

# Oster

<sup>TM</sup>

## MYKONOS<sup>TM</sup> GREEK

Yogurt Maker

User Guide:



*Safety*



*How to use*



*Cleaning*



*Recipes*



*Warranty*

# **IMPORTANT SAFEGUARDS**

When using your Yogurt Maker, basic safety precautions should always be followed, including the following:

## **READ AND SAVE THESE INSTRUCTIONS**

1. Close supervision is necessary when any appliance is used by or near children.
2. Do not operate any appliance with damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Customer Service (see warranty) to return for examination, repair or electrical or mechanical adjustment.
3. To protect against electrical shock, do not immerse cord, plug, or motor in water or other liquid.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch heated surfaces, including the stove.
9. Do not use appliance for other than intended use.
10. Do not operate your Yogurt Maker dry. Always have yogurt mixture in the CONTAINER when you plug in your appliance.
11. The containers should be thoroughly towel dried after use and washing. If the containers is left to "air dry", water spots may appear.



# SAVE THESE INSTRUCTIONS



## POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

## EXTENSION CORD USE

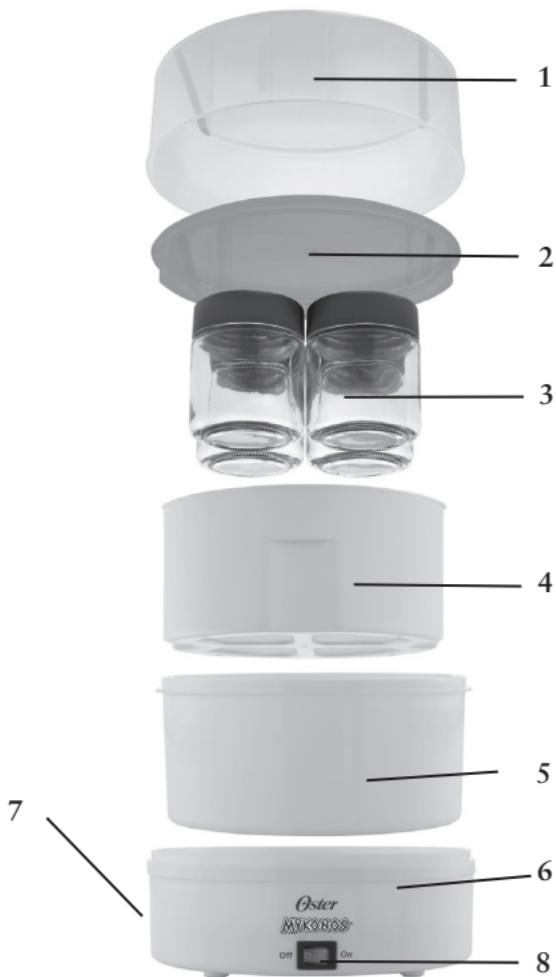
A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE APPLIANCE. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

Thank you for purchasing the Oster™ Mykonos™ Greek Yogurt Maker. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements. Please do not return to the place of purchase. To learn more about Oster™ products, please visit us at [www.oster.com](http://www.oster.com) or call us at 1-800-334-0759.



# PARTS IDENTIFICATION

## KNOW YOUR YOGURT MAKER



- |   |                                     |
|---|-------------------------------------|
| 1. Plastic cover for unit                         | 5. Large container for batch making |
| 2. Plastic lid for larger container               | 6. Base                             |
| 3. 4 glass jars with lids for individual servings | 7. Power cord (not shown)           |
| 4. Greek Yogurt Mesh Strainer                     | 8. On/Off toggle switch             |





## HOW TO:

### **Getting started:**

Remove all packaging and wash all removable parts in hot soapy water and dry thoroughly. Wipe down the base with a warm wet cloth and dry thoroughly. Check Care and Cleaning section on page 12 for complete instructions.

Read and save the literature and be sure to read the service and warranty information.

Visit the Oster™ website at [www.oster.com](http://www.oster.com) for additional information, hints, tips and recipes or call 1-800-334-0759.

### **What is Greek Yogurt:**

A very popular yogurt that is thicker because the liquid (whey) has been drained. It has more probiotics and almost double the amount of protein. (Probiotics are good bacteria that may naturally help your immune and digestive systems. It may also assist in lactose intolerance.)

### **Getting Started:**

When using your yogurt maker for the first time you will need:

- Milk (use any of the following):
  - Whole
  - 2 %
  - 1 %
  - Skim
  - Soy
  - Almond
  - Powdered dry milk

**NOTE:** Using whole milk results in the most flavorful yogurt; other milk products have lower fat content, take longer to prepare and result in a softer yogurt.

