



## MANUAL FROTHING GUIDE

### TIPS FOR ACHIEVING THE **BEST FROTH RESULTS**

This is your key to making café-style microfoam.  
**Please read all instructions before you froth.**



**SCAN HERE  
FOR HOW-TO  
VIDEOS**

### **FROTHING 101**

Manual frothing is both an art and a skill. With practice, you'll learn how subtle changes in the angle of the milk jug, the depth of the steam wand, and the timing of your movements affect the texture and temperature of your milk. Over time, you'll be able to create a perfectly balanced microfoam tailored to your preferences.

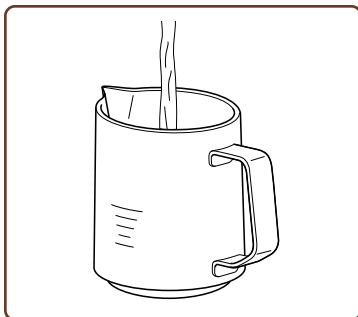
Practice makes perfect. The ideal froth texture for latte art resembles a glossy, paint-like consistency. Your first few attempts may produce large bubbles or inconsistent froth—that's normal! Over time you'll build more and more confidence.

### **MILK TIPS**

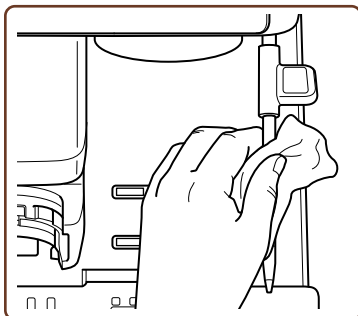
#### **FOR BEST RESULTS**

- Use cold, fresh milk with higher fat content.
- If using plant-based milks, look for barista-specific milks which include added proteins to help with texturing.
- Milks that are UHT-treated (Ultra High Temperature) may have varying results.
- Coconut milk can be heated, but will not make stable froth.
- For best results make sure the milk jug is cold or at room temperature before frothing.

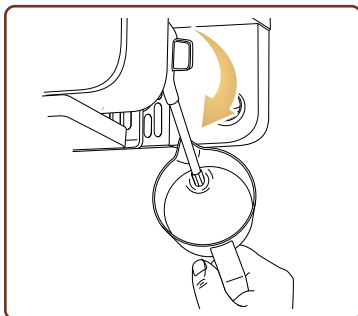
## BEFORE YOU BEGIN



**ADD MILK** to at least the MIN line, but do not exceed the MAX fill line.  
(See front for more details on milk)

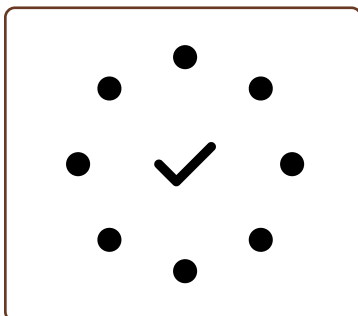


**PREPARE A DAMP CLOTH** to wipe the steam wand immediately after frothing.



**POSITION THE STEAM WAND** for use by pulling the steam wand upward. The wand can be positioned straight forward or to the right.

## STEP 1 | Pre-Heat

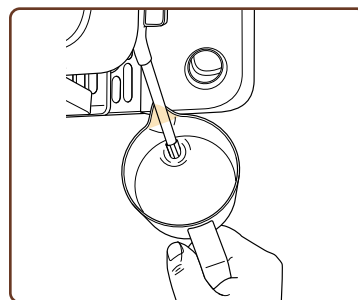


Pre-heat the machine by pressing the **PRE-HEAT** button. An animation will play and the check mark will fully illuminate when ready.

**NOTE:** This may take slightly longer if frothing before brewing.

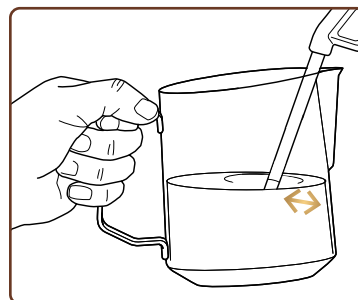
Pre-heat brings the machine up to temperature and eliminates the need to pre-purge the steam wand prior to frothing.

