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Dreo DR-KMF001 Silver

Dreo BaristaMaker Milk Frother Instruction Manual

Model: DR-KMF001 Silver | Brand: Dreo

INTRODUCTION

The Dreo BaristaMaker Milk Frother is an all-in-one electric appliance designed to create various milk-based beverages, including lattes, cappuccinos, and other specialty drinks. It features multiple frothing and stirring modes, catering to both dairy and plant-based milks, and is equipped with an intuitive LED display for ease of use. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your device.



Image: The Dreo BaristaMaker Milk Frother, showcasing its sleek design, included frothing tips, and a perfectly frothed latte.

WHAT'S IN THE BOX

Upon unboxing your Dreo BaristaMaker, ensure all components are present and accounted for:

- Milk Frother DR-KMF001 Silver (Base Unit and Milk Jug)
- User Manual
- Quick Start Guide
- Impeller Tip (for microfoam/latte art)
- Disc Tip (for thick foam/stirring)

- Tip Holder



Image: All components of the Dreo BaristaMaker, including the main unit, jug, lid, and various frothing tips.

SETUP AND INITIAL USE

1. Initial Cleaning

Before first use, wash the milk jug, frothing tips, and lid with warm, soapy water. Wipe the jug's exterior and bottom dry. Ensure all parts are completely dry before assembly.

2. Power Connection

Plug the power cord into a suitable electrical socket. The display panel will light up, indicating the device is ready for use.

3. Installing Frothing Tips

Select the appropriate frothing tip (Impeller Tip for microfoam/latte art or Disc Tip for thick foam/stirring) and align it with the magnetic base inside the milk jug. Gently press down until it is securely in place. You may feel some resistance due to the magnet.

Your browser does not support the video tag.

Video: Initial setup and preparation steps for the Dreo BaristaMaker, including unboxing, cleaning, and tip installation. (Relevant segments: 0:33-0:49 for cleaning, 0:49-0:55 for tip installation).

OPERATING FROTH MODE (MICROFOAM & THICK FOAM)

The Froth Mode is ideal for creating various milk textures for coffee beverages.

1. Select Tip

For microfoam (Hot Cappuccino, Hot Latte, Hot Flat-White), ensure the Impeller Tip is installed. For thick foam (Hot Thick Foam, Cold Thick Foam), ensure the Disc Tip is installed.

2. Add Milk

Pour fresh, cold milk (45°F-60°F / 7°C-15°C) into the jug. For microfoam, fill within the "latte art" scale line. For thick foam, fill within the "MAX FOAM" and "MIN" scale lines. Shake the milk evenly before adding it for better frothing results. For best frothing results with plant-based milks, use barista-grade versions or consider adding a tablespoon of protein powder.

3. Select Milk Type & Foam Type

Touch the 'MILK' button on the display to switch between milk types (Whole, Half & Half, Almond, Coconut, Soy, Oat). Ensure the selected milk type matches the one you poured. Touch the 'FOAM' button to switch between desired foam types (e.g., Hot Cappuccino, Hot Latte, Hot Flat-White, Hot Thick Foam, Cold Thick Foam).

4. Start Frothing

Touch the Play/Pause button twice to start the frothing process. The display will show a countdown timer. The impeller tip will rotate to create the desired foam texture.

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Video: Demonstrates the frothing process for various milk types and foam textures, including adding milk, selecting settings, and starting the frother. (Relevant segments: 1:47-2:58 for microfoam steps, 2:58-3:49 for thick foam steps).

Tips for Pouring Latte Art Microfoam:

- Pour immediately (within 30 to 60 seconds after frothing) for best results.
- Gently swirl the milk in the pitcher before pouring to keep the foam and milk mixed.
- Avoid re-frothing.

OPERATING STIR MODE

The Stir Mode is designed for mixing powdered drinks without creating foam.

1. Install Disc Tip

Ensure the Disc Tip is installed in the milk jug.

2. Add Liquid & Powder

Add liquid (e.g., milk, water) within the "MAX STIR" and "MIN" scale lines. Always add liquid before powder. Then, add your desired powder (e.g., protein powder, cocoa powder, matcha). A 10:1 liquid-to-powder ratio is recommended.

3. Select Speed & Temperature

Touch the 'SPEED' button to switch between 'High' and 'Low' stirring speeds. Touch the 'TEMP' button to select your desired temperature.

