

MINITM HOT/COLD MILK FROTHER

STAINLESS

*Froth
au lait*

MODELS
FALM-SB
FALMi-SB

*Froth
au lait*

ON

NO HEAT
STOP

MiniTM

FOR FROTHED MILK, HOT CHOCOLATE, & SPECIALTY BEVERAGES
OWNER'S MANUAL & RECIPE BOOK

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances to reduce risk of fire, electric shock and/or injury.

- **READ ALL INSTRUCTIONS PRIOR TO USE.**

- Never operate the MINI™ without milk, water, or other appropriate liquids in Frothing Pitcher. Failure to do so can result in damage to the appliance.
- Do not touch the hot surface of Frothing Pitcher. Use the Handle.
- Use care when cleaning or handling Frothing Pitcher.
- To protect against fire, electric shock and injury, do not immerse cord, plug, or entire appliance in water or other liquid.
- The MINI™ should never be immersed in water.
- The MINI™ 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.
- Unplug from outlet when not in use and before cleaning. Allow the MINI™ to cool before adding or removing parts, and before cleaning the appliance.
- The MINI™ must be used and rested on a stable surface.
- The use of accessory attachments not recommended by Froth Au Lait, Inc. may result in fire, electric shock, or injury.
- Never place the MINI™ near any electrical or gas burner or in or near a heated oven.
- For safety purposes, the MINI™ was provided with a detachable power-supply cord. Do not let cord hang over edge of table or counter or touch hot surfaces.
- Never attempt to operate the MINI™ with a damaged cord or plug or after an electrical malfunction. Doing so could cause injury or fire. If a problem exists, return the MINI™ or its power cord to an authorized service center or factory for repair. Do not attempt to repair. The MINI™ contains no user serviceable parts.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments. Do not use the MINI™ outdoors or for other than its intended use.
- Always attach plug to unit first, then plug cord into the wall outlet. To disconnect, press the NO HEAT/STOP button twice, then remove plug from wall outlet.
- While operating, NEVER remove Lid. Scalding may occur if Lid is removed during the heating/frothing cycles. Never place hand or any unapproved objects in Frothing Pitcher.
- If Frothing Pitcher is overfilled, hot milk may spill over.
- Beware of hot steam when removing Lid.
- CAUTION: The heated milk is hotter than froth. When serving, especially to children, wait briefly for heated milk to cool or shut off early by pressing the NO HEAT/OFF button twice, and sip cautiously.

SAVE THESE INSTRUCTIONS.

NOTE: THE MINI™ FROTHER IS CERTIFIED FOR HOUSEHOLD USE ONLY.



**WARNING: RISK OF FIRE OR
ELECTRICAL SHOCK. DO NOT OPEN.**



The lightning symbol refers to "dangerous voltage;" the exclamation symbol refers to maintenance instructions. See below.

WARNING: To reduce the risk of fire or electrical shock, do not remove the bottom cover from the base unit or disassemble the container heating unit. Repair should be done by authorized service personnel only.

This appliance has a grounded plug. Never attempt to connect a grounded prong plug to a non-grounded prong outlet or attempt to modify the plug in any way. Do not use with an adapter unless it is grounded. Do not remove the ground contact or prong.

FROTH AU LAIT MINI™ STAINLESS FROTHER

Congratulations! You are the proud owner of the industry's finest compact milk frother!

