

YASHE SB-0902-2

YASHE SB-0902-2 Induction Milk Frother User Manual

Model: SB-0902-2

1. INTRODUCTION

Thank you for choosing the YASHE SB-0902-2 Induction Milk Frother. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions carefully before first use and retain them for future reference.

The YASHE SB-0902-2 is designed to quickly and easily prepare various milk-based beverages, including frothed milk for cappuccinos and lattes, heated milk, and hot chocolate. Its induction heating technology ensures consistent results, and the detachable, dishwasher-safe jug simplifies cleaning.



Image 1: YASHE SB-0902-2 Induction Milk Frother. This image shows the complete milk frother unit, including the base and the jug, alongside a cup of frothed coffee, illustrating its primary function.

2. SAFETY INSTRUCTIONS

To prevent damage or injury, always observe the following safety precautions:

- Read all instructions before operating the appliance.
- Do not immerse the power base, cord, or plug in water or other liquids. The jug is detachable and washable, but the base unit is not.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way. Contact customer support for assistance.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Avoid contact with moving parts.

- Do not touch hot surfaces. The jug and its contents will become hot during operation. Use the handle.
- Always place the appliance on a stable, level, heat-resistant surface.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- This appliance is equipped with an automatic shut-off feature for safety and energy saving.
- Use only attachments recommended or sold by the manufacturer.



Image 2: Safe Operation. This graphic highlights key safety features of the frother, including automatic shut-off, temperature control, and quiet operation, ensuring user safety and convenience.

3. PRODUCT OVERVIEW

3.1 Components

- Milk Frother Jug (with handle and whisk)
- Power Base
- Lid
- Power Cable
- User Manual (this document)

3.2 Features

- **4-in-1 Functionality:** Capable of producing cold milk foam, heated milk, hot milk foam, and hot chocolate.
- **One-Click Operation:** Simple and intuitive control with a single button.
- **Detachable & Dishwasher-Safe Jug:** Stainless steel jug (304 grade) is removable and safe for dishwasher cleaning.
- **Automatic Shut-off:** Enhances safety and conserves energy by turning off after operation.
- **Quiet Operation:** Designed to function silently, minimizing disturbance.
- **Induction Heating:** Efficient and consistent heating.
- **Transparent Lid:** Allows monitoring of the frothing process.
- **Cool-Touch Housing:** The exterior remains cool during operation.
- **Variable Foam Setting:** Adjusts foam consistency.

3.3 Specifications

Specification	Value
Brand	YASHE
Model Number	SB-0902-2
Power	550 Watts
Voltage	220 Volts
Capacity (Heating Milk)	230 Milliliters (7.78 oz)
Capacity (Hot Milk Frother)	130 Milliliters (4.4 oz)
Material	Stainless Steel
Dimensions (L x W x H)	14.4 x 14.4 x 14.8 cm
Weight	1.2 Kilograms

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the milk frother jug and lid with warm soapy water, then rinse thoroughly and dry. Wipe the power base with a damp cloth. Do not immerse the power base in water.
3. **Placement:** Place the power base on a dry, stable, and level surface, away from heat sources and water.
4. **Connect Power:** Plug the power cable into a suitable electrical outlet (220V).

5. OPERATING INSTRUCTIONS

The YASHE SB-0902-2 features a simple one-button operation for various milk preparations.

One-key Easy Operation

Make rich and creamy froth, warm milk, or hot chocolate as you desire



Image 3: One-key Easy Operation. This image illustrates the frother's versatility, showing it can produce cold milk foam, heated milk, hot chocolate, and hot milk foam with a single button press.

5.1 Filling the Jug

- Ensure the whisk is correctly inserted at the bottom of the jug.
- Pour milk into the jug. Observe the internal MAX/MIN markings.
- For **heating milk or making hot chocolate**, do not exceed the **MAX (230ml / 7.78 oz)** line.
- For **frothing milk (hot or cold)**, do not exceed the **MAX (130ml / 4.4 oz)** line to prevent overflow due to foam expansion.
- For best results, use whole milk, soy milk, or almond milk with a fat content of 3% or higher.

Precise Tick Marks

The humanized scale mark design ensures that the whipped milk will not overflow



Image 4: Precise Tick Marks. This image clearly displays the internal MAX and MIN fill lines within the frother jug, indicating the maximum capacities for heating milk (230ml) and frothing milk (130ml).

