

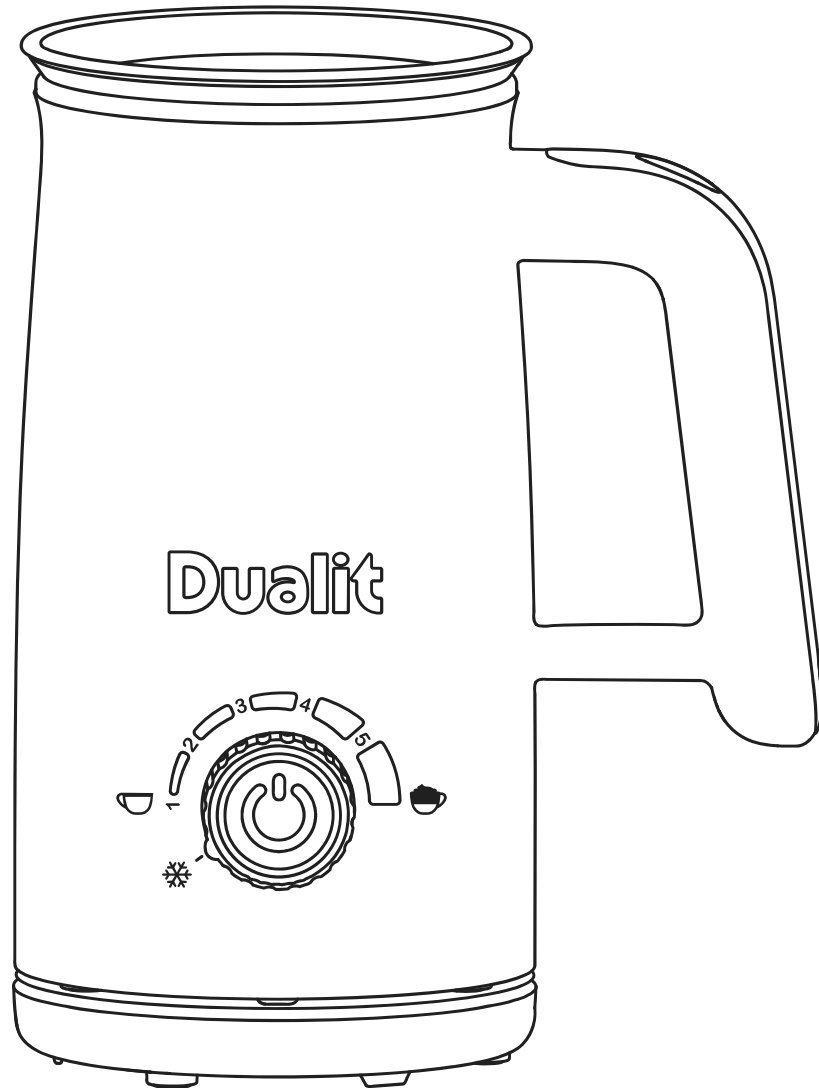
Dualit[®]

Since 1945



Milk Frother Max

Instruction Manual & Guarantee

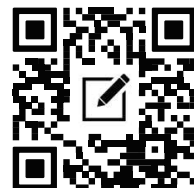


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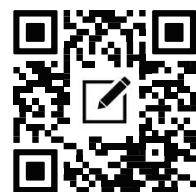
BEFORE FIRST USE

- **R**ead this instruction manual before you start using the appliance. It gives you important safety information and will ensure you get the most out of your Dualit product.
- **U**npack 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.
- **K**eeep this manual and your proof of purchase in a safe place.

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IMPORTANT SAFETY PRECAUTIONS



READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE. KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

IMPORTANT SAFEGUARDS

- **THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use, unplug after each use (risk of fire if an unattended appliance is left operating).**
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. Children shall not play with the appliance. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. **Risk of fire, electric shock, scalding or injury to persons.**
- This appliance is intended for indoor household use only. If the 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 caused.

