

HONGXIN MS 3089

HONGXIN Electric Beater User Manual

Model: MS 3089

1. INTRODUCTION

Thank you for choosing the HONGXIN Electric Beater. This versatile handheld device is designed to effortlessly create foam for various beverages and culinary preparations. It is ideal for making creamy foam for cappuccino, milkshakes, latte macchiato, and hot chocolate, as well as for mixing toppings, salad dressings, and whisking eggs for omelets or egg whites.

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your electric beater. Please read it thoroughly before first use and keep it for future reference.

2. SAFETY INFORMATION

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

- Keep the appliance out of reach of children.
- Do not immerse the main body of the beater in water or any other liquid. Only the whisk head is designed for contact with liquids.
- Ensure hands are dry before handling the beater or inserting/removing batteries.
- Use only 2 x AA batteries as specified. Do not mix old and new batteries, or different types of batteries.
- Remove batteries if the appliance will not be used for an extended period.
- Avoid contact with moving parts during operation.
- Do not use the beater for purposes other than those described in this manual.
- If the beater malfunctions or is damaged, discontinue use immediately and contact customer support.

3. PRODUCT OVERVIEW

The HONGXIN Electric Beater is a compact and lightweight device, designed for ease of use and portability.



Figure 3.1: The HONGXIN Electric Beater (Pink version).



Figure 3.2: The HONGXIN Electric Beater (Green version).



Figure 3.3: Ergonomic design for comfortable grip.



Figure 3.4: Detailed view of the stainless steel whisk head.

Key Components:

- **Main Body:** Contains the motor and battery compartment.
- **Power Button:** Located on the top of the main body for easy operation.
- **Stainless Steel Whisk Head:** The durable whisking attachment for frothing and mixing.
- **Battery Compartment:** Located at the bottom of the main body, secured by a removable cap.

4. SETUP

Before first use, you will need to install the batteries.

1. Locate the battery compartment at the bottom of the beater's main body.
2. Gently slide or pull off the battery compartment cover.
3. Insert two (2) AA batteries, ensuring the positive (+) and negative (-) terminals align correctly with the markings inside the compartment.



Figure 4.1: Battery installation in the HONGXIN Electric Beater.

4. Replace the battery compartment cover securely until it clicks into place.

Your HONGXIN Electric Beater is now ready for use.

5. OPERATING INSTRUCTIONS

The HONGXIN Electric Beater is designed for simple and effective frothing and mixing.

1. Prepare your liquid: Pour milk, coffee, or other ingredients into a cup or container. For best frothing results with milk, ensure it is cold or heated to your desired temperature (typically 60-70°C for hot beverages).
2. Immerse the whisk head: Carefully lower the stainless steel whisk head into the liquid, ensuring it is fully submerged but not touching the bottom of the container.
3. Activate the beater: Press and hold the power button located on the top of the beater's main body. The whisk will begin to rotate rapidly.



Figure 5.1: Using the HONGXIN Electric Beater to froth liquid.

4. **Froth/Mix:** Move the beater gently up and down within the liquid to create foam or mix ingredients thoroughly. For frothing, keep the whisk head just below the surface of the liquid to incorporate air.
5. **Deactivate:** Release the power button to stop the whisking action.
6. **Enjoy:** Carefully remove the beater from the liquid. Your frothed milk or mixed beverage is now ready.

Applications:

- **Cappuccino/Latte Macchiato:** Froth cold or warm milk until desired consistency is achieved.
- **Nescafe/Hot Chocolate:** Mix powder with hot water/milk and then froth for a creamy texture.
- **Milkshakes:** Blend milk and desired ingredients for a smooth shake.
- **Toppings/Salad Dressings:** Emulsify and mix ingredients for consistent results.
- **Omelett/Eischnee (Egg Whites):** Whisk eggs or egg whites until light and fluffy.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your HONGXIN Electric Beater.

- **After Each Use:** Immediately after use, rinse the stainless steel whisk head under running water. You can briefly activate the beater in a glass of clean water to help dislodge any residue.
- **Cleaning the Whisk Head:** Use a mild dish soap and a soft sponge or brush to clean the whisk head thoroughly. Ensure all milk or food residue is removed.
- **Cleaning the Main Body:** Wipe the main body of the beater with a damp cloth. **Do not immerse the main body in water.**
- **Drying:** Ensure the whisk head and main body are completely dry before storing.
- **Storage:** Store the beater in a clean, dry place, away from direct sunlight and extreme temperatures.
- **Battery Replacement:** Replace batteries when the whisking power noticeably decreases. Refer to Section 4 for battery installation instructions.

