



SOLAC-USA

Instruction
Booklet

PRO FOAM™ Milk Frother & Chocolate Mixer



SOLAC-USA AUTHORIZED SERVICE CENTER

Electra-Craft, Inc.

41 Woodbine Street
Bergenfield, New Jersey 07621-3513
service@Solac-USA.com

Phone (201)439-1700 / Fax (201)439-1701
www.electra-craft.com

Model #SPF500
Designed in Spain.



IMPORTANT INSTRUCTIONS

When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Read all instructions before using.
2. In case of emergency, immediately unplug the machine from the power outlet.
3. Check that the voltage indicated on the rating label of the appliance does in fact match that of your electrical system.
4. This appliance is not intended to for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience, and knowledge, unless they are supervised or instructed concerning the use of the appliance by a person responsible for their safety. Never leave the appliance unattended during operation. Keep it out of the reach of children.
5. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, electrical or mechanical adjustment, or repair.
6. Always unplug the appliance when not in use or before cleaning. Allow it to cool before adding or removing parts, and before cleaning the appliance.
7. To protect against fire, electric shock and personal injury, do not immerse cord, plug or appliance in water or other liquid. Never clean the appliance or the power cord if they are humid. Avoid touching the appliance with wet hands.
8. Do not run the cord under carpeting. Do not cover the power cord with throw rugs, runners or similar floor coverings. Arrange the cord away from high traffic areas to a place where it will not be tripped over.
9. Avoid the use of an extension cord as it may overheat and become a fire hazard. If you must use an extension cord, it should be rated no less than 1,000 watts. Only use a grounded socket to connect the appliance.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. It is normal for the plug to feel warm to the touch; however, a loose fit between the AC outlet receptacle and plug may cause overheating and distortion of the plug. Contact a qualified electrician to replace loose or worn outlets.
12. Use the appliance only as the described in this manual. Any other use or accessory attachments not recommend by the manufacture may cause fire, electric shock, or injury.
- 13. Never wash in the dishwasher or immerse the machine into water.**
14. Only use the milk frother with the power base provided. Do not use the power base with anything else.
15. Do not operate without milk in the jug. Do not insert any object or fingers into the jug when operating. Do not overfill the jug. Filling past the maximum levels indicated inside the jug can cause overflowing during operation. Never touch rotating parts. Risk of injury!
16. This appliance is intended to be used in household(in door) and similar applications such as: staff kitchen areas in shops, offices and other working environments like farm houses; by clients in hotels, motels. No liability is accepted for any damage resulting from use for other purposes, faulty operation or amateur repairs.

Quick Start Guide

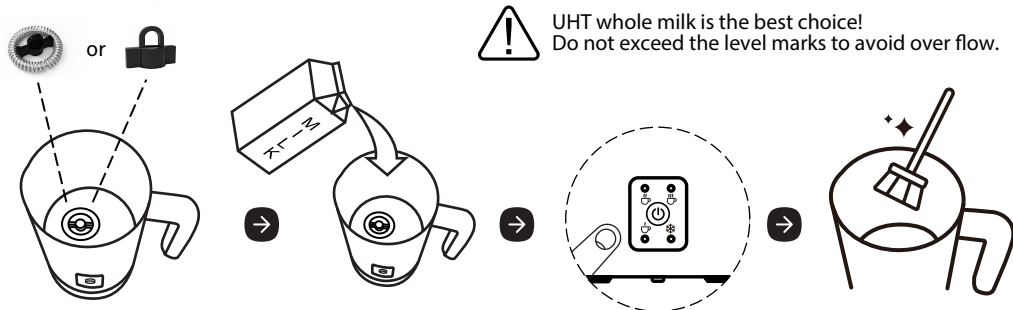


OPERATING INSTRUCTION











1. Before The First Use

- Unpack the box with care, remove all the packing materials away from the appliance and keep it for later use;
- Keep the packing material(bag and etc.) away from children for safety;
- Before using the appliance for the first time, please clean the jug and the accessories as described under the chapter "Cleaning and maintenance" to remove the dust or production residues;

2. Quick Steps



3. Function Definition

Whisk	Function	Operating Mode	Temperature (°F)	Maximum Volume
 Whisk+Spring		Extra hot milk/ Ultra thick froth	158~176°F	5.3 ounces
		hot milk/ Thick froth	140~158°F	5.3 ounces
		Warm milk/Firm froth	122~140°F	5.3 ounces
		Cold milk/firm froth	Room temperature	5.3 ounces
 Paddle		Hot Chocolate Mixing	158~176°F	10.6 ounces
		hot milk/ light froth	140~158°F	10.6 ounces
		Warm milk/No froth	122~140°F	10.6 ounces
		Cold Milk/no froth	Room temperature	10.6 ounces

Note: the data in this table were provided by lab in accordance to certain brand milk/Chocolate, local milk/Chocolate from different countries may be various and get different temperature as well as volume, you should take these data for reference only, not criteria.

