

MHW-3BOMBER P60

MHW-3BOMBER P60 Milk Frothing Pitcher (12oz/350ml)

Model: P60 | Brand: MHW-3BOMBER

INTRODUCTION

Thank you for choosing the MHW-3BOMBER P60 Milk Frothing Pitcher. This high-quality stainless steel pitcher is designed for baristas and coffee enthusiasts to achieve perfectly frothed milk for espresso-based beverages and intricate latte art. Its thoughtful design features enhance control and consistency in milk preparation.



Image: MHW-3BOMBER P60 Milk Frothing Pitcher in Matte White, demonstrating latte art pouring.

PRODUCT FEATURES

- **Turbo Design Philosophy:** The pitcher's internal design is inspired by turbine spin, promoting high-speed milk rotation for better foam fusion.
- **Thickened and Secure Materials:** Constructed from high-quality, thickened austenitic 304 stainless steel for durability, safety, wear resistance, and easy cleaning.
- **Ergonomic Handle:** Features a double-arc design that comfortably fits fingers, suitable for various holding styles due to its precise thickness and width.
- **Eagle Mouth and Double Diversion Trench:** The unique eagle spout and front/back double-arc diversion trench clarify the oscillation period, aiding in abundant milk release and distinct latte art lines.

TURBO PRINCIPLE



Good for rotating milk
Make milk foam better mixed

DIVERSION TRENCH

Double arced diversion trench leads to fully
release of milk

Make the second period of drawing easier



Image: Detailed view of the pitcher's internal 'Turbo Principle' base and 'Double Diversion Trench' spout design.



Image: Close-up of the pitcher's 'Eagle Mouth' spout and 'Slant Edge' for precise pouring.

EAGLE MOUTH

Easy for gathering milk foam



SLANT EDGE

Convenient to obscure the situation of milk foam

Image: Exploded view highlighting the SUS 304 stainless steel construction and ergonomic handle.

SETUP

Before first use, wash the milk frothing pitcher thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. Ensure no residue remains from manufacturing or packaging.

OPERATING INSTRUCTIONS

Milk Frothing Technique

1. Fill the pitcher with cold milk to the desired level, typically just below the spout's base. The 12oz/350ml capacity is ideal for single servings.
2. Position the steam wand of your espresso machine just below the milk surface.
3. Open the steam valve fully. Listen for a gentle 'hissing' sound, indicating air is being incorporated.
4. Lower the pitcher slightly to create a vortex, drawing the milk into a swirling motion. This 'Turbo Design' aids in creating fine microfoam.
5. Continue steaming until the pitcher is warm to the touch (approximately 140-150°F or 60-65°C). Avoid

overheating.

6. Close the steam valve, remove the pitcher, and immediately wipe the steam wand clean.
7. Gently swirl the frothed milk in the pitcher to eliminate any large bubbles and achieve a smooth, glossy texture. Tap the pitcher lightly on a counter if needed.

Latte Art Pouring

1. Hold your espresso cup at an angle.
2. Pour the frothed milk steadily into the center of the espresso, allowing the milk to mix with the coffee.
3. As the cup fills, bring the pitcher closer to the surface and begin to tilt it, using the 'Eagle Mouth' spout and 'Double Diversion Trench' for precise control to create your desired latte art pattern.
4. Finish by lifting the pitcher and cutting through the design.

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Video: Official MHW-3BOMBER demonstration of the Turbo Espresso Steaming Frothing Pitcher in use, showcasing milk frothing and latte art pouring techniques.

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Video: Official MHW-3BOMBER video demonstrating the Espresso Tool Accessories Turbo Milk Pitcher, highlighting its features and use for milk frothing.

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Video: Official MHW-3BOMBER video demonstrating the pitcher's effectiveness for rotating milk, crucial for achieving optimal microfoam.

MAINTENANCE & CLEANING

To maintain the quality and longevity of your MHW-3BOMBER Milk Frothing Pitcher, follow these cleaning guidelines:

- After each use, rinse the pitcher immediately with warm water to prevent milk residue from drying.
- Wash with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or scrubbers that could scratch the surface.
- For thorough cleaning, especially if milk has dried, soak the pitcher in warm, soapy water for a few minutes before washing.
- Rinse thoroughly and dry completely to prevent water spots and maintain the stainless steel's luster.
- The pitcher is dishwasher safe, but hand washing is recommended to preserve the exterior finish.

TROUBLESHOOTING

Poor Foam Quality (Too bubbly or too thin)

- **Issue:** Large bubbles or foam that separates quickly.
Solution: Ensure the steam wand tip is just below the surface of the milk during the aeration phase. Listen for a consistent 'hissing' sound, not a 'screaming' sound. Swirl the milk immediately after steaming to integrate the microfoam.
- **Issue:** Milk not getting hot enough or too hot.
Solution: Monitor the temperature by hand on the outside of the pitcher. Stop steaming when the

pitcher becomes too hot to comfortably hold (approx. 140-150°F or 60-65°C).

- **Issue:** Insufficient volume of milk.
Solution: Ensure you have enough milk in the pitcher for the desired beverage size. The 12oz pitcher is designed for single servings.

SPECIFICATIONS

Brand	MHW-3BOMBER
Model Number	P60
Material	Stainless Steel (Austenitic 304)
Color	Matte White
Capacity	12 Ounces (350 Milliliters)
Product Dimensions	4.53"W x 4.13"H
Item Weight	9.1 ounces (0.26 Kilograms)

Product Size



Image: Product dimensions of the 12oz/350ml pitcher.

WARRANTY & SUPPORT

MHW-3BOMBER is committed to providing high-quality barista tools and accessories. While specific warranty details are not provided in this manual, customer satisfaction is our top priority. For any inquiries, suggestions, or support regarding your espresso milk pitcher, please contact MHW-3BOMBER customer service through the retailer where the product was purchased or visit the official MHW-3BOMBER store online.

You can visit the MHW-3BOMBER Store for more information and products: [MHW-3BOMBER Store](#)