7. TROUBLESHOOTING

If you encounter issues with your HONGXIN Electric Beater, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Beater does not turn on or has weak power.	Batteries are dead or incorrectly installed.	Check battery orientation. Replace with fresh AA batteries.
Whisk head spins slowly or inconsistently.	Low battery power; whisk head obstructed.	Replace batteries. Ensure whisk head is clean and free from debris.
Liquid is not frothing effectively.	Whisk head not positioned correctly; liquid type/temperature.	Ensure whisk head is just below the surface. Use cold milk for best frothing results, or heat milk to optimal temperature (60-70°C).
Unusual noise during operation.	Internal component issue or obstruction.	Discontinue use. Check for any visible damage or obstruction. If problem persists, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	HONGXIN
Model Number	MS 3089
Color	Multi Color
Material	Plastic (Body), Stainless Steel (Whisk)
Power Source	2 x AA Batteries (not included)
Item Weight	60 g
Package Dimensions	26.6 x 7.8 x 3.8 cm
Special Features	Removable Tank (<i>Note: This feature may refer to a general product category, the beater itself does not have a tank.</i>), Water Filter (<i>Note: This feature may refer to a general product category, the beater itself does not have a filter.</i>)
Recommended Uses	Cappuccino Preparation, Milkshake Preparation, Hot Drink Foam Preparation






9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the terms and conditions provided by your retailer at the time of purchase. Keep your proof of purchase for any warranty claims.

If you require further assistance or have questions not covered in this manual, please contact the retailer or manufacturer directly through their official channels.

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Related Documents - MS 3089

 <p>The cover of the Rommelsbacher MS 625 Milk Frother instruction manual features the brand logo at the top, followed by the text 'Bedienungsanleitung' and 'Instruction manual'. Below this is a photograph of the black milk frother next to a glass of frothy milk. The model name 'MS 625' and 'Mikroschäumer' are printed at the bottom.</p>	<p>Rommelsbacher MS 625 Milk Frother - Instruction Manual</p> <p>Comprehensive instruction manual for the Rommelsbacher MS 625 milk frother, covering operation, safety, cleaning, troubleshooting, and recipes. Learn how to make perfect milk foam, hot milk, and hot chocolate.</p>
 <p>The cover of the HYBAG® Foam Gun instructions features the MSGold logo at the top. The title 'HYBAG® FOAM GUN INSTRUCTIONS' is prominently displayed. Below the title is a photograph of the foam gun tool, which has a blue handle and a black nozzle. A QR code is visible in the bottom right corner.</p>	<p>HYBAG® Foam Gun Instructions for Livestock Hygiene MSGold</p> <p>Comprehensive instructions for using the MSGold HYBAG® Foam Gun for efficient cleaning and disinfection in professional livestock environments. Covers safety, components, daily use, and maintenance.</p>
 <p>The cover of the JUHUAN PU Foam & Silicone Sealant product manual has a red background with a white world map. The JUHUAN logo is in the top right corner. The title 'PRODUCT MANUAL' is centered at the bottom.</p>	<p>JUHUAN PU Foam & Silicone Sealant Product Manual</p> <p>Comprehensive product manual detailing JUHUAN's extensive range of PU foam, silicone sealants, adhesives, and related chemical products. Includes product specifications, application guidelines, company information, and development milestones.</p>
 <p>The cover of the GoFit Massage Sphere MS-3 training manual features the GoFit logo at the top. It includes a photograph of a person using the massage sphere on their back. The title 'Training Manual' is visible.</p>	<p>GoFit Massage Sphere MS-3 Training Manual and Usage Guide</p> <p>Learn how to effectively use the GoFit Massage Sphere MS-3 for targeted deep tissue massage and reflexology. This comprehensive guide covers product usage, maintenance, safety warnings, and specific techniques for various body parts.</p>
 <p>The cover of the Nordic Hot Tubs Owner's Manual features a photograph of a woman relaxing in a hot tub. The text 'NORDIC HOT TUBS' and 'OWNER'S MANUAL' is clearly visible at the bottom.</p>	<p>Nordic Hot Tubs Owner's Manual: Installation, Operation, and Maintenance Guide</p> <p>Comprehensive owner's manual for Nordic Hot Tubs, covering safety instructions, quick start, operation, maintenance, troubleshooting, water chemistry, and installation for various models.</p>



This doctoral thesis details the development and evaluation of a novel analytical instrument combining Hot-stage Microscopy (HSM) with Direct Analysis in Real-Time Mass Spectrometry (DART-MS). It explores instrumentation, software, and applications in scientific analysis.