

# Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



**Cuisinart® Milk Frother**

**FR-15C Series**

For your safety and continued enjoyment of this product,  
always read the instruction book carefully before using.

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

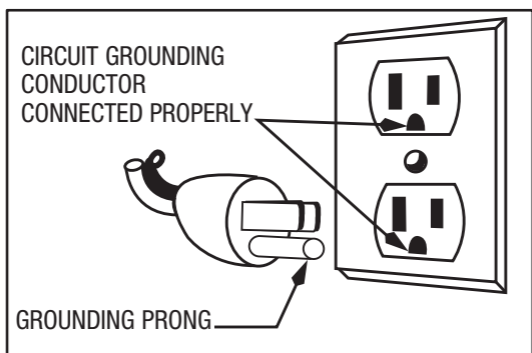
1. **READ ALL INSTRUCTIONS.**
2. **Always unplug unit from outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord. Allow to cool before handling.**
3. To protect against risk of electric shock, do not put motor base, power cords and plugs in water or other liquids.
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
5. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if appliance has been dropped or damaged in any manner. Return the appliance to the nearest authorized Cuisinart Service Facility for examination, repair, and electrical or mechanical adjustment.
6. This machine can only be used with the original base. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Do not plug in or take out plug when your hands are wet.
9. Do not use outdoors.
10. The machine must be placed on a dry, smooth surface. To avoid any danger, do not place in an inclined or uneven place.
11. This machine is only used for heating milk or making milk foam, do not use for processing any raw material.
12. When adding milk to the machine, do not exceed the maximum scale. If the milk is too full, it may overflow from under the top cover, resulting in scalding.

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13. During the operation of the machine, do not remove the top cover. If you need to open the lid, press the power button to turn off the machine. Once the machine is off and the stirring rod has stopped rotating you can remove the lid. Caution - Milk will be hot.
  14. After using the machine, please turn off the switch, cut off the power supply, and pull out the plug. Wash the steel cup, mixing rod, mixing head and top cover with clean water and dry them. Wipe the surface of the main body with dry cloth. Once all parts are dried, you can store all pieces in the steel cup when not in use.
  15. Do not immerse the base and main body into water or any liquid.
  16. Do not let water or a wet cloth come into contact with the base or bottom of the machine.
  17. Do not use steel wire ball, abrasive detergent, and corrosive liquid to clean the machine.
  18. Do not remove the rotating spring on the stirring head, otherwise damage may be caused.
  19. Ensure the stirring head is cleaned after each use to ensure proper performance.
  20. Do not try to repair the machine by yourself, otherwise your warranty will be void.
  21. This machine is only used for household.
  22. Do not touch hot surfaces. Use handles or knobs.
  23. Do not place on or near a hot gas or electric burner, or in a heated oven.

## **SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY**

## **GROUNDING INSTRUCTIONS**

For your protection, the Cuisinart® Milk Frother is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet as shown in the figure.



## **SPECIAL CORD SET INSTRUCTIONS**

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over unintentionally.

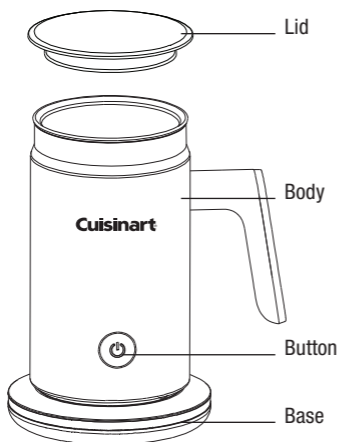
This appliