

yogurt maker  
**golife**<sup>TM</sup>  
Model YL-210



**OPERATION MANUAL**

# Table of Contents

- Important Safety Instructions ..... 2
- Product Diagram ..... 3
- Features ..... 3
- Operating Instructions
  - Precautions ..... 4
  - Using Milk ..... 4
  - Activating Your Milk ..... 4
  - Making Yogurt ..... 5
  - Cleaning ..... 6
  - Flavoring ..... 6
- Warranty ..... 7
- Registration Form ..... 8

Congratulations on purchasing the Yolife Yogurt Maker! You are now on your way to creating creamy and delicious yogurt at home! Please read through this operation manual in its entirety before using your Yolife Yogurt Maker to learn the proper use and care.

## **Important Safety Instructions**

Basic safety precautions should always be followed when using this appliance, including the following:

1. Read all instructions before use
2. To protect against risk of electrical shock, do not immerse the electric cord, plug, or main body in water or other liquids
3. Unplug your Yolife from the electrical outlet when it is not in use, and before cleaning
4. Never use the electric cord as a handle to unplug the unit from the electrical outlet or to lift or move the appliance
5. Close supervision is necessary when any appliance is used by or near children
6. Discontinue using and call an authorized service technician if:
  - a. the cord/plug is damaged
  - b. the appliance malfunctions
  - c. the appliance is dropped or damaged in any manner
7. Only use manufacturer recommended parts! The use of attachments that are not recommended or sold by the manufacturer may cause fire, electric shock, or injury
8. Do not use outdoors
9. Do not let cord touch hot surfaces or hang over the edge of a table or counter
10. After unpacking the appliance, check to make sure that it is not damaged and that no parts are missing. If you are in doubt, contact your local service dealer
11. Before connecting, make sure that all of the supply voltage details of the appliance are compatible with your electric current. This label can be found on the bottom of your appliance
12. Do not use near water and do not touch with damp or wet hands
13. To avoid overheating, unwind the cord to its full length

**SAVE THESE INSTRUCTIONS**

# Product Diagram

The following is included with your Yolife Yogurt Maker. Please check the box to make sure you have received all of the parts. If any part is missing, please call your warranty service center for assistance.



## Features

- Makes fresh yogurt in 8-12 hours
- Makes yogurt from regular milk or soymilk
- Seven convenient 6 oz. glass jars with lids for yogurt every day of the week
- Comes with a Tall Cover so you can make yogurt in your own glass or plastic containers, up to 80 oz. at a time!
- Compatible with the Tribest® Personal Blender® blending containers so you can whip up a yogurt smoothie without having to switch containers
- Handy time indicator

## Precautions:

- Do not move Yolife while making yogurt.
- Keep Yolife on a steady surface away from vibrations and drafts.
- Do not keep your yogurt in the refrigerator for more than 7 days.
- NEVER put Yolife in the refrigerator.
- Do NOT immerse Yolife in water.

## Preparing Milk:

Yolife works with the following types of milk:

- Regular Pasteurized Milk (including whole, lowfat, and skim) • Sterilized Milk
- Long-Keeping UHT Sterilized Milk • Powdered Milk • Fresh Milk (directly from the animal and has not been boiled and filtered) • Unflavored Soymilk

Heat milk or soymilk over low heat while stirring. Turn off heat before milk reaches boiling point ( at about 176°F-185°F). Let milk cool to 104°F-113°F and follow instructions for activating milk (see below).

If using fresh milk (directly from the animal that has not been pasteurized), it must be brought to a boil to kill any bacteria that is in the milk. Once boiled, let the milk cool to 104°F-113°F and follow instructions for activating milk (see below).

## Activating Milk:

### Using Starter Cultures:

Add 1/4 tsp (0.5 g) of Yolife Extra Super Concentrated Formula or 1/2 pouch of Yolife Super Concentrated Formula for every liter of milk or use other yogurt starter cultures according to their specific instructions.

- Thoroughly mix starter culture with 2-3 tablespoons of prepared milk until all clots and clumps have been dissolved.
- Add this solution to the rest of your milk and mix thoroughly with a spoon. Be careful not to whip the milk as you would do when whipping cream.

### Using Unflavored Active Yogurt:

You can make fresh yogurt by mixing unflavored active yogurt with milk.

**NOTE:** If using this method, we recommend using fresh, active yogurt made at home. Store-bought yogurt may not contain enough active cultures to use as a starter. If using store-bought yogurt, try to use a yogurt with probiotics - these yogurts will typically have a high concentration of active cultures.

*(continued on next page)*

# Operating Instructions

- With a spoon, remove the top surface of the yogurt and discard it before adding the remaining yogurt to your milk.
- With a spoon, thoroughly mix 6 oz of active yogurt with 1 liter of milk until yogurt is completely dissolved into milk. Be careful not to whip the milk as you would do when whipping cream.
- For best results, do not use homemade yogurt for more than 5 consecutive 'generations' because the active cultures in each successive batch will diminish over time.

**NOTE:** When using yogurt to activate your milk, DO NOT USE:

- expired yogurt
- expired or bad quality milk
- flavored yogurt, or yogurt with other ingredients in it
- liquid yogurt

## Making Yogurt

1. Clean the jars or yogurt container with warm water and a mild detergent.
2. In a large container, activate approximately 1 liter of milk using one of the methods above.
3. Pour the activated milk in the provided jars or another container of your choice. DO NOT ATTACH LIDS.
4. Place the jars, without the lids, into the yogurt maker. If using the included glass jars, use the regular cover. If using larger containers from home, use the tall cover.
5. Plug the machine in. Yolife will take approximately 8-12 hours to make yogurt in the included glass jars, depending on the type of milk used and its temperature. Colder milk takes longer to turn into yogurt. Note the time and count 8-12 hours ahead and turn the time indicator on the cover to show the time your yogurt will be ready. Yolife may take up to 15-18 hours to make yogurt in larger containers from home, depending on the size of the container and the temperature of the activated milk.
6. After the set time as elapsed, unplug Yolife, remove the cover, and check to see if the yogurt has reached the desired consistency. If it is not done, re-attach the cover and plug Yolife in for another few hours or until the desired consistency is reached.  
**NOTE:** When removing the lid, be careful not to allow any condensed water that has collected on the cover to fall into the jars of yogurt.
7. Attach lids to jars and place in the refrigerator for at least one hour before serving.  
**NOTE:** Do not store your yogurt in the refrigerator for more than 7 days!

## Cleaning

1. Always unplug your Yolife before cleaning.
2. Clean the jars using warm water and a mild detergent.
3. Wipe the main body with a damp rag.
4. Do not use abrasive cleaning agents.

## Flavoring

Use the above instructions to make unflavored yogurt. You can also add fruit or sweeteners to make delightful flavors.

**Flavoring after Making Yogurt:** After making your yogurt, feel free to create flavors by mixing in fresh fruit, jams, or preserves.

**Flavoring before Making Yogurt:** To infuse your yogurt with delightful flavors, try adding the following ingredients into your activated milk before putting it into Yolife:

- **Fruit Syrups:** Thoroughly mix 4-5 spoons of concentrated fruit syrup with one liter of activated milk.
- **Coffee:** Thoroughly mix 100g of sugar and 3-4 spoons of granulated coffee with 1 liter of activated milk.
- **Fruit Jams or Jellies:** Melt 4-5 tablespoons of fruit jam or jelly in a saucepan over low heat. Slowly add 1/2 liter of milk that has not been activated. Let mixture cool. Mix thoroughly with 1/2 liter of activated milk.
- **Preserved Fruit in Syrup:** Cut 3-4 pineapple slices or 8-12 apricot/peach halves, (or other canned fruit in syrup according to their dimensions) into small pieces. Mix with 4-5 tablespoons of syrup. Slowly add 1 liter of activated milk and mix thoroughly.
- **Fresh Fruit:** Cut fresh fruit into small pieces and mix with 1/3 cup of water and 100g of sugar. Stirring occasionally, heat the mixture over low heat for 10-15 minutes. Let the mixture cool to room temperature. Mix thoroughly with 1 liter of activated milk.

