

THE LITTLE Cheesemaker

HOME CHEESEMAKER-PASTEURIZER-VAT BY LS BILODEAU



Make your cheese at home !

User's guide

Congratulations on your purchase of The Little Cheesemaker appliance made in Quebec by L.S. Bilodeau inc.

In order to enjoy this device safely, please read this instruction guide before use.

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Important safety instructions and warnings

The use of The Little Cheesemaker appliance, a safe electrical device using a "GFCI" connection, however requires certain safety precautions to be taken to reduce the risk of fire, electric shock or injury.

READ ALL INSTRUCTIONS.

Disconnect the plug from the electrical outlet after each use and before cleaning. **DISCONNECT** when **NOT** in use.

ALWAYS FILL (with water) THE DOUBLE WALL WATER SECTION (bain-marie or double bath) WITH THE FUNNEL. FAILURE TO FOLLOW THIS DIRECTIVE MAY CAUSE BURNS IN CONTACT WITH THE INTERIOR SURFACE OF THE VAT-

BOWL OR MAY DAMAGE THE ELECTRICAL ELEMENT OF THE APPLIANCE.

HOT SURFACE To avoid electric shocks or damage to the parts, **NEVER** place the cord, plug, motor head / agitator box or control box in water or liquid.

Ensure close supervision when the device is used in the presence of children.

Do not use an appliance with a damaged cord or plug, or which has malfunctioned, has been dropped or damaged. Contact the technical service of your nearest distributor or the manufacturer L.S. Bilodeau inc.

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The use of accessories or other utensils not recommended by L.S. Bilodeau may cause injury or damage the appliance.

Do not use the device outdoors.

Do not let the cord (s) hang over the edge of a table, counter, or others, or be accessible by children.

Do not place the appliance or the cords near, on or touch hot surfaces, a hot gas or electric burner or in an oven.

Use The Little Cheesemaker appliance only for the intended use and follow the assembly instructions contained in the Instructions & Recipe Cheddar cheese document.

Directives concernant le cordon d'alimentation.

The device is supplied with a "GFCI" ground-fault circuit interrupter incorporated in the power supply plug of the power cord. This device provides additional protection against the risk of electric shock.

Connection of the electrical supply: the electrical cord must only be connected to an electrical outlet that complies with local safety regulations. The electric current will be of 120V, 60 Hz with a dedicated circuit of at least 15 amperes.

Use of an extension cable: If you use an extension cord, the electrical rating of the extension cable must be at least that of the appliance. The extension

Never place the appliance on an element of a stove.

Never use abrasive cleaners, steel wool pads or any other abrasive material to clean the vat-bowl or other parts of the appliance.

WARNING: TO REDUCE THE RISK OF ELECTRIC SHOCK, NEVER REMOVE THE MOTOR HEAD / AGITATOR HOUSING CASE, CONTROL BOX OR ELECTRICAL UNIT HOUSING CASES. ONLY AN AUTHORIZED COMPETENT PERSON AT L.S. BILODEAU INC. can make a repair.

Keep these instructions.



must be of a maximum length of 7.6 m (25 ft) and a gauge of 12 AWG. Use only extension cords that can be used outdoors. These extensions are marked "Suitable for outdoor use: shelter when not in use".

Do not use damaged extension cords, check the extension cord and replace it if damaged.

Do not use improperly and do not shake to disconnect.

Keep extension cords away from heat sources and sharp edges.

Before disconnecting the appliance from the extension cord, disconnect it from the power outlet.

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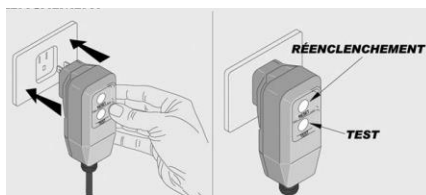
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An extension cord should be placed so that it does not hang from a counter or table where it can be pulled or hooked by a child.

Test the ground fault circuit interrupter:

1. Connect the ground fault circuit interrupter to the electrical outlet. The indicator light should turn red.
2. Press the test button. The red indicator light should disappear.
3. Press the reset button for use.



Do not use if the above test is not conclusive.

NOTE: THE GROUND FAULT CIRCUIT INTERRUPTER MUST BE RESET EACH TIME THE LITTLE CHEESEMAKER IS CONNECTED TO A POWER OUTLET. Reset by simply pressing the reset button on the "GFCI" power supply plug (with ground fault circuit interrupter).

WARNING :

Do not touch the plug with wet hands.
Do not modify the plug or cord in any way.
Never modify any of the electrical components of this appliance or any

other parts or components of the appliance.
When replacing the plug or power cable, use only identical replacement parts. Contact our Customer Service for suitable spare parts.

