire, electrical shock, or injury.
8. This appliance is designed for household use. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven. Do not place any parts in the microwave oven.

11. Do not operate this or any other appliance while under the influence of alcohol or other substances that affect your reaction time or perception.
12. Do not touch the parts that are not intended for manipulation.
13. Never move the appliance when it is in operation.
14. Do not use the appliance while barefoot. Do not touch the appliance with wet or damp hands.
15. After each use, clean all parts that have had contact with food by following the cleaning instructions in this booklet.
16. Store the appliance and all of its parts out of the reach of children.
17. Plug cord into wall outlet. To disconnect, turn any control to OFF before removing plug from wall outlet.
18. Do not use appliance for other than intended use. This appliance is for household use only.
19. After unpacking the appliance, check that it is undamaged and that no parts are missing. If you are in any doubt, consult your local service dealer or phone Waring Consumer Service Center at 1-800-269-6640.
20. Before connecting, check that the supply voltage details marked on the appliance agree with those of the electrical supply. The label with this information may be found on the appliance.
21. Household electrical installation must be carried in accordance with manufacturer's instructions. The manufacturer is not responsible for damage or injuries to persons, animals or objects caused by incorrect installation.
22. Do not put on top of a vibrating surface such as the top of a refrigerator, or expose to drafts.
23. To minimize risk of food borne illness, do not keep yogurt in the refrigerator for more than 8-10 days.
24. Never put the appliance in the refrigerator.

25. Do not touch hot surfaces. Use handles or knobs.
26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

CAUTION

- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.



The lightning flash with an arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the unit's enclosure that may be of sufficient magnitude to constitute a risk of electric shock.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the unit.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

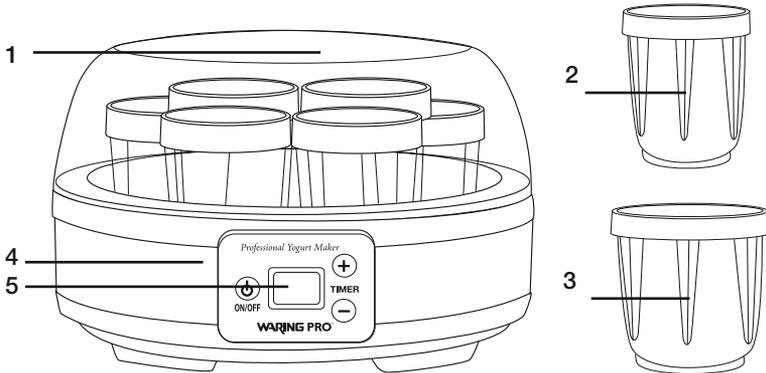
MAINTENANCE:

Any other servicing should be performed by an authorized service representative.

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PARTS AND ACCESSORIES



1. Upper Cover
2. Six 8 oz. plastic jars with lids
3. Two 16 oz. plastic jars with lids
4. Base
5. Electronic LED timer display

BEFORE FIRST USE

Remove all packaging. Wash the jars and lids in warm soapy water. Rinse and dry the jars and lids completely. Always ensure that the appliance is completely cool before cleaning and storage. Always disconnect from power supply and clean thoroughly before storage.

INSTRUCTIONS FOR USE

1. Prepare using the following utensils: a high-sided saucepan, pitcher, whisk, thermometer to measure liquid temperature.
2. Ensure that all the above utensils are thoroughly washed with warm water and soap and dried prior to making yogurt.

3. To make yogurt using, six 8 oz. jars: pour fresh pasteurized milk equal to 48 oz. (milk can be either whole milk, skim or semi-skim) into a high-sided saucepan.
4. To make yogurt using two 16 oz. jars: pour fresh pasteurized milk equal to 32 oz. (milk can be either whole milk, skim or semi-skim) into a high-sided saucepan.
5. Heat the milk*, over medium heat, stirring frequently to just near boiling – approximately 180° F to 185° F, do not boil. Then cool quickly to 110° F: saucepan can be placed into a bowl of ice water to facilitate cooling process.
6. Discard any “skin’ that may have formed on the milk. Heating the milk to almost boiling kills any undesirable bacteria that might be present and also changes the properties of the milk protein so that it gives the yogurt a firmer body and texture.
7. Gently stir in 5 ounces of plain yogurt with the cooled milk until the yogurt is dissolved and you have a smooth mixture. The plain yogurt can be purchased from your local supermarket or taken from a previous batch of homemade yogurt. You must use a brand of plain yogurt and the label must indicate that the product contains a live culture. If you use the homemade yogurt, please repeat only 1 time. Freeze-dried yogurt starter can be used instead of store bought yogurt. Follow the directions on the yogurt starter package. Please note that it is important not to cool down the milk below 110° F degrees.
8. Pour the mixture into the six jars of the yogurt maker.
9. Place the jars – without the lids – into the yogurt maker.

