

CB-A

hot surfaces. Risk of electric shock.

scalding or injury to persons.

burns or scalding.

Deneral Safety

• I he Power Cord should not be allowed to come into contact with

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

Do not use a scouring pad or abrasive cleaner on the appliance

Do not place the appliance on a polished wood, marble or porous surface. Risk of property damage.

Do not touch the metal body when the appliance is in use. Risk of I he use of accessory attachments not recommended by Dualit may result in five, electric shock or injury to persons.

• The use of extension cables is not authorised by the manufacturer and may cause damage or accidents. Risk of electric shock.

replacement fuse is the same current value as the original. Replacement fuses are available and should be ASA approved to

Never touch the Power Cord with wet hands. Risk of electric

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. Bisk of fire, 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

 MARMING: This appliance must be earthed. Risk of electric. Ensure that the voltage of the appliance corresponds to that of the mains supply. Risk of electric shock and fire.

appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the Guarantee becomes invalid and Dualit refuses any liability for damage

appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old. Aisk of five, electric shock, scalding or injury to persons.

use this appliance, unless they are supervised and have been given instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the

mental capabilities or lack of experience and knowledge shall not

This appliance must not be used by children younger than 8 years old or persons with very extensive and complex disabilities. Children aged 8-14 years and persons with reduced physical, sensory or

unattended during use, unplug after each use (risk of fire if

KEEP THESE INSTRUCTIONS FOR FUTURE

• I HIS IS AN ATTENDED APPLIANCE. Do not leave

an unattended appliance is left operating).

BEFORE USING THE APPLIANCE.

INSTRUCTIONS

SAFEGUARDS

TNATAO9MI

REFERENCE.

JJA QA38

his appliance is intended for indoor household use only. If the

Shock.

Qever use the plug without the fuse cover fitted. Ensure

his appliance conforms to directive 2014/30/EU regarding

outlet should be protected by a residual current device (RCD). 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 creates the socket described by a secidial current device (RCD).

BS1362. Risk of electric shock and fire.

electromagnetic compatibility.

electric shock and fire.

shock and fire.

Electrical Safety

Do not operate on an uneven surface. Risk of injury.

• 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, exercity to persong.

TROUBLESHOOTING

Dualit

. I he boil-dry feature has been activated.

Milk/chocolate has dried onto the vyhisk

2. The chocolate segments have knocked the Whisk out of place.

Chocolate is not melting and mixing into

.The milk has overheated after the cycle.

NON-STICK COATING IS DAMAGED

Jug is still warm from previous cycle.

2. The plug fuse may have failed.

Appliance is not plugged in.

APPLIANCE DOES NOT TURN ON

3. Heating element is broken or thermal fuse

MHISK IS NOT SPINNING OR IS NOISY WHEN SPINNING

3. Basket is not properly affixed.

Whisk has misaligned from motor

THE POWER BUTTON IS FLASHING BUTTHE DEVICE WILL NOT TURN

LARGE AMOUNT OF CHOCOLATE RESIDUE LEFT INSIDE JUG AFTER CYCLE

2. Do not use abrasive cloths or insert sharp objects when cleaning the inside of the Jug.

3. When using the Basket, slide onto the Whisk and push down until it clicks into place.

1.6 Ensure the device is allowed to cool fully between cycles.

4. Between cycles, pour cold water into the Jug and allow to cool.

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

1. This teature protects the device if it gets too hot. Wash the Jug with cold water and make sure to full above the MIN line when adding milk.

4. Check the Whisk and Basket spin freely before using your device (remove the Whisk and use your finger to spin). Any residue may affect functionality. Ensure that the Jug. Whisk and Basket are clean before using and before storing.

1.2 Ensure that the Jug. Whisk and Basket are clean before using as any residue can disrupt the magnetisation and centralisation of the Whisk.

.5 Leave the device for I minute after a completed cycle to allow longer melting time. Move the Whisk up and down to encourage melting.

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.

1.1 Ensure that the milk level is within the minimum and maximum fill markings to avoid overheating and damaging the non-stick coating.

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 ASA approved to BS.1362.

2. Remove the Whisk and Basket from the Jug and reinsert. Always use the Basket attachment when making chocolate beverages.

. I Remove the Whisk from the Jug and re-insert. This should allow the Whisk to rotate normally and to eliminate noise.

1.2 We recommend using cold milk straight from the fridge, to improve melting efficiency for chocolate beverages.

. I Chocolate should be added after the Whisk with Basket attachment and milk have been placed into the Jug.

1.2 Do not lift the Jug before the cycle is completed to avoid overheating and damaging the non-stack surface.

BEFORE FIRST USE

scalding.

гроск

IMPORTANT SAFETY PRECAUTIONS

Risk of electric shock.

most out of your Dualit product. • Read this instruction manual before you start using the appliance. It gives you important safety information and will ensure you get the

• Do not allow cable to touch hot surfaces, or to hang over edge of a table or counter top. Risk of five or electric shock.

Do not misuse the appliance; it is designed for use with milk and food items only. Risk of injury.

Heating element surface is subject to residual heat after use. Risk of

ake care when pouring – pour slowly and do not over-tilt the Milk Frother. Risk of burns or scalding.

