



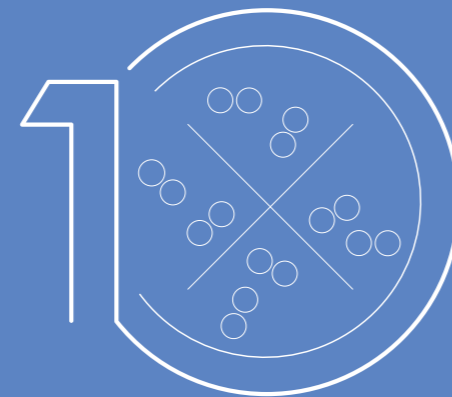
The one and only machine that can
make yogurt directly from raw milk:
The Pasteur Yogurt Maker.



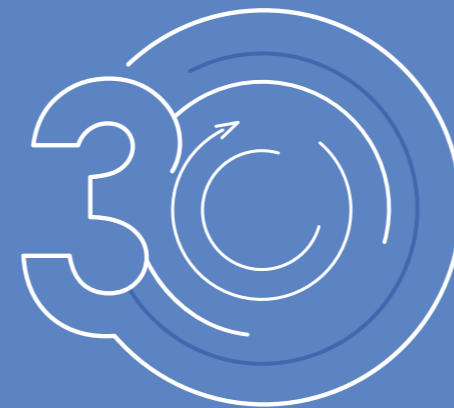
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**No room for
harmful
bacteria.**



**Time for
fermentation.**



**Transformation
begins!**

**Are the bowls
ready?**



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THE PASTEUR YOGURT MAKER
THE ONE AND ONLY

1

PASTEURIZATION

Depending on your desire to obtain pasteurized milk or yogurt, you can start the process by selecting various settings on the device. Since your device will have a high temperature due to the pasteurization process in the first stage, you need to use it carefully.



2

COOLING

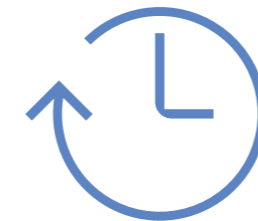
At this stage, the temperature of your device decreases and the yogurt starts to ferment. The longer the fermentation time, the more sour the yogurt will be. Thanks to the superior software and steam control, you can adjust the taste and consistency.



3

FERMENTATION

The yogurt continues to ferment at this stage, removing harmful bacteria, microorganisms and fungus while retaining the beneficial ones.



4

THE YOGURT IS READY

The yogurt is ready. You can store the yogurt either in its own container or in glass jars that adapt to the device.