Electrical Safety

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

- 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. **Risk of fire, electric shock and fire.**
- This appliance conforms to directive 2014/30/ EU regarding electromagnetic compatibility.
- Never touch the Power Cord with wet hands. **Risk of electric shock.**
- 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 ASTA approved to BSI362. **Risk of electric shock and fire.**
- 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 outlet should be protected by a residual current device (RCD).
- The use of extension cables is not authorised by the manufacturer and may cause damage or accidents. **Risk of electric shock.**

General Safety

- The use of accessory attachments not recommended by Dualit may result in **fire, electric shock or injury to persons.**
- Do not touch the metal body when the appliance is in use. **Risk of burns or scalding.**
- Do not place the appliance on a polished wood, marble or porous surface. **Risk of property damage.**
- Do not operate on an uneven surface. **Risk of injury.**
- Do not use a scouring pad or abrasive cleaner on the appliance body. **Risk of damage.**
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent. **Risk of damage.**
- Unplug the appliance from the mains to allow



IMPORTANT SAFETY PRECAUTIONS

to cool before cleaning, maintaining or moving. Caution: Hot liquid. For details, please refer to "USING YOUR MILK FROTHER" section. **Risk of fire, electric shock, scalding or injury to persons.**

- The Power Cord should not be allowed to come into contact with hot surfaces. **Risk of electric shock.**
- A short Power Cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. **Risk of injury and electric shock.**
- 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 fire.**
- The appliance shall not be placed in a cabinet or appliance garage when in use. **Risk of fire.**
- **NOTE:** Any plug cut from the power supply cord should be disposed of immediately. Inserting any cut off plug into a 13A socket-outlet is hazardous. **Risk of electric shock and fire.**
- Do not immerse in water or any other liquid. **Risk of electric shock and fire.**
- Avoid spilling any liquid on the connector. **Risk of electric shock.**
- Only use the appliance with the Power Base supplied. **Risk of electric shock and fire.**
- Allow the Milk Frother to cool down completely before cleaning and storing. **Risk of burns or scalding.**
- Do not fill above the 'Max' mark. **Risk of electric shock and burns.**
- Do not use in bathroom or outdoors. **Risk of electric shock.**
- Remove the appliance from its Power Base before filling or pouring. **Risk of electric shock.**
- Take care when pouring – pour slowly and do not over-tilt the Milk Frother. **Risk of burns or scalding.**
- Milk will remain hot for a considerable amount of time after heating and can present a scald hazard. Keep the Jug, Power Base and the mains lead away from the edge of worktops and out of reach of children.
- Heating element surface is subject to residual

heat after use. **Risk of scalding.**

- Do not misuse the appliance; it is designed for use with milk and food items only. **Risk of injury.**
- Do not allow cable to touch hot surfaces, or to hang over edge of a table or counter top. **Risk of fire or electric shock.**
- Never put just chocolate in the Jar on its own. Always add milk/water. **Risk of fire or injury to persons.**
- Do not use chocolate liquors/add alcohol to the Jar. **Risk of fire or injury to persons.**

SAVE THESE INSTRUCTIONS

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

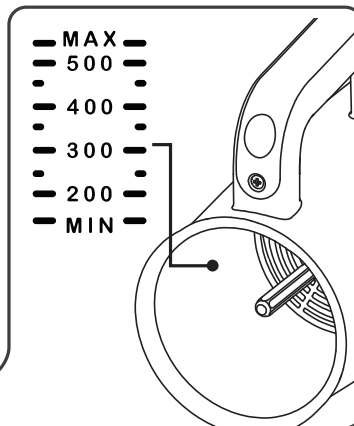


INSTRUCTIONS ON ENVIRONMENT PROTECTION

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

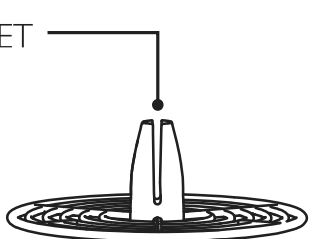
KNOW YOUR MILK FROTHER

FILL VOLUME INDICATORS

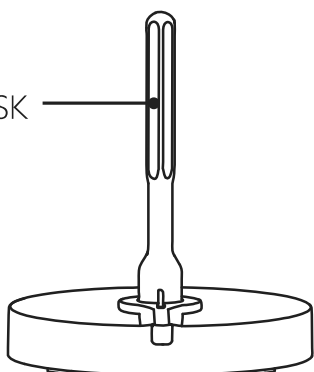


LID

BASKET



WHISK

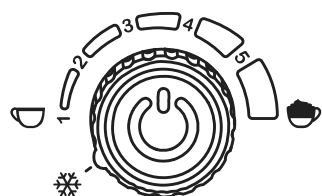


HANDLE

JUG

FROTH SETTINGS

-  MINIMUM FROTH
-  MAXIMUM FROTH
-  COLD FROTH



DIAL

Dualit

POWER BUTTON

POWER CORD

PLUG

POWER BASE

SETTING UP

Remove all packaging materials.



