

INSTRUCTIONS:

Simply fill 1/3 (one-third) of the glass with milk. Lower the whisk to the bottom. Start the Milk Frother and keep it close to the bottom for a period of 20 seconds. Rotate the whisk to the bottom along the glass sides while frothing. Slowly raise the whisk by increasing the foam and whipping the top layers of milk. Switch off the Milk Frother and remove it from the foam.

In order to get the best results, don't heat the milk up to 165 degrees. The Milk Frother is ideal for use for cold and hot milk.

Tap a glass several times of the table in order to get rid of large foam bubbles.