

Bialetti 07000

Bialetti Hot Chocolate Maker & Milk Frother User Manual

Model: 07000

1. PRODUCT OVERVIEW

The Bialetti Hot Chocolate Maker and Milk Frother is designed to effortlessly create rich, creamy hot chocolate and perfectly frothed milk for various beverages. Its versatile blending system also includes a 'Cool Mixing' function for preparing refreshing iced drinks.



Image: Bialletti Hot Chocolate Maker and Milk Frother. The appliance features a black base with a control knob and a clear upper chamber containing frothed hot chocolate. A glass mug with frothed hot chocolate is positioned beside the machine.

Key Features:

- Makes up to 32 ounces of frothy hot chocolate (equivalent to four 8-ounce cups).
- Compatible with chocolate shavings, drinking chocolate, or cocoa powder.
- Heats and blends ingredients to the optimal serving temperature.
- Equipped with a timer and automatic shut-off for convenience and safety.
- Features a 'Cool Mixing' function for frothing milk without heat, ideal for iced coffees or chai teas.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and

before cleaning the appliance.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Exercise extreme caution when disposing of hot steam.
- Do not overfill the clear chamber beyond the maximum fill line to prevent overflow during operation.

3. COMPONENTS

Familiarize yourself with the parts of your Bialetti Hot Chocolate Maker & Milk Frother:

- **Appliance Base:** Contains the motor and power supply.
- **Clear Upper Chamber:** Where milk and chocolate ingredients are added and mixed. Features a non-stick coated bottom with heating element.
- **Lid:** Covers the upper chamber during operation.
- **Mixing Whisk/Agitator:** Detachable component inside the chamber responsible for blending and frothing.
- **Control Knob:** Located on the base, used to select operation mode (Cool Mixing, Off, Time to Heat).

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the clear upper chamber, lid, and mixing whisk with warm, soapy water. Rinse thoroughly and dry completely. Wipe the appliance base with a damp cloth; never immerse the base in water.
3. **Placement:** Place the appliance base on a stable, flat, heat-resistant surface, away from the edge of the counter. Ensure there is adequate ventilation around the unit.
4. **Assemble:** Place the clear upper chamber securely onto the appliance base. Insert the mixing whisk into the bottom of the chamber.

5. OPERATING INSTRUCTIONS

Ensure the appliance is properly assembled and plugged into a 120V electrical outlet before operation.

5.1. Making Hot Chocolate

1. Add desired amount of milk to the clear upper chamber. Do not exceed the maximum fill line (32 ounces).
2. Add your preferred chocolate (shavings, drinking chocolate, or cocoa powder) to the milk in the chamber.
3. Securely place the lid on the upper chamber.
4. Turn the control knob on the base to the desired heating time (e.g., 2 min, 4 min, 6 min). The machine will begin

heating and mixing the ingredients.

5. The appliance will automatically shut off once the selected time has elapsed.
6. Carefully remove the lid and pour the hot chocolate into a mug. Be cautious of hot surfaces and steam.

5.2. Frothing Hot Milk

1. Add milk to the clear upper chamber. Do not exceed the maximum fill line.
2. Securely place the lid on the upper chamber.
3. Turn the control knob to a heating time setting (e.g., 2 min, 4 min, 6 min). The machine will heat and froth the milk.
4. Once the cycle is complete and the machine automatically shuts off, carefully remove the lid and pour the frothed milk into your beverage.

5.3. Cool Mixing / Frothing Cold Milk

1. Add cold milk or other ingredients for iced beverages (e.g., iced coffee, shakes) to the clear upper chamber. Do not exceed the maximum fill line.
2. Securely place the lid on the upper chamber.
3. Turn the control knob to the "COOL MIXING" setting. The machine will froth and mix without heating.
4. Allow the machine to operate for the desired duration, then turn the knob to "OFF" to stop.
5. Carefully remove the lid and pour your cold frothed beverage.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your appliance. Always unplug the unit before cleaning.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Disassemble:** Remove the clear upper chamber from the base. Detach the mixing whisk from the chamber.
3. **Wash Removable Parts:** Wash the clear upper chamber, lid, and mixing whisk with warm, soapy water. Use a soft sponge or cloth to avoid scratching the non-stick coating inside the chamber. Rinse thoroughly to remove all soap residue.
4. **Clean Base:** Wipe the exterior of the appliance base with a damp cloth. Do not immerse the base in water or any other liquid. Ensure no liquid enters the control knob area.
5. **Drying:** Ensure all parts are completely dry before reassembling or storing the appliance.
6. **Stains/Odors:** For persistent stains or odors, a mixture of baking soda and water can be used for soaking the removable parts, followed by thorough rinsing.

