



## The Original Steam-Free Milk Frother

### Basic frothing instructions:

- 1) Fill one third of a tall mug with milk and heat to 60°C. For milkshakes, ensure the milk is fridge cold.
- 2) Insert aerolatte®'s whisk into the milk close to the mug's base.
- 3) Switch on for 15-20 seconds moving the whisk slowly around the outside of the mug. As the milk begins to thicken, raise the aerolatte® so that it is always just under the top of the froth. Dip it down again every now and again just to be sure that all the milk is getting frothed.

Remember to switch off the aerolatte® before removing it from the milk!

Now pour your favourite, prepared coffee slowly into the frothed milk for a great cappuccino. Alternatively, froth your milk in a jug and then pour it into a cup of coffee, spooning out the rich foam.

For chocolate or other flavoured milk (including malt drinks), add the powder or syrup to the milk before frothing. Do not use the quick-dissolving instant milkshake powders, we recommend milkshake syrups for delicious cold shakes. For a really original and healthy drink, why not try fresh fruit juice mixed with milk using the aerolatte®. You can even whisk instant coffee granules with cold milk or water for a delicious, thick frappé.

### FAQ's:

#### What temperature should the milk be?

The milk should be either fridge cold for milkshakes or heated to about 70°C. Do not boil the milk, as this destroys the ability to froth milk. As a guide, a small amount of milk will heat in about 50-60 seconds at full power in an 850-watt microwave. Temperature is the biggest factor that users get wrong in their initial attempts to froth. Experiment a bit to get the right timing for your microwave.

#### What type of milk should I use?

Fresh, full fat ("normal"), semi-skimmed (half-fat) and skimmed milk all work well. Even American half-and-half milk. When frothing hot milk, the fuller the milk, the longer the froth will remain. Perversely, when frothing cold milk, the thinner the milk, the longer the froth will last. The aerolatte® milk frother can even be used with goat's, sheep's and Soya milk as well as UHT and powdered milk!

#### What about instant milk drinks?

The aerolatte® milk frother was designed to whisk milk and does it exceptionally well. It will add froth to - and improve - water based instant milk drinks, but the results will not be the same as with milk.

#### What is the best type of mug?

A big one. A broad or tall mug will allow you to use more milk. As a guide, a 12oz (30cl) mug can be almost half filled with milk before frothing. Experiment a few times until you get the right level of milk for your favourite mug.



### **How do I clean the aerolatte® milk frother?**

Clean the aerolatte® frother before first use. Operating the frother in hot soapy water and then rinsing it will thoroughly clean the stainless steel whisk and shaft. Switch on for a few seconds to dry. Do not try and pull the rod from the handle as it is firmly attached to the motor. Wipe the handle occasionally with a damp cloth, but do not immerse the handle in water or put the unit in the dishwasher.

### **What batteries does it need?**

Your aerolatte® milk frother comes complete with two AA (LR6) alkaline batteries. Only replace with quality alkaline batteries - you do not need to replace with aerolatte® branded batteries. When new, the aerolatte® frother's connection is protected with a little plastic strip which must be removed before first use.

Replace the batteries when the motor noticeably slows and the shaft begins to wobble (after about 150 uses). Please dispose of used batteries responsibly.

### **How robust is the aerolatte® frother?**

The aerolatte® frother has been carefully designed to provide the optimum frothing capability. This necessitates using a fairly rigid, thin, stainless steel shaft. The shaft should not bend or damage in normal everyday use. Do not bend or put unnecessary strain on the shaft. In the unlikely event that it does bend so that the shaft oscillates wildly when operating, the shaft can be straightened fairly easily by hand.

### **How safe is the aerolatte® frother?**

The aerolatte® frother is food safe. The whisking head and shaft, which are the only bits that should come into contact with food, are made of food grade 18/8 stainless steel. The product has a specified use and should not be used for non-advertised purposes. Although the motor is designed to stop when undue pressure is applied to it, the whisk head should not be operated on skin, hair or any other part of a human or animal body.

### **At what speed does the aerolatte® frother operate?**

The simple answer is, "the right speed". The aerolatte® milk frother has been designed to spin at the optimum speed for frothing milk. It is neither too slow, nor too fast,. Its actual RPM will differ in air, water, milk etc. and is a fairly meaningless figure. Although they are easily obtainable figures by reputable engineers, we find that many would be imitators are not reputable engineers and we have no desire to aid their attempts to infringe our intellectual property. We therefore consider the speed of the motor to be a "trade secret"!

### **Why can't I get it to froth?**

Temperature of the milk is the most common reason for a failure to froth. For hot drinks, ensure the milk has not begun to boil, but is hot enough to make a good steaming cup (about 60° - 70°C). If you're frothing cold milk, the colder it is the better. Hot milk froths for a very different reason than cold milk. Room temperature milk just will not froth well. Experiment with different temperatures until you get the right setting for your equipment.

If you're still not having success, then check that your batteries are powerful enough (be sure to use alkaline batteries only) and that the whisking rod is not damaged or bent (i.e. check that it spins "straight")