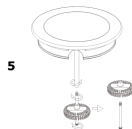


5. Cleaning and maintenance

1. When cleaning the inside, use a sponge or a soft brush together with normal washing up liquid, do not use any solvents or abrasive detergents. Sharp or hard instruments or steel wool is strictly forbidden.
2. When cleaning the outside, just use a damp cloth.
3. Don't put the appliance into the dishwasher to clean it.
4. Keep attention not to wet any electrical parts.
5. The plastic base of the heater cannot be washed in water nor rinsed under tap water.
6. Do Not put the pot or the base of the heater into water.
7. The whisk and shaft can be cleaned when removed from the lid. (Fig.5, Fig6)



6. Trouble shooting

1. When the ON switch is pressed down, there is no light and the appliance fails to work.
Check the power input: It is connected to the main socket in the wall and that there is electricity.
2. No foam can be produced.
Check that the stirrer is not broken.
Check that the stirrer is correctly placed on center shaft.
3. Can't make enough milk foam
Check if the milk is fresh.
Check if the milk brand is correct.
3. If all above items have been check and problems still be there, please contact a qualified service dealer.



DISPOSAL

If the appliance is not being used anymore please dispose of it in an appropriate way. Do not throw it into the household trash but give it to a collection point for electro and electronic trash. You can get further information about this from your community administration.



TIPS:

Your suggestions and comments for Costway are really important to us!

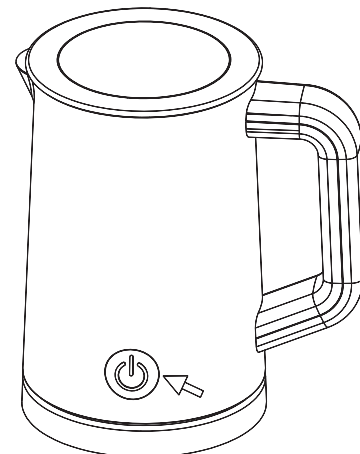
We sincerely solicit you to go back to our shop and leave a good rating in just a simple click. It would be quite encouraging if you could kindly do so like below:

★★★★★ Great products so far

February 24, 2018

Great product so far. Fast delivery, easy setup, and working without any issues.

With your inspiring rating, Costway will be more consistent to offer you
EASY SHOPPING EXPERIENCE, GOOD PRODUCTS and EFFICIENT SERVICE!



USER'S MANUAL

Milk Frother
EP23702

User manual

1. Specification & Features

- ◆ Model: EP23702
- ◆ Electricity Range: 120V AC 60Hz
- ◆ Power: 500W
- ◆ Heating Element: Stainless steel heating disc
- ◆ Max Capacity: 10.25 Oz
- ◆ Main wire: 29.53in
- ◆ Outer Size: 4.53in (Diameter), 7.01in (Height)

2. Components name

- | | |
|------------------|--------------------|
| 1. Lid | 2. Anti-shock ring |
| 3. Shaft | 4. Whisk |
| 5. Small stirrer | 6. Pot |
| 7. Handle | 8. Housing |
| 9. Switch | 10. Power cable |
| 11. Base | |