4. Start Stirring

Touch the Play/Pause button twice to start the stirring process. The display will show a countdown timer.

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Video: Illustrates the process of using the stir mode for powdered drinks, including adding ingredients, selecting speed and temperature, and initiating stirring. (Relevant segments: 3:49-4:50).

MILK SELECTION AND FROTHING TIPS

The BaristaMaker is compatible with various milk types, both dairy and plant-based. For optimal frothing results, especially with non-dairy options, consider the following:

- **Dairy Milks:** Whole milk and half-and-half generally produce rich, stable foam.
- **Plant-Based Milks:** Almond, oat, soy, and coconut milks can be frothed. For best results, use "barista edition" versions of these milks, as they are formulated with the right balance of protein and fat for frothing.
- **Protein Content:** Milks with higher protein content (at least 3 grams per cup (240ml)) tend to froth better. You can also incorporate a tablespoon of protein powder to improve foam quality, adding liquid before the powder.
- **Cold Milk:** Always use fresh, cold milk (45°F-60°F / 7°C-15°C) for better frothing results.
- **Shake Well:** Shake the milk carton or bottle evenly before adding it to the jug.

More Milk Choices Extra Silky Results



6 Type Milks

Dairy and No Dairy Milks



Whole/Reduced Fat Milk



Half & Half



Almond Milk



Soy Milk



Oat Milk



Coconut Milk

Image: A selection of dairy and plant-based milks, highlighting the frother's versatility.

Proper cleaning ensures hygiene and extends the lifespan of your BaristaMaker.

1. Cleaning the Milk Jug

The stainless steel milk jug is dishwasher safe (top rack recommended). Alternatively, clean it with a soft sponge and warm, soapy water. Rinse thoroughly with water. Avoid abrasive scrubbers or harsh chemicals that could damage the surface.

2. Cleaning Frothing Tips and Lid

Rinse the Impeller Tip and Disc Tip with water. Regularly clean the steel mesh on the Impeller Tip with a brush to prevent clogging. Do not detach or disassemble the blades from the Impeller Tip or the Disc Tip in any form. Rinse the lid with water and dry thoroughly.

3. Cleaning the Base Unit

Wipe the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.

Your browser does not support the video tag.

Video: Comprehensive cleaning instructions for the BaristaMaker, including hand washing the jug and tips, and using a dishwasher. (Relevant segments: 4:50-5:50).

TROUBLESHOOTING

Q: Why does the milk get separated from the froth and most of the foam is left on the jug after pouring?

A: The proteins and fats in milk change their composition during the first frothing. We recommend pouring within 30 seconds to a minute for best results. Gently swirl the milk in the pitcher if you need to wait.

Q: Why can't I get the same quality of froth, especially when using plant-based milk?

A: Fat and protein affect the quality of froth. For plant-based versions, protein tends to be lower. We recommend:

- Pick higher protein milks (aim for at least 3 grams per cup (240ml)).
- Incorporate Protein Powder (add 1 tbsp per cup of milk and adjust based on frothiness and taste. Always add liquid before the powder).
- Choose Barista Versions (they are designed with the right balance of protein and fat for frothing).

Q: Why are the product's blades not rotating?

A: The purpose of the three blades pointed out by the red arrows in the image is for guiding the fluid, and they do not rotate during the product's operation. What actually rotates is the circular disk at the bottom indicated by the green arrow in the image.



Image: Visual explanation of the frother's internal mechanism, clarifying that only the disc rotates.

SPECIFICATIONS

Brand	Dreo
Model Name	DR-KMF001 Silver
Color	Silver
Material	Stainless Steel
Product Dimensions	5.31"W x 9.65"H
Item Weight	2.75 Pounds
Capacity	15 ounces (450ml)
Power Source	Corded Electric
Wattage	600 watts
Voltage (US Version)	AC 120V
Frequency (US Version)	60Hz
Product Care Instructions	Dishwasher Safe

WARRANTY AND SUPPORT

For further assistance, troubleshooting, or warranty inquiries, please contact Dreo customer support:

Email: support@dreo.com

Phone: (888) 290-1688

Please refer to your Quick Start Guide or the official Dreo website for the most up-to-date warranty information.

Your browser does not support the video tag.

Video: Contact information for Dreo customer support. (Relevant segment: 5:47-5:50).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question