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› Moonshan Continuous Steam Commercial Milk Frother 2-Wand Milk Steamer Machine User Manual

Moonshan B09LRZRVKP

Moonshan Continuous Steam Commercial Milk Frother

Model: B09LRZRVKP

Brand: Moonshan

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Moonshan Continuous Steam Commercial Milk Frother. Please read this manual thoroughly before operating the machine and retain it for future reference.

2. SAFETY INSTRUCTIONS

- Always connect the machine to a grounded power outlet with the correct voltage (110 Volts).
- Do not immerse the machine or its electrical components in water or other liquids.
- Ensure proper ventilation around the machine during operation.
- Keep hands and face away from steam wands during operation to prevent burns.
- Use only food-grade liquids in the machine.
- Regularly inspect the power cord and plug for damage. Do not operate if damaged.
- Unplug the machine before cleaning or performing any maintenance.
- The machine features **Six Safety Protections** including anti-scald knobs, dry burning protection, over-temperature protection, anti-leakage connection, over-pressure self-relief, and drip-proof water outlet.

3. PRODUCT OVERVIEW

The Moonshan Commercial Milk Frother is designed for continuous steam production, ideal for commercial settings like cafes and bubble tea shops. It features a 4L food-grade 304 stainless steel boiler and dual steam wands for efficient operation.

Key Features:

- **Continuous Steam:** Innovative 4L boiler design ensures uninterrupted steam supply.

- **Double Temperature Display:** Real-time temperature monitoring for both cups.
- **Automatic On/Off:** Programmable timer for automated operation.
- **130 Fl Oz Food Grade Boiler:** Large capacity 304 stainless steel boiler for commercial needs.
- **Double Steam Wand:** Allows heating/frothing two cups simultaneously.
- **Rotatable Nozzle:** 360° adjustable steam nozzles for optimal angle.
- **18 Min Fast Heating:** 1200W heating tube for quick readiness.
- **Six Safety Protection:** Comprehensive safety features for secure operation.

Components:



Main Unit: The primary machine with control panel and steam wands.

DOUBLE STEAM WAND

Double steam wands handle two cups at once.
BUSINESS WORRY FREE!



Double Steam Wands: Two independent wands for simultaneous frothing, enhancing efficiency.

AUTOMATIC ON/OFF

Built in automatic on/off time setting program
let machine prepare itself before you start your
daily business!

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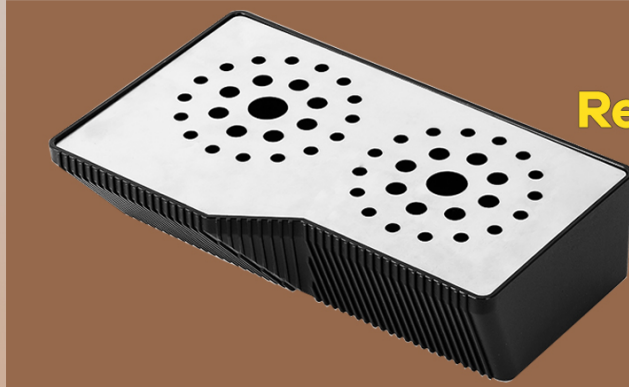
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ON TIME

OFF TIME



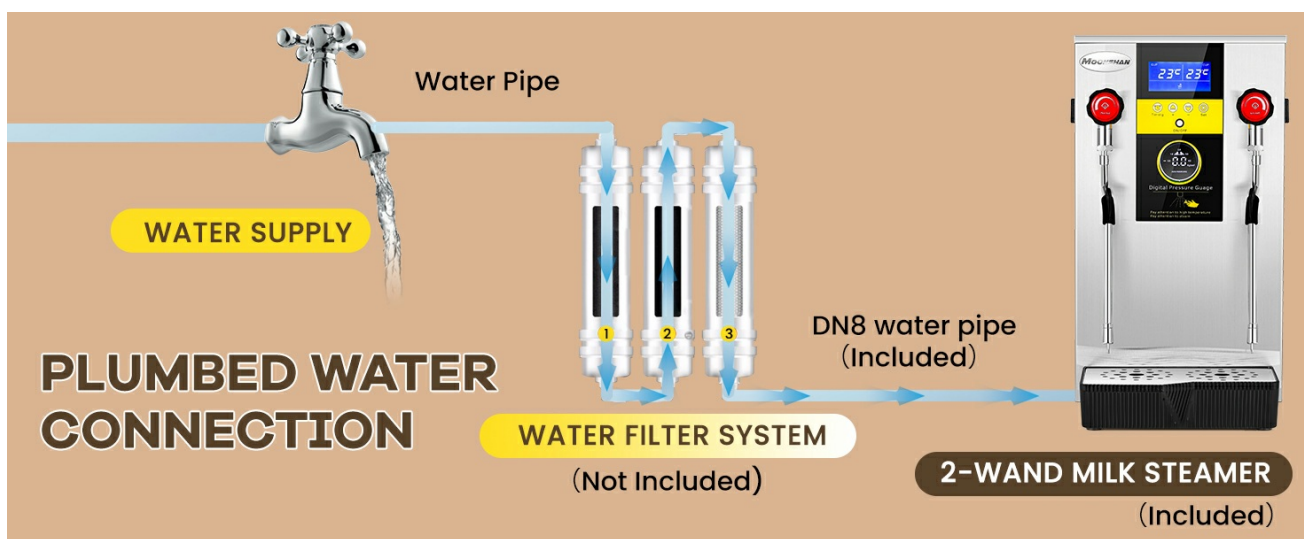
Control Panel with Automatic On/Off: Digital display showing temperature and programmable on/off times.



