

GEFU ANTONIO

GEFU Milk Frother Jug ANTONIO Instruction Manual

Model: GF16370

INTRODUCTION

This manual provides instructions for the safe and effective use of your GEFU Milk Frother Jug ANTONIO. Please read these instructions carefully before first use and retain them for future reference.

The GEFU Milk Frother ANTONIO features an innovative spinning mechanism designed to create creamy froth from both warm and cold milk. Its heat-resistant borosilicate glass container is microwave-safe, and the entire unit is dishwasher-safe for easy cleaning.

IMPORTANT SAFETY INFORMATION

- Always handle the glass container with care, especially when it contains hot liquids.
- Keep out of reach of children.
- Do not use the frother for purposes other than its intended use.
- Inspect the frother for any damage before each use. Do not use if damaged.
- Ensure the silicone base is securely attached to prevent slipping during use.

COMPONENTS

The GEFU Milk Frother Jug ANTONIO consists of the following parts:

- Borosilicate Glass Jug (Container)
- Lid with Integrated Spinning Mechanism and Pouring Spout
- Fine-meshed, Undulating Sieve Insert (part of the spinning mechanism)
- Anti-slip Silicone Base



Image: The GEFU Milk Frother Jug ANTONIO showing its main components: the clear glass jug, the black lid with the frothing plunger, and the black anti-slip base.

SETUP

Initial Setup and Assembly

1. Unpack all components and remove any packaging materials.
2. Wash all parts (glass jug, lid, spinning mechanism, silicone base) thoroughly with warm soapy water before first use. Rinse well and dry.
3. Place the anti-slip silicone base onto a clean, flat surface.
4. Position the borosilicate glass jug securely into the silicone base.

5. Ensure the lid with the spinning mechanism is clean and ready for use.

OPERATING INSTRUCTIONS

The GEFU Milk Frother Jug ANTONIO can be used for both cold and warm milk.

Frothing Cold Milk

1. Pour cold milk into the glass jug. Do not exceed the maximum fill volume marked on the jug (9.5 fl oz / 270 ml).
2. Place the lid with the spinning mechanism onto the jug, ensuring it is seated properly.
3. Hold the handle of the plunger and move it up and down rapidly for approximately 30-60 seconds until the desired froth consistency is achieved.
4. Remove the lid and pour the frothed milk.

Frothing Warm Milk

1. Pour cold milk into the glass jug. Do not exceed the maximum fill volume (9.5 fl oz / 270 ml).
2. The borosilicate glass jug is microwave-safe. You can warm the milk directly in the jug in a microwave oven to your desired temperature.
3. Carefully remove the warm jug from the microwave.
4. Place the lid with the spinning mechanism onto the jug, ensuring it is seated properly.
5. Hold the handle of the plunger and move it up and down rapidly for approximately 30-60 seconds until the desired froth consistency is achieved.
6. Remove the lid and pour the frothed milk.

Tip:

For an ideal milk foam result, allow the frothed milk to stand for a short while after frothing before serving.



Image: The GEFU Milk Frother Jug ANTONIO on a kitchen counter next to a glass of frothed milk, demonstrating its use.

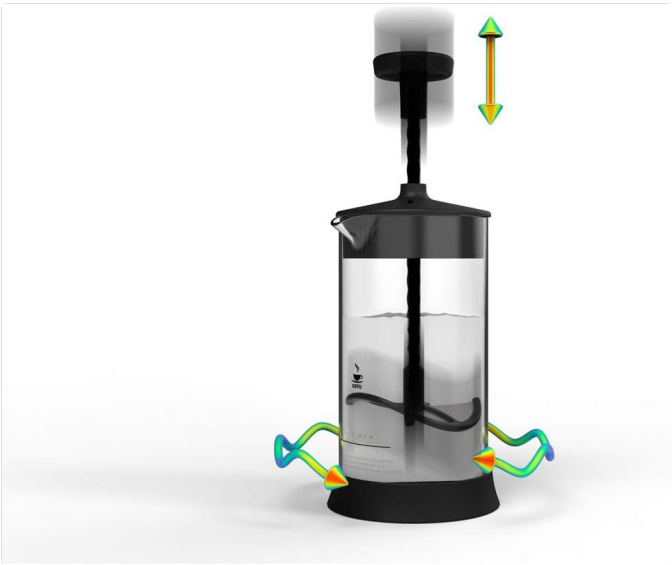


Image: A diagram illustrating the up-and-down motion of the plunger mechanism within the GEFU Milk Frother Jug ANTONIO, showing how air is incorporated into the milk.

