

- A short Power Cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. **Risk of injury and electric shock.**
- Do not place the appliance over or close to sources of heat such as electric rings, hot ovens or open flames. **Risk of electric shock and fire.**
- The appliance shall not be placed in a cabinet or appliance garage when in use. **Risk of fire.**
- NOTE: Any plug cut from the power supply cord should be disposed of immediately. Inserting any cut off plug into a 13A socket-outlet is hazardous. **Risk of electric shock and fire.**
- Do not immerse in water or any other liquid. **Risk of electric shock and fire.**
- Avoid spilling any liquid on the connector. **Risk of electric shock**
- Only use the appliance with the Power Base supplied. **Risk of electric shock and fire.**
- Allow the Milk Frother to cool down completely before cleaning and storing. **Risk of burns or scalding.**
- Do not fill above the 'Max' mark. **Risk of electric shock and burns.**
- Do not use in bathroom or outdoors. **Risk of electric shock.**
- Remove the appliance from its Power Base before filling or pouring. **Risk of electric shock.**
- Take care when pouring – pour slowly and do not over-tilt the Milk Frother. **Risk of burns or scalding.**
- Milk will remain hot for a considerable amount of time after heating and can present a scald hazard. Keep the Jug, Power Base and the mains lead away from the edge of worktops and out of reach of children. **Risk of scalding.**
- Heating element surface is subject to residual heat after use. **Risk of scalding.**
- Do not misuse the appliance; it is designed for use with milk and food items only. **Risk of injury.**
- Do not allow cable to touch hot surfaces, or to hang over edge of a table or counter top. **Risk of fire or electric shock.**

BEFORE FIRST USE

- Read this instruction manual before you start using the appliance. It gives you important safety information and will ensure you get the most out of your Dualit product.
- Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied recycle the packaging appropriately.
- Keep this manual and your proof of purchase in a safe place.
- Don't forget to register your product at www.dualit.com/register

SAVE THESE INSTRUCTIONS

In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice. All illustrations are for representation only, your model may vary from illustrations shown.



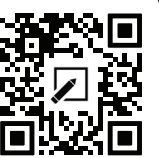
Do not dispose of this product in the usual household waste point for the recycling of electrical and electronic appliances. The materials are recyclable as mentioned on its marking. By recycling, material are recycled or other forms of re-utilization of old appliances you are making an important contribution to protect our environment. Please enquire with the Local Authority for the authorised disposal location.

REGISTER YOUR PRODUCT FOR THE CHANCE TO WIN A £225 PRIZE DRAW!

REGISTER YOUR PRODUCT

DON'T FORGET TO

WWW.DUALIT.COM/REGISTER



OR BY POST



Electrical Safety

- Ensure that the voltage of the appliance corresponds to that of the mains supply. **Risk of electric shock and fire.**
- WARNING: This appliance must be earthed. **Risk of electric shock and fire.**
- In order to avoid a hazard, if the Power Cord is damaged it must, for safety reasons, be replaced by Dualit or a qualified electrician. Call Dualit's Customer Helpline on +44 (0) 1293 652 500. **Risk of electric shock and fire.**
- Do not operate any appliance with a damaged Power Cord or Plug, or after the appliance malfunctions or has been dropped, damaged or cracked in any manner. **Risk of fire, electric shock and fire.**
- This appliance conforms to directive 2014/30/EU regarding electromagnetic compatibility.
- Never touch the Power Cord with wet hands. **Risk of electric shock.**
- Never use the plug without the fuse cover fitted. Ensure replacement fuse is the same current value as the original. Replacement fuses are available and should be ASTA approved to BS1362. **Risk of electric shock and fire.**
- We recommend that the appliance is plugged into a socket that has no other appliance connected to it. Failure to do this may cause an overload, trip a circuit breaker or blow a fuse. Preferably the socket outlet should be protected by a residual current device (RCD).
- The use of extension cables is not authorised by the manufacturer and may cause damage or accidents. **Risk of electric shock.**

General Safety

- The use of accessory attachments not recommended by Dualit may result in fire, electric shock or injury to persons.
- Do not touch the metal body when the appliance is in use. **Risk of burns or scalding.**
- Do not place the appliance on a polished wood, marble or porous surface. **Risk of property damage.**
- Do not operate on an uneven surface. **Risk of injury.**
- Do not use a scouring pad or abrasive cleaner on the appliance body. **Risk of damage.**
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent. **Risk of damage.**
- Unplug the appliance from the mains to allow to cool before cleaning, maintaining or moving. Caution: Hot liquid, For details, please refer to cleaning section. **Risk of fire, electric shock, scalding or injury to persons.**
- The Power Cord should not be allowed to come into contact with hot surfaces. **Risk of electric shock.**

