

## Dreo DR-KMF002

# DREO Milk Frother DR-KMF002 Instruction Manual

Model: DR-KMF002

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the DREO Milk Frother. Retain this manual for future reference.

- **Electrical Safety:** Do not immerse the power supply base or the entire frother unit in water or other liquids. Only the jug interior is designed for washing.
- **Cleaning:** Always unplug the frother from the power outlet before cleaning. Hand wash the interior of the jug with warm, soapy water. The device is not dishwasher-safe.
- **Placement:** Use the frother on a stable, flat, heat-resistant surface.
- **Supervision:** Close supervision is necessary when the appliance is used by or near children.
- **Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

## 2. PRODUCT OVERVIEW

The DREO Milk Frother is an 8-in-1 electric frother designed to create various milk foams and stirred beverages. It features an intuitive LED control panel and two interchangeable tips for different textures.

DREO | BaristaMaker Frother Air

# 8-in-1 Power for Versatile Drink Creation



Image: DREO Milk Frother with its control panel and included accessories.

## Components:

- **Frother Jug:** Stainless steel interior with non-stick coating.
- **Power Base:** Connects to power and provides induction heating.
- **Lid:** Clear lid to monitor frothing process.
- **Impeller Tip:** For fine, silky microfoam ideal for latte art.
- **Disc Tip:** For thick, dense foam.
- **Storage Base:** Magnetic holder for the tips.

# Quick Rinse. Spotless Clean.



\*This device is not dishwasher-safe.

Image: Impeller Tip and Disc Tip on their magnetic storage base.

## **Control Panel:**

The LED control panel allows selection of various frothing and stirring modes.

# Latte-art Microfoam. Barista-quality at Home.



Impeller Tip Max Powered by  
**AeroSilk™**

Image: Detailed view of the DREO Milk Frother's LED control panel.

- **Dairy Froth:** Latte Art Foam, Hot Thick Foam, Cold Thick Foam.
- **Non-Dairy Froth:** Latte Art Foam, Hot Thick Foam, Cold Thick Foam.
- **Stir Mode:** Hot Stirring, Cold Stirring.
- **Menu Button:** Press to cycle through available modes.
- **Start/Stop Button:** Touch to start or stop the selected mode.

### 3. SETUP

1. **Choose the Right Tip:** Select either the Impeller Tip for latte art microfoam or the Disc Tip for thick foam/stirring.
2. **Place Tip in Jug:** Open the lid and attach the chosen tip onto the center spindle at the bottom of the jug. The tips are magnetic and will securely snap into place.
3. **Place Jug on Base:** Ensure the frother jug is correctly seated on the power base. The control panel lights will illuminate.

## 4. OPERATING INSTRUCTIONS

Follow these steps to prepare your desired milk beverage:

1. **Add Milk:** Pour milk into the frother jug, observing the internal fill lines. Do not exceed the maximum fill line for your selected mode (STIR, FOAM, or LATTE ART) to prevent overflow.
2. **Select Mode:** Press the 'Menu' button repeatedly to cycle through the Dairy Froth, Non-Dairy Froth, and Stir Mode options until your desired setting is highlighted.
3. **Start Frothing/Stirring:** Press the 'Start/Stop' button to begin the process. The frother will automatically stop when complete.
4. **Pour and Enjoy:** Carefully remove the jug from the base and pour your frothed or stirred milk. For best results with frothed milk, pour within 30 seconds to 1 minute after completion.



Image: Visual guide to the 8 frothing and stirring options.

## Video Demonstration: Making Latte Art Foam

Video: Official demonstration of how to make latte art foam using the DREO BaristaMaker Air.

## 5. MILK SELECTION GUIDE

The quality of froth can vary significantly based on the type of milk used. For optimal results, consider the following:

- **Barista Milk Versions:** These milks are formulated with the right balance of protein and fat for frothing.
- **High Protein Milks:** Choose milks with a protein content of  $\geq 3\%$  and fat content of  $\geq 3\%$ . Aim for at least 3 grams of protein per cup (240ml).
- **Plant-Based Milks:** For plant-based options, select barista versions or those with higher protein content. Incorporating 1 tablespoon of protein powder per cup can also enhance frothiness. Always add liquid before the powder.

## Important Notes:

We are committed to providing customers with high-quality products, healthier lifestyles, and comprehensive after-sales service. Your satisfaction is our top priority—please don't hesitate to contact us with any concerns. This product is sold and fulfilled by Amazon.

### Choosing Milk:

#### Choose Barista Milk Versions

These contain right balance of protein and fat for frothing, check our recommended brands list on the quick start guide.



#### Pick High Protein Milks

Check your milk nutritional fact sheet.



Image: Guide to selecting appropriate milk for frothing.

## 6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your DREO Milk Frother.

1. **Unplug:** Always unplug the frother from the power outlet before cleaning.
2. **Hand Wash Only:** The stainless steel jug is waterproof and can be rinsed under running water. Use warm, soapy water and a soft cloth or sponge to clean the interior.
3. **Do Not Submerge:** Never immerse the power base or the exterior of the frother unit in water.
4. **Clean Tips:** Remove the impeller or disc tip and wash it separately with warm, soapy water.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing.

# Tap. Froth. Enjoy.



Image: Hand rinsing the interior of the frother jug. Note: The device is not dishwasher-safe.

## 7. TROUBLESHOOTING

Common issues and their solutions:

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

A: The three blades on the impeller tip are for guiding the fluid and do not rotate during operation. What actually rotates is the circular disk at the bottom of the tip, which is driven by the motor spindle in the jug.

**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.

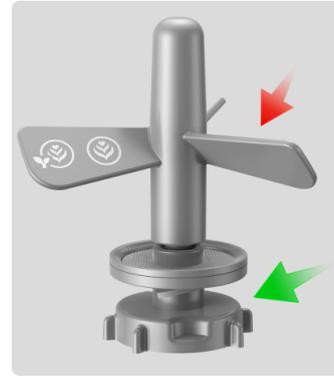


Image: Diagram showing the non-rotating blades and the rotating disk of the frother tip.

**Q: Why does the milk separate from the froth, leaving most foam in the jug after pouring?**

A: Proteins and fats in milk change composition during frothing. We recommend pouring within 30 seconds to 1 minute for best results. Gently swirl the milk in the pitcher if you need to wait longer.

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

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

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

## 8. SPECIFICATIONS

- **Brand:** Dreo
- **Model Name:** DR-KMF002
- **Color:** Midnight Black
- **Material:** Food-grade Plastic, Stainless Steel
- **Product Dimensions:** 3.8"W x 8"H
- **Item Weight:** 1.6 Pounds
- **Capacity:** 9 Fluid Ounces (270ml)
- **Special Feature:** Variable Froth Setting, Variable Temperature Control
- **Product Care Instructions:** Hand Wash Only
- **UPC:** 810142857918

## 9. WARRANTY AND SUPPORT

Dreo is committed to providing high-quality products and comprehensive after-sales service. Your satisfaction is our top priority.

- **Contact Support:** For any concerns or issues, please do not hesitate to contact Amazon Support or Dreo directly for swift resolution.
- **Damaged or Used Item:** If you received a damaged or used item, contact Amazon Support or Dreo for assistance.