

[Common]

Q.What’s the best way to froth milk (using any HARIO milk frother) ?

A.Refer to the following information, if milk isn’t frothing well.

Possible cause 1: Using low fat or high fat processed milk.
→ Use regular, **whole milk**.

Possible cause 2 : The milk isn’t at the correct temperature.
→Appropriate milk temperatures are as indicated below.

Iced: 1 to 5°C (33.8 to 41°F)
Hot: 40 to 60°C (104 to 140°F)

(Do not froth hot milk in the latte shaker. After frothing, pour the milk into a heat-resistant container and heat it in a microwaveoven.)

Important Points

For **iced drinks**, chill milk in the refrigerator in a drawer kept just above freezing temperature or pour milk into another container and add ice for rapid cooling.

For **hot drinks**, heat milk up in a microwaveoven.

Approximate Heating Times (for 100 ml / approx. 0.43 cups of milk)	
500W	50 to 60 sec.
600W	40 to 50 sec.
700W	30 to 40 sec.

Other possible causes:

See below for detailed information on specific milk frothers.

<Creamer “Z” and Creamer “Qto”>


- The shaft has become off-center.
→ Milk will not froth well if the shaft core is bent, and off-center.
Replace the shaft parts to correct this.
- The batteries are about to run out.
→Replace with two new batteries. Do not use different kind of batteries, either mix old and new batteries, etc.
Failure to adhere to these precautions may lead to abnormal performance, malfunction, etc.

<Creamer “Z”>


- The container being used for the milk is not the correct shape.
→ Containers appropriate for use are shaped as indicated below.

3.Containers used for the milk

- Use a microwave-safe container with a handle when heating the milk in the microwave.
- Containers that are easy to froth milk in■




Kettle-shaped pots that fit 400 ml (approx. 1.7 cups) or more



Oblong-shaped cups that fit 400ml (approx. 1.7 cups) or more

- Use a tall container that can fit 400 ml (approx. 1.7 cups) or more.
- Cylindrical and kettle-shaped containers with a tapered mouth work best.

*Milk may splash or foam over when using containers like those indicated below, such as rounded bowls and other containers with large, open mouths or cups that can hold only a small volume.



Containers that are not rounded or tapered on the bottom

<Latte Shaker>

- Shaking produces very little froth.
→Shake the container as hard as you can so that the milk moves around a lot inside the container and becomes agitated enough to froth.