

# Milk Frothing Jug & Thermometer

Instruction Manual

**Dualit**<sup>®</sup>  
Since 1945



|   |  |  |
|---|--|--|
| DON'T FORGET<br>TO REGISTER<br>YOUR PRODUCT | <a href="http://WWW.DUALIT.COM/REGISTER">WWW.DUALIT.COM/REGISTER</a>                           | Register <br>my appliance |
|   | OR BY POST  |  |

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## IMPORTANT SAFETY PRECAUTIONS



### READ ALL THE INSTRUCTIONS

**BEFORE USING THE DUALIT MILK FROTHING JUG AND THERMOMETER. KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

- Do not place hands in direct contact with the metal parts of the Steam Wand.
- Steam and hot water hazard. Do not get into direct contact with hot liquid and steam as this may cause burns or scalding.
- Do not use a scouring pad or abrasive cleaner on the jug.
- Caution when using Milk Frothing Jug and Thermometer to steam milk as the edges may be sharp.

#### INSTRUCTIONS ON ENVIRONMENT PROTECTION



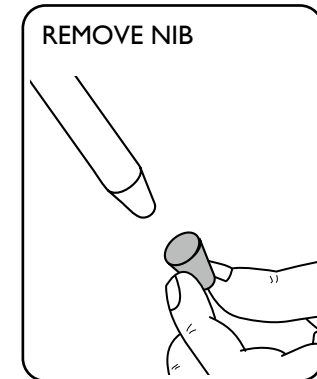
Do not dispose of this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling. The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal. The materials are recyclable as mentioned 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 at the community administration for the authorised disposal location.

### SAVE THESE INSTRUCTIONS

#### BEFORE FIRST USE

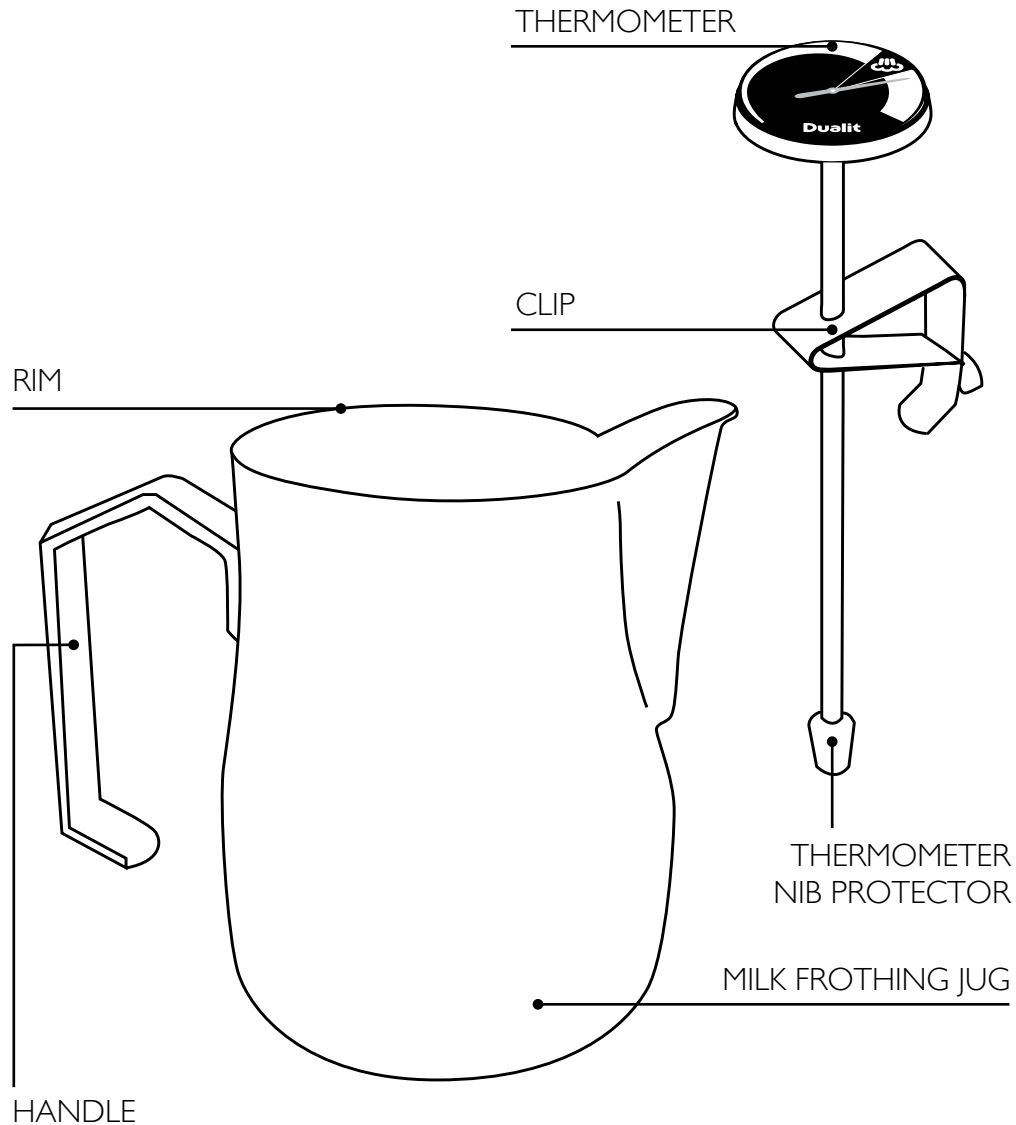
- Read this instruction manual before you start using the Milk Frothing Jug and Thermometer. It gives you important safety information and will ensure you get the most out of your Dualit product.
- Keep this manual and your proof of purchase in a safe place.
- Don't forget to register your product at [www.dualit.com/register](http://www.dualit.com/register)