5.2 Operation Modes

Place the filled jug onto the power base and secure the lid. Press the power button to select your desired mode:

- **Hot Milk Froth:** Press the button once. The indicator light will illuminate red. The frother will heat and froth the milk to create dense, creamy foam for cappuccinos and lattes.
- **Cold Milk Froth:** Press and hold the button for approximately 2 seconds. The indicator light will illuminate blue. The frother will froth the milk without heating, ideal for iced coffees or cold beverages.
- **Hot Milk (no froth):** Remove the whisk from the jug. Press the button once. The indicator light will illuminate red. The frother will heat the milk without frothing.
- **Hot Chocolate:** Add milk and chocolate powder/syrup to the jug (ensure it does not exceed the 230ml MAX line). Press the button once. The indicator light will illuminate red. The frother will heat and mix the ingredients.

The appliance will automatically shut off once the selected program is complete. Carefully remove the jug by its handle and pour the prepared milk.

Dense and creamy froth

Begin your day with barista-level milk foam at home



Image 5: Dense and Creamy Froth. This image shows the frother pouring rich, dense milk foam into a glass, demonstrating the quality of froth it produces for beverages like lattes or cappuccinos.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your milk frother.

6.1 Cleaning the Jug and Lid

- After each use, unplug the appliance and allow it to cool down.
- Remove the jug from the power base.
- The stainless steel jug and lid are dishwasher-safe. Alternatively, they can be washed by hand with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry immediately.
- Ensure the whisk is clean and free of milk residue.

6.2 Cleaning the Power Base

- Wipe the exterior of the power base with a soft, damp cloth.
- Do not use abrasive cleaners or scourers, as these can damage the surface.
- Never immerse the power base in water or any other liquid.



Image 6: Easy to Clean. This image demonstrates the ease of cleaning the frother, showing the jug being rinsed under a tap and placed in a dishwasher, highlighting its detachable and dishwasher-safe design.

7. TROUBLESHOOTING

If you encounter any issues with your YASHE Milk Frother, please refer to the following table before contacting customer support.

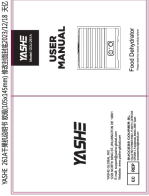



Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cable is securely plugged in. Check the power outlet with another appliance.
Milk is not frothing or frothing poorly.	Incorrect milk type; insufficient milk; whisk not properly inserted; whisk dirty.	Use whole milk or milk with 3%+ fat. Ensure milk level is between MIN and 130ml MAX line. Check whisk is securely in place and clean.

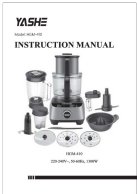

Milk is not heating.	Incorrect mode selected; jug not properly seated on base; whisk removed for heating.	Ensure red indicator light is on for heating. Place jug firmly on the power base. If heating without frothing, ensure whisk is removed.
Milk overflows.	Too much milk in the jug.	Do not exceed the MAX fill line for the selected function (130ml for frothing, 230ml for heating).

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact YASHE customer service directly. Keep your proof of purchase for warranty claims.

Related Documents - SB-0902-2

	<p>YASHE GGJ-261A Food Dehydrator User Manual</p> <p>Comprehensive user manual for the YASHE GGJ-261A Food Dehydrator, covering safe operation, technical specifications, parts, maintenance, and troubleshooting.</p>
	<p>Manual de Instrucciones para Selladora al Vacío YASHE SJ-2040-1</p> <p>Este manual proporciona instrucciones detalladas para el uso, mantenimiento y solución de problemas de la selladora al vacío YASHE SJ-2040-1.</p>
	<p>YASHE HGM-410 Food Processor Instruction Manual</p> <p>Comprehensive instruction manual for the YASHE HGM-410 food processor, covering safety instructions, parts identification, usage guides for various functions (chopping, kneading, slicing, whisking, juicing, grinding), cleaning, maintenance, and troubleshooting.</p>
	<p>YASHE HGM-410 11-in-1 Food Processor User Manual</p> <p>User manual for the YASHE HGM-410 11-in-1 Food Processor, detailing its 1300W motor, 2.5L bowl, 1.5L blender, and multiple attachments for chopping, kneading, mixing, juicing, and grinding.</p>

	<p>YASHE HGM-410 Food Processor Instruction Manual</p> <p>Comprehensive instruction manual for the YASHE HGM-410 food processor, covering safety guidelines, operating instructions for various attachments, troubleshooting tips, and recipes.</p>
<p>Manuel d'instruction Scelleur Sous Vide SJ-2040-1</p>  <p><small>Évitez d'utiliser cette machine, même en distribution à chaud.</small></p>	<p>Manuel d'instruction et Guide d'utilisation du Scelleur Sous Vide SJ-2040-1</p> <p>Manuel complet pour le Scelleur Sous Vide SJ-2040-1 de YASHE. Apprenez à utiliser, entretenir et dépanner votre appareil pour une conservation optimale des aliments.</p>