10. Cover the yogurt maker with its clear cover.

*Heating the milk ensures a firmer yogurt.

For softer yogurt without heating the milk: You do not have to heat the pasteurized milk; however you must make sure that the milk is at room temperature before pouring it into the jars, and you need to double the times given below.

Maturing times required in Yogurt Maker:

Whole Milk	8 hours
2%	10 hours
Skim	12 hours

For firmer yogurt without heating: Just add 10 tablespoons of powdered milk to the room temperature pasteurized milk before pouring it into the jars.

11. Plug the Waring Pro™ Yogurt Maker into the electric outlet.
12. Press ON/OFF (the right touchpad) to turn the unit on. After you press the ON/OFF button "8" is displayed (default time).
13. To choose the number of hours for the unit to stay on, press the up or down arrow until the desired time is shown. The timer goes up to 19 hours. In order to move the time faster, press and hold either up or down. The unit will start counting down the time within 30 seconds if you don't press any other key. If you change the time to something else, it will start counting down that time, without any regard to previously elapsed time. Once the unit is working, the timer will count down every hour. The last hour counts down in minutes. At the end of the cycle, the unit shows 0 and beeps 3 times. This means that the yogurt maker has completed the process once.
14. Water may condense on the clear lid of the yogurt maker. When you remove the clear lid, take care

not to drip any accumulated water into the finished yogurt.

15. Cover the individual jars with the white lids and chill them in the refrigerator for a minimum of three hours before eating.

IMPORTANT NOTE:

THE YOGURT MAKER SHOULD REMAIN PERFECTLY STILL DURING THE MATURING PROCESS. DO NOT MOVE THE APPLIANCE OR REMOVE ANY OF THE JARS.

CHOOSING THE MILK/TIPS

1. Pasteurized milk of any fat content (full, 2% 1% or fat-free)
2. Powdered milk
3. Long-life UHT sterilized milk
4. Soy milk. Be sure to use UHT soy milk, which contains one of the following ingredients: fructose, honey or malt. At least one of these ingredients is necessary for fermentation and you will not succeed if none is available in the milk.

Fresh milk must be boiled and, if necessary, filtered prior to use. The taste and texture of yogurt varies according to the milk and yogurt starter selected. For best results do not use:

1. Expired milk or
2. Expired yogurt or
3. Yogurt with flavoring, fruit, or other ingredients.

Longer cooking times produce a firmer and more tart yogurt.

Be careful not to heat the milk too long or at too high a temperature.

Always use a thermometer to determine the temperatures of the milk.

Yogurt can keep in the refrigerator for up to 7 to 10 days.

Experiment with different flavorings and sweeteners for plain yogurt once it has refrigerated.

If yogurt doesn't thicken these could be some of the reasons:

Yogurt starter is too weak or the milk was too hot when it was added.

Freshness date of milk or milk powder has expired.

Yogurt was not thoroughly mixed with milk.

USE AND CARE

The yogurt maker jars, jar lids and top cover can be washed with warm soapy water and towel dried or can be placed on the top rack of dishwasher.

To clean base and interior wipe with damp cloth. Do not use abrasive cleansers.

RECIPES

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PLAIN YOGURT

Makes 6 servings

- 4¾ cups lowfat (2%) milk**
- ½ cup plus 2 tablespoons dry nonfat milk**
- ½ cup plus 2 tablespoons plain yogurt**

Heat the milk in a saucepan over medium heat. Once milk reaches 185°F and is about to boil, remove from stove and allow to cool to 110°F. To speed up the cooling process, whisk liquid frequently or place saucepan in ice water.

Once liquid reaches appropriate temperature, whisk in the dry milk and the yogurt until ingredients are thoroughly homogenous.

Pour liquid into individual jars. Place jars into the Waring Pro™ Yogurt Maker without their lids. Cover the yogurt maker and set for 8 to 10 hours; press the On button.

When the yogurt maker signals that the yogurt is finished, cover the jars with their lids and store in the refrigerator. Yogurt will keep refrigerated for up to one week.

Nutritional information per serving:

Calories 149 (25% from fat) • carb. 17g • pro. 11g • fat 4g
sat. fat 3g • chol. 18 mg • sod. 165mg • calc. 397mg • fiber 0g

GOAT MILK YOGURT

For those who have a sensitivity to lactose, goat's milk is much easier to digest.