- NOTE: For cleaning, please refer to the section "Cleaning after each use".
- These instructions are also available at [www.dualit.com](http://www.dualit.com)



- Remove the Thermometer Nib Protector from the Thermometer. Clip the Thermometer onto the side of the Milk Jug.

# KNOW YOUR MILK FROTHING JUG & THERMOMETER



# WARMING MILK USING STEAM

The Milk Frothing Jug is capable of steaming up to 300ml of cold milk at any one time.



Caution when using Milk Jug as edges may be sharp.



Determine how much milk is required and pour into the Milk Jug. We recommend using a chilled Milk Jug and fresh semi-skimmed milk straight from the fridge, for best results. Refer to IB for more information.

Diagram IB: A table with two columns: 'MAXIMUM CAPACITY (ML)' and 'RECOMMENDED FOR 1 CUP (ML)'. The rows are 'WARMING MILK' and 'FROTHING MILK'.

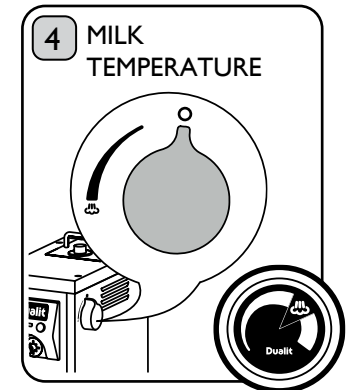
|               | MAXIMUM CAPACITY (ML) | RECOMMENDED FOR 1 CUP (ML) |
|---------------|-----------------------|----------------------------|
| WARMING MILK  | 300                   | 150                        |
| FROTHING MILK | 250                   | 100                        |



Hold the Milk Jug by the handle, at a slight angle. Lower the Steam Wand under the surface of the milk. Hold jug still, and keep the Steam Wand Nozzle close to the bottom.



To speed up the process, gradually open the Steam Valve, take care not to splash milk.



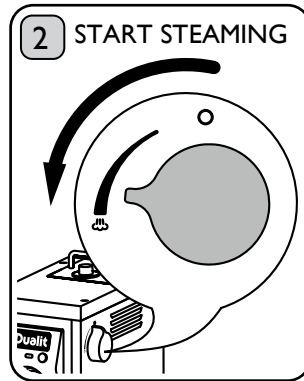
**Warning: Never lift the Steam Wand Nozzle out of the milk whilst Steam Valve is open.** The Steam symbol on the Thermometer indicates recommended milk temperature. When desired milk temperature is reached, close the Steam Valve.

# FROTHING MILK USING STEAM

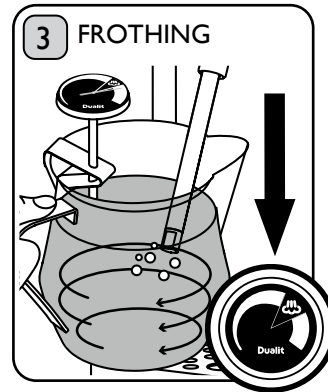
The Milk Frothing Jug is capable of frothing up to **250 ml** of cold milk at any one time. See **chart on page 5** for more information. Approximately 100ml for a Cappuccino and 150ml for a Latté per large cup/mug. It is recommended to use a chilled Milk Jug and fresh semi-skimmed milk straight from the fridge for best results. **Note: Skimmed and Full Fat can also be used.**