- Purchased plain yogurt with active probiotics (Purchase the freshest available which has the latest use by date.)

**NOTE:** Do not use liquid, fruit added or flavored yogurts as a starter.



- Or freeze dried yogurt starter (available at most health food stores).

You will also need:

- Timer
- Thermometer
- Whisk
- High sided saucepan or large microwave safe measuring cup
- Liquid Measuring cup
- Measuring spoon

### To begin:

**Using boiled milk (This results in a firmer yogurt):**

**NOTE: This method is not suggested for Soy and Almond Milk.**

1. Add milk to straight sided saucepan or microwave safe measuring cup.
2. Heat over medium high heat to boil or heat in microwave, whisking milk occasionally. Watch milk carefully. As milk begins to boil it will rise quickly up the sides of the pan or measuring cup. Remove immediately to avoid run over.  
**NOTE:** If using raw milk allow milk to boil several minutes, stirring constantly, to avoid run over.
3. Set milk aside and allow it to cool to 95 - 110° F ( 35 - 43° C). If desired, place milk in bowl of cold water to quicken the process.
4. Using a whisk, gradually blend half of the cooled milk to the starter culture until smooth and well blended:  
**NOTE:** If using previously prepared yogurt from the yogurt maker use within 3 or 4 days.
5. Add to remaining milk and whisk until fully blended and no lumps remain.
6. Pour into clean jars up to just below the threads of the jar or into round plastic box without the plastic mesh strainer.



**To quicken the preparation time (This results in a softer yogurt):**

**NOTE: This method is suggested for Soy and Almond Milk.**

1. Add desired milk to straight sided saucepan or microwave safe measuring cup.
2. Heat the milk to 95° - 110° F. Watch milk carefully and use a thermometer to avoid overheating.
3. Follow steps 4 through 6 above.

**Using the Yogurt Maker:**

1. Place the yogurt maker on a smooth level counter.
2. Remove all components from the base.

<b>Using the jars (for individual containers)</b>	<b>Using the Large Container (for batch making)</b>
Fill each jar to just below the thread	Remove the mesh strainer from the round plastic container and fill the container to the fill line
Place filled jars in the yogurt base without the lids on top	Place filled container in the yogurt base without the lid on top
Place the clear plastic lid on the yogurt maker	Place the clear plastic lid on the yogurt maker
Plug the appliance into a wall socket	Plug the appliance into a wall socket
Press the on/off toggle switch. The button will become illuminated.	Press the on/off toggle switch. The button will become illuminated.



- Refer to the following chart for times and measurements.
- Use a separate timer to set an alarm to let you know when the yogurt is complete.

**IMPORTANT:** The appliance does not automatically turn off. You must manually turn off the appliance by pressing the Start/Stop button.

- Unplug the appliance.
- Carefully lift the lid to avoid dripping any of the moisture that may have collected on the inside of the lid.

## MEASUREMENTS AND TIMES

Using the 4 individual jars



WHOLE MILK	2% MILK	1% MILK	SKIM MILK	SOY MILK	ALMOND MILK
2 $\frac{2}{3}$ CUPS					
Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter
Set Timer 10 hours	Set Timer 12 hours	Set Timer 13 hours	Set Timer 14 hours	Set Timer 12 hours	Set Timer 12 hours
Refrigerate 3 hours					
For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours



## MEASUREMENTS AND TIMES

**Using the 1 quart batch container**



WHOLE MILK	2% MILK	1% MILK	SKIM MILK	SOY MILK	ALMOND MILK
3 ½ CUPS					
Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter	Starter Culture ½ cup plain yogurt or 1 packet (5 gm) freeze dried yogurt starter
Set Timer 10 hours	Set Timer 10 hours	Set Timer 11 hours	Set Timer 11 hours	Set Timer 12 hours	Set Timer 12 hours
Refrigerate 3 hours					
For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours	For Greek yogurt Drain for At least 2 hours Refrigerate 3 hours

**NOTE: There may be some liquid (whey) that has accumulated on the top of the yogurt. This is normal.**

7. Stir the yogurt and place the lids on; refrigerate the yogurt for at least 3 hours.

**NOTE:** Save  $\frac{2}{3}$  cup of yogurt to use as starter for your next batch. For best results, use this as starter in 2 or 3 days and save some of the next batch as your starter. Do not use any of this batch for more than 2 times as the probiotics are weakened and the yogurt will be too thin.