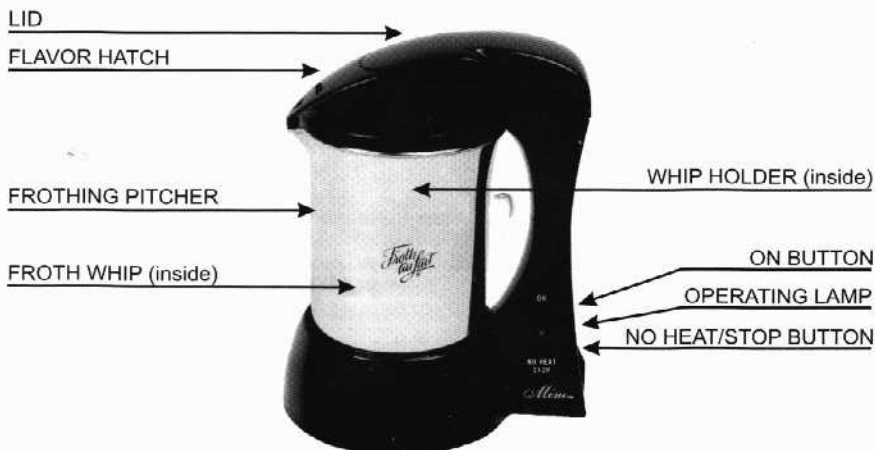
CARE & CLEANING INSTRUCTIONS

Before first use and after each use, it is important that you clean your MINI™ following the guidelines below. **After each use add warm water until ready to clean.** You should rinse Pitcher in COLD water between consecutive cycles.

- **ALWAYS UNPLUG POWER CORD FROM UNIT PRIOR TO CLEANING** and **never immerse in water, place in an automatic dishwasher, or leave in the sink.**
- To allow Froth Whip to be thoroughly cleaned, remove Lid from Frothing Pitcher and hold Lid with Whip facing upward. Remove Whip and Whip Holder by firmly grasping Whip Holder and pulling outward and away from Lid. You may also remove Whip from Whip Holder by securely grasping Whip Holder with your thumb and pointer finger and turning Whip counterclockwise one quarter turn. (See photo of Step 2 on following page.) Carefully pull Whip out of Whip Holder. **Never remove the Whip by pulling on the frothing blades.**
- **After each use, pour a small amount of warm water** into Frothing Pitcher. Frothing Pitcher, Froth Whip, Latte Whip, and Lid should be carefully washed with warm, soapy water using a scrubber pad or sponge. **ALL MILK RESIDUE MUST BE REMOVED FROM PITCHER BOTTOM.** Rinse and dry with a soft towel.
- If washing needs to be delayed, leave the warm water in Frothing Pitcher to soak. The water helps prevent the buildup and drying of milk and flavorings on the surface. Leave water until ready to clean (following directions above).

EASY SELF CLEANING TIP

Add water to FILL LINE and operate with HEAT ON. When cycle completes, remove any residue left with scrubber sponge. Occasionally run with a small amount of non-sudsing dishwasher detergent, rinse thoroughly, and run a second rinse cycle with water only.



Principal MINI™ Frother Components

NOTE: A short power supply cord (or detachable power supply cord) is provided to reduce risks resulting from becoming entangled or tripped over. Longer detachable power-supply cords or extension cords (not included) may be used if care is exercised in their use. If a long detachable power supply cord or extension cord is used: 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If appliance is of the grounded type, the extension cord should be a grounded 3-wire cord; and 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

INSTRUCTIONS FOR USE

Your MINI™ was provided with a detachable power-supply cord less than 4½ ft (1.4 M). Always attach plug to unit first, then plug cord into the wall outlet. To disconnect, press unit's NO HEAT/STOP button twice, then remove plug from wall outlet.

HOW TO USE YOUR MINI™ FROTHER

1. Place unit onto a counter or table. Insert the modular power cord into the unit's power receptacle and plug the other end into a power outlet.

2. Remove Lid from unit. While holding Lid upside down, insert Froth Whip or Latte Whip and Whip Holder onto gear shaft located in center of Lid. Grasp shaft of Whip and firmly snap into place. If Whip has been removed from Whip Holder, insert Whip into Whip Holder after aligning its tabs and push down. Turn Whip clockwise to lock. Be sure that Whip Holder is **SNAPPED** and locked into place by pushing it firmly against Lid.

3. Pour refrigerated milk between the Pitcher's FILL LINE A and B. FILL LINE A uses less milk.

Note 3A: When using the **Froth Whip**, the volume and texture of froth varies depending on the fat content of the milk. Fat free milk produces the greatest volume of thick froth. 1%, 2%, and whole milk froth well, however, they produce less volume.

The Froth Au Lait MINI™ Frother typically prepares the following amounts of froth and heated milk:

Milk Volume Chart

TYPE OF MILK	FILL LINE A SERVINGS	FILL LINE B SERVINGS
Fat Free	up to 3	3 to 4
1%, 2%,	2 to 3	2 to 4
Whole Milk	1 to 2	2 to 3

Use the **Latte Whip** for thinner froth with less volume and more milk (e.g. for a latte). Just remove the Froth Whip from the Whip Holder and attach the Latte Whip. (See CARE & CLEANING INSTRUCTIONS on page 1 for detailed Whip installation and removal instructions.)

Note 3B: Frothing a volume of milk which is below or above the FILL LINES will not produce optimal froth quality or temperature.

4. Place Lid upright on Frothing Pitcher so that narrow end of the Flavor Hatch is positioned just above the Pitcher spout.

HOT CYCLE

5. Press and release the ON button. This starts the frothing cycle and turns the Operating Lamp **red**, indicating that the hot cycle is active. Once the froth reaches the desired temperature, the unit automatically stops. If you prefer to stop the unit before it automatically shuts off, press the HEAT OFF/STOP button twice.

Step 1



Step 2



Step 3



Step 4



Step 5



Step 6



COLD CYCLE

6. Press and release the ON button. Once the unit starts, press the NO HEAT/STOP button once. The **red** operating lamp turns **blue**, indicating that the NO HEAT cycle is active. The unit will run for about 3 minutes and then stop automatically. To manually stop the unit prior to automatic shut off, press the NO HEAT/STOP button again.

NEVER REMOVE LID WHILE UNIT IS OPERATING.

Step 7



7. To prepare flavored froth, hot chocolate, frothy drinks, dessert toppings, or desserts, you may add syrups, powders, sugar, sugar substitutes, or liqueurs to the milk. See RECIPES starting on page 4 for details.

After approximately 1½ minutes of frothing, or when Frothing Pitcher begins to feel warm to touch, press down on the **front** of the Flavor Hatch so that it opens fully and pouring channel is exposed. Pour desired amount of flavoring into Pitcher. Push the back end of the Flavor Hatch forward and down to close.

Once the heating and frothing cycle is complete (about three minutes), the Froth Au Lait MINI™ Frother shuts off automatically and the Operating Lamp turns off.

Step 8



Note 7A: The heating and frothing cycle can be stopped anytime by pressing the NO HEAT/STOP button twice. This action also turns off the Operating Lamp. Pressing the ON button will start a heating and frothing cycle and turn the Operating Lamp **red**.

Note 7B: As a safety feature, the MINI™ cannot be restarted immediately after reaching its shut off temperature. Either pour cold water into the Pitcher or wait a few minutes until unit has reached a safe temperature.

Note 7C: If you prepare more froth than you require and the remaining froth in the Pitcher has lost some of its richness, or froth temperature has declined, you may refresh the froth to its original richness and temperature by simply pressing the ON button.

8. Allow about 30 seconds for the hot milk to settle. Then, unplug power cord, and using the spout, carefully pour desired amount of hot milk for Cappuccinos, Lattes or other specialty drinks.

Note 8A: Remember that liquid milk heats to a higher temperature than froth. **When serving to children, wait until hot milk cools slightly or stop unit early by pressing the NO HEAT/STOP button twice.**

Step 9



9. Remove Lid from Frothing Pitcher, place Lid upside down on the counter to minimize any milk spillage, and spoon out the rich froth.

Note 9A: After each use, add warm water into Pitcher and clean your appliance following the CARE & CLEANING instructions on page 1.

Note 9B: Between consecutive cycles, the unit **MUST** be rinsed with **COLD** water. To help cool Pitcher, allow **COLD** water to remain in Pitcher for a few minutes.

Note 9C: After 4 consecutive cycles, unit must be shut off for about 10 minutes.

Caution: Only liquids or powdered mixes can be used. Solid food items must not be used while unit is operating as they may cause damage to the Froth Whip.

SAVE THESE INSTRUCTIONS.

RECIPES FOR THE MINI™ STAINLESS FROTHER

Classic Froth Au Lait (2 – 4 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

Put Froth Whip in Pitcher. Pour refrigerated milk into Pitcher up to FILL LINE B. Press the ON button and unit will heat and run until it shuts off automatically. Allow 30 seconds or more for the hot milk to settle, then hold Lid down and pour desired amount of hot milk for cappuccinos, lattes or other specialty drinks. Remove Lid, and spoon out the exceptionally rich, thick froth.

