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› [Arendo Induction Milk Frother - Model 72230755455 User Manual](#)

arendo 72230755455

Arendo Induction Milk Frother - Model 72230755455 User Manual

Comprehensive instructions for safe and efficient use.

1. IMPORTANT SAFETY INSTRUCTIONS

Please read these safety instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the voltage indicated on the rating label matches your mains voltage.
- Do not immerse the base unit in water or any other liquid. Only the milk jug and whisk are dishwasher safe.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug, or if it has been dropped or damaged in any manner.
- Use the appliance only for its intended purpose as described in this manual.
- Avoid contact with moving parts.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always unplug the appliance from the outlet when not in use and before cleaning.
- The appliance is equipped with overheating protection.

2. PRODUCT OVERVIEW

The Arendo Induction Milk Frother is designed to create perfect milk foam for various beverages or to heat milk. It features 4 functions and induction heating for efficient and even heat distribution.

2.1 Components

- Induction Base Unit with Control Panel
- Removable Stainless Steel Milk Jug
- Lid
- Whisk (for frothing and stirring)



Figure 1: Overview of the Arendo Induction Milk Frother, highlighting its cool-touch handle, 550W power, 360° base, and capacity markings.

2.2 Key Features

- **4-in-1 Functionality:** Hot firm milk foam, hot fine milk foam, cold milk foam, and heated milk/hot chocolate.
- **Induction Heating:** Ensures even heat distribution and prevents scorching.
- **Removable Milk Jug:** Made of SUS 202 stainless steel, dishwasher safe for easy cleaning.
- **Capacity Markings:** Internal MIN/MAX lines for precise filling.
- **Automatic Shut-off:** Stops heating/mixing at optimal temperatures (65-70°C for milk, up to 75°C for hot chocolate).
- **360° Base:** Allows the jug to be placed from any angle.
- **Cable Winder:** Integrated into the base for tidy storage.

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EIGENSCHAFTEN

- A ERWÄRMEN**
Max. Füllmenge 420 ml
- B AUFSCÄUMEN**
Max. Füllmenge 200 ml
Heißaufschäumen cremig 100 - 140 Sek.
Heißaufschäumen fest 75 - 110 Sek.
Aufschäumen kalte Milch ca. 120 Sek.

MILCHSCHAUM-BEHÄLTER

- Spülmaschinengeeignet
- Mit Füllskala
- SUS 202 Edelstahlbehälter
- Abnehmbarer Rührquirl

WÄRMEÜBERTRAGUNG
PER INDUKTION

Figure 2: Milk jug with internal MAX fill lines for frothing (200ml) and heating (420ml), and MIN fill line (100ml).

3. SETUP

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Check for any damage during transit. If damaged, do not use and contact customer support.
3. Remove all packaging materials, stickers, and labels.

3.2 First Use Cleaning

1. Before first use, clean the milk jug and whisk thoroughly with warm soapy water. Rinse well and dry.
2. The milk jug and whisk are dishwasher safe.
3. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.

3.3 Placement

- Place the frother on a stable, flat, heat-resistant surface.
- Ensure there is sufficient space around the appliance for ventilation.
- Keep away from water sources and heat-emitting appliances.

4. OPERATING INSTRUCTIONS

The Arendo Induction Milk Frother offers four distinct functions, easily selected via the control panel.



Figure 3: Control panel showing the four function buttons: (1) Warm Firm Foam, (2) Warm Creamy Foam, (3) Stir & Heat, (4) Cold Foam.

4.1 General Operation

1. Ensure the whisk is correctly inserted into the milk jug.
2. Pour the desired amount of milk into the jug, observing the MIN (100ml) and MAX (200ml for frothing, 420ml for heating) fill lines.
3. Place the lid on the milk jug.
4. Place the milk jug onto the induction base unit.
5. Plug the power cord into a suitable electrical outlet.

6. Press the power button (**U**) to turn on the frother. The indicator light will illuminate.
7. Select the desired function by pressing the corresponding button. The selected function's indicator light will illuminate.
8. The frother will automatically stop once the process is complete.
9. Carefully remove the milk jug by its cool-touch handle and pour the milk/foam.

