

WOLSTEAD®

Cultivo

2-in-1 Yoghurt Maker and Fermenter

Owner's Manual



IMPORTANT

Read and follow all warnings and instructions before assembly and use. Keep this manual for future reference.

SPECIFICATIONS

- Model: 678902
- Rated voltage: 220-240V ~ 50Hz
- Rated power: 25W
- Protection class: II

PRODUCT FEATURES

Enjoy the ease of crafting delicious homemade yoghurt with the Wolstead Cultivo 2-in-1 Yoghurt Maker and Fermenter. Designed for simplicity and versatility, this compact, lightweight appliance creates fresh yoghurt in just 10 hours or fermented foods in up to 72.

- Six preset programs: Plain Yoghurt, Matsoni Yoghurt, Rice Wine, Pickled Vegetables, Fruit Enzyme, Natto
- Adjustable time up to 99 hours
- Makes homemade yoghurt in 10 hours
- Temperature range of 25°C to 65°C
- LED display and timer
- Includes a strainer, a 1.8 litre and a 1.6 litre container
- Transparent lid to monitor progress

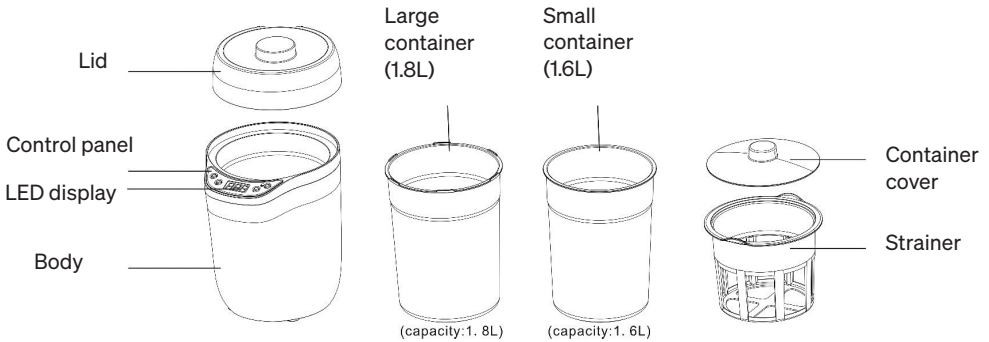
SAFETY PRECAUTIONS

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

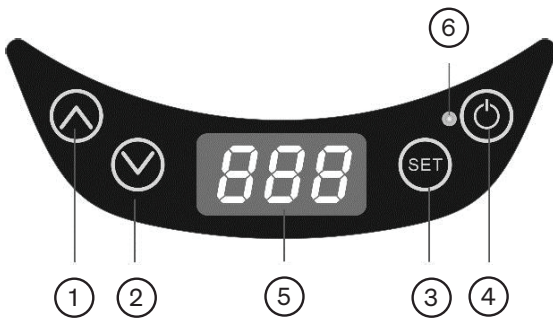
1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. This appliance is intended to be used in household and similar applications such as:
 - A. Staff kitchen areas in shops, offices and other working environments.
 - B. Farmhouses.
 - C. By clients in hotels, motels and other residential type environments.
 - D. By bed and breakfast type environments.

7. To protect against risk of electric shock, do not place cord, plug or the base of the appliance in water or any other liquid.
8. Do not use attachments or accessories which are not recommended by the manufacturer.
9. To avoid danger, the product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
10. Always use the appliance on a firm and stable surface.

GET TO KNOW THE WOLSTEAD CULTIVO 2-IN-1 YOGHURT MAKER AND FERMENTER



INTRODUCTION TO THE CONTROL PANEL



1. Up
2. Down
3. Set
4. Power
5. LED display: shows programs (C-1 to C-7), time (1-99H) and temperature (25°C to 65°C)
 - C-1: Plain yoghurt
 - C-2: Matsoni yoghurt
 - C-3: Rice wine
 - C-4: Pickled vegetable
 - C-5: Fruit enzyme
 - C-6: Natto
 - C-7: Manual
6. Indication light

Program	Default temperature	Default time	Best for
C-1	42°C	10 hours	Plain yoghurt, Greek yoghurt, cheese
C-2	27°C	12 hours	Matsoni yoghurt
C-3	33°C	72 hours	Rice wine
C-4	36°C	72 hours	Pickling/fermenting vegetables for kimchi, sauerkraut
C-5	38°C	96 hours	Fruit enzyme
C-6	42°C	24 hours	Natto
C-7	Manual setting that allows you to set your own time and temperature. Use the up and down controls to select time and temperature.		