MAINTENANCE AND CLEANING

Care and Cleaning

The GEFU Milk Frother Jug ANTONIO is designed for easy cleaning.

1. After each use, disassemble the frother by removing the lid and the silicone base from the glass jug.
2. All components (glass jug, lid with spinning mechanism, silicone base) are dishwasher-safe.
3. Alternatively, wash by hand using warm soapy water and a soft sponge or brush. Ensure all milk residue is thoroughly removed from the sieve insert and other parts of the spinning mechanism.
4. Rinse all parts thoroughly with clean water.
5. Allow all parts to air dry completely before reassembling or storing.

TROUBLESHOOTING

Common Issues and Solutions

- **Insufficient Froth:** Ensure you are using fresh, cold milk (for warming later) and that the milk level does not exceed the maximum fill line. Pump the plunger vigorously for a longer duration. Different types of milk (e.g., whole milk, skim milk, plant-based milk) may produce varying froth qualities.
- **Milk Splashing Out:** Ensure the lid is securely placed on the jug. The extra deep rim of the lid is designed to prevent splashing. Do not overfill the jug beyond the maximum mark.
- **Frother Slipping During Use:** Verify that the anti-slip silicone base is properly attached to the bottom of the glass jug and placed on a dry, stable surface.
- **Difficulty Cleaning:** For stubborn milk residue, soak the components in warm soapy water before cleaning. Ensure the fine-meshed sieve is thoroughly cleaned to prevent blockages.

PRODUCT SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	GEFU
Model Name	ANTONIO
Model Number	GF16370
Material	Borosilicate Glass, Stainless Steel, Silicone
Color	Black
Capacity	9.5 fl oz (270 ml)
Dimensions	4.13"W x 9.25"H
Item Weight	1.03 pounds (0.47 kg)
Power Source	Hand Powered
Care Instructions	Dishwasher Safe

WARRANTY AND SUPPORT

Warranty Information







GEFU products are designed for quality and durability. For specific warranty details and terms, please refer to the warranty information provided with your purchase or visit the official GEFU website.

Customer Support

If you have any questions, require assistance, or need to report an issue with your GEFU Milk Frother Jug ANTONIO, please contact GEFU customer support.

You can find contact information on the official GEFU website:www.gefu.com

For product information and support, you may also visit the GEFU store on Amazon:[GEFU Amazon Store](#)

	<p>GEFU Pasta Perfetta De Luxe Pasta Machine User Manual and Recipe</p> <p>Comprehensive user manual for the GEFU Pasta Perfetta De Luxe pasta machine (Art.-Nr. 28300), including setup, operation for various pasta types (tagliolini, tagliatelle, lasagne, spaghetti, ravioli), drying, cooking, cleaning, and a pasta dough recipe.</p>
	<p>GEFU CONTARE Digital Timer User Manual</p> <p>User manual for the GEFU CONTARE digital timer (Model 12330). Provides comprehensive instructions on operation, safety, care, specifications, and troubleshooting for this versatile kitchen timer.</p>
	<p>GEFU TEMPERE Digital Roast Thermometer with Timer - User Manual</p> <p>Comprehensive user manual for the GEFU TEMPERE digital roasting thermometer with timer, detailing technical specifications, usage instructions, cleaning, battery replacement, and safety guidelines.</p>
	<p>EU Declaration of Conformity for GEFU Digital Timer CONTARE (Model 12330)</p> <p>This document is the EU Declaration of Conformity for the GEFU Digital Timer CONTARE, item number 12330. It confirms compliance with EU directives including RoHS (2011/65/EU), Electromagnetic Compatibility (EMC) (2014/30/EU), and Batteries (2023/1542), and specifies applied EMC norms.</p>
	<p>GEFU 35400 Kitchen Blow Torch FUEGO - EU Declaration of Conformity</p> <p>Official EU Declaration of Conformity for the GEFU 35400 Kitchen Blow Torch FUEGO, confirming compliance with Regulation (EU) 2016/426 and standard EN 521:2019+AC:2019.</p>
	<p>EU Declaration of Conformity - GEFU Digital Roasting Thermometer TEMPERE (21840)</p> <p>Official EU Declaration of Conformity for the GEFU Digital Roasting Thermometer TEMPERE (Item no. 21840), confirming compliance with RoHS, EMC, and Battery directives.</p>