**IMPORTANT:** All fresh fruit must be cooked according to the above directions before using with Yolife. You may add uncooked fresh fruit to your yogurt AFTER it has been made with Yolife.

# Warranty

We warrant to you, the end-user customer who has properly registered after purchasing the Yolife Yogurt Maker that the appliance will be free from defects in materials and workmanship for a period of 5 years from the date of purchase. Warranty does not cover normal wear and tear.

In order to receive the benefits of this warranty, you must complete and return the warranty registration card, containing all the requested information, within ten (10) days following the purchase of your Yolife Yogurt Maker.

1. No warranty will be provided until the enclosed warranty registration card has been received, containing all the requested information, within 10 days of the date of original purchase. The warranty is valid only for the original purchaser. This warranty is non-transferable.
2. If Yolife exhibits defects while in normal household use, we will, upon our actual receipt of a written notice of such defects from you during the warranty period, at our option, either repair or replace the Yolife that proves to be defective. However, we have no such obligation to repair or replace until after you have, by insured mail and in protective packaging, delivered the Yolife to the location of your service center as set forth. A replacement Yolife may be either new or like new. Yolife may contain re-manufactured or reconditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
3. We do not warrant that the operation of the Yolife will be uninterrupted or error-free. In no event shall our liability exceed the retail value of the Yolife.
4. All warranty and repair services must be performed at an authorized warranty service center, which is located within the country where the machine was originally purchased. However, in the event that:
  - [i] the machine must be serviced at a service center, which is not located within the country where the machine was purchased; or
  - [ii] there is no service center within the country where the machine is located and must be shipped to a service center in another country, then those service centers are responsible for the parts and service only, and any and all costs relating to the shipping, delivery and handling of the machine to and from those service centers shall be the sole responsibility of the owner.

fold and seal this portion

**IMPORTANT!**

# Yolife Yogurt Maker Registration Form

Please fill out and return within 10 days to register your product. Registration ensures that you receive timely service should any warranty service be needed for your machine.

## 1. Users Information

mr. \_\_\_\_\_ mrs. \_\_\_\_\_ ms. \_\_\_\_\_ miss \_\_\_\_\_

first name: \_\_\_\_\_ last name: \_\_\_\_\_

address: \_\_\_\_\_

city: \_\_\_\_\_ state: \_\_\_\_\_ zip: \_\_\_\_\_

telephone: \_\_\_\_\_

email: \_\_\_\_\_

## 2. Dealer Information

dealer name: \_\_\_\_\_

address: \_\_\_\_\_

city: \_\_\_\_\_ state: \_\_\_\_\_ zip: \_\_\_\_\_

## 3. Product Information

model number: **YL-210**

serial number: \_\_\_\_\_

date of purchase: month \_\_\_\_\_ date \_\_\_\_\_ year \_\_\_\_\_

Place  
Stamp  
Here

## **YOLIFE<sup>®</sup> REGISTRATION**

**Tribest Corporation**

PO Box 4089

Cerritos, CA 90703

## Warranty

This warranty does not cover defects resulting from: **[a]** failure to operate Yolife in accordance with the instructions; **[b]** use of parts or supplies not provided or authorized by us; **[c]** negligent, improper or inadequate maintenance; **[d]** service performed or attempted by an unauthorized service person; **[e]** damages, accidental or otherwise, to the Yolife, which are not directly caused by us or the manufacturer; or **[f]** damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the Yolife. WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO ONE (1) YEARS. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion will not apply. This warranty gives you specific legal rights and protection, and you might also have other rights that vary from state to state, or country to country.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT, OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE). Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

Do not send your Yolife back to the service center without a return authorization.

\*Save Original Shipping Box



**TRIBEST**<sup>®</sup>  
making healthy living easy

**TRIBEST CORPORATION**  
P.O. Box 4089, Cerritos, CA 90703  
(tel) 714-879-7150  
[www.tribest.com](http://www.tribest.com)  
(email)[service@tribest.com](mailto:service@tribest.com)