4.2 Function Details

- **Warm Firm Foam (Button 1):** For thick, dense hot milk foam. Max capacity: 200 ml. Approximate time: 100-140 seconds.
- **Warm Creamy Foam (Button 2):** For fine, airy hot milk foam. Max capacity: 200 ml. Approximate time: 75-110 seconds.
- **Stir & Heat (Button 3):** For heating milk or mixing hot chocolate without frothing. Max capacity: 420 ml. Ensure the whisk is in place for stirring.
- **Cold Foam (Button 4):** For cold milk foam. Max capacity: 200 ml. Approximate time: 120 seconds.

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MILKSPACE

Neben Standard-Milch auch für viele andere Sorten perfekt geeignet.

- **H-MILCH (0.3/ 1.5/ 3.5%)**
- **LAKTOSEFREIE MILCH (1.5/ 3.5%)**
- **SOJA-MILCH**
- **SOJA LIGHT MILCH**
- **SOJA GANZE BOHNEN**
- **SCHAFSMILCH**
- **HAFERMILCH**
- **ZIEGENMILCH**
- **DINKELMILCH**
- **KONDENSMILCH**

... UND NOCH VIELE MEHR

VEGAN FRIENDLY

IMMER EINEN PERFEKTEN CREMIGEN MILCHSCHAUM

Figure 4: The frother is suitable for various milk types, including H-milk, lactose-free milk, soy milk, oat milk, and more.



Figure 5: The frother can be used to prepare milk for Cappuccino, Café au Lait, Latte Macchiato, Mocha, Flat White, and other beverages.

5. MAINTENANCE AND CLEANING

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

5.1 Cleaning the Milk Jug and Whisk

- After each use, immediately rinse the milk jug and whisk with water to prevent milk residue from drying.
- The stainless steel milk jug and the whisk are dishwasher safe.
- Alternatively, wash by hand with warm soapy water and a non-abrasive sponge.
- Ensure the whisk is clean and free of residue for proper frothing.

5.2 Cleaning the Base Unit

- Always unplug the base unit before cleaning.
- Wipe the exterior of the base unit with a soft, damp cloth.
- Do not use abrasive cleaners or scourers.

- Never immerse the base unit in water or any other liquid.



Figure 6: Induction technology ensures even heating and prevents milk from burning, simplifying cleaning.

5.3 Storage

- Ensure the appliance is clean and dry before storing.
- Store the whisk in its designated storage device on the base unit.
- Use the cable winder at the bottom of the base unit for neat cable storage.
- Store in a cool, dry place.

6. TROUBLESHOOTING

If you encounter issues with your Arendo Milk Frother, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Frother does not turn on.	No power supply; appliance not plugged in; power button not pressed.	Check power connection; ensure plug is fully inserted; press the power button.
Milk is not frothing or foam is poor.	Incorrect milk type/temperature; whisk not properly inserted; milk level too high/low; whisk dirty.	Use cold, fresh milk (full-fat or specific frothing milk often works best); ensure whisk is securely in place; check milk levels against MIN/MAX markings; clean the whisk thoroughly.
Milk is not heating.	Incorrect function selected; milk level too low; appliance overheated.	Ensure "Stir & Heat" or a hot foam function is selected; check milk level (min 100ml); allow appliance to cool down if it has been used continuously.
Burning smell or milk sticking to bottom.	Milk level too low; jug not properly seated on base; residue from previous use.	Ensure milk level is above MIN mark; ensure jug is correctly placed on the base; clean jug thoroughly after each use.

7. SPECIFICATIONS

Technical details for the Arendo Induction Milk Frother, Model 72230755455.

Feature	Detail
Model Number	72230755455
Power Supply	220-240 V AC, 50/60 Hz
Power Consumption	Max. 550 W
Capacity (Min)	100 ml
Capacity (Frothing)	Up to 200 ml
Capacity (Heating Only)	Up to 420 ml
Heating Temperature (Milk)	Max. 65 °C (+/-5 °C)
Heating Temperature (Hot Chocolate)	Max. 75 °C (+/-5 °C)
Protection Class	I
Noise Level	Max. 42.5 dB (A)
Dimensions (H x W x D)	21.6 cm x 17 cm x 14 cm
Cable Length	65 cm
Weight (incl. jug)	1.25 kg
Material	SUS 202 Stainless Steel (jug)
Special Feature	Quiet operation

8. WARRANTY AND SUPPORT

Your Arendo Induction Milk Frother is manufactured with high-quality materials and undergoes strict quality control. It is GS certified for tested safety.

- For warranty claims or technical support, please contact your retailer or visit the official Arendo website.
- Keep your proof of purchase for any warranty claims.



Figure 7: The product packaging displays the GS certification, indicating tested safety standards.