Removable Drip Tray

Removable design
for easy cleaning

Removable Drip Tray: Located at the base, collects excess liquid and is easily removable for cleaning.



Plumbed Water Connection: Diagram showing connection to water supply (water filter system not included).

4. SETUP

1. **Unpacking:** Carefully remove the machine from its packaging. Inspect for any shipping damage.
2. **Placement:** Place the machine on a stable, level surface, ensuring adequate space for ventilation and operation.
3. **Water Connection:** Connect the machine to a potable water supply using the provided DN8 water pipe. A water filter system (not included) is recommended for optimal performance and longevity. The machine features automatic water fill functionality.
4. **Power Connection:** Plug the power cord into a grounded 110 Volt electrical outlet.
5. **Initial Rinse:** Before first use, run a cycle of plain water through the steam wands to clean any manufacturing residues.

5. OPERATING INSTRUCTIONS

1. **Power On:** Press the ON/OFF button on the control panel to power on the machine. The machine will begin its 18-minute fast heating process.

2. **Set Automatic On/Off (Optional):** Use the timing settings on the control panel to program desired automatic power-on and power-off times for daily business operation.
3. **Prepare Milk/Beverage:** Pour the desired amount of milk or beverage into a frothing pitcher.
4. **Steam/Froth:** Position the pitcher under one of the 360° rotatable steam wands. Submerge the 3-hole steam nozzle just below the surface of the liquid.
5. **Activate Steam:** Turn the anti-scald knob on the steam wand to release steam. Adjust the steam volume as needed.
6. **Monitor Temperature:** Observe the double temperature display on the control panel to monitor the beverage temperature in real-time.
7. **Finish:** Once desired froth or temperature is achieved, turn the knob to stop the steam. Remove the pitcher.
8. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly purge the wand to clear any internal blockages.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your milk frother.

- **Daily Cleaning:**
 - Wipe down the exterior of the machine with a soft, damp cloth.
 - Remove and empty the drip tray. Wash it with warm, soapy water and rinse thoroughly.
 - Clean the steam wands immediately after each use as described in the operating instructions.
- **Weekly Cleaning:**
 - Perform a more thorough cleaning of the exterior and drip tray.
 - Inspect steam wands for any blockages or wear.
- **Descaling (Periodically):** Depending on water hardness, periodic descaling of the boiler may be necessary. Consult a qualified technician for this procedure to ensure proper execution and prevent damage.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No steam production	Machine not heated; water supply issue; clogged steam wand.	Allow machine to heat up (18 min); check water connection; clean steam wand.
Weak steam	Low water level in boiler; partial clog in wand; scale buildup.	Ensure continuous water supply; clean steam wand; consider descaling.
Water leaking from machine	Loose connection; damaged seal; internal component issue.	Check all external connections. If leaking persists, discontinue use and contact customer support.
Machine does not power on	No power supply; tripped circuit breaker.	Check power cord connection and wall outlet; reset circuit breaker.

If the problem persists after attempting these solutions, please contact Moonshan customer support.

8. SPECIFICATIONS

Attribute	Value
Brand	Moonshan
Model	B09LRZRVKP
Colour	Silver
Product Dimensions	43.18 x 53.34 x 33.02 cm
Item Weight	13.2 kg
Boiler Capacity	4L (130 fl oz)
Power/Wattage	2300 watts
Voltage	110 Volts
Material	Stainless Steel
Special Features	Auto Shut Off, Continuous Steam, Double Temperature Display, Double Steam Wand, Rotatable Nozzle

9. WARRANTY AND SUPPORT

Your Moonshan Continuous Steam Commercial Milk Frother comes with a **12-Month Warranty** from the date of purchase. This warranty covers manufacturing defects and ensures lifetime technical support.

For warranty claims, technical assistance, or any questions regarding your product, please contact Moonshan customer support directly. Please have your model number (B09LRZRVKP) and purchase information ready when contacting support.