OPERATING INSTRUCTIONS

Before first use, clean all the inner parts of the yoghurt maker including the containers, strainer and the cover in warm soapy water and dry thoroughly.

1. Prepare your yoghurt starter and plug in the yoghurt maker. The display and indicator light will turn on. The code C-1 will flash on the screen.
2. Use the up and down buttons to cycle through the preset programs: C-1 to C-7 and select your desired program (refer to the above table as a guide).
3. Press the power button after selecting your desired program. The default time will appear on the display and begin counting down in hours.
 Tip: To stop the machine at any time, press and hold the power button for two seconds. The indicator light will turn off and the display will begin flashing. You can now select a different program if desired.
4. Automatic shut-off. When the countdown finishes, the yoghurt maker will automatically turn off. The display will show 00H to indicate completion.

Using the SET button

- Press the set button once to:
 - View the selected program. Display the remaining time. After two seconds of inactivity, the display will return to normal.
 - For program C-7 (manual setting) only:
 - Press the set button once to adjust the temperature using the up/down buttons.
 - Press the set button twice to set your preferred time using the up/down buttons.
 - After setting both temperature and time, press the power button to begin the program.
- Press the set button three times to return to the default display mode.

Tips for making yoghurt

- Both the small and large containers can be used, but recipes will vary depending on container size. Adjust quantities accordingly.
- If using unpasteurised milk, you must boil it first to eliminate harmful bacteria. Let it cool to room temperature before use.
- UHT milk does not require boiling.
- For best results, ensure the milk is at room temperature before mixing.
- For thicker yoghurt: Add approximately two tablespoons of milk powder per one litre of milk.
- Soy based yoghurt: When making yoghurt from a natural soy drink, use a starter yoghurt made from soy with live active cultures.
- Fat consistency matters: Ensure the milk and starter yoghurt have the same fat content, for thicker results and reduced whey separation.
- Use inulin for creaminess: Add one to two tablespoons of inulin per one litre of milk. Inulin is a tasteless fibre (often derived from chicory root) available online or in health food stores.
- Freshness is key: Use ingredients that are as fresh as possible with a long best before date.
- Prevent curdling: To minimise curdling, pour 200mL of water into the yoghurt maker base before starting production.
- Allow to mature: Let the finished yoghurt mature in the refrigerator. Avoid shaking or stirring during this stage.
- Using previous batches: You can use your homemade yoghurt as a starter for the next batch. However, note that the yoghurt may take slightly longer (around 10 hours) to ferment. Repeated reuse will gradually thin the yoghurt. If it becomes too thin, start again with a newly purchased yoghurt.
- If you're planning to add fruit, jam, nuts or any other add-ins to your yoghurt, make sure you do this once the yoghurt has been made, not before.
- Suggested add-ins include cinnamon, vanilla sugar, vanilla essence, nuts, chocolate sprinkles, nougat, coconut flakes, fruit or jam.

RECIPES TO GET YOU STARTED

Plain yoghurt

Ingredients

- 150mL full fat, pot set plain yoghurt
- 1.45L UHT full cream milk (room temperature, adjust to 1.35L for the small container)

Method

1. Add the yoghurt to the small or large container of the yoghurt maker. Gradually add the milk, stirring well as you go.
2. Once the mixture is thoroughly combined, select program C-1 and press the power button. The machine will run for 10 hours
3. When the cycle has completed, remove the container from the appliance and set aside to cool.
4. Once the container has cooled, refrigerate for at least 3 hours before consuming.
5. For a thicker result, pour the yoghurt through the strainer and chill for 3 hours (optional).