Note: Use the Latte Whip for thinner froth with less volume and more milk (e.g. for a latte). You may also use up to an additional ½ cup of milk above FILL LINE B.

Flavored Froth Au Lait (2 – 4 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

2 – 4 tablespoons flavored syrups and/or flavored beverage powders**, and/or sugar or sugar substitutes

Put Froth Whip (or Latte Whip - see note above) in Pitcher. Pour refrigerated milk into Pitcher to FILL LINE B. For hot froth press the ON button and continue whipping and heating milk until froth has formed and Pitcher feels warm, about 1½ – 2 minutes. For cold froth or toppings press the ON button and then press the HEAT OFF/STOP button once (light turns blue).

While unit is running, press down on the front of the Flavor Hatch. Pour desired amount (to taste) of flavored syrup, powder** or sweetener through Flavor Hatch opening and then close Hatch. After cycle automatically ends allow 30 seconds or more for the milk to settle then pour desired amount of milk for cappuccinos, lattes or other specialty drinks. Remove Lid, and spoon out the thick froth onto your favorite beverages, fruits, or desserts.

**** Beverage powders** include malted milk, Ovaltine, cappuccino, chocolate, mocha or cocoa drink mixes for hot liquids. To add powders, you may press the HEAT OFF/STOP button once, remove Lid, add desired powder, replace Lid, and press the ON button to continue heating.

Froth Au Lait Floaters (2 – 4 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

2 – 4 tablespoons flavored syrups (vanilla, hazelnut, caramel or raspberry) or a liqueur**

Follow steps to make "Flavored Froth Au Lait." Spoon flavored froth into 2 to 4 cups about half filled with hot coffee, hot espresso, or hot chocolate, or smaller cups with 2 to 3 tablespoons of liqueur.** Pour remaining hot milk (to taste) into beverage.

****Compatible liqueur choices to flavor the mixture and to also float the mixture on are Amaretto, Frangelico, Kahlua, Tia Maria, Bailey's Irish Cream, Benedictine, and crème de cacao.**

*You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.

Espresso Latte (1 or 2 servings)

If you like sweetened coffee add Irish cream or other suitable flavored syrup, sugar or sugar substitute.

$\frac{3}{4}$ cup fat free milk, low fat, or reduced-fat milk*

$\frac{1}{2}$ cup hot espresso or strong hot coffee

2 tablespoons Irish cream syrup (optional)

Follow steps to make "Flavored Froth Au Lait" (page 4). While unit is still running, pour espresso or strong coffee and syrup through Flavor Hatch opening. When ingredients are mixed, press the NO HEAT/STOP button twice, and pour mixture into 1 or 2 mugs.

Note: For thinner froth with less volume and more milk, use the Latte Whip.

Instant Frothy Coffee or Cappuccino (1 or 2 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

4 tablespoons of instant cappuccino powder, or other flavored instant coffee powders

Follow steps to make "Flavored Froth Au Lait" (page 4). When Pitcher feels warm, press the NO HEAT/STOP button twice, remove Lid, and add desired powder. Then replace Lid and press the ON button to continue heating. When unit shuts off automatically, pour mixture into 1 or 2 mugs.

Velvety Hot Chocolate (1 or 2 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

1 – 2 single serving envelopes of hot cocoa mix or 3 to 4 tablespoons Hershey's chocolate syrup

Follow steps to make "Flavored Froth Au Lait" (page 4). When Pitcher feels warm, press the NO HEAT/STOP button twice, remove Lid, and add desired powder. Then replace Lid and press the ON button to continue heating. When unit shuts off automatically, pour mixture into 1 or 2 mugs.

Note: The heated milk is hotter than the froth. When serving, especially to children, wait briefly for heated milk to cool.

Caramel Macchiato (2 – 4 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

1 – 2 tablespoons vanilla syrup

1 – 2 tablespoons caramel syrup

Caramel sauce

Follow steps to make "Flavored Froth Au Lait" (page 4). Add flavored froth and hot milk to a cup. Pour 1 or 2 shots of espresso or strong coffee through the foam. Garnish with caramel sauce.