GB-A



APPLIANCE DOES NOT TURN ON	
1. Appliance is not plugged in.	1. Check that the plug is in the socket and the switch is turned on.
2. The plug fuse may have failed.	2. Replace the 5 amp plug fuse if necessary and check your residual current device (RCD). Never use the plug without the fuse cover fitted. Ensure replacement fuse is the same current value as the original. Replacement fuses are available and should be ASTA approved to BS 1362.
3. Heating element is broken or thermal fuse has been activated.	3. Please contact Dualit Customer Services* for further help.
4. Jug is still warm from previous cycle.	4. Between cycles, pour cold water into the jug and allow to cool.
NON-STICK COATING IS DAMAGED	
1. The milk has overheated after the cycle.	1.1 Ensure that the milk level is within the minimum and maximum fill markings to avoid overheating and damaging the non-stick coating.
1.2 Do not lift the jug before the cycle is completed to avoid overheating and damaging the non-stick surface.	2. Do not use abrasive cloths or insert sharp objects when cleaning the inside of the jug.
LARGE AMOUNT OF CHOCOLATE RESIDUE LEFT INSIDE JUG AFTER CYCLE	
1. Chocolate is not melting and mixing into the milk.	1.1 Chocolate should be added after the Whisk with Basket attachment and milk have been placed into the Jug.
1.2 We recommend using cold milk straight from the fridge, to improve melting efficiency for chocolate beverages.	
1.3 Use less chocolate or break into smaller pieces. Using chocolate with lower cocoa content will reduce/eliminate chocolate residue.	
1.4 Do not turn the device off when cycle is in progress. This will reduce chocolate melting time and increase the chance of residue build-up.	
1.5 Leave the device for 1 minute after a completed cycle to allow longer melting time. Move the Whisk up and down to encourage melting.	
1.6 Ensure the device is allowed to cool fully between cycles.	

WHISK IS NOT SPINNING OR IS NOISY WHEN SPINNING	
1. Whisk has misaligned from motor.	1.1 Remove the Whisk from the jug and re-insert. This should allow the Whisk to rotate normally and to eliminate noise.
1.2 Ensure that the jug and all attachments are clean before using as any residue can disrupt the magnetisation and centralisation of the Whisk.	2. Remove the attachments from the jug and re-insert. Always use the Basket attachment when making chocolate beverages.
2. The chocolate segments have knocked the Whisk out of place.	3. If using the Basket or Flat White Cap, slide onto the Whisk and push down until it clicks into place.
4. Milk/chocolate has dried onto the Whisk, Flat White Cap or Basket.	4. Check the Whisk, Flat White Cap and Basket spin freely before using your device (remove the Whisk and use your finger to spin). Any residue may affect functionality. Ensure the jug and all accessories are clean before use and before storing.
THE POWER BUTTON IS FLASHING BUT THE DEVICE WILL NOT TURN	
1. This feature protects the device if it gets too hot. Wash the jug with cold water and make sure to fill above the MIN line when adding milk.	

*TO CONTACT CUSTOMER SERVICES, PLEASE EMAIL INFO@DUALIT.COM WITH YOUR MODEL AND SERIAL NUMBERS.