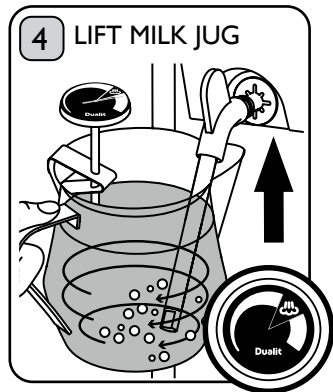
Add milk to the jug. Holding the Jug by the handle, and at a slight angle, place the tip of the Steam Wand Nozzle 1-2 cm below the surface. The wand should be close to the edge of the Jug, not in the centre.



Turn on steam. Take care not to splash the milk. Follow your machine instructions.



As the thermometer dial starts to rise, lower the Jug to bring the Nozzle to the surface of the milk. This will start to introduce air and develop the froth. Large bubbles indicate Nozzle is raised too high.



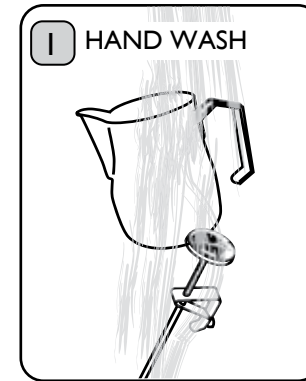
Once the milk is sufficiently textured, raise the Jug and continue until the Steam symbol is reached on the Thermometer Dial. **Caution - Close the Steam Valve before removing Steam Wand from Jug. Keep hand away from Steam Nozzle.**



**Immediately after frothing, open the Valve and wipe wand to clean.** Gently tap Milk Jug against the worktop to collapse any large bubbles. Swirling will mix the milk with the froth. Pour immediately. Turn machine off and unplug.

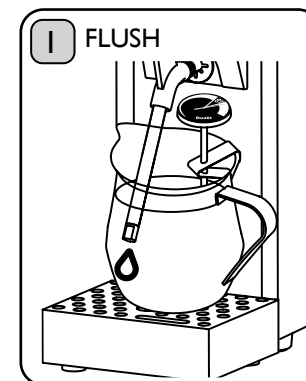
# CLEANING - AFTER EACH USE

**It is important to clean your Dualit Milk Frothing Jug and Thermometer after every use.**



Hand wash thoroughly with warm soapy water using a non-abrasive pad and dry. Do not dishwash.

**It is important to clean your machine after each use. Follow your machine instructions for full details. Make sure the machine is switched off, unplugged and allowed to cool before cleaning.**



Flush the Steam Wand by dispensing steam to remove any milk residue from inside the Steam Wand after each use.



Thoroughly wipe the Steam Wand to clean off any milk residue with a damp cloth. **CAUTION: Steam Wand will be hot.**

# TROUBLESHOOTING

| POSSIBLE CAUSE(S)   | SOLUTION(S)  |
|---|--|
| <b>MY MILK IS NOT FOAMY</b>                                       |  |
| 1. Your milk is not cold or fresh enough.                         | 1. It is easier to make froth using fresh, cold semi-skimmed milk.   |
| 2. The Steam Wand is blocked with milk residue.                   | 2. Clean Steam Wand and Nozzle and descale machine (follow machine instruction). If you are unable to unblock your Steam Wand then contact Dualit on 01293 652500 for advice or spare parts. |
| 3. My milk is burning.  | 3. Reduce steam flow, rotate Steam Valve clockwise between the steam and off position (follow machine instruction) or steam for a shorter period.  |
| <b>NO STEAM OR REDUCED STEAM IS FLOWING FROM THE STEAM WAND</b>   |  |
| 1. Steam Wand is blocked with milk residue.                       | 1. Clean Steam Wand and Nozzle and descale machine (follow machine instruction). If you are unable to unblock your Steam Wand then contact Dualit on 01293 652500 for advice or spare parts. |
| 2. The machine has been turned on with the Steam Valve left open. | 2. Close the Steam Valve and open again to steam.  |
| 3. The machine has not been descaled in the recommended time.     | 3. Complete Descal procedure. Follow machine instruction.  |
| <b>STEAM SPEED IS TOO HIGH</b>                                    |  |
| Steam Valve is fully open.  | Turn the Steam Valve clockwise to reduce the flow.   |

## DON'T FORGET TO REGISTER YOUR PRODUCT

Take a minute to register your product with us to receive these outstanding benefits:

**1 Fast and efficient customer service** important safety advice, access to manuals and product information should you require assistance with your purchase.