**You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.*

Flavored Steamers (1 – 2 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

3 – 5 tablespoons of flavored syrup, such as vanilla, caramel, or hazelnut
Sugar or sugar substitute to taste

Follow steps for Flavored Froth Au Lait (page 4). When unit stops automatically, pour mixture into 1 or 2 mugs and enjoy. If a thinner consistency is desired, use the optional Latte Whip.

Note: The heated milk is hotter than the froth. When serving, especially to children, wait briefly for heated milk to cool. You may also stop the heating cycle early, before the automatic shutoff, by pressing the NO HEAT/STOP button twice.

Frothy Mocha Cappuccino (1 – 2 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

1 single serving envelope of hot cocoa mix

2 – 3 rounded teaspoons of mocha cappuccino powder (or any instant cappuccino powder)

Follow steps to make "Flavored Froth Au Lait" (page 4). When Pitcher feels warm, press the NO HEAT/STOP button twice, remove Lid, and add desired powder. Then replace Lid and press the ON button to continue heating. Pour mixture into 1 or 2 mugs.

Rainbow Froths (2 – 4 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

Food coloring

2 – 4 tablespoons light colored flavored syrup (such as vanilla, caramel, raspberry, or hazelnut), sugar, or light color powder (such as plain malted milk or flan dessert powder)

Follow steps to make "Flavored Froth Au Lait" (page 4). Tint milk to desired hue with a few drops of food color and flavor to taste. Fun to color co-ordinate for the holidays and a wonderful way to brighten your beverages and desserts.

Oatmeal with Maple Cream (2 – 4 servings)

1 cup fat free milk, low fat, or reduced-fat milk*

2 tablespoons maple syrup

2 tablespoons malted milk powder**

2 cups hot cooked oatmeal

Follow steps to make Flavored Froth Au Lait (page 4). Pour syrup and malted milk powder** through the Flavor Hatch opening and close Hatch. When ingredients are mixed, remove Lid, and pour maple cream into bowls with oatmeal; stir to mix slightly.

**Note optional instructions for powders in Flavored Froth recipe on page 4.

*You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.

Sippin' Chocolate Mousse (2 – 4 servings)

- 1 cup fat free milk, low fat, or reduced-fat milk*
- 3 tablespoons flan dessert mix powder (Jello or Royal)
- ¼ cup Hershey's chocolate syrup

Follow steps to make "Flavored Froth Au Lait" (page 4). When Pitcher feels warm, press the NO HEAT/STOP button twice, remove Lid, and add desired powder and syrup. Then replace Lid and press the ON button to continue heating. When ingredients are mixed and unit shuts off automatically, remove Lid. Pour mixture into 2 to 4 wine glasses.

- ½ cup mini or regular chocolate chips

Add chocolate chips to each glass. Stir and eat with spoon or sip slowly.

The Raj's Chai (1 serving)

If you like sweet tea, add sugar to taste; mixture is frothy but not as thick.

- 2 teaspoons instant tea powder, plain or sweetened
- ⅛ teaspoon each ground cloves, ground nutmeg, ground cinnamon
- 4 or 5 hulled cardamom seeds or about 1/16 teaspoon ground cardamom
- 1 cup fat free milk, low fat, or reduced-fat milk*

In a small bowl, mix tea powder, cloves, nutmeg, cinnamon, and cardamom. Put Froth Whip in Pitcher. Pour milk into Pitcher and press the ON button. Heat milk in unit until container feels warm. Press the NO HEAT/STOP button twice, remove Lid, and add tea mixture. Replace Lid and push the ON button. When ingredients are mixed or the unit stops automatically, remove Lid, and pour mixture into 1 large mug.

- 1 tablespoon finely chopped candied ginger or ginger marmalade
- Long cinnamon stick (optional)

Add candied ginger or ginger marmalade, cinnamon stick (or a spoon) and stir to mix.

Black Russian Royales (2 servings)

- 1 cup fat free milk, low fat, or reduced-fat milk*
- 1 teaspoon instant espresso coffee powder or instant coffee powder
- 1 tablespoon Hershey chocolate syrup
- ¼ cup coffee liqueur such as Kahlua or Tia Maria

Follow steps to make "Flavored Froth Au Lait" (page 4). When Pitcher feels warm, press the NO HEAT/STOP button twice, remove Lid, and add coffee powder, syrup, and liqueur. Replace Lid and press the ON button. When ingredients are mixed and unit shuts off automatically, remove Lid and pour into 2 mugs.