Introduction

The Little Cheesemaker is a home pasteurizer-vat designed to make your fresh cheese at home, pre-programmed for a cheddar type recipe, in chunks, block or wheel, or flavored according to your tastes and creativity. It is made

similar to a large format pasteurizer-vat used in commercial cheese dairies, performing the stages of milk transformation: pasteurization, curdling, draining-cooking, finishing.

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Ingredients for a cheddar cheese

Milk

Raw milk (not homogenized).

Ferments

Fermentation microorganism to coagulate milk.

Rennet

Coagulants (enzymes) to separate proteins from milk. It can be of animal, plant, microbial or fermentative type.

Non-chlorinated water

Use spring water (bottled) to dilute or dissolve rennet (follow package directions).

Proportion

The Little Cheesemaker appliance is designed to transform up to 20 liters of milk into 2.5 kg of cheese approximately or less by proportioning the quantities according to the number of liters of milk used. Or 60 = 7.5 for the 60 liter model or less if less milk used. (See instructions & recipe sheet).

Main characteristics of device

See step 1 of the "Instructions & Recipe" sheet for the device assembly steps.

VAT-BOWL

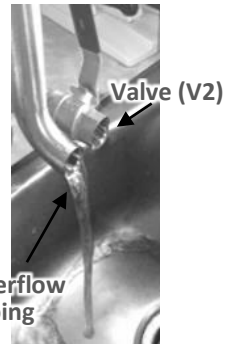
The Little Cheesemaker is a device with a double-walled tank (water reserve) for cooking like a bain marie or water bath pot.

The double wall must be filled with water (sometimes hot, sometimes cold: see instructions & recipe sheet) using the funnel filling with a pitcher or the extendable hose from the pull-out sink faucet. The excess water will drain from the **Overflow «Trop Plein» tube**. The double wall will be drained with the **Valve (V2)** at the end of the cheese-making process before storage of the appliance.

Double wall water section



Funnel



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MOTOR HEAD / BLADE AGITATOR

The motor / agitator is designed for an ideal mixing according to the cheddar recipe and is preprogrammed in sequence of speed and reverse rotation for each step.



The motor / agitator has separate connections to facilitate disassembly and storage of the device. They must be connected in order to operate the motor / agitator.



ALWAYS DISCONNECT the motor / agitator connections after each use and for cleaning. For deep cleaning you can remove the stirring paddles from the motor / agitator housing using the Allen key provided. DISCONNECT WHEN NOT IN USE. NEVER IMMERSE THE MOTOR / AGITATOR IN WATER OR LIQUID.

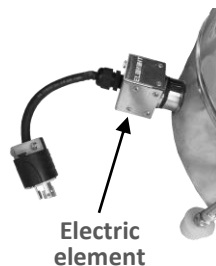


ELECTRIC IMMERSION ELEMENT

The electrical element is connected to a safety probe inserted (at the factory) in the probe well of the double wall. It will heat ONLY when there is water detection in the water bath (double wall) AND the connection of the individual connector of the element to that corresponding connector from the control box. For safety reasons, ALWAYS FILL WITH WATER THE DOUBLE WALL WATER SECTION WITH THE FUNNEL. FAILURE TO FOLLOW THIS DIRECTIVE MAY CAUSE BURNS IN CONTACT WITH THE INTERIOR SURFACE OF THE VAT-BOWL OR MAY DAMAGE THE ELECTRICAL ELEMENT OF THE APPLIANCE.

ALWAYS DISCONNECT the electrical element connections after each use and

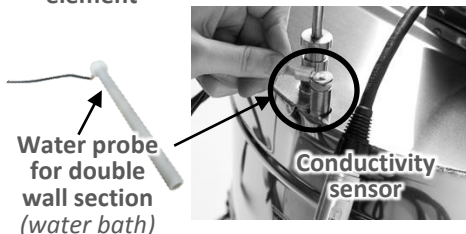
before cleaning. **DISCONNECT WHEN NOT IN USE. NEVER IMMERSE THE VAT-BOWL WITH THE ELECTRICAL ELEMENT IN WATER OR A LIQUID.**



Electric element



Electrical Element Connector
(2 parts connected)



Water probe for double wall section
(water bath)

Conductivity sensor

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CONTROL BOX (See and follow the instructions on the Instructions & Recipe sheet)

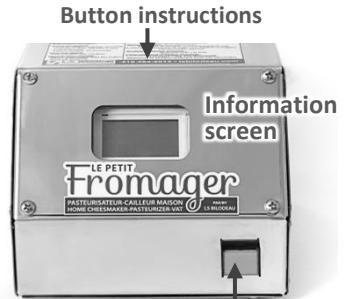
The control unit is preprogrammed at the factory. An alarm is activated at each step change.