## To change the yogurt to Greek Style:

1. Transfer your homemade yogurt into a separate bowl and clean out the large container and mesh strainer (see fig. 1).



2. Place the mesh stainer inside the large container and turn it clockwise until the notches rest on the top of the large container leaving some room between the bottom of the mesh strainer on the bottom of the large container. (see fig. 2a & 2b)



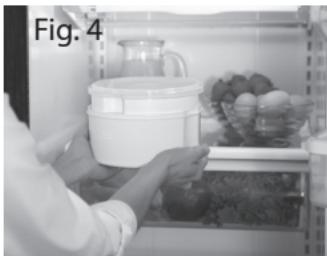
3. Pour the desired amount of yogurt that you would like to make into Greek yogurt on top of the mesh strainer (see fig. 3).



4. Cover with the round plastic lid and refrigerate for at least 3 hours (The longer it stands, the thicker the finished yogurt.) (see fig. 4).



Fig. 4



5. Place the strained Greek yogurt in the jars which have been washed and dried or into one larger container with a lid. If using the jars, screw on the lids. Tip: The whey may be saved and used in soups or baked goods.
6. Serve plain or, just before serving, blend in any desired flavors or fruits (see fig. 5).

Fig. 5



### **Tips and Hints to get the best use of your Yogurt Maker:**

1. For flavor variety, before serving, stir in honey, Agave, diced fruits or berries, frozen juice concentrate, chopped nuts, granola cereals, instant coffee or espresso powder, or jams.
2. Unflavored yogurt can be refrigerated for up to 10 days.
3. The homemade yogurt may be frozen to help it last longer.
4. Heating the milk for a long period of time will result in a poor quality yogurt.
5. Do not add yogurt starter to cold milk.
6. After the prepared yogurt has been refrigerated moisture may collect on the surface. This is normal. Either pour it off or mix it in.
7. For a flavor change, substitute almond yogurt for plain in smoothies, on top of cereal or in parfaits.
8. Using frozen fruits when making smoothies results in thicker drinks.





## CARE & CLEANING

### HOW TO CLEAN YOUR YOGURT MAKER

1. At end of use, unplug appliance and allow to fully cool before cleaning.

**NOTE:** Do not reuse jars that have not been washed and dried.

2. Never immerse base of appliance in water or any other liquid.
3. To clean base use a damp cloth and wipe dry with a soft cloth.
4. Wash plastic cover, mesh strainer, jars and lids and large container and lid. Rinse and dry with soft cloth.
5. All parts (except the base) are dishwasher safe.

**NOTE:** Do not use abrasive cleaners on any part of this appliance.



## TROUBLESHOOTING:

Subject	Question	Solution
Power	My appliance will not turn on	Make sure outlet is functioning
Finished yogurt	The yogurt had lumps	The milk was too hot
		The mixture was not thoroughly blended
	The finished yogurt was too thin	The mixture may have been over blended
		The mixture may not have been in the appliance long enough. Try adding more time with the following batch.
		Make sure the yogurt used as a starter is fresh. The probiotics may have weakened.
		The starter yogurt was not at room temperature. It may have been too cold.
		The milk had soured
	The yogurt ran over the top of the jars	Too much milk was poured into the jars
	There was liquid on top of the finished yogurt	The yogurt was left in the appliance too long
		The finished yogurt was not cooled long enough
	The yogurt was too thin	The yogurt used as starter was not fresh enough
	The yogurt had a strange taste	The starter or milk was not fresh
		Flavored yogurt may have been used as a starter
		The yogurt may have been left in the appliance too long
	There is a lot of liquid on top of the finished yogurt	The appliance may have been moved during operation.
		The milk may have been overheated
		The yogurt may have been left in the appliance too long





# RECIPES



## ENERGY BOOST DRINK

### BERRY BANANA BREAKFAST BOOST

$\frac{3}{4}$ cup orange peach and mango juice	1 cup plain or almond Greek
1 cup fresh or frozen strawberries	yogurt
1 medium banana, halves	

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with fresh strawberry.

Makes about 2 cups.

### MELON MORNING EYE OPENER

$\frac{3}{4}$ cup lemonade	1 tbsp. honey
1 cup cubed cantaloupe	1 cup cubed honeydew
1 kiwi, peeled and cubed	$\frac{2}{3}$ cup plain or almond Greek
1 fresh mint leaf	yogurt

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with kiwi slice or mint leaves.

Makes about 3 cups.



## ANTIOXIDANT RECIPES

### CRAN-RASPBERRY SMOOTHIE

$\frac{1}{2}$  cup apple juice  
 $\frac{1}{2}$  cup frozen or fresh raspberries  
 $\frac{1}{4}$  cup frozen or fresh cranberries  
1 tbsp. honey

1 cup cut up plums (unpeeled)  
 $\frac{1}{2}$  cup frozen peach slices  
1 cup plain Greek yogurt

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with fresh raspberries.