Register your appliance on **www.dualit.com**. This will only take 60 seconds. You will need the product model and serial number that are on the rating label on the base of the product.



Remove all packaging, tape and protective paper. **BEFORE 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 machine level and stable. **Risk of injury.** Position in a safe space away from:

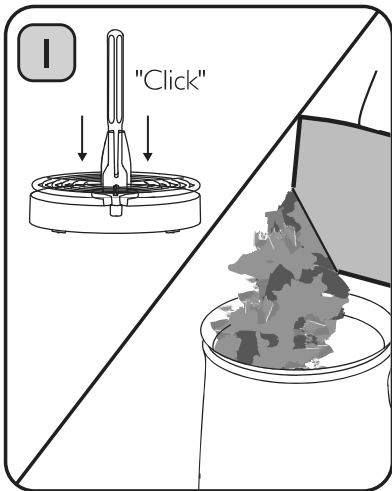
- Heat sources. **Risk of electric shock and fire.**
- Water taps. **Risk of electric shock.**



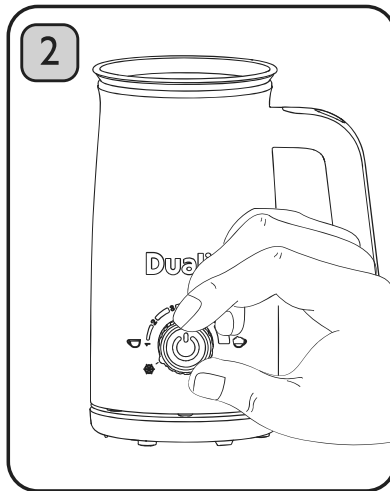
Do not position:

- 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 YOUR MILK FROTHER



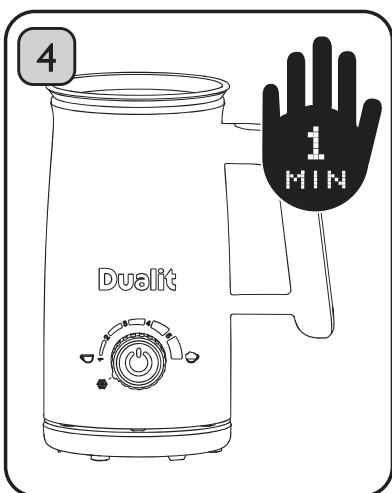
Select your drink from the Drinks Menu on page 10. Assemble the Whisk, with the Basket if required, and place in the Jug. Fill Jug to the specified volume stated in the Menu, with cold milk straight from the fridge. Add chocolate and/or other ingredients if using.



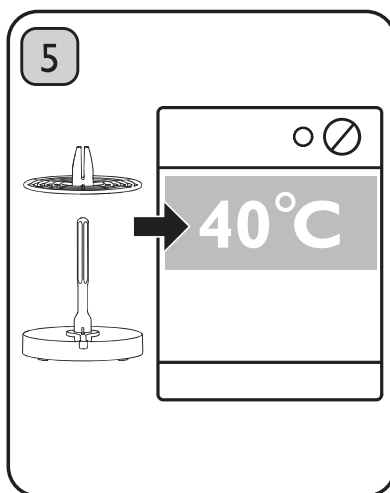
Plug in the Power Cord. Turn the Dial to the position stated in the Menu and press the Power Button. The light will turn red and pulse (blue for cold froth). There will be a slight delay to the Whisk starting while the appliance calculates the cycle required. To stop the cycle early press the Power Button, lift the Jug off the Power Base or unplug. 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 Jug 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.**

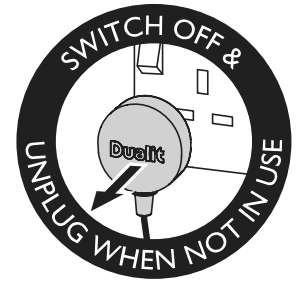


NOTE: If you are using the Milk Frother for multiple cycles consecutively, you will need to allow time for the jug to cool. After each cycle fill the jug with cold water for and leave for 1 minute while you clean the attachments, before discarding. Repeat after each cycle.



