# Bonsenkitchen

## Milk Frother

**Operation Instructions** 

Model: MF8710



**USA Customer service: 1-888-965-8032** 

support@bonsenkitchen.com

UK Customer service: <a href="mailto:customer-service@bonsenoa.com">customer-service@bonsenoa.com</a>

#### Introduction

Congratulations on the purchase of your new appliance.

You have selected a high-quality product.

The operating instructions are part of this product. They contain important information on safety, use and disposal. Before using the product, familiarise yourself with all operating and safety instructions. Use this product only as described and only for the specified areas of application. Please also pass these operating instructions on to any future owner(s).

## **Proper use**

The appliance has been designed exclusively for frothing milk, sauces, shakes or other liquid foods. This appliance is intended exclusively for use in domestic households. Not to be used for commercial purposes.

## **Package contents**

Milk Frother

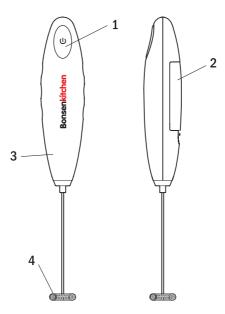
2 batteries

Operating instructions

Check the delivery contents for completeness immediately after unpacking. Remove all packaging materials and plastic film from the appliance.

## **Appliance description**

- 1. On/Off switch
- 2. Battery compartment
- 3. Handle
- 4. Whisk



#### **Technical details**

Power supply: 2 x 1.5V ===

Battery type: 1.5 V, Mignon, AA, LR6

All of the parts of this appliance that come into contact with food are food-safe.

## Safety instructions

#### **⚠ WARNING! RISK OF INJURY!**

- This appliance may be used by children aged 8 over and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided that they are under supervision or have been told how to use the appliance safely and are aware of the potential risks.
- Cleaning and user maintenance must not be carried out by children unless they are supervised.
- Children must not play with the appliance.
- Do not open the appliance (except the battery compartment) yourself. Risk of injury if appliance is not properly assembled!

#### **△ CAUTION! BATTERIES!**

Safety information for handling batteries:

- Do not throw batteries into a fire. Do not recharge batteries. Risk of explosions and injuries!
- Never open batteries and never solder or weld batteries. Risk of explosions and injuries!
- Check the condition of the batteries at regular intervals. Leaking batteries can cause damage to the appliance.
- If you do not intend to use the appliance for an extended period, remove the batteries.
   If the batteries have leaked, use protective gloves. Clean the battery compartment and the battery contacts with a dry cloth.
- Keep batteries out of the reach of children. Children might put batteries into their mouth and swallow them. If a battery is swallowed, medical assistance must be sought immediately.

#### ATTENTION! DAMAGE TO PROPERTYROPERTY!

- Avoid penetration by foreign objects.
- Do not submerge the handle in water or other liquids. This will lead to irreparable damage to the appliance!
- The appliance must not come into contact with hot surfaces.
- Never attempt to process solid foodstuffs with the appliance.



Do not immerse the handle in water! Liquid must not be allowed to penetrate the handle.

#### Initial use

Before starting to use the appliance, check that it is in fault-free condition. If it is not, it must not be used.

- 1) Open the battery compartment
- 2) Insert the batteries as per the polarity diagram in the battery compartment.
- 3) Close the battery compartment. Ensure that the battery compartment cover is firmly in place.
- 4) Before first use, clean the whisk as described in the chapter "Cleaning".

#### Use

1) Fill a tall receptacle up to approx. 1/3 with the fluid to be frothed.

#### **TIPS**

- When making hot milk froth, do not heat the milk to more than 60°C. Otherwise, the milk will not froth up properly.
- Remember to take your finger off the On/ Off switch before lifting the whisk out of the liquid. Otherwise, you will spray liquid everywhere!
- 2) Insert the milk frother to just above the bottom of the receptacle.
- 3) Press and hold down the On/Off switch. The whisk starts to turn. Guide it in slow circular movements.
- 4) As soon as the milk froth starts forming, lift the appliance slightly so that it always in the froth layer.
- 5) When the milk is frothy enough, let go of the On/Off switch to stop the whisk.
- 6) Lift the milk frother out of the receptacle.

## **Changing the batteries**

When the appliance's performance becomes noticeably weaker, the batteries must be exchanged.