4. Operating Steps

- Choose the proper whisk and insert it inside the jug;
- Pour desired milk into the jug but not more than the maximum to avoid overflow;
- Press the on/off button to turn the appliance on.
- When Pressed the on/off button within 3 seconds and the unit is turned on, user can press On/Off button to choose desired heating mode indicated with the LED display .
- The default heating mode is Normal heating.
- Once the heating mode is selected, the flashing LED display turns to a solid light and the selected heating mode starts.
- The milk frother will switch off automatically .
- The operating can be cancelled by pressing the On/Off button again during working.

5. Hints and tips:

Here are some tips to help you understand better of this device

- Always use your frother first to froth or heating your milk. While it is operating, prepare your coffee or chocolate and serve immediately.
- Use whole milk (fat content $\geq 3.0\%$) for best result.
- Keep your whisks in a safe place to prevent from missing.
- Default Normal Hot is preferable for espresso, · EXTRA hot is preferable for Chocolate mix
- Warm Mode is preferable for Protein mix.
- Cold Mode is preferable for cold drinks.
- Always wash the jug after use

TIPS FOR EASY DRINKS

 <p>With frothed milk</p>	 <p>With hot milk</p>
 <p>Cappuccino</p> <p>1/3 Espresso 2/3 frothed milk Some coco powder</p>	 <p>Caffe Latte</p> <p>1/3 Espresso shot 2/3 heated milk and stir</p>
 <p>Latte Macchiato</p> <p>Pour desired frothed milk into a tall glass Add espresso carefully along the rim of the</p>	 <p>Protein powder</p> <p>add water first then add protein powder</p>
 <p>Hot Chocolate</p> <p>add milk first then add chocolate powder</p>	 <p>Instant coffee drinks</p> <p>Make instant coffee Add frothed milk inside</p>

CLEANING AND MAINTENANCE

Unplug from the power before cleaning, remove the lid from the jug.

***Never immerse the jug or base into water.
This device is NOT designed for dish-washer.***



1. The jug & base: Clean the jug immediately after each use, flush and clean the wall and bottom with warm soapy water and use the brush to clean the residue if there is, Never use sharp object such as metal brush and never use abrasives cleaning agent to clean the surface to avoid scratches. Then dry with a soft cloth.

2. The lid: Rinse under water directly.

3. The whisks: Remove from the jug and wash with warm water. Dry and store in a safe place in case of missing.

SPECIFICATION

Rated Voltage: 110-120V

Rated Frequency: 60Hz

Rated Power: 500W

N.W./G.W.: 1.65 pound / 1.94 pound

Capacity: 5.3 ounces for Heating and frothing
10.6 ounces heating

Protection Class: I

Product Size: 8.11 x 5.9 x 4.29 inches

TROUBLES SHOOTING

Problems	Causes	Solutions
Indicator light doesn't work or jug doesn't work	Plug is not inserted properly	Re-insert into the power
	Jug and power base not connected properly	Remove the jug and place again on the base
	No power in the socket	Check the electric circuit
	Problems with electric elements	Repair
Jug ceases to work after starting operation	Jug temperature is too high	Rinse cold water inside the jug to reduce the temperature
	Jug damaged with immersion in water	repair
Motor doesn't work	Jug is not cleaned in time after use, milk locks the mechanism	Clean and move the shaft sleeve of motor by hand to loosen it
	Motor damage	repair
No heating	Machine damage	repair
Charring	Dosage of milk either too little or too much	Use the dosage of milk according to the dial
	Jug reused without cleaning	Cleaning in time after use
	Actual voltage much lower than specified voltage	Use the appropriate voltage
Quality of milk froth not up to standard	Wrong milk type or temperature	Make sure to use whole or semi-skimmed milk at refrigerator temperature (about 6-8 °C)
	Wrong whisk used	Make sure to use the appropriate whisk
	Jug reused without cleaning	Make sure the jug is clean