**2 A library of mouth-watering recipes** and regular articles and blogs.

**3 Be the first to hear about exciting new Dualit products.**

**Register** ✓  
**my appliance**

**Dualit recommends safety first:** Please register your product so that we can contact you in the unlikely event that a safety notification is issued. Remember to keep your receipt as proof of purchase.

**WWW.DUALIT.COM/REGISTER**



# TIPS

## GENERAL TIPS

- To avoid hot milk spillages when steaming, never fill the jug more than half way as the milk volume will double when you froth.
- Use the thermometer to ensure the milk has steamed/frothed to the optimum temperature.
- Operate the steam when you have finished making coffees to remove any remaining milk residue from inside the steam wand.
- Wipe the steam wand after each use.

## WHAT IS STEAMING?

- Heating the milk using steam.
- For best results hold the jug still.
- Great for making lattes, mochas and hot chocolate, as dense froth is not required.

## WHAT IS FROTHING?

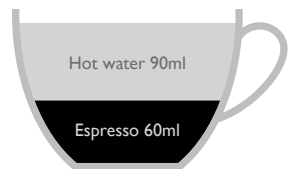
- Combining the milk with air by slowly lowering the jug.
- Keep the jug slightly at an angle with the steaming wand, just under the surface of the milk.

## WHAT IS TEXTURING?

- Combining the steamed and frothed milk to create a creamy, glossy texture.
- Perfect for making cappuccinos, babycinos and flavoured cinos.

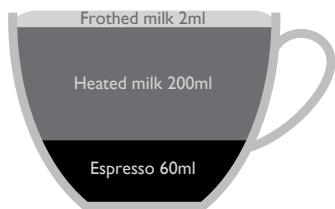
# RECIPES

All coffees start with an espresso as a base; add milk to create different types of drinks.  
If using ground or instant coffee please make espresso to taste.



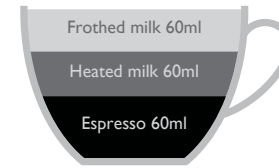
## AMERICANO

1. Pour hot water into a cup (water volume will depend on coffee strength preference).
  2. Top hot water with a double espresso.
  3. Add milk or enjoy it black.
- This gives a similar strength (but different flavour) to a filter coffee machine.



## LATTE

1. Make a double espresso for the latte.
2. Steam the milk.
3. Pour steamed milk over the espresso, adding a little froth at the end.
4. Tip: Add flavoured syrups to enhance the flavor of the coffee (optional).



## CAPPUCCINO

1. Make a double espresso for the cappuccino.
2. Steam, froth and texturise the milk.
3. Pour a third of the hot textured milk then spoon a third of the foamed milk over the espresso.
4. Sprinkle with cinnamon or cocoa powder to finish (optional).



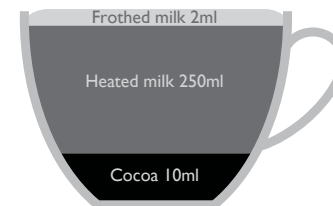
## MOCHA

1. Add 3 teaspoons of cocoa powder with a little water and stir into a paste.
2. Make and add a double espresso to the cocoa powder paste.
3. Steam the milk.
4. Pour steamed milk over the cocoa espresso mix, adding a little froth at the end.
5. Finish off with whipped cream and dust with cocoa.



## FLAT WHITE

1. Less milk more coffee.
2. Make a double espresso for the flat white.
3. Steam the milk.
4. Pour steamed milk over the espresso and serve.



## HOT CHOCOLATE

1. Add 3 teaspoons of cocoa powder with a little water and stir into a paste.
2. Steam the milk.
3. Pour steamed milk over the cocoa mix, adding a little froth at the end.
4. Finish off with whipped cream and dust with cocoa powder (optional).



## BABYCINO

1. Steam, froth and texturise the milk.
2. Pour straight into a cup, top with cocoa powder and serve with marshmallows.
3. Add sugar to taste or flavoured syrups to add a new dimension to the Babycino (optional).

# Dualit<sup>®</sup> Café

## BARISTA ACCESSORIES

Dualit's Barista Kit offers all the tools you need to create café quality coffee at home. The Tamper, Knock Box, Milk Frothing Jug & Thermometer are available to purchase separately or as a complete Barista Kit.

Order your barista range at

[www.dualit.com](http://www.dualit.com)



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