## PROPER POSITIONING

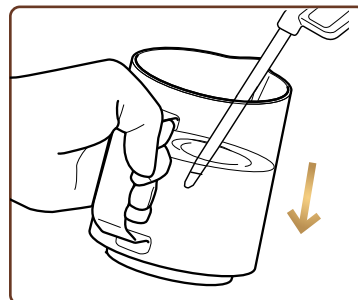


First, rest the steam wand in the spout. This serves as a track to slide your jug up and down.

The wand tip starting position should be between 2 and 4 o'clock.



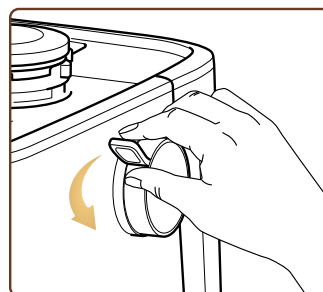
Keep the steam wand 1 cm away from the wall of the jug and just below the surface of the milk.




Tilt your jug to the right to angle the milk in the jug.

**Each step of the frothing process can happen quickly. Read steps 2-6** before frothing for the first time.

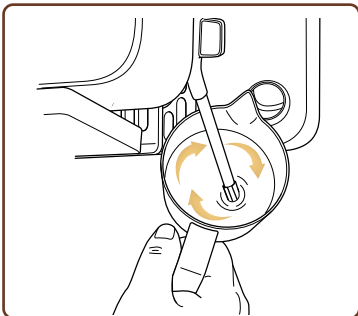
## STEP 2 | Turn On Steam



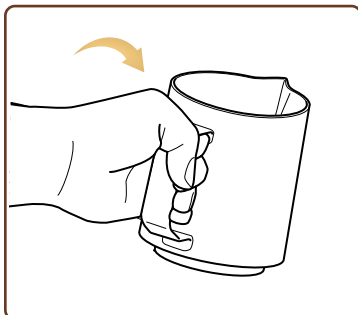
Once the pre-heat cycle is complete, place the steam wand in the milk jug prior to releasing steam. Refer to proper positioning above.

Turn the manual valve on the right-hand side of the machine to **STEAM** .

## STEP 3 | Form the Vortex



**HOLD THE WAND** steady in your starting position. The milk will start to form a vortex.

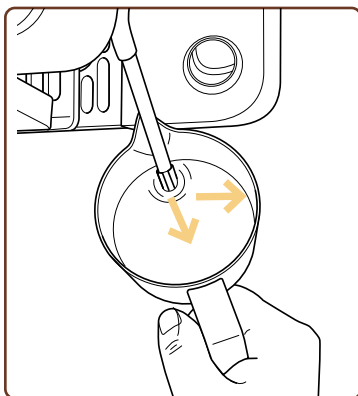


**IF THE MILK DOESN'T SPIN**, try tilting your wrist to the right and left as if turning a doorknob until the milk starts to move.

**CAUTION:** Bringing the steam wand tip above the surface of the milk can cause splattering.

**Keep the milk spinning the entire time while frothing.**  
If the milk stops spinning while aerating or heating, adjust your positioning to find the vortex again.

## TROUBLESHOOTING

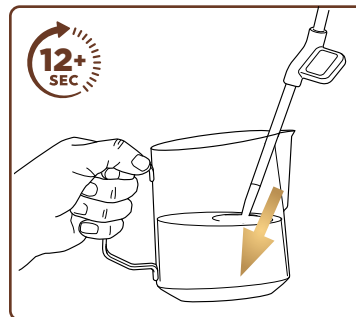


### HEARING A HIGH-PITCHED OR SCREECHING SOUND?

The wand tip may be too close to the bottom or wall of the jug. Try the following:

- Move the jug down slowly to bring the wand tip closer to the surface.
- Move the wand tip away from the jug wall.
- Tilt the jug to adjust the angle of the steam wand.

## STEP 4 | Introduce Bubbles



5-7 seconds: THINNER FROTH  
8-12 seconds: THICKER FROTH

Lower the jug **slowly** until the steam wand tip is just underneath the surface of the milk and a sound like paper tearing is heard.

**CAUTION:** Bringing the steam wand tip above the surface of the milk can cause splattering.

Aerating the milk is what increases the amount of froth. Aerating for longer will create a thicker froth.

