

Operating Instructions

LATTE PEN



Dear Customer!

We can congratulate you on buying the LATTE PEN milk frother. This handy and preciously designed appliance produces, within the twinkling of an eye, perfectly frothed milk for many purposes e. g. cappuccino or latte macchiato.

We hope you take much pleasure in using your LATTE PEN milk frother.

Yours Gastroback GmbH

Three simple steps to perfect milk froth

1. Fill a high glass or coffee cup up to one third with warmed milk (max. 60°C). For milkshakes you should use cold milk.
2. Dip the LATTE PEN's mixing coil until shortly above the bottom of the bin.
3. Push the black button for switching on the appliances. Move the LATTE PEN at the seam of the bin up and down slowly until the milk has the desired texture. Please switch off the LATTE PEN before abstracting it from the milk.

CAUTION: Do not bend or stretch the mixing leg or the mixing coil because this may cause damage.

Hints

Milk

With the LATTE PEN you can use fresh milk as well as UHT-milk. The best results can be achieved by using low-fat milk. For milkshakes we recommend using the milk directly from the fridge, for coffee specialities please heat the milk to max. 60°C. Seething avoids frothing!

Tip: Heating 100 ml cold milk in your microwave oven (600 watts) for about 55 seconds should be enough for 60°C. For the correct period of time with your own oven you should give yourself a try.

Battery

The LATTE PEN works with batteries. Please use 2 x AAA-batteries which are NOT included.

1. Turned the top cap anti-clockwise to remove the cap.
2. Insert 2 pcs AAA batteries into the cylinder.



Safeguards

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Cleaning

Dip the mixing coil into hot, dishwasher and switch it on for a few seconds. Afterwards rinse it and switch the LATTE PEN on again for drying the mixing coil. Do not bend the mixing leg. Wipe the handle with a damp cloth. Handle and battery housing may not be dipped into water. **Please do not clean the appliance in the dishwasher.**

Notes for disposal

Dispose of the appliance must be effected in accordance with the corresponding local regulations and requirements for electrical appliances. Please contact your local disposal company. Put the used batteries in hazardous waste.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without a written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Recipes

Cappuccino

The real thing is served very light and luke warm with 1/3 espresso to 1/3 steamed milk and a generous final 1/3 of creamy froth. For added finesse dusting chocolate of the cappuccino.

Latté Macchiato

Traditionally the morning coffee of Italy and France, taken with pain au chocolate or sweet biscotti. This blend of 1/3 espresso to 2/3 milk is made with a single shot of espresso. Top with steamed milk, poured down the inside rim of the glass to give a creamy consistency and perfect layer of froth.

Hot Chocolate

For the cold season hot chocolate is perfect. Heat 3 tbs. milk, brown sugar, morselled chocolate and cinnamon in a pot. Stir the mass constantly until it is creamy. While adding the remaining milk keep stirring. Serve the chocolate in a mug and enjoy it hot. You can also trim it with whipped cream.

Ice Chocolate

For the warm season ice chocolate is perfect as a delicious refresher. Mix some cocoa with ice cold milk and froth it well. Add one tablespoon vanilla ice cream and cap it with chocolate sauce.

Fruit-Milkshake

A fruit-milkshake is healthy and delicious and has only low calories. Therefore put some fruit mash into ice cold milk and froth the mixture.