

Severin SM 3583

SEVERIN SM 3583 Induction Milk Frother Instruction Manual

Model: SM 3583

Brand: Severin

INTRODUCTION

This instruction manual provides important information for the safe and efficient operation of your SEVERIN SM 3583 Induction Milk Frother. Please read these instructions carefully before first use and keep them for future reference. This appliance is designed for preparing creamy milk foam, heating milk, and making hot chocolate.

SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the appliance:

- Do not immerse the motor unit (base) in water or other liquids.
- Ensure the appliance is placed on a stable, level, and heat-resistant surface.
- Keep out of reach of children and individuals with reduced physical, sensory, or mental capabilities.
- Do not operate the appliance if it is damaged, has a damaged power cord, or is malfunctioning. Contact customer support for repairs.
- Only use the appliance for its intended purpose as described in this manual.
- Unplug the appliance from the power outlet when not in use, before cleaning, and during assembly or disassembly of parts.
- Avoid contact with moving parts during operation.
- Do not overfill the milk frother beyond the maximum fill lines indicated inside the pot.
- Use only original accessories provided with the appliance.

PRODUCT OVERVIEW

The SEVERIN SM 3583 is an induction milk frother featuring an innovative induction process that prevents milk from burning and ensures easy cleaning.



Figure 1: Components of the SM 3583 Milk Frother. This image displays the main base unit, the removable stainless steel pot, the transparent lid, the smooth stirring ring for heating, and the serrated frothing ring for creating foam.

Key Components:

- **Base Unit:** Houses the induction heating element and the control panel.
- **Stainless Steel Pot:** Removable, with a maximum capacity of 700 ml.
- **Lid:** Transparent lid with an integrated opening for adding ingredients during operation.
- **Smooth Stirring Ring:** Used for heating milk without frothing.
- **Serrated Frothing Ring:** Used for creating milk foam.
- **Control Panel:** Features a rotary knob for temperature selection and a power button. The stirring rings are magnetically stored on the appliance when not in use.

SETUP

Follow these steps to set up your milk frother for first use:

1. Unpack all components and remove any packaging materials.
2. Clean the stainless steel pot, lid, and both stirring/frothing rings thoroughly before first use. Refer to the "Cleaning and Maintenance" section for detailed instructions.

3. Place the base unit on a dry, stable, and heat-resistant surface, away from water sources.
4. Ensure the power cord is fully extended and connected to a suitable power outlet (230 Volts). The power cord can be stored in the base compartment when not in use.

OPERATING INSTRUCTIONS

The SEVERIN SM 3583 offers versatile preparation options for various milk-based beverages.



Figure 2: Control Panel and Capacity Markings. The control panel allows selection of temperature, and the pot has clear markings for maximum fill levels.

1. Preparing Milk Foam (Hot or Cold)

1. Insert the **serrated frothing ring** into the bottom of the stainless steel pot. Ensure it is securely placed.
2. Pour fresh, cold milk (animal or plant-based) into the pot. Do not exceed the maximum fill line for frothing (typically up to 350 ml).
3. Place the lid securely on the pot, then place the pot onto the base unit.
4. Select the desired temperature using the rotary knob: Cold, 45°C, 55°C, 60°C, or 65°C. For cold foam, select "Cold".

5. Press the power button to start the frothing process. The indicator light will illuminate.
6. The appliance will automatically stop when the selected temperature is reached or the frothing cycle is complete.
7. Carefully remove the pot and pour the frothed milk into your beverage.



Figure 3: Pouring frothed milk. The image shows the rich, creamy texture of the frothed milk being poured from the pot into a cup.

2. Heating Milk (without Frothing)

1. Insert the **smooth stirring ring** into the bottom of the stainless steel pot.
2. Pour milk (animal or plant-based) into the pot. Do not exceed the maximum fill line for heating (up to 700 ml).
3. Place the lid securely on the pot, then place the pot onto the base unit.
4. Select the desired temperature using the rotary knob: 45°C, 55°C, 60°C, or 65°C. The "Cold" setting is not applicable for heating.
5. Press the power button to start the heating process.
6. The appliance will automatically stop when the selected temperature is reached.
7. Carefully remove the pot and pour the heated milk.

3. Preparing Hot Chocolate

The lid's opening allows for adding ingredients during operation.

1. Insert the **serrated frothing ring** into the bottom of the stainless steel pot.
2. Pour milk into the pot. For best results with frothing, do not exceed the 350 ml mark. If only heating with minimal frothing, you can fill up to 700 ml.
3. Place the lid on the pot.
4. Select a suitable temperature (e.g., 60°C or 65°C) using the rotary knob.
5. Press the power button. Once the stirring begins, gradually add chocolate powder, syrup, or small chocolate pieces through the lid opening.
6. The appliance will mix and heat the ingredients.
7. The appliance will automatically stop when the selected temperature is reached.



Figure 4: Adding ingredients during operation. This image shows how to safely add chocolate powder through the lid's opening while the frother is mixing.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your appliance. Always unplug

the appliance before cleaning.

- **Stainless Steel Pot, Lid, and Rings:** The removable stainless steel pot, lid, and both stirring/frothing rings are dishwasher safe. Alternatively, they can be washed by hand with warm soapy water and a soft cloth. Ensure all milk residues are thoroughly removed after each use to prevent buildup.
- **Base Unit:** Wipe the base unit with a damp cloth. Do not immerse the base unit in water or rinse it under running water, as this can damage the electrical components.
- Do not use abrasive cleaning agents, harsh scourers, or metal brushes, as these can scratch or damage the surfaces.
- Ensure all parts are completely dry before reassembling or storing the appliance.



Figure 5: Dishwasher-safe pot for easy cleaning. The removable stainless steel pot can be conveniently cleaned in a dishwasher.

TROUBLESHOOTING

If you encounter any issues with your milk frother, please consult the table below before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; appliance malfunction.	Check power connection; verify power outlet functionality; check household fuse; contact customer support if problem persists.
Milk is not frothing properly.	Incorrect stirring ring used; milk type unsuitable; insufficient milk quantity; milk too warm.	Ensure the serrated frothing ring is used; use fresh, cold milk (dairy or suitable plant-based); ensure milk level is between MIN and MAX frothing lines; ensure milk is cold before starting.
Milk is burning or sticking to the bottom.	Incorrect stirring ring used; pot not thoroughly clean; excessive milk residue.	Ensure the smooth stirring ring is used for heating without frothing; thoroughly clean the pot after each use. While induction technology minimizes burning, residues can still cause issues.
Appliance stops unexpectedly.	Overheating protection activated; cycle complete.	Allow the appliance to cool down for a few minutes; this is normal operation if the selected program cycle is finished.

SPECIFICATIONS

- **Model:** SM 3583
- **Brand:** Severin
- **Power:** Approx. 500 Watts
- **Voltage:** 230 Volts
- **Capacity:** Max. 700 ml (for heating milk), Max. 350 ml (for frothing milk)
- **Dimensions (L x W x H):** 15 x 19 x 23.7 cm
- **Weight:** 1.4 kg
- **Material:** Stainless Steel, Plastic
- **Temperature Levels:** Cold, 45°C, 55°C, 60°C, 65°C
- **Features:** Induction heating, Automatic shut-off, Dishwasher-safe pot, Magnetic stirring rings.

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official Severin website. Keep your proof of purchase for any warranty claims.

Official Website: www.severin.com