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 Milk Frother, dry thoroughly before storing with the Lid in place.

HINTS AND TIPS



GENERAL


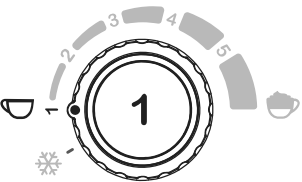
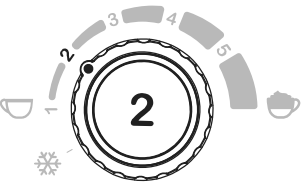


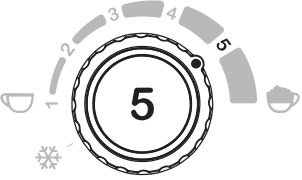

- Always use cold milk straight from the fridge.
- The Milk Frother works best with milk that has a high protein level e.g. dairy or soya.
- Dualit recommends using semi-skimmed or UHT milk. Full fat milk will not froth well as the fat content is greater than 3%. Remember, different milks froth at different 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.
- To make a healthier hot chocolate, you can use water instead of milk or a mix of both water and milk. Note that adding water will reduce the amount of froth produced. To make a hot chocolate with water and milk for 1 mug, we recommend adding 125ml of milk to the Jug first, then topping up with water to the 225ml fill line.

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 1 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, until it has melted.
- 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 chocolate per cup/mug. Note this may increase the amount of residue.

FULL FROTH CONTROL

The Milk Frother Max gives you full control of your froth! Use the Dial to increase the amount of froth in your drink, from zero to max. Each Dial position past 1 will both steam and froth the milk added. Below, we show you just how much froth each dial position produces.* Prefer steamed milk only? No problem - use Dial position 1. Can't get enough of the froth? Turn the Dial to max for 50% of the milk you add to be frothed.

	<p>Cold Froth This is your milkshake setting.</p>
	<p>Up to 5% Froth, up to 95% Steamed Milk Use this for Flat Whites and heated milk.</p>
	<p>10% Froth, 90% Steamed Milk Use this to make a traditional Latte. Mainly steamed milk, with a thin layer of froth.</p>
	<p>20% Froth, 80% Steamed Milk Use this if you like your Latte a touch frothier.</p>
	<p>30% Froth, 70% Steamed Milk Use this for a Wet Cappuccino. Still much thicker foam than a Latte.</p>
	<p>40% Froth, 60% Steamed Milk Getting dense! Use this for a traditional cappuccino, mocha or hot chocolate.</p>
	<p>50% Froth, 50% Steamed Milk Maximum froth, less steamed milk for a full-on frothy treat.</p>

Have fun trying different settings for your drinks until you find the perfect combination that suits your own, personal taste.

*Percentages stated are an estimate only and will vary according to the variety of milk and its starting temperature.

DRINKS MENU

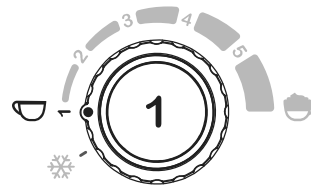
FLAT WHITE

1/3 espresso, 2/3 heated milk

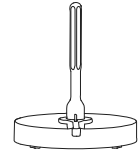


Place Whisk in Jug then add milk. Turn Dial to “1” and press Power Button. While frothing brew one espresso and add to your cup/ mug. Pour in frothed milk.

Dial position



Attachment



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup	5 Cup
Milk Volume (ml)	275	Fill to “Max” mark	Fill to “Min” mark	225	350	450	Fill to “Max” mark

LATTE

Espresso shot, heated milk, thin layer of froth

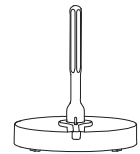


Place Whisk in Jug then add milk. Turn Dial to “3” and press Power Button. While frothing brew one espresso and add to your cup/ mug. Pour in frothed milk.