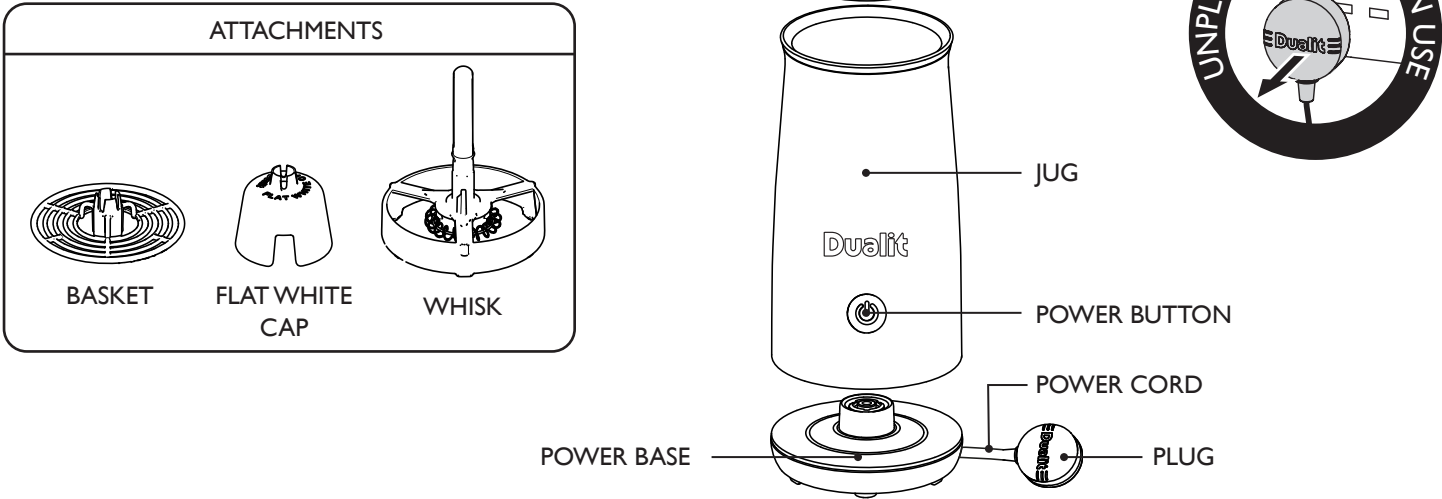
TROUBLESHOOTING

Milk Frother Instruction manual



Dualit
Since 1945

KNOW YOUR MILK FROTHER



SETTING UP YOUR MILK FROTHER



Register your appliance on www.dualit.com. This will only take 60 seconds. You will need the product model and serial numbers that are on the rating label on the base of the product.



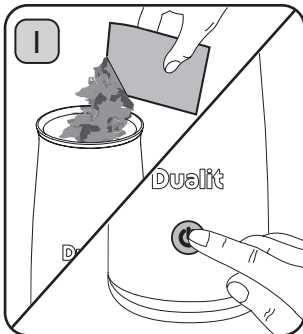
Remove all packaging, tape and protective paper. **BEFORE FIRST USE:** Clean the Lid, Attachments and inside of Jug with warm, soapy water; rinse well then dry. Do not immerse. **Risk of electric shock, fire and product damage.**



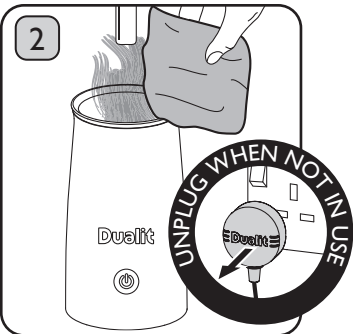
The surface must be flat in order to keep the machine level and stable. **Risk of injury.** Position in a safe space away from:
• Heat sources. **Risk of electric shock and fire.**
• Water taps. **Risk of electric shock.**
Do not position:
• In a cupboard. **Risk of fire.**
• Close to curtains or flammable material. **Risk of fire.**
• On a tray that collects liquid. **Risk of electric shock.**
• On a polished wood, marble or porous surface. **Risk of property damage.**

USING AND CLEANING YOUR MILK FROTHER

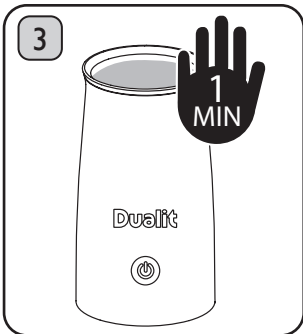
FAILURE TO CLEAN YOUR MILK FROTHER AS PER INSTRUCTIONS WILL INVALIDATE YOUR GUARANTEE AND CAUSE DAMAGE TO YOUR PRODUCT.



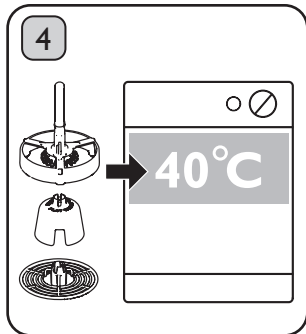
Select your drink from the Quick Reference Guide. Assemble the Whisk if required and place in the Jug. Fill Jug to the specified volume according to the Guide, with cold milk straight from the fridge. Add chocolate and/or coffee if using. Press the Power Button. When the cycle has finished, the Power Button light will go out. Pour and enjoy.