Greek yoghurt

Ingredients

- 150mL plain yoghurt
- 1.45L UHT full cream milk, room temperature (if using the 1.8L container or 1.35L if using the 1.6L container)

Method

1. Pour your ingredients into either the small or large container of the yoghurt maker. Stir thoroughly until well combined.
2. Select program C-1 and press the power button. The machine will run for 10 hours.
3. Once the 10 hour cycle is complete, remove the container from the yoghurt maker.
4. If you used the large container:
 - A. Pour the yoghurt into a mixing bowl.
 - B. Insert the strainer into the empty large container.
 - C. Pour the yoghurt back through the strainer into the container.If you used the small container:
 - A. Insert the strainer directly into the large container.
 - B. Pour the yoghurt from the small container through the strainer into the large container.
5. Cover the large container with its lid and place it in the fridge for 6 hours to chill and strain.
6. After chilling, remove the strainer and stir the yoghurt well. Transfer it to an airtight container and store in the fridge.

Cheese

Ingredients

- 1L full cream milk
- 50mL to 60mL lemon juice

Method

1. In the 1.6L container, mix lemon juice with the milk thoroughly.
2. Place the container in the machine. Cover it with the container lid and the main lid.
3. Plug in the machine, select program C-1, and press the power button. Let it run for 10 hours.
4. After the machine shuts off, refrigerate the container for 3 hours.
5. Place the strainer into the 1.8L container. Pour the cheese mixture into the strainer, cover, and refrigerate for 6 hours to drain.

Matsoni yoghurt

Ingredients

If using yoghurt culture

- 1.5L full cream milk (adjust to 1.35mL if using the small container)
- 2g yoghurt culture

If using fresh yoghurt

- 1.35L full cream milk
- 150mL fresh yoghurt

Method

1. In the container, mix the milk with either yoghurt culture or fresh yoghurt until smooth.
2. Place the container in the machine. Cover with the container lid and main lid.
3. Plug in the machine, select program C-1, and press the power button for 10 hours.
4. Once complete, store the yoghurt in the refrigerator.
5. Select program C-3 and press the power button. The machine will run for 72 hours.
6. After it shuts off, refrigerate the rice wine for storage.

Rice wine

Ingredients

- Sticky rice
- Cold boiled water
- Rice leaven

Method

1. Soak the sticky rice in water for 5 to 24 hours until soft enough to mash with your fingers.
2. Drain and steam the rice. Allow it to cool to 30°C.
3. In the 1.6L container, mix the cold boiled water and rice leaven. Add the cooled sticky rice and mix thoroughly.
4. Make a small hole in the centre of the rice mixture.
5. Cover the container with plastic wrap (with small holes) and place it in the machine with the main lid.
6. Select program C-3 and press the power button. The machine will run for 72 hours.
7. After it shuts off, refrigerate the rice wine for storage.

Pickled cucumber

Ingredients

- 500g cucumber (or substitute with other vegetables)
- 500mL water
- 100g sugar
- 300mL vinegar

Method

1. Cut cucumbers into small pieces.
2. In the 1.6L container, mix water, sugar, and vinegar. Add the cucumbers.
3. Place the container in the machine. Cover with the container lid and main lid.
4. Select program C-4, press the power button, and run for 72 hours.
5. After shut-off, your pickled cucumbers are ready.

Apple enzyme

Ingredients

- 375g apple (or substitute with other fruits)
- 125g sugar
- 500mL cold boiled water

Method

1. Cut the apple into small pieces.
2. Mix sugar and cold boiled water in the 1.6L container. Add the apple pieces.
3. Cover the container and place it in the machine with the lid.
4. Select program C-5, press the power button, and let it run for 96 hours.
5. Once complete, your apple enzyme is ready for use.

Natto

Ingredients

- 200g soybeans
- 1g natto culture

Method

1. Soak soybeans in water for at least 12 hours.
2. Steam the soaked beans until soft enough to mash with your fingers.
3. Mix the natto culture with 30mL warm boiled water, then combine with the beans in the 1.6L container.
4. Wrap the container opening with plastic film and pierce a few small holes. Cover with the main lid.
5. Select program C-6, press the power button, and ferment for 24 hours.
6. After fermentation, refrigerate for 12 to 24 hours for a secondary fermentation phase.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Cultivo 2-in-1 Yoghurt Maker and Fermenter get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com, au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

WOLSTEAD

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