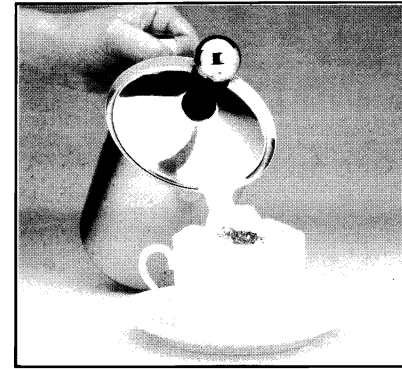


# Froth Master

*Specially designed to make fabulous volumes of froth in 10-20 seconds*



- ▶ 18/10 stainless steel
- ▶ Perfect for coffee drinks, hot chocolate & desserts
- ▶ Easy to use, clean and store



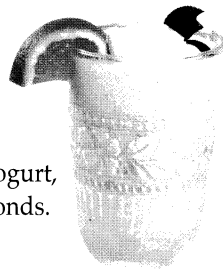
Made in CHINA for **NORPRO**<sup>®</sup>  
Everett, WA 98203 U.S.A.



## *Ras-banana Smoothie*

6 oz. ice cold nonfat milk  
2 Tbsp. raspberry syrup  
1/2 cup raspberry yogurt  
1/2 ripe banana  
whipped topping

In a chilled, tall glass, combine milk, raspberry syrup, yogurt, and banana. Mix with froth master/mixer for 20-30 seconds. Top with whipped topping. Serve chilled.



## *Italian Coffee*

Pour 1/2 cup hot coffee,  
1 Tbsp Amaretto,  
1 Tbsp brandy into mug.  
Add 1/2 teaspoon sugar.

Top with froth and sprinkle with cinnamon.

## *RECIPES:*

### *Café Au Lait*

Pour 1/2 cup (118 ml) coffee  
and 1/2 cup (118 ml) warm milk  
into mug. Top with froth and  
a sprinkle of cinnamon.



### *Cappuccino*

Pour 1/2 cup (118 ml) hot espresso  
and 1/4 cup (60 ml) steamed milk  
into mug. Top with froth.



### *Caffé Latte*

Pour 1/2 cup (118 ml) hot espresso  
and 1/2 cup (118 ml) steamed milk  
into mug. Top with froth.



### *Irish Coffee*

Pour 1/2 cup (118 ml) hot coffee,  
1 oz. (30 ml) Irish whiskey into  
mug. Top with froth.



## INTRODUCTION

Congratulations on your purchase of this Froth Master! Enjoy the benefits of blended drinks right in the comfort of your own home. The Froth Master is ideal for lattes, mochas, cappuccinos, and desserts. Approved for household use. Not intended for commercial use.

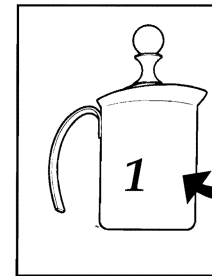


*For use with hot or cold milk or cream—  
(Non-fat milk froths beautifully).  
Frothing milk manually, without adding steam,  
produces a lighter froth,  
that is easier to digest  
and longer lasting!*



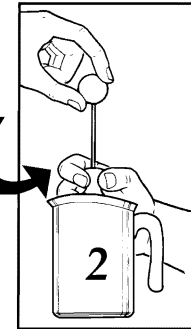
## HOW TO OPERATE

**3 Easy Steps for Fast, Fabulous Froth!**

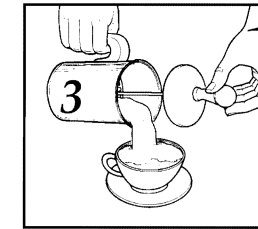


1 cup milk

Pump 15-20 seconds

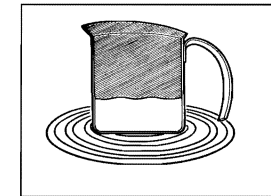


Scoop or pour onto your favorite beverage!



-OR-

Heat on stovetop first, if warm froth is desired

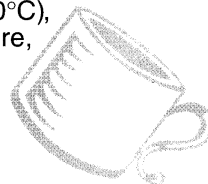


## INSTRUCTIONS

Fill Froth Master with 1 cup (237 ml) cold (32°-40°F/0-4°C) milk. Place screen and lid assembly into Froth Master. Pump for 15 to 20 seconds.

Let it rest 3 to 5 seconds. Spoon froth onto your favorite beverage. You can also scoop froth by tipping Froth Master and using screen to guide froth to cup. If you would like your froth warm, place Froth Master on stove and heat on low until milk reaches 140°F/60°C. Pump as directed.

Helpful hints: If not all of the milk has been frothed, replace lid and repeat procedure. Do not fill Froth Master more than 1/3 full. To produce froth, milk must be hot (140°F/60°C), or cold (32°-40°F/0-4°C). If milk is at room temperature, it will not produce froth.



## HOW TO CLEAN & STORE

After each use. Remove lid from base and place each piece in warm, soapy water. Simply clean frothing base with soft sponge or wash cloth. Rinse thoroughly with warm water and dry with a clean dry cloth.

This frother is too easy to store. After unit has been thoroughly dried, re-assemble and place in a clean dry place until your next frothing adventure.

**We do not recommend that you wash the lid or screen in the dishwasher.**