Dial position



Attachment



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup	5 Cup
Milk Volume (ml)	250	500	Fill to “Min” mark	200	325	425	525

CHAI/MATCHA LATTE

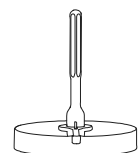


Place Whisk in Jug, then milk and Chai/Matcha powder. Turn the Dial to “3” and press the Power Button. Pour frothed drink into your cup when ready.

Dial position



Attachment



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup	5 Cup
Milk Volume (ml)	Min	300	Fill to “Min” mark	200	325	425	525

Other ingredients

Add Chai* or Matcha[◇] powder according to the serving instructions.

*For best results we recommend using a dissolvable Chai powder rather than whole leaf.

[◇]We recommend using 1g of Matcha Powder per 125ml of milk. Adjust to taste.

We also recommend using cold, barista-grade oat milk when making a Chai/Matcha Latte.

CAPPUCCINO

1/3 Espresso, 2/3 steamed milk

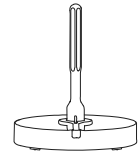


Place Whisk in Jug then add milk. Turn Dial to "5" and press Power Button. While frothing brew one espresso and add to your cup/ mug. Pour in frothed milk.

Dial position



Attachment



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup	5 Cup
Milk Volume (ml)	175	350	Fill to "Min" mark	Fill to "200" mark	250	300	350

HOT CHOCOLATE

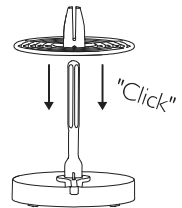


Place Whisk with Basket in Jug. Add milk and chocolate.* Turn Dial to "5" and press Power Button. Pour frothed drink into your cup when ready.

Dial position



Attachment



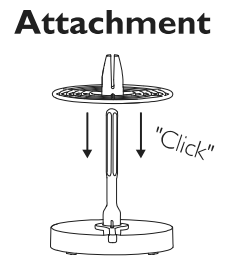
Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup
Milk Volume (ml)	225	450	Fill to "Min" mark	275	400	Fill to "450" mark
Chocolate (g)	25-35	50-70	10-20	25-35	40-55	50-70

*The Milk Frother 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, raising, 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 the "Max" or under the "Min" fill volumes.

MOCHA WITH ESPRESSO



Place Whisk with Basket in Jug. Add milk and chocolate⁺. Turn Dial to "5" and press Power Button. While frothing brew one espresso and add to your cup/mug. Pour frothed drink into your cup when ready.

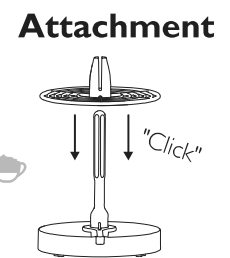


Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup
Milk Volume (ml)	200	400	Fill to "Min" mark	200	300	400
Chocolate (g)	25-35	50-70	10-20	25-35	40-55	50-70

MOCHA WITH INSTANT COFFEE



Place Whisk with Basket in Jug. Add milk and chocolate⁺, together with the recommended serving of instant coffee for the number of cups/ mugs you are making. Turn Dial to "5" and press Power Button.



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup
Milk Volume (ml)	200	450	Fill to "Min" mark	250	400	Fill to "500" mark
Chocolate (g)	25-35	50-70	10-20	25-35	40-55	50-70

⁺The Milk Frother 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, raising, 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 the "Max" or under the "Min" fill volumes.

MILKSHAKE

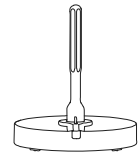


Place Whisk in Jug then add milk. Turn Dial to “❄️”. Pour frothed drink into your cup when ready, adding ice if you would like an extra cold drink.

Dial position



Attachment



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup
Milk Volume (ml)	200	400	Fill to “Min” mark	250	400

CHOCOLATE MILKSHAKE

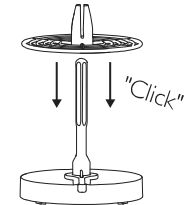


Place Whisk in Jug then add milk. Turn Dial to “❄️”. Pour frothed drink into your cup when ready, adding ice if you would like an extra cold drink.

Dial position



Attachment



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup
Milk Volume (ml)	200	400	Fill to “Min” mark	250	400

Chocolate

Add milkshake powder according to the serving instructions.