 \dot{K} emove the appliance from its Power Base before filling or pouring. • Do not use in bathroom or outdoors. Risk of electric shock.

• Allow the Milk Frother to cool down completely before cleaning and storing. Risk of burns or scalding.

O not fill above the 'Max' mark . Risk of electric shock and

• Only use the appliance with the Power Base supplied. Risk of electric shock and fire.

 \bullet D_{o} not immerse in water or any other liquid. Risk of electric

of immediately, Inserting any cut off plug into a IAA socket-outlet is hazardous. Risk of electric shock and fire.

 MOTE: Any plug cut from the power supply cord should be disposed he appliance shall not be placed in a cabinet or appliance garage when in use. Risk of fire.

• 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

• A short Power Cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Risk of injury

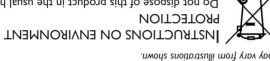
• Avoid spilling any liquid on the connector. Risk of electric

mains lead away from the edge of worktops and out of reach of and can present a scald hazard. Keep the Jug, Power Base and the Milk will remain hot for a considerable amount of time after heating

- 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

INSTRUCTIONS **SAYETHESE**

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



Do not dispose of this product in the usual household waste at the end of its life cycle. Please hand it over to a collection

point for the recycling of electrical and electronic appliances.

The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal. The materials

making an important contribution to protect our environment. Please enquire with the Local Authority for the authorised disposal location. are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilization of old appliances you are

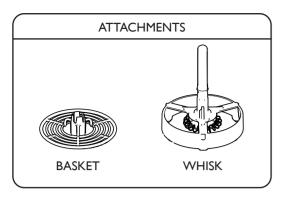
WIN A £225 PRIZE DRAW! REGISTERYOUR PRODUCT FOR THE CHANCE TO

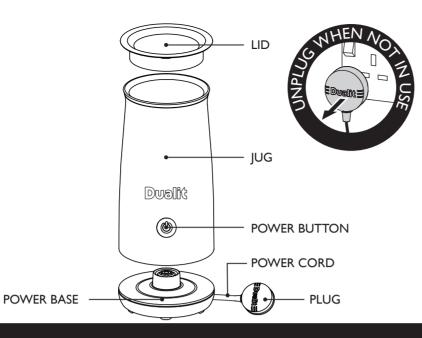
REGISTER YOUR PRODUCT DON'T FORGET TO

WWW.DUALIT.COM/REGISTER

OR BY POST

KNOW YOUR APPLIANCE





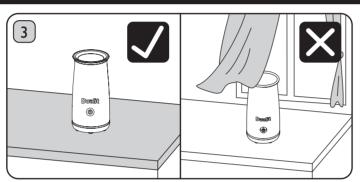
SETTING UP YOUR APPLIANCE



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. BÉFORE 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 appliance 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 APPLIANCE

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



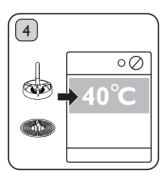
Select your drink from the Quick Reference Guide. Assemble the Whisk, with the Basket and place in the Jug. Fill Jug to the specified volume stated in the Guide, with cold milk straight from the fridge. Add chocolate and/or any other ingredients if using and press the Power Button. When the cycle has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



We recommend cleaning immediately after each use. Unplug, remove Jug from Power Base and remove the Whisk and Basket. Clean inside of Jug, Whisk and Basket with warm, soapy water and a non-abrasive cloth. Alternatively, after use fill lug with warm, soapy water and leave to soak before rinsing. Never immerse the Jug or Power Base in water. Risk of electric shock, fire and product damage.



NOTE: If you are using the appliance 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 I minute before discarding. Repeat after each additional

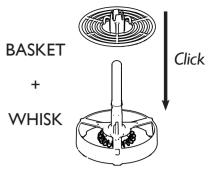


The Whisk and Basket only may be placed in the dishwasher. Use a wash cycle below 40°C and place on the top shelf. The Jug and Power Base cannot be cleaned in the dishwasher. If you have finished using the appliance, dry thoroughly before storing with the Lid in place.

QUICK REFERENCE GUIDE

The Cocoatiser will make the most gloriously rich, creamy hot chocolate with a variety of chocolate options. Get creative with chunks of your favourite brand of chocolate bar*, flakes, buttons or traditional hot chocolate powder.

It is important to follow the instructions, remember to always use the Whisk with Basket when making chocolate drinks and fill to the correct Fill Markings on the Jug to achieve perfect results.



DRINK	APPLIANCE INGREDIENTS	METHOD
HOT CHOCOLATE	Max fill 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	Max fill 225ml cold milk + 25g-35g chocolate* + I x serving instant coffee	
MOCHA WITH ESPRESSO	Max fill 225ml cold milk + 25g-35g chocolate* + I x shot espresso	SHOP HO! CHOCOLATE
CHOCOLATE MILKSHAKE	Max fill 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 appliance 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 225ml or below 'MIN' fill volumes.

HINTS AND TIPS

GENERAL

- Always use cold milk straight from the fridge.
- The appliance 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.
- You can use water instead of milk, or a mix of both water and milk, for a lighter option. Note that adding water will reduce the amount of froth produced. To make a hot chocolate with water and milk, we recommend adding 125ml of milk to the Jug first, then topping up with water to the 225ml fill line.



SCAN FOR MORE RECIPES

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 I 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,
- 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