WARNING: Clean immediately after each use. Unplug, remove Jug from Power Base and remove the Whisk and Attachments. Clean inside of Jug, Whisk and Attachments with warm, soapy water and a non-abrasive cloth. Rinse with cold water. Wipe exterior with a damp, non-abrasive cloth. Never immerse the Jug or Power Base in water. **Risk of electric shock, fire and product damage.**



NOTE: If you are using the the Milk Frother for multiple cycles consecutively, you will need to allow time for the Jug to cool. After 2 cycles fill the Jug with cold water and stand for 1 minute before discarding. Repeat after each additional cycle.



The Whisk and Attachments only may be placed in the dishwasher. Use a wash cycle below 40°C and place on the top shelf. If you have finished using the Milk Frother, dry thoroughly before storing with the Lid in place.

QUICK REFERENCE GUIDE

You can make a wide variety of drinks in your Milk Frother.

It is important to follow the instructions, use the correct Whisk Assembly and fill to the correct Fill Markings on the Jug to achieve perfect results.

WHISK ASSEMBLY OPTIONS		
FLAT WHITE CAP	BASKET	WHISK ONLY

DRINK	WHISK ATTACHMENT	MILK FROTHER INGREDIENTS	METHOD
FLAT WHITE 1/3 espresso, 2/3 heated milk	Flat White Cap	225ml-325ml cold milk	Place Whisk with any required Attachment in Jug then add milk. Press the Power Button. While frothing brew coffee and add to a cup. Pour frothed milk into your cup when ready.
LATTÉ Espresso shot, heated milk, thin layer of froth	Basket	225ml cold milk	
CAPPUCCINO Equal parts espresso, heated milk, frothed milk	Whisk only	180ml cold milk	
HOT CHOCOLATE	Basket	225ml cold milk + 25g-35g chocolate*	Place Whisk with Basket Attachment into Jug. Add milk and chocolate/coffee. Press the Power Button. Pour frothed drink into your cup when ready.
MOCHA WITH INSTANT COFFEE	Basket	225ml cold milk + 25g-35g chocolate* + 1 x serving instant coffee	
MOCHA WITH ESPRESSO	Basket	225ml cold milk + 25g-35g chocolate* + 1 x shot espresso	
MILKSHAKE	Whisk only	120ml cold milk	First add a handful of ice and 100ml of cold milk, into a large glass. Place the Whisk into the Jug and add 120ml of milk. Press the Power Button. Pour frothed milk into your glass when ready.
CHOCOLATE MILKSHAKE	Basket	225ml cold milk + 25g-35g chocolate*	Attach the Basket to the Whisk and place in the Jug. Add 225ml of milk and the chocolate. Press the Power Button. While frothing, add a handful of ice to a large glass. Pour frothed chocolate milk into your glass when ready.

*The Milk Frother is designed to be used with a wide range of chocolate. For best results we recommend using chocolate flakes, though you can use chocolate segments no larger than 1cm² and 0.5cm thick, powder or buttons no smaller than 1cm diameter and 0.5cm thick. Use pure chocolate only, with no added ingredients such as nuts, raisins, biscuit, coconut, caramel, wafer, nougat etc., as they may block the whisk. You may need to chop the chocolate to the recommended sizes. Note: Deviating from the recommended ingredients can affect the volume of beverage produced and performance of your appliance. Never fill above the 'Max' or under the 'Min' fill volumes.

HINTS AND TIPS

GENERAL

- Always use cold milk straight from the fridge.
- The Milk Frother works best with milk that has a high protein level e.g. dairy or soya.
- Dualit recommends using semi-skimmed or UHT milk. Full fat milk will not froth well as the fat content is greater than 3%. Remember, different milks froth at different rates.
- When using plant-based milk such as soya, oat, almond etc., make sure to use 'barista-grade' as these varieties will produce more froth.

CHOCOLATE

- Breaking the chocolate into smaller pieces will ensure it melts more efficiently and reduces residue.
- If you find chocolate residue in the Jug after serving, on next use wait 1 minute after the cycle has finished, before pouring.
- Choosing a chocolate with a lower cocoa content will reduce the amount of residue as it has a lower melting point.
- If you find chocolate residue on the Basket after frothing, move the Whisk up and down while submerged in the hot milk, until it has melted.
- Check that the Whisk and Basket spin freely before using your device. Any residue may affect functionality. Ensure the Jug and all Attachments are clean before use and before storing.
- If you prefer a sweeter chocolate drink, add up to 50g of chocolate. Note this may increase the amount of residue.
- You can make two Chocolate Milkshakes at the same time; divide the volume of liquid between two cups and add 70g of ice per cup.



SCAN FOR MORE RECIPES