Information screen

Always read the instructions indicated on the information screen.

Two types of information screens:

- 1- After each audible end of stage alarm, a summary of the instructions for the current step is displayed for 60 seconds. After reading continue with the Instructions & Recipe sheet provided to perform all the necessary operations of this step.
- 2- The 2nd screen displayed gives you information on the step in progress: No. of the step in progress, temperature of the milk or milk to be reached, duration of the stage in seconds, elapsed time, etc.



3- Audible alarms with display of information and instructions are also provided in the following situations:

- Connectors of the electrical element are not connected (alarm after 60 minutes)
- Water filling of the double wall section (water bath)
- Probes not placed in their respective probe wells
- Etc.

Read the instructions on the information screen carefully as soon as an audible warning is heard.

Button (3) functions « Reset/Stop alarm/Manual step change »

Function «Reset»

To start a cheese transformation cycle, reset the device by pressing and holding the button until you see the «Le Petit Fromager» logo in the information screen.

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Function «Stop alarm»

Press the button once.

Function «Next step (manual)»

Some steps are manual step change. At these stages HOLD THE THREE (3) SECONDS BUTTON TO COMPLETE THE MANUAL STEP CHANGE.

In the event of an emergency, TURN OFF THE ELECTRICAL POWER to stop the cycle automatically. During an emergency stop or a power failure, **there is no automatic reset of the transformation cycle**. When the power returns, the device will resume at the stage at which the shutdown is performed.

Follow the instructions on the information screen to continue.

If the duration of the power failure is more than 5 minutes, to ensure the conformity of the ingredients and to successfully transform the cheese, we recommend that you start a complete cycle again with new ingredients.

PROBES

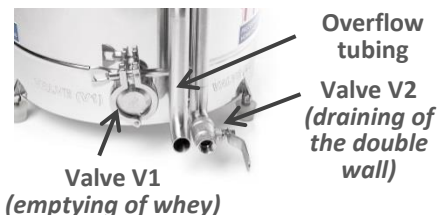
The program works with a 1st temperature probe for milk and a 2nd safety probe (white) to control the level and temperature of the water. The two probes must be in their respective wells for the device to function properly. The double wall of the device must be filled with water, so that the electric element operates. (Voir aussi la section élément électrique).



VALVES (V1 & V2) and Overflow Tube

The valves are used to drain either the vat-bowl or the water of the double wall (water bath). The overflow allows

excess water to drain during the steps of circulation of hot or cold water.



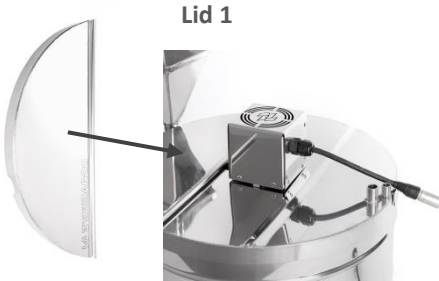
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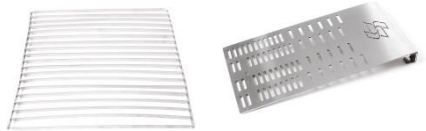
LID 1 & LID 2

Cover (Lid) 2 serves as a support for the motor head / agitator and the probe well for the milk probe is integrated onto it.

Cover (Lid) 1 is used in certain steps to maintain the temperature inside the vat-bowl.



**CURD KNIFE
And CHEESE FILTER**



CLEANING

Always unplug the appliance and drain the water from the double wall before cleaning. Disassemble and clean using a mild soap (dishes).

NEVER USE an abrasive cleaner or abrasive scouring pad.

NEVER IMMERSE THE APPLIANCE OR THE MOTOR HEAD / AGITATOR IN WATER OR LIQUID.

LIMITED WARRANTY SMALL DEVICES Manufactured by:  **L.S. Bilodeau**
FABRICATION DE PRODUITS EN ACIER

One year coverage and limited warranty on the device and parts and components.

