

# KEFIR & YOGURT

## MAKER

# Lékué

### *Homemade kefir and yogurt, easy and healthy!*

Without electricity and in the comfort of your kitchen, discover the easiest way to make your own 100% homemade, no-mess kefir and yogurt. Our **innovative design** is environmentally friendly and healthy.

✓ **Innovative design** *All in one!*

✓ **Go healthy, Go green**

We want you to feel good in your daily life thanks to a diet rich in **probiotics** and **calcium**. Take care of yourself and your intestinal health.

✓ **Electricity-free!**

No regrets. Say goodbye to industrial processes, non-disposable plastics, factory-made products...

✓ **Practical and attractive design**

Our all-in-one kit gives you everything you need to make delicious recipes in the comfort of your kitchen.

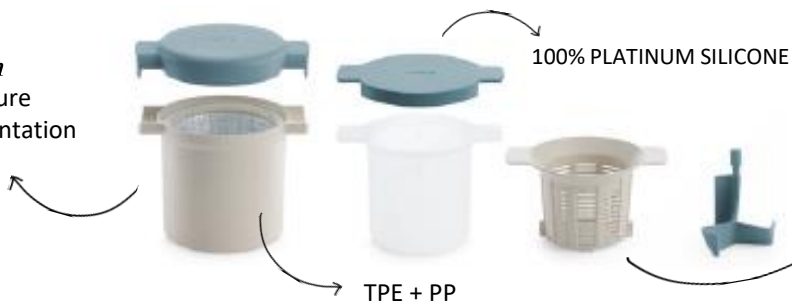
✓ **Your way, without making a mess**

Make it in your free time with the **most basic ingredients** and without making a mess, it ferments by itself!



#### *Thermal insulation*

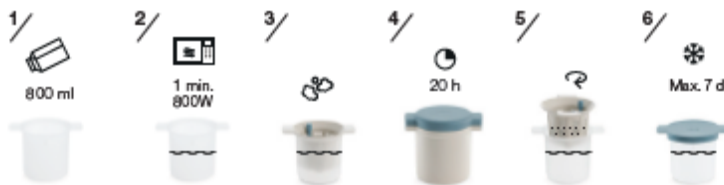
Keeps the temperature steady during fermentation



#### *Container with filter and grinder*

To easily filter the kefir grains.

### *Find out how to make your own kefir in 6 steps!*



1/ 2/ 3/ 4/ Heat refrigerated milk in the microwave, add the culture and let ferment.

5/ 6/ Turn the filter 90° and use the grinder to filter out the grains from the final product.

### *Natural and greek yogurt, made even easier!*



Instructions



**Kefir & Yogurt maker**  
REF. 0220150Z35M017  
EAN. 8420460020141



**Dimensions:** 186 x 143 x 160 mm 7.3" x 5.6" x 6.3" | **Capacity:** 1000ml (33.8 fl oz) | **Temperature:** +90°C -4°C | +194°F - 24.8°F | **Materials:** PE + PP + 100% platinum silicone | **Suitable for:**(pot) dishwasher, microwave and oven | (filter, mill and outer lid) dishwasher, oven | (insulating container) hand wash