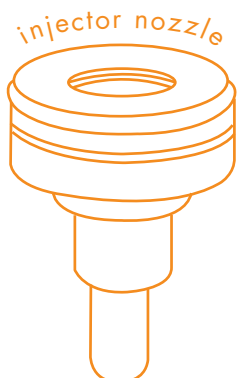


whisks heats milk to make cappuccinos

Manual cappuccino maker simple and effective.
The EASY MILK milk frother is a small accessory that you can fit
to the steam wand on your espresso coffee machine.

Search the code [9V871](#) on our website for further informations

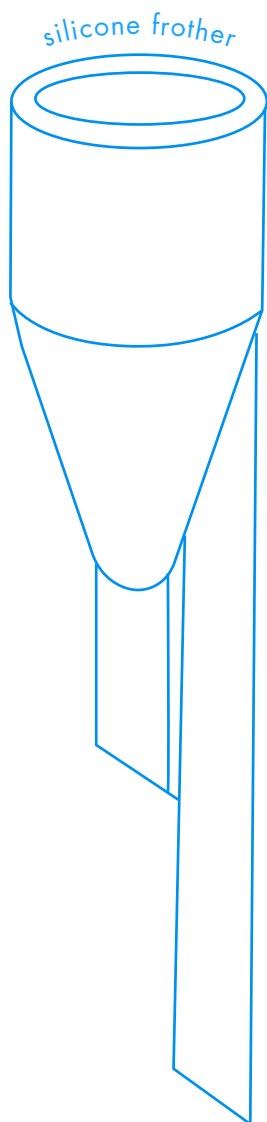
The Easy Milk **makes whisking milk** for cappuccinos **much easier**.
It does not require any experience or manual skill and gives you excellent results every time.



how do **you fit it**

Easy Milk screws directly into the steam wand in 3 easy steps

1. unscrew the conventional steam spout
2. screw in the supplied **injector nozzle**
3. push in the **silicone frother**



how do **you adjust it**

If the Easy Milk is **too much long** for your espresso machine, just short it, cutting with a scissor the soft silicone inlet and outlet tubes.

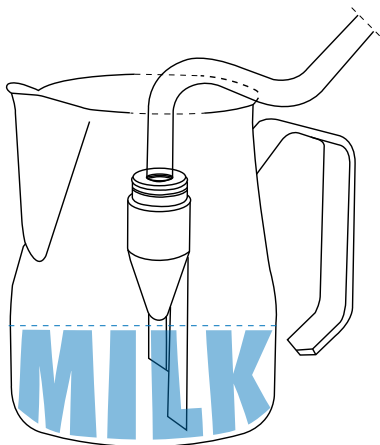
how do **you use it**

With the Easy Milk there is **no** need to **change** the way you make cappuccinos

1. partially fill the milk jug with milk
2. dip the Easy Milk until it touches the bottom of the jug
3. open the steam valve
4. leave for a few seconds depending on the amount of milk to be whisked
5. turn off the steam

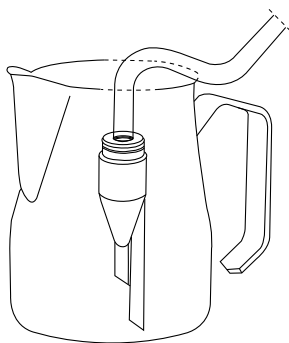
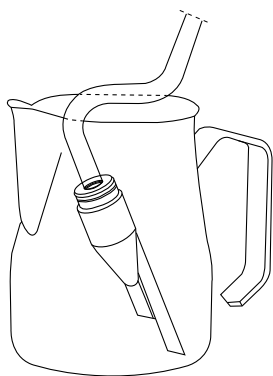
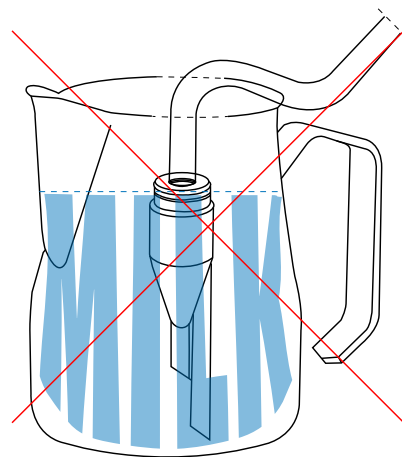
The milk is whisked and ready for your cappuccino!

tips for best results



Fill the jug to the point where the milk **just touches** the **central tube** of the silicone

Do not completely dip the injector nozzle in the milk



The Easy Milk **works perfectly** when placed **vertically**

Use **cold milk** and jug



how to clean it

To rinse the Easy Milk:

1. fill a jug with water
2. dip completely the milk including the injector nozzle
3. turn on the steam and leave for a few seconds

how to maintain it

If the Easy Milk **no longer works properly**, the vent hole on the silicone frother is **probably clogged**.

To unclog it and restore the Easy Milk to perfect working order, just **dismantle the silicone frother** and **squeeze it under a running tap**.