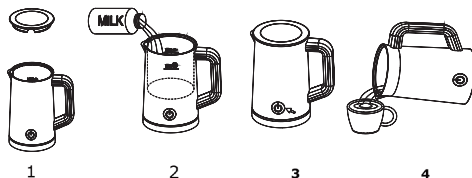
3. Instruction safety warnings

1. Please read the instruction manual before you use this appliance, and remember to keep the instruction manual well for your security.
2. Please check if this appliance is qualified after open the package and consult professional if you are not sure. Then you can use it correctly.
3. The main usage for this appliance is froth the milk warm, heat the milk and froth the milk cold. as well as heating drinking such as chocolate.
4. The packing material (such as plastic bags) must be kept in the places where children can't touch to avoid any dangerous.
5. This appliance must only be used for household purposes. All other uses are considered improper and as a result dangerous.
6. When using the appliance do not touch the hot surfaces. Use handles.
7. Please be careful to avoid being hurt when it is heating or the lid is opening.
8. The appliance can only be heated by electricity; don't put it on the flame or anything else.
9. Move the lid gently to avoid bending the shaft which would affect the normal usage of the appliance.
10. Don't press the switch button continuously when this appliance is working or shut down automatically.
11. This appliance would not work continuously after it shut down automatically, you must pull out the heat milk and add cold milk then it would restart to work.
12. There is triple security protection for this appliance: NTC temperature control switch, temperature fuse, 2 minutes power-off protection IC program.

13. Don't removal or service this appliance by your self, that would damage the appliance or even some danger would be happened.
14. Don't use the appliance when water or any else liquid are into the inner components of this appliance. If this is really happens, please send the appliance to the authorized office to fix the problem.
15. When clean this appliance, don't immerse the base or other electrified component in the water.
16. Do not wash this appliance in the dishwasher.
17. The manufacture will not take the responsibility of the damage which is caused by wrong operation or man-make break by the user.
18. Please keep the appliance in the place where children can not reach, it is dangerous for children to play with it.
19. This appliance in not intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have given supervision or instruction concerning use of the appliance by a person responsible for their safety.
20. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
21. This appliance is only to be used with the stand provided.
22. 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.
23. Insure that the appliance is switched off before removing it from its stand.

Using instruction

4. Making hot milk / milk froth



1. Remove the lid.(Fig.1)
2. Pour fresh milk into the pot(Fig.2)
Hot milk---Max level marked with 10.25oz. Attach the small stirrer on the shaft.(For hot milk)
Milk froth(warm or cold)--- Max level marked with 5.12oz. Attach the whisk with the spring.(For milk froth).If more milk is poured into the pot you risk an overflow of warm milk froth!
3. Cover the lid in place, put the pot onto the base station, Check that the electrical plug is inserted into the mains socket. (Fig. 3)
4. Start to work

◆ Froth the milk warm

Remove the lid.(Fig.1),put fresh milk into the pot and not exceed the lower MAX scale line(Fig.2), cover the lid in place, put the pot onto the base station,when you press the button one time, the red light will be on and the whisk will start to rotate and the heating disc will start to warm up the milk. In about 90--110 seconds the machine will stop automatically(Fig.3).When the light out, the machine stop working. remove the lid and pour the milk foam into the Coffee cup(Fig.4).Attention: The time depends on the amount of milk that has been poured in.If more milk is poured into the pot you risk an overflow of milk froth. Suggestions: Using the safety fresh milk in the temperature between 35.6---46.4 F°. If you can get the milk out of the refrigerator and use it immediately, the effect would be better.

◆ Froth the milk cold

Remove the lid.(Fig.1),put fresh milk into the pot and not exceed the lower MAX scale line (Fig.2), cover the lid in place, put the pot onto the base station, when you press the button three times continuously, the blue light will be on and the whisk will start to rotate. In about 120 seconds the machine will stop automatically.(Fig.3) When the light out, the machine stop working. remove the lid and pour the milk foam into the Coffee cup(Fig.4).Suggestions: Using the safety fresh milk in the temperature between 35.6---46.4 F°. If you can get the milk out of the refrigerator and use it immediately, the effect would be better.

◆ Hot the milk:

Remove the lid.(Fig.1), add approximately 10.25oz fresh milk into the pot and up to the upper scale line(Fig.2),cover the lid in place, put the pot onto the base station, when you press the button two times continuously, the red light will be on and the small stirrer will start to rotate and the heating disc will start to warm up the milk. In about 90--110 seconds the machine will stop automatically(Fig.3).The hot luscious milk can be poured in your coffee cup(Fig.4). Attention: The time depends on the amount of milk that has been poured in.