

MI-MF001

miroco

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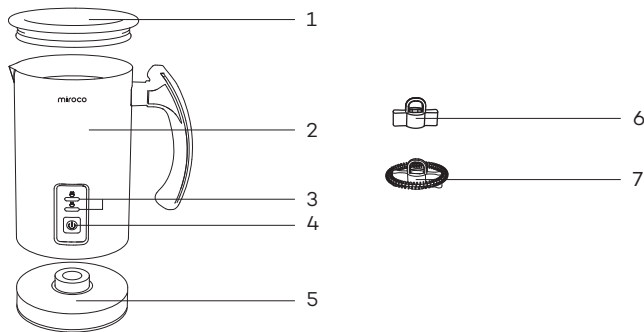
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MIROCO MILK FROTHER

User Guide



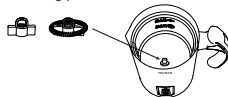
1. Transparent Lid
2. Stainless Steel Frothing Pitcher
3. LED Indicator
4. Power Button
5. Power Base
6. 2 x Whisk (Heating)
7. 2 x Whisk (Frothing)

Thank you for choosing the **Miroco Milk Frother**. Please read this manual carefully and keep it for future reference. If you have any questions or issues, please contact our customer support team by email at support@mirocohome.com.

How to use

Whisk	Function	Max Capacity	Time	Temperature
Whisk (Frothing)	Frothing cold milk	115 ml / 3.9 oz	60-65s	/
	Frothing & Heating	115 ml / 3.9 oz	120-160s	65°C / 149°F
Whisk (Heating)	Heating (with a small amount of froth)	240 ml / 8.1 oz	210-250s	65°C / 149°F

1. Choose an appropriate whisk and assemble it onto the tip on the base of the frothing pitcher
2. Pour milk into the frothing pitcher no higher or lower than the maximum and minimum markings inside



3. Cap on the lid. Refer to table below to operate the device.

Functions	LED Indicator Status When the Device is Working	LED Indicator Status When the Process is Complete
Heating & Frothing / Heating Milk	Press the Power Button, the red and blue LED will light up to start heating & frothing milk	The blue LED turns off and the red LED keeps flashing
Frothing Cold Milk	Press and hold the Power Button for 1 to 2 seconds, the blue LED will light up to start frothing cold milk	The blue LED turns off and the red LED keeps flashing

Caution

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Do not disassemble the unit.
3. Keep away from heat, moisture, and corrosive substances.
4. Do not remove the power cable with wet hands as it may cause an electric shock.
5. Use whole milk (fat content > 3.0%) for the best results.