#### ATTENTION! DAMAGE TO PROPERTY!

Always use batteries of the same type (1.5 V, Mignon, AA, LR6), and never use a new battery and an old battery together.

- 1) Open the battery compartment
- 2) Remove the old batteries.
- 3) Insert the new batteries as per the polarity diagram in the battery compartment.
- 4) Close the battery compartment . Ensure that the battery compartment cover is firmly in place.

## **Cleaning**

#### ATTENTION! DAMAGE TO PROPERTY!

 Do NOT use any chemical, abrasive or aggressive cleaning agents. These could damage the upper surfaces of the appliance.



Do not immerse the handle in water! Liquid must not be allowed to penetrate the handle.

We recommend cleaning the appliance immediately after each use. Dried-on residue can be very difficult to remove.

Clean the whisk in mild soapy water. To do this, lower it into the washing up water and
press the On/Off switch so that the whisk moves in the washing up water. Let go of
the On/Off switch and rinse the whisk with clean, fresh water.

#### **NOTE**

If any dirt residue remains on the whisk, you can clean this off with a cloth or washing up brush.

 Clean the handle with a moist cloth. For stubborn soiling use a mild detergent on the cloth.

## **Storage**

Take the batteries out of the battery compartment if you are not intending to use the milk frother for an extended period of time.

Store the appliance at a clean and dry location.

## **Disposal of batteries**



#### Used batteries may not be disposed of in household waste.

All consumers are statutorily required to dispose of batteries at a collection point provided by their local community.

The purpose of this obligation is to ensure that batteries are disposed of in a non-polluting manner. Only dispose of batteries when they are fully discharged.

## Warranty

The warranty for this appliance is for 12 months from the date of the first purchase. The appliance has been manufactured with care and meticulously ex-amined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact with our Customer Service.

#### **Notice**

The warranty covers only claims for the material and manufacturing defects, but not for the transport damage, wearing parts or for damage to fragile components, e.g. buttons or batteries.

This product is for domestic use only and is not intended for the commercial use. The warranty is void in the case of the abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch.

Your statutory rights are not restricted in any way by this warranty. The warranty period is not extended by repairs made under the warranty. This applies also to replaced and repaired parts.

## Warranty claim procedure

To ensure quick processing of your case, please observe the following instructions: Please have the till receipt and the item number(S/N: 12345) available as proof of purchase.

You will find the item number as a sticker on the rear or bottom of the appliance. If function or other defects occur, please contact the service centre listed either by telephone or by email.

If you have any further assistance, please contact us:

USA Customer service: 1-888-965-8032

support@bonsenkitchen.com

UK Customer service:customer-service@bonsenoa.com

## **Disposal:**



Guideline 2012/19/EC concerning the handling, collection, recycling and disposal of electrical and electronic equipment and their components ('waste electrical and electronic equipment', known as WEEE).

The crossed symbol on a rubbish container indicates that the machine or device is not allowed to be disposed of but it must be handed over to a suitably equipped collection centre for proper recycling or disposal.

#### **Directives:**



This machine corresponds to the requirements according to EU Guideline 2014/30/EU entitled 'Electro-Magnetic Compatibility' 2014/35/EU entitled 'Low-Voltage Guidelines'.

## **Recipe suggestions**

## **Vienna Melange**

- Pour about 125 ml of strong black coffee into a large cup.
- Froth up about 100 ml of milk and add as much milk froth as is needed to fill the cup to just below the rim.
- Depending on personal taste, you can add a little sugar.

#### Marocchino

- Melt about a teaspoon of milk chocolate.
- Spread the melted chocolate onto the inside wall of a glass and pour an espresso in.
- Make some milk froth and add 3 to 4 teaspoons of milk froth to the coffee.
- Sprinkle a little cocoa powder onto the milk froth.

#### **Hot chocolate**

- Make some hot milk froth.
- Add cocoa or drinking chocolate powder to the milk and froth everything again.
- If you like, you can add a liqueur such as Amaretto.

#### Ice chocolate

- Add some drinking chocolate powder or chocolate syrup to cold milk.
- Whisk the milk and chocolate mixture using the milk frother.
- Add a scoop of vanilla ice cream.
- Pour a little chocolate syrup over the ice cream.

## Milk shake

Add a little seedless jam or fruit syrup to some cold milk.

Whisk the mixture using the milk frother.