**You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.*

NO HEAT RECIPES

Cold Flavored Froth Au Lait (4 servings)

- 1 cup fat free, low fat, or reduced-fat milk*
- 2 – 4 tablespoons vanilla syrup or other flavored syrups
- 1 or 2 packets sugar substitute

Put Froth Whip in Pitcher. Pour refrigerated milk into Pitcher to FILL LINE B and cover Pitcher with Lid. Press the ON button (light turns red) and then press the NO HEAT/STOP button once (light turns blue). After approximately 1 minute, press front of Flavor Hatch while unit is running. Add the sugar substitute and syrup through the Hatch opening and close. When the desired consistency is reached, press the NO HEAT/STOP button again (light turns off). Froth can be used for cold cappuccinos, lattes, coffee, and frappes.

Flavored Iced Latte (1 or 2 servings)

- 1 cup fat free, low fat, or reduced-fat milk*
- 2 – 4 tablespoons flavored syrup
- Sugar or sugar substitutes to taste
- 2 – 4 shots espresso or double strength brewed drip coffee

Follow recipe for Cold Flavored Froth Au Lait above. Let milk settle for about 30 seconds. Fill a glass with ice and add espresso or coffee. Pour cold flavored milk into coffee and top with flavored froth.

Whipped Cream (about 2 cups)

- 1 cup refrigerated HEAVY whipping cream
- 2 – 3 tablespoons sugar* (or artificial sweetener*)
- 2 – 3 tablespoons vanilla syrup* or 2 – 3 teaspoons pure vanilla extract*

Put Froth Whip in Pitcher. Add cold HEAVY whipping cream, sugar, and vanilla syrup or extract.* Replace Lid, press the ON button and then press the NO HEAT/STOP button. When desired consistency is reached or motor slows significantly, press the NO HEAT/STOP button again. Note that unit will automatically shut off after about 3 minutes. Whipped cream slightly thickens after about 1 minute.

For Flavored Whipped Cream, substitute flavored syrups, extracts or liqueurs for vanilla.

**For thicker whipped cream add sugar and flavors through Flavor Hatch after whipped cream has started to thicken.*

Guilt Free Whipped Topping (3 – 4 servings)

- 1 cup fat free milk
- 2 – 4 tablespoons vanilla syrup or other flavored syrups**
- 1 or 2 packets sugar substitute such as Splenda or Equal

Follow steps to make "Flavored Froth Au Lait" in the cold mode (page 4). Add sugar substitute and vanilla or other syrups to taste.

Use with berries, other fruit (baked apples or pears, applesauce), cakes (carrot, pound cake), cereals (granola, oatmeal), gelatin desserts, ice cream, frozen yogurt, and pies (fruit, custard, pecan, pumpkin).

***Compatible flavored syrups include caramel, hazelnut, maple, chocolate, fruit, and liqueurs.*

**You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.*

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Whip not rotating	Whip not properly seated in Whip Holder	Verify that Whip is seated in Whip Holder and locked in place. Check that Whip Holder is fully snapped onto Lid.
	Lid not properly seated	Check that Lid is fully seated on the electrical connector of base unit.
	Electrical cord not fully plugged into base unit or wall outlet	Check all electrical connections.
Froth overflows	Using too much milk	For optimal results, add milk between the FILL LINE A and FILL LINE B.
Unit not properly frothing	Whip and/or Whip Holder not snapped properly in Lid	See directions on page 2.
	Not using proper amount of milk	For optimal results, add milk between the FILL LINE A and FILL LINE B.
	Residue buildup on bottom, inside Pitcher, and/or Whip	Immediately after each use, add warm water. Run unit with water in HEAT ON mode between the FILL LINE A and FILL LINE B. Remove all milk residue from Pitcher with scrubber sponge.
	Using a brand or type of milk that doesn't froth	Use cold, fresh milk. Occasionally, a brand or type of milk may not froth as well.
	Pitcher not cooled down	Rinse Pitcher in COLD water. Add COLD water to empty Pitcher and wait a few minutes until cool.
Unit does not restart and Operating Light stays on	Lid removed while unit was in operation	Unplug unit from power and reinsert plug. Press ON button to restart.
Unit does not operate or no operating light	Unit not plugged in	Check to ensure unit is plugged into wall outlet and power receptacle in unit.
	Unit in safety cool down period	Rinse Pitcher in COLD water. Add COLD water to empty Pitcher and wait a few minutes until cool.
	ON button not properly engaged	Press ON button firmly.
Milk residue on bottom, inside Pitcher, and/or Whip	Pitcher not cleaned properly after use	Clean Pitcher with scrubber sponge after every use. If cleaning is delayed, add warm water to soak. Add ½ to 1 cup water with a very small amount of dishwasher detergent and run a full cycle. RINSE. Use a milk frother cleaner.