ICED LATTE

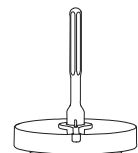


Place Whisk in Jug then add milk. Turn Dial to “❄️” and press Power Button. While frothing brew one espresso and add to your cup/mug. Pour in frothed milk when ready, adding ice if you would like an extra cold drink.

Dial position



Attachment



Serving	1 Mug	2 Mug	1 Cup	2 Cup	3 Cup	4 Cup	5 Cup
Milk Volume (ml)	175	350	Fill to “Min” mark	Fill to “Min” mark	225	300	375

TROUBLESHOOTING



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

POSSIBLE CAUSE(S)	SOLUTION(S)
APPLIANCE DOES NOT TURN ON	
1. Appliance is not plugged in.	1. Check that the plug is in the socket and the switch is turned on.
2. The plug fuse may have failed.	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 ASTA approved to BS.1362.
3. Heating element is broken	3. Please contact Dualit Customer Services ⁺ for further help.
4. The thermal fuse has been activated.	4. Please contact Dualit Customer Services ⁺ for further help.
5. Jug is still warm from previous cycle.	5. Between cycles, pour cold water into the Jug and allow to cool.
NON-STICK COATING IS DAMAGED	
1. The milk has overheated after the cycle.	1.1 Ensure that the milk level is within the minimum and maximum fill markings to avoid overheating and damaging the non-stick coating.
	1.2 Do not lift the Jug before the cycle is completed to avoid overheating and damaging the non-stick surface.
2. Non-stick coating damaged when cleaning.	2. Do not use abrasive cloths or insert sharp objects when cleaning the inside of the Jug.
LARGE AMOUNT OF CHOCOLATE RESIDUE LEFT INSIDE JUG AFTER CYCLE	
1. Chocolate is not melting and mixing into the milk.	1.1 Chocolate should be added after the Whisk with Basket attachment and milk have been placed into the Jug.
	1.2 We recommend using cold milk straight from the fridge, to improve melting efficiency for chocolate beverages.
	1.3 Use less chocolate or break into smaller pieces. Using chocolate with lower cocoa content will reduce/eliminate chocolate residue.
	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.
	1.5 Leave the device for 1 minute after a completed cycle to allow longer melting time. Move the Whisk up and down to encourage melting.
	1.6 Ensure the device is allowed to cool fully between cycles.

POSSIBLE CAUSE(S)	SOLUTION(S)
WHISK IS NOT SPINNING OR IS NOISY WHEN SPINNING	
1. Milk/chocolate has dried onto the Whisk, Flat White Cap or Basket.	1. 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 the Jug and all accessories are clean before use and before storing.
2. Whisk has misaligned from motor.	2.1 Remove the Whisk from the Jug and re-insert. This should allow the Whisk to rotate normally and to eliminate noise.
	2.2 Ensure that the Jug and all attachments are clean before using as any residue can disrupt the magnetisation and centralisation of the Whisk.
	2.3 Ensure chocolate is added AFTER the Whisk and Basket.
3. The chocolate segments have knocked the Whisk out of place.	3.1 Remove the attachments from the Jug and re-insert. Always use the Basket attachment when making chocolate beverages.
	3.2 Ensure chocolate is added AFTER the Whisk and Basket.
4. Attachments are not properly affixed.	4. If using the Basket, slide onto the Whisk and push down until it clicks into place.
THE POWER BUTTON IS FLASHING BUT THE DEVICE WILL NOT TURN	
1. The boil-dry feature has been activated.	1.1 This feature protects the device if it gets too hot. Wash the Jug with cold water and make sure to fill above the "Min" mark when adding milk.
	1.2 You have pressed the Power Button immediately after a cycle has finished; Wash the Jug with cold water and ensure the device is left to cool fully between cycles.

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your Guarantee period is as follows:

- 1 year

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- Product modification except by Dualit or approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly.
- Your mains electricity supply is functional.
- The defect is not due to a blown fuse.

If you wish to claim under this Guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com

Dualit Limited County Oak Way
Crawley West Sussex RH11 7ST
+44(0)1293 652 500 info@dualit.com dualit.com