Makes about 2 cups.

### BLENDED BERRY COOLER

$\frac{3}{4}$  cup peach nectar  
1 cup frozen mixed berries  
1 tbsp. honey

1 cup plain Greek yogurt  
1 cup frozen strawberries

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with fresh strawberry.

Makes about 2 cups.

### BERRY BONANZA

$\frac{3}{4}$  cup peach nectar  
1 tbsp. honey  
1 cup frozen strawberries

1 cup plain or soy Greek yogurt  
1 cup frozen mixed berries  
 $\frac{1}{2}$  cup frozen blueberries

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with strawberry or several blueberries.

Makes about 3 cups.





## FLAX AND FIBER BOOST

### FRUITED CRUNCH PARFAIT

1 cup ancient grains granola or  
other granola cereal

1 tbsp vanilla extract

1 cup raspberries or blueberries

2 tbsp finely chopped crystallized ginger

½ cup toasted sliced almonds

2 cups Greek yogurt

1 cup finely chopped fresh  
pineapple

In small bowl, combine cereal and almonds. For each parfait, spoon 2 tbsp in the bottom of parfait glass.

Blend yogurt and vanilla. Top granola with ¼ cup yogurt mixture.

Combine pineapple, raspberries and crystallized ginger. Spoon ¼ cup fruit mixture on top of yogurt. Repeat 2 tbsp cereal mixture, ¼ cup yogurt, and ¼ cup fruit.

Chill until ready to serve.

Makes 4 parfaits.

### FLAX SEED SMOOTHIE

¾ cup soy or skim milk

1 cup cubed mango

1 kiwi, peeled and cut in pieces

1 tbsp agave

1 cup soy or plain Greek yogurt

1 cup cubed peaches

2 tbsp ground flax seed with  
mixed berries

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with kiwi slice.

Makes about 3 cups.





## PROTEIN RICH RECIPES

### PEANUT BUTTER BANANA BREAKFAST BLEND

½ cup milk  
2 tbsp creamy peanut butter  
1 tsp vanilla extract

½ cup Greek yogurt  
1 medium banana, halved

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately.

Makes about 1 ½ cups.

### HIGH PROTEIN DAILY TASTE TREAT

½ cup almond milk  
⅓ cup small curd cottage cheese  
1 cup fresh or frozen strawberries

⅔ cup almond or plain Greek  
Yogurt  
2 tbsp honey

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with fresh strawberry.

Makes about 1 ½ cups.

### HEARTY VEGETABLE SOUP

2 cups vegetable stock or broth  
1 can (14.5 oz) petit cut tomatoes  
with onion and garlic  
1 cup frozen Italian vegetables  
½ cup whole kernel corn

2 cups yogurt whey  
1 small onion, chopped  
1 large clove garlic, minced  
½ cup dark red kidney beans  
½ cup small pasta, such as, ditalini  
or small bow ties

In large saucepan, combine broth, whey, tomatoes, onion and garlic. Bring to boil, stirring occasionally. Add remaining ingredients. Return to boil, stirring occasionally. Reduce heat and cook, partially covered for 7 minutes or until pasta is tender. If desired, serve garnished with chopped parsley and grated Parmesan cheese.

Makes about 2 quarts.





## VITAMIN ENHANCED RECIPES

### NECTARINE SUNRISE

½ cup skim milk

1 cup Greek Yogurt

1 cup cubed mango

1 cup cubed nectarine

1 tbsp Agave

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with slice of mango. Makes about 2 cups.

### PAPAYA AND PEACH PLEASER

¾ cup apricot mango nectar

1 cup plain or soy Greek yogurt

1 cup cubed papaya

1 cup cubed peaches

1 cup lemon sorbet

In blender container, add all ingredients in order listed. Blend until smooth. Serve immediately. If desired, garnish with peach slice. Makes about 3 cups.





# 1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

## **What are the limits on JCS's Liability?**

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special,



consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### **How to Obtain Warranty Service**

#### **In the U.S.A.**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

#### **In Canada**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF  
THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**





For product questions contact:

Sunbeam Consumer Service

USA : 1.800.334.0759

Canada : 1.800.667.8623

[www.oster.com](http://www.oster.com)

©2013 Sunbeam Products, Inc. doing business as

Jarden Consumer Solutions. All rights reserved.

Distributed by Sunbeam Products, Inc. doing business as  
Jarden Consumer Solutions, Boca Raton, Florida 33431.

GCDS-OST31197-LL  
Printed in China

P.N. 171631  
CKSTYM1001\_13EM1