

FAQ

Milk Frother

Q. Please let me know how I can whip milk well.

A. Please see below:

1. Use milk with fat content of over 3.5%.
2. Temperatures of milk for best results when whipping

For hot milk → 40°C-50°C (warm milk using a microwave oven)

For cold milk → 1°C-5°C (cool it in ice cold water, etc.)

To warm milk, put it in a 500w microwave oven for 40 seconds or in a 600w microwave oven for 30 seconds.

To cool milk, put milk that was pre-cooled in a refrigerator in a bowl of water with ice cubes for more than five minutes.

*Milk gets whipped better when it is hot.

Q. Please let me know how to take care of it?

A. When you wash it with water, first remove the churning shaft from the motor handle. Please see the illustration at the right.

