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*Discover
Amazing*

FROTHER STATION RECIPES



Coffee lovers, get ready to up your coffee game at home with the Frother Station! This innovative device will transform your everyday coffee routine, into extraordinary experiences. Craft café-quality beverages right in your own kitchen.

Be your own barista at home!





Instant[™] *Discover Amazing*

CLASSIC CAPPUCCINO

LATTE

HOT CHOCOLATE

MATCHA

EARL GREY FUSION

TURMERIC HONEY GOLDEN

STRAWBERRY LATTE

BABYCCINO

THE FROTHER STATION...

Upgrade your home coffee experience with our versatile Frother Station. As the perfect companion for your coffee machine, this device allows you to easily enjoy café-quality hot and cold drinks from the comfort of your home.

Compatible with both dairy and dairy-free milks, the Frother Station takes the guesswork out of perfectly frothing or foaming milk for your favourite espresso drinks.

With simple touch controls, 3 heat settings (cold, warm, hot), and 3 froth settings (stir, foam, extra foam), you can consistently achieve the ideal temperature and texture when making cappuccinos, lattes, iced coffees, matcha, and more.

The included 500 ml stainless steel jug and accessories are dishwasher-safe for easy clean-up.



IN ACTION

Now, let's get down to business – how does this Frother work? Here's a simple step by step on how to use your Frother Station.

1. Securely attach the frothing whisk into the frothing jug by placing the flat end of the whisk over the rod at the bottom of the jug and pushing down firmly. Do not use the frother without the whisk in place, as this can cause uneven heating and burning.
2. Pour fresh, cold milk of your choice into the frothing jug, filling it between the MIN and MAX indicator lines. Avoid overfilling, as this may cause overflow when frothing.
3. Cover the jug with the lid.
4. Place the filled jug securely onto the frother base.
5. Press **Start** to begin frothing with default or previously used settings, or
6. Adjust the temperature and foam settings as desired, then press **Start**.
7. The frother will beep once and begin frothing.
8. To stop early, press **Cancel** or remove the jug.
9. When the milk reaches the set temperature and foam level, the frother will stop, beep once, and return to standby mode.
10. Carefully remove the jug by the stay-cool handle. Spoon foam over drinks or pour milk directly from the spout.
11. Enjoy your frothed beverage!



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CAPPUCCINO

Get that classic café feel right at home! With the Frother Station, frothy cappuccinos are just a touch away. You'll be your own barista in no time.

INGREDIENTS

280 ml Milk

Espresso shot

Cocoa powder (optional)

METHOD

1. Add the milk to your frother, and blend using **Hot temperature** and **Extra-foam** setting.
2. Once program has completed, place lid and pour slowly into glass of espresso shot.
3. Add remaining foam on top and sprinkle cocoa powder. Serve and enjoy!



CLASSIC LATTE

Warm, smooth, and oh-so-sippable. The Frother Station takes your homemade lattes to the next level. Say hello to café-quality comfort.

INGREDIENTS

250 ml Milk

Espresso shot

Vanilla (optional)

METHOD

1. Add the milk and vanilla to your frother, and blend using **Hot temperature** and **Foam** setting.
2. Once program has completed, pour slowly into glass of espresso shot.
3. Serve immediately and enjoy!



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HOT CHOCOLATE

Indulge in a velvety cup of hot chocolate made extra special with the perfect froth. It's like a warm hug in a mug.

INGREDIENTS

280 ml Milk

½ cup Mini chocolate chips

Whipped Cream (optional)

METHOD

1. Add the milk and mini chocolate chips to your frother, and blend using **Hot temperature** and **Extra-foam** setting.
2. Pour into glass once chocolate is melted and program has completed.
3. Top with whipped cream and enjoy!





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MATCHA

Feel the zen vibes with a frothy matcha latte. The Frother Station blends matcha and milk into a creamy masterpiece.

INGREDIENTS

1 tsp Matcha powder

2 tbsp hot water

$\frac{3}{4}$ cup Milk

Simple Syrup or 1 tsp Sugar

METHOD

1. Add the matcha powder and water to your frother, and blend using **Cold temperature** and **Extra-foam** setting until matcha is well combined.
2. Add milk and simple syrup and set to **Hot temperature** setting and **Foam** Setting.
3. Pour into glass once matcha is combined with milk and program has completed.
4. Sprinkle matcha powder on top and serve!



EARL GREY FUSION

Tea time gets an upgrade! Frothed milk meets Earl Grey goodness for a delightful fusion of flavours.

INGREDIENTS

- 1 Earl grey tea bag
- 100 ml boiling water
- $\frac{3}{4}$ cup milk
- 1 tsp Honey

METHOD

1. Add teabag in a mug with boiling water. Steep for 4-5 minutes.
2. Add milk and honey to your frother, and blend using **Warm** or **Hot temperature** and **Foam** setting.
3. Pour milk mixture into mug of steeped tea once program has completed.
4. Optional: Top with lavender and enjoy!



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GOLDEN GODDESS

Embrace the golden goodness with a turmeric-infused frothy delight. Health meets happiness in a cup.

INGREDIENTS

280 ml Milk

1 tsp turmeric powder

½ tsp ground cinnamon

¼ tsp ginger powder

2 tsp honey

METHOD

1. Add the milk and turmeric powder, ground cinnamon, ground ginger and honey to your frother, and blend using **Hot temperature** and **Foam** setting.
2. Pour into mug once program has completed.
3. Optional: Top with black pepper for better health benefits. Serve and enjoy!



STRAWBERRY LATTE

Ready for a sweet twist? The Frother Station isn't just for coffee! Blend up a dreamy strawberry latte with frothy perfection. It's a berrylicious treat that's perfect for any time of day.

INGREDIENTS

250 ml Milk

2 tsp Strawberry Jam

Sliced Strawberries

Whipped Cream (optional)

METHOD

1. Add the milk and strawberry jam to your frother, and blend using **Cold temperature** and **Extra-foam** setting.
2. Once program has completed, pour into glass.
3. Top with strawberries and whipped cream. Serve and enjoy!



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BABYCCINO

For the little ones or the young at heart! A mini cup of frothy joy – it's a babyccino party.

INGREDIENTS

220 ml Milk

Ground Cinnamon or Cocoa powder / chocolate powder (optional)

METHOD

1. Add the milk to your frother, and blend using **Warm temperature** and **Extra-foam** setting.
2. Once the program has completed pour slowly into a baby mug.
3. Top and sprinkle cinnamon or chocolate powder. Serve and enjoy!





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**Cheers
to frothy
moments!**

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