L.S. Bilodeau inc. hereby guarantees that the small device manufactured by LS Bilodeau, its parts and components, when used under normal conditions, will be free from defects in workmanship or material during a period of one (1) year of the date purchase. This non-transferable warranty will remain in force as long as this small appliance remains the property of the original buyer. In the event that a leak or breakdown occurs with the small appliance due to a defect in material or workmanship within the period of the warranty and has been deemed so by a factory authorized representative, the manufacturer will repair or replace at it's option the defective part, component or appliance. If it cannot be repaired and needs to be replaced, L.S. Bilodeau inc. will replace it on a like for like basis. On the other hand, if a like for like replacement is no longer available then the closest functional equivalent small appliance will be supplied as a replacement. The original purchaser will be responsible for all costs of dismantling the unit

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and replacement installation costs as well as all of shipping and handling costs associated with it's replacement and return in both directions to/from the manufacturer and also all work or any additional work required to restart or put back into operation the LS Bilodeau device. Every small appliance or part thereof replaced under this warranty shall become the sole property of the manufacturer, and as such, must be returned to L.S. Bilodeau inc. freight prepaid by the buyer. The replacement part, component or small appliance furnished under this warranty will only remain in warranty during the unexpired portion (remaining period) of the original warranty.

Exclusions.

This warranty will be null and void in case of:

- 1- Breakdown or malfunction caused by an installation, repair, maintenance or faulty usage not in accordance with the manufacturer's installation and maintenance manual; or
- 2- Breakdown or malfunction caused by an installation, repair, maintenance or faulty usage not in accordance with the regulations of the local authorities; or
- 3- Breakdown or malfunction caused by an installation, repair, maintenance or negligent usage or resulting from a breakage caused by the buyer (improper maintenance, misuse, accident or modification); or
- 4- Breakdown or malfunction caused by inclement weather, freezing or flooding; or
- 5- The device or its components have undergone modifications or changes not authorized by the manufacturer; or
- 6- Vice or breakdown resulting from improper storage or incorrect handling done elsewhere than at L.S. Bilodeau inc., after leaving the factory; or
- 7- Breakdown or malfunction caused by improper warehousing or material handling or
- 8- That the serial number, if any, has been altered or deleted on the nameplate, if any, of the device.

Limitations.

L.S. Bilodeau inc. will not be liable or responsible for any damage, incidental or consequential damages, loss or inconvenience, of any kind whatsoever, directly or indirectly, resulting from the breakdown or malfunction of the device. This guarantee limits the rights of the beneficiary. All implied warranties of merchantability and fitness for a particular use or purpose are hereby disclaimed with respect to all buyers. He may have other remedies depending on the jurisdiction. Since some provinces or states do not allow exclusions or limitations of direct or indirect damages, the limitations mentioned above it might not apply.

This warranty replaces any other expressed or implicit warranty and constitutes the sole obligation of L.S. Bilodeau inc. towards the original purchaser. **THIS WARRANTY DOES NOT COVER COST OF REMOVAL, REINSTALLATION OR SHIPPING TO REPAIR OR REPLACE THE DEFECTIVE PART(S) NOR ADMINISTRATION FEES INCURRED BY THE ORIGINAL PURCHASER.**

L.S. Bilodeau inc. reserves the right to make modifications in the design, construction, or material which in it's judgment constitutes an improvement over previous design or manufacturing practices

This warranty is only valid for installations made within the territorial limits of Canada or the Continental United States.

IN ORDER TO BENEFIT FROM THIS WARRANTY, THE ORIGINAL PURCHASER MUST FIRST RECEIVE A WRITTEN RETURN AUTHORIZATION FROM L.S. BILODEAU INC. AND THEN, BEFORE RETURNING THE DEFECTIVE DEVICE, FILL IN THE ATTACHED CLAIM FORM WHICH MUST ACCOMPANY UPON RETURN TO THE MANUFACTURER.

WARRANTY SERVICE PROCEDURE.

Only *L.S. Bilodeau inc.* or it's authorized distributors/dealers can assume the obligations of the warranty. **THE BUYER OR HIS INSTALLER MUST FURNISH TO L.S. BILODEAU INC., UPON RETURN OF THE DEFECTIVE APPLIANCE OR COMPONENT, THE FOLLOWING DETAILS AND DOCUMENTS: A COPY OF THE ORIGINAL INVOICE SHOWING THE DATE OF PURCHASE AND THE MODEL AND SERIAL NUMBER OF THE APPLIANCE, THE RETURN AUTHORIZATION AS WELL AS THE FILLED-OUT WARRANTY CLAIM FORM.**
(see next page).

(Gar-2012-11-04)

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CLAIM FORM FOR AN L.S. Biloiseau DEVICE AND OTHER PARTS OR COMPONENTS OF THIS DEVICE.

Return authorization number _____ Date of purchase or installation _____

Name (type) of the device _____

Model No. _____ Serial No. _____

Part No. _____ Serial No. (part) _____

User / buyer name _____

Address _____

City _____ Province _____ Postal Code _____

Brief description of the defect: _____

Note: _____



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