Note: Do not use abrasive cleaners, scouring pads, or harsh chemicals on any part of the appliance, as this may damage surfaces or coatings. The clear chamber is not dishwasher safe.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; control knob not set.	Ensure the appliance is securely plugged into a working 120V outlet. Turn the control knob to a time setting or "COOL MIXING".

Problem	Possible Cause	Solution
Liquid overflows or splashes during operation.	Overfilled chamber; lid not secured.	Do not fill liquid beyond the maximum fill line. Ensure the lid is securely placed before starting.
Milk/chocolate is not hot enough.	Insufficient heating time selected.	Select a longer heating time (e.g., 4 or 6 minutes). Ensure the "COOL MIXING" function is not selected.
Mixing whisk does not spin.	Whisk not properly seated; internal mechanism issue.	Ensure the mixing whisk is correctly inserted into the bottom of the chamber. If the problem persists, contact customer support.
Appliance emits unusual odor or leaks.	Residue buildup; internal malfunction.	Thoroughly clean all removable parts. If leaking or strong odors persist, discontinue use and contact customer support.
Control knob is difficult to turn.	Moisture or residue on knob; design characteristic.	Ensure hands and knob are dry. Turn firmly but gently.

8. SPECIFICATIONS

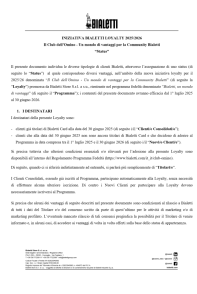
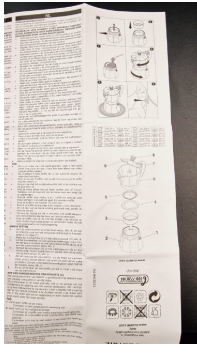

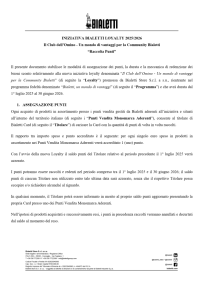
Brand	Bialetti
Model Number	07000
Color	Black
Product Dimensions	9.25 x 9.25 x 14.5 inches
Item Weight	0.01 ounces
Voltage	120 Volts
Operation Mode	Fully Automatic
Special Features	Milk Frother, Timer
Included Components	Cup (referring to the main chamber)
UPC	076753070003
Date First Available	August 1, 2009

9. WARRANTY AND SUPPORT

For specific warranty information, please refer to the warranty card or documentation included with your product at the time of purchase. Warranty terms and conditions may vary.

If you encounter any issues not covered in the troubleshooting section or require further assistance, please contact Bialetti customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

Related Documents

 <p>BIALETTI PRODOTTO IN ITALIA E DISTRIBUITO IN TUTTA EUROPA E' un marchio registrato di Bialetti S.p.A.</p> <p>Il presente manuale illustra le diverse fasi del ciclo di vita della macchina da caffè Moka Express e fornisce informazioni utili per l'utente finale. Il manuale è diviso in tre parti principali:</p> <ul style="list-style-type: none"> 1. INFORMAZIONI GENERALI 2. ISTRUZIONI PER L'USO 3. MANUTENIMENTO E RIPARAZIONE <p>Per ulteriori informazioni o per richiedere il manuale, visitate il sito web di Bialetti o contattate il vostro rivenditore autorizzato.</p>	<h2>Bialetti Loyalty Program 2025/2026: Understanding Customer Status and Benefits</h2> <p>An overview of the Bialetti Loyalty Program for 2025/2026, detailing customer statuses (Friend, Lover, Ambassador) and their associated benefits, including birthday gifts, discounts, and exclusive offers. Learn how to achieve and maintain your status within the 'Il Club dell'Omino' program.</p>
 <p>This manual provides detailed instructions for the safe and effective use of the Bialetti Moka Express stovetop coffee maker. It includes step-by-step diagrams for assembly, operation, cleaning, and maintenance, ensuring you brew perfect Italian-style coffee every time.</p>	<h2>Bialetti Moka Express User Manual and Brewing Guide</h2> <p>Learn how to safely and effectively use your Bialetti Moka Express stovetop coffee maker. This guide covers assembly, operation, cleaning, maintenance, and troubleshooting for perfect Italian-style coffee.</p>
 <p>BIALETTI BREAK CF67S</p> <p>Manuale d'uso per la macchina da caffè espresso Bialetti BREAK CF67S. Scopri come utilizzare, mantenere e risolvere problemi per un autentico espresso italiano a casa.</p>	<h2>Manuale d'uso Macchina Caffè Espresso Bialetti BREAK CF67S</h2> <p>Manuale d'uso per la macchina da caffè espresso Bialetti BREAK CF67S. Scopri come utilizzare, mantenere e risolvere problemi per un autentico espresso italiano a casa.</p>
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