Continue to **STEP 5** to turn your froth to microfoam.

## TROUBLESHOOTING

### Not hearing a sound like paper tearing?

Try lowering the jug very slowly until you do.



**Not sure if you're hearing the right sound?**

**SCAN HERE** to watch the how-to video for an example.



Ensure you hear the paper tearing-like sound. Add 2-3 more seconds before moving to Step 5.



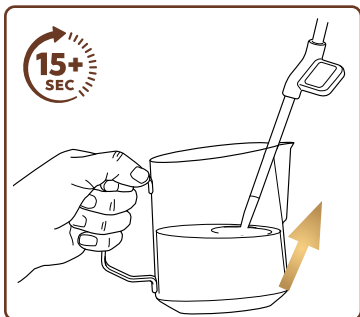
Move to Step 5 sooner. It's recommended to aerate the milk for 5-7 seconds for thinner froth and 8-12 seconds for thicker froth.

### Froth thickness can also depend on:

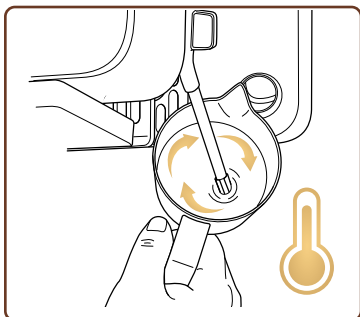
- How much milk is in the jug
- The type of milk

You may need to adjust the amount of time spent aerating depending on the above.

## STEP 5 | Add Heat & Texture



Lower the wand 2 cm deeper into the milk by lifting the jug.



Keep the wand at this depth and the milk spinning until the jug is too hot to touch with the palm of your hand.

## TROUBLESHOOTING

### TOO COLD



Ensure the steam wand is submerged about 2 cm below the surface of the milk. Heat until the side of the jug is too hot to hold with the palm of your hand.

### TOO HOT

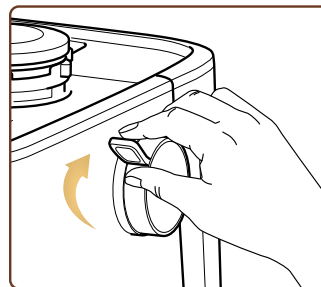


Heating for too long can result in scorched milk. Try stopping the steam a few seconds earlier.

If you find you are consistently getting colder or hotter froth than desired, the steam temperature can be changed in the menu.

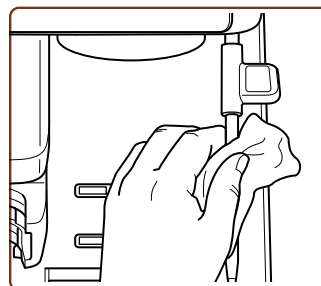
For more information on adjusting the steam temperature, see the Owner's Guide.

## STEP 6 | Turn Off Steam



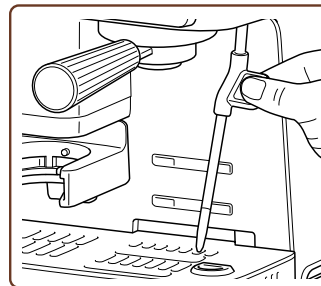
Return manual valve to the **BREW** position to turn off steam before removing wand from jug.

## AFTER FROTHING



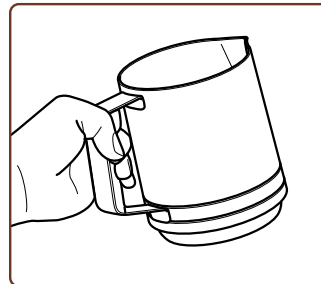
### CLEAN OFF MILK RESIDUE

With a damp cloth, wipe down the steam wand.



### PURGE THE STEAM WAND

Return the wand to its down position and turn the manual valve to **STEAM** to purge the inside of the wand. Do this for 10 seconds before returning the valve to its **BREW** position.



### POUR MILK AND ENJOY

Lightly tap the bottom of the jug on the counter and lightly swirl the milk to reduce large air bubbles. Pour over your espresso or coffee and enjoy.



**READY TO MASTER  
LATTE ART?**

Scan here for design tutorials.