

HIONJIN HIONJIN-09

HIONJIN 600mL Stainless Steel Milk Frothing Pitcher User Manual

Model: HIONJIN-09

Brand: HIONJIN

1. INTRODUCTION

Thank you for choosing the HIONJIN 600mL Stainless Steel Milk Frothing Pitcher. This manual provides essential information for the safe and effective use of your new pitcher. Designed for durability and ease of use, this pitcher is ideal for preparing frothed milk for lattes, cappuccinos, and other coffee beverages. Please read this manual thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always handle with care, especially when containing hot liquids, to prevent burns.
- Keep out of reach of children and pets.
- Do not place the pitcher directly on a heat source (e.g., stovetop, open flame) as it is designed for use with a steam wand or separate frothing device.
- Avoid using abrasive cleaners or scouring pads that could scratch the stainless steel finish.
- Ensure the pitcher is clean and dry before each use.

3. PRODUCT OVERVIEW

The HIONJIN Milk Frothing Pitcher is crafted from high-quality stainless steel, ensuring durability and a smooth, glossy finish. It features a precise pouring spout and an ergonomic handle for comfortable use. An integrated temperature strip provides a visual indication of milk temperature during frothing.



Figure 3.1: HIONJIN 600mL Stainless Steel Milk Frothing Pitcher. This image shows the pitcher's sleek design, handle, pouring spout, and the temperature indicator strip on the side, displaying various temperature ranges in Celsius.

Components:

- **Pitcher Body:** 600mL capacity, stainless steel construction.
- **Handle:** Ergonomically designed for a secure grip.
- **Pouring Spout:** Precision spout for controlled pouring and latte art.
- **Integrated Temperature Strip:** Displays milk temperature in Celsius (e.g., 37°C, 40°C, 45°C, 50°C, 60°C, >70°C).

600ML



Figure 3.2: HIONJIN 600mL Milk Frothing Pitcher. This image highlights the 600mL capacity of the pitcher, along with its temperature strip and overall design.

4. SETUP

1. **Unpack:** Carefully remove the frothing pitcher from its packaging.
2. **Initial Cleaning:** Before first use, wash the pitcher thoroughly with warm soapy water. Rinse well and dry completely.
3. **Inspection:** Inspect the pitcher for any signs of damage. If damaged, do not use and contact customer support.

5. OPERATING INSTRUCTIONS

This pitcher is designed to be used with an external milk frothing device, such as a steam wand from an espresso machine or a handheld frother. The integrated temperature strip assists in achieving the ideal milk temperature.

5.1 Frothing Milk

1. **Add Milk:** Pour your desired amount of cold milk into the pitcher. Do not fill beyond half to two-thirds capacity to allow for expansion during frothing.
2. **Begin Frothing:** Position your steam wand or handheld frother into the milk. Activate your frothing device according to its specific instructions.
3. **Monitor Temperature:** Observe the integrated temperature strip on the side of the pitcher. The strip will indicate the milk's temperature as it heats. For most lattes and cappuccinos, an ideal temperature range is

typically between 55°C and 65°C (130°F - 150°F). Avoid exceeding 70°C (160°F) to prevent scorching the milk.

4. **Stop Frothing:** Once the desired temperature and foam consistency are achieved, turn off your frothing device.

5.2 Pouring Frothed Milk

After frothing, gently swirl the pitcher to integrate the foam with the liquid milk. This creates a smooth, velvety texture. Use the precision spout to pour the frothed milk into your coffee or espresso, creating desired latte art designs.



Figure 5.1: Pouring frothed milk. This image illustrates a person skillfully pouring frothed milk from the HIONJIN pitcher into a glass coffee cup, demonstrating the pitcher's controlled spout for latte art.



Figure 5.2: Detailed view of frothed milk pour. A close-up shot showing the smooth, creamy frothed milk exiting the pitcher's spout, ready to be added to a beverage.

6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your frothing pitcher.

1. **Immediate Cleaning:** After each use, rinse the pitcher with warm water to prevent milk residue from drying.
2. **Hand Wash:** Wash the pitcher by hand using warm soapy water and a soft sponge or cloth.
3. **Rinse Thoroughly:** Rinse all soap residue completely.
4. **Dry:** Dry the pitcher immediately with a clean cloth to prevent water spots and maintain its glossy finish.
5. **Do Not Dishwash:** The integrated temperature strip may be damaged by high dishwasher temperatures and harsh detergents. Hand washing is recommended.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Milk not frothing well	Incorrect milk type or temperature, improper frothing technique (external device).	Ensure milk is cold and fresh. Review instructions for your external frothing device. Different milk types (e.g., whole milk, oat milk) froth differently.
Temperature strip not responding	Milk temperature too low or too high for the strip's range, or strip damage.	Ensure milk is within the indicated temperature range (e.g., 37°C to >70°C). If the strip remains unresponsive, contact customer support.
Water spots on pitcher	Not dried immediately after washing.	Dry the pitcher thoroughly with a soft cloth immediately after washing.

8. SPECIFICATIONS

Model Name: HIONJIN-09

Brand: HIONJIN

Capacity: 600mL

Material: Stainless Steel

Color: D (Dark Grey/Black)

Item Weight: Approximately 50 Grams (1.76 ounces)

Package Dimensions: 1.18 x 0.79 x 0.39 inches (Note: These package dimensions seem unusually small for a 600mL pitcher, likely an error in source data. User should refer to actual product size.)

Date First Available: April 10, 2025

9. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the retailer's return policy or contact HIONJIN customer service directly through their official channels. Please have your model number (HIONJIN-09) and purchase details ready when contacting support.