ONE YEAR LIMITED WARRANTY

Your new appliance is warranted by Froth Au Lait, Inc. to be free from defects in material and workmanship under normal use for one year from the date of purchase. In the event of malfunction or failure of this appliance, the purchaser should return it to his place of purchase for service. If the appliance was purchased directly from Froth Au Lait, Inc., the purchaser should send it insured, packaged with sufficient protection, postage and insurance prepaid, to the address listed below. If the malfunction or failure is a result of defects covered by this warranty, Froth Au Lait, Inc. will, at its option, repair the appliance or replace it with a new appliance, and return it to the purchaser postage prepaid.

The warranty is limited to the original purchaser and is non-transferable. The warranty does not cover damage due to accidents, abuse, tampering, misuse, damage caused by use of an electrical circuit or power cord not specified on the appliance, nor does it cover damages resulting from service by entities other than Froth Au Lait, Inc. or its authorized service organizations.

FROTH AU LAIT, INC.'S LIABILITY UNDER THIS WARRANTY IS LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE APPLIANCE, WITH THE EXCEPTION OF DAMAGES RESULTING FROM FROTH AU LAIT INC.'S FAILURE TO COMPLY WITH FEDERAL OR STATE WARRANTY LAW. FROTH AU LAIT, INC. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER DIRECT OR INDIRECT.

THIS WARRANTY IS EXPRESSLY GRANTED IN LIEU OF ALL OTHER WARRANTIES EXCEPT IMPLIED WARRANTIES.

THIS WARRANTY IS EXPRESSLY GRANTED IN LIEU OF ALL OTHER WARRANTIES EXCEPT IMPLIED WARRANTIES. ALL IMPLIED WARRANTIES INCLUDING BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE PERIOD OF THIS EXPRESS WARRANTY.

INDEX OF RECIPES

Classic Froth Au Lait	4
Flavored Froth Au Lait.....	4
Froth Au Lait Floaters	4
Espresso Latte	5
Instant Frothy Coffee or Cappuccino	5
Velvety Hot Chocolate	5
Caramel Macchiato	5
Flavored Steamers.....	6
Frothy Mocha Cappuccino	6
Rainbow Froths	6
Oatmeal with Maple Cream.....	6
Sippin' Chocolate Mousse	7
The Raj's Chai.....	7
Black Russian Royales	7
<u>NO HEAT RECIPES</u>	
Cold Flavored Froth Au Lait	8
Flavored Iced Latte	8
Whipped Cream	8
Guilt Free Whipped Topping.....	8

PARTS & RECOMMENDED ACCESSORIES

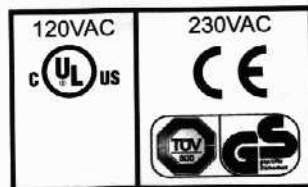
You may want to order a Latte Whip, additional pitchers, or a spare power cord when traveling. Parts produced for U.S. markets may be purchased on the internet: www.frothaulait.com. All parts may be purchased by telephone at the phone number listed in the Contact Information section of this manual.

FALMr-BPS	MINI™ Pitcher with base (120V)	FALMr-PC	MINI™ Modular Power Cord (120V)
FALMir-BPS	MINI™ Pitcher with base (230V)	FALMir-PC	MINI™ Modular Power Cord (230V)
FALMr-FW	MINI™ Froth Whip	FALMr-LD	MINI™ Lid
FALMr-LW	MINI™ Latte Whip		

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