Makes 6 servings

- 4¾ cups goat's milk**
- ½ cup plus 2 tablespoons plain goat yogurt**

Heat the milk in a saucepan over medium heat. Once milk reaches 185°F and is about to boil, remove from stove and allow to cool to 110°F. To speed up the cooling process, whisk liquid frequently or place saucepan in ice water.

Once liquid reaches appropriate temperature, whisk in the yogurt until ingredients are thoroughly homogenous.

Pour liquid into individual jars. Place jars into the Waring Pro™ Yogurt Maker without their lids. Cover the yogurt maker and set for 10 to 12 hours; press the on button.

When the yogurt maker signals that the yogurt is finished, cover the jars with their lids and store in the refrigerator. Yogurt will keep refrigerated for up to one week.

Nutritional information per serving:

Calories 145 (53% from fat) • carb. 9g • pro. 8g • fat 9g
sat. fat 6g • chol. 24mg • sod. 105mg • calc. 282mg • fiber 0g

MAPLE VANILLA YOGURT

Makes 6 servings

4¾ cups lowfat (2%) milk
2-3 tablespoons pure maple syrup
1 tablespoon pure vanilla extract
½ cup plus 2 tablespoons dry nonfat milk
½ cup plus 2 tablespoons plain yogurt

Heat the milk in a saucepan over medium heat. Once milk reaches 185°F and is about to boil, remove from stove and stir in the maple syrup and the vanilla extract. Allow milk to cool to 110°F. To speed up the cooling process, whisk liquid frequently or place saucepan in Ice water.

Once liquid reaches appropriate temperature, whisk in dried milk and yogurt until ingredients are thoroughly homogenous.

Pour liquid into individual jars. Place jars into the Waring Pro™ Yogurt Maker without their lids. Cover the yogurt maker and set for 10 hours; press the on button.

When the yogurt maker signals that the yogurt is finished, cover the jars with their lids and store in the refrigerator. Yogurt will keep refrigerated for up to one week.

Nutritional information per serving:

Calories 177 (23% from fat) • carb. 22g • pro. 11g • fat 5g
sat. fat 3g • chol. 20mg • sod. 142mg • calc. 381mg • fiber 0g

COFFEE YOGURT

Makes 6 servings

- 4³/₄ cups lowfat (2%) milk**
- 2-3 tablespoons honey**
- 2 tablespoons instant espresso or coffee**
- 1 tablespoon pure vanilla extract**
- 1/2 cup plus 2 tablespoons dry nonfat milk**
- 1/2 cup plus 2 tablespoons plain yogurt**

Heat the milk in a saucepan over medium heat. Once milk reaches 185°F and is about to boil, remove from stove and stir in the honey, instant espresso and vanilla extract. Allow milk to cool to 110°F. To speed up the cooling process, whisk liquid frequently or place saucepan in ice water.

Once liquid reaches appropriate temperature, whisk in dried milk and yogurt until ingredients are thoroughly homogenous.

Pour liquid into individual jars. Place jars into the Waring Pro™ Yogurt Maker without their lids. Cover the yogurt maker and set for 10 hours; press the On button.

When the yogurt maker signals that the yogurt is finished, cover the jars with their lids and store in the refrigerator. Yogurt will keep refrigerated for up to one week.

Nutritional information per serving:
Calories 165 (24% from fat) • carb. 22g • pro. 9g • fat 4g
sat. fat 3g • chol. 19mg • sod. 119mg • calc. 319 mg • fiber 0g

RICH VANILLA YOGURT

Makes 6 servings

- 4³/₄ cups lowfat (2%) milk**
- 2-3 tablespoons agave sweetener or honey**
- 1 tablespoon vanilla paste****
- 1 tablespoon pure vanilla extract**
- 1/2 cup plus 2 tablespoons dry nonfat milk**
- 1/2 cup plus 2 tablespoons plain yogurt**

Heat the milk in a saucepan over medium heat. Once milk reaches 185°F and is about to boil, remove from stove and stir in the agave or honey, vanilla paste, and vanilla extract. Allow milk to cool to 110°F. To speed up the cooling process, whisk liquid frequently or place saucepan in ice water.

Once liquid reaches appropriate temperature, whisk in dried milk and yogurt until ingredients are thoroughly homogenous.

Pour liquid into individual jars. Place jars into the Waring Pro™ Yogurt Maker without their lids. Cover the yogurt maker and set for 10 hours; press the on button.

When the yogurt maker signals that the yogurt is finished, cover the jars with their lids and store in the refrigerator. Yogurt will keep refrigerated for up to one week.

**Vanilla paste is a sweet concentrated vanilla extract that includes the vanilla bean seeds and can be found in

specialty stores. If vanilla paste is unavailable replace with pure vanilla extract.

Nutritional information per serving:

Calories 213 (18% from fat) • carb. 30g • pro. 11g • fat 5g
sat. fat 3g • chol. 20mg • sod. 142mg • calc. 375mg • fiber 0g

BLUEBERRY VANILLA YOGURT

Makes 6 servings

- 4¾ cups lowfat (2%) milk**
- 2-3 tablespoons agave sweetener or honey**
- 1 tablespoon vanilla paste or pure vanilla extract**
- ½ cup plus 2 tablespoons dry nonfat milk**
- ½ cup plus 2 tablespoons plain yogurt**
- ½ cup blueberry preserves, preferably the all-fruit variety**

Heat the milk in a saucepan over medium heat. Once milk reaches 185°F and is about to boil, remove from stove and stir in the agave or honey and vanilla paste. Allow milk to cool to 110°F. To speed up the cooling process, whisk liquid frequently or place saucepan in ice water.

Once liquid reaches appropriate temperature, whisk in dried milk and yogurt until ingredients are thoroughly homogenous.

While liquid is cooling, place a heaping tablespoon of blueberry preserves in each jar.

Pour liquid into individual jars. Place jars into the Waring Pro™ Yogurt Maker without their lids. Cover the yogurt maker and set for 10 hours; press the on button.

When the yogurt maker signals that the yogurt is finished, cover the jars with their lids and store in the refrigerator. Yogurt will keep refrigerated for up to one week.

Nutritional information per serving:

Calories 220 (19% from fat) • carb. 33g • pro. 11g • fat 5g
sat. fat 3g • chol. 20 mg • sod. 157mg • calc. 377mg • fiber 0g

To use fresh fruit: Prepare yogurt as directed. Mix ½ cup of fruit with ¼ tablespoon of sugar and 1 to 2 cups of water in a saucepan over medium low heat. Cook mixture for about 15 to 20 minutes, until fruit has thickened. Cool fruit to 110°F before mixing with milk/yogurt mixture.

CINNAMON GRANOLA

Perfect with any type of yogurt.

Makes about 8 cups

- nonstick cooking spray**
- 4 cups rolled oats, regular or quick-cooking**
- 1 cup unsweetened dried coconut**
- 1 cup mixed nuts, roughly chopped**
- 1 cup mixed dried fruit**
- ¼ cup ground flax seed**
- 1 tablespoon cinnamon**
- ½ cup vegetable oil**
- ¼ cup pure maple syrup or honey**

Preheat oven to 325°F. Prepare a baking sheet by lining with aluminum foil and spraying with nonstick cooking spray.

Mix the oats, coconut, nuts, fruit, and flax seed together in a large mixing bowl. Combine the oil and syrup in a liquid measuring cup. Pour the oil/syrup over the oat mixture. Toss ingredients together well to thoroughly coat.

Spread on prepared baking sheet evenly. Bake stirring occasionally for about 30 to 45 minutes.

Nutritional information per (1/2-cup) serving:
Calories 260 (61% from fat) • carb. 22g • pro. 5g • fat 19g
sat. fat 2g • chol. 0mg • sod. 0mg • calc. 25mg • fiber 4g

CHOCOLATE FROZEN YOGURT

Makes about ten 1/2-cup servings

- 8 ounces semisweet chocolate, chopped
(may use semisweet chocolate morsels)**
- 1/4 cup granulated sugar**
- 1 cup whole milk, warmed to a simmer**
- 2 cups prepared yogurt**
- 1 teaspoon pure vanilla extract**

Stir the chocolate and sugar into the warmed milk. Stir until chocolate is completely melted and sugar is dissolved. Let come to room temperature. Add the yogurt and vanilla and stir with a whisk until completely combined. If not freezing immediately, cover and refrigerate.

Process in an ice cream maker according to manufacturer's instructions. Allow yogurt to mix and freeze until desired consistency is reached. Frozen yogurt will firm if placed in an airtight container and placed in the freezer for about 2 hours.

Nutritional information per serving:
Calories 170 (38% from fat) • carb. 24g • pro. 4g • fat 8g
sat. fat 5g • chol. 5mg • sod. 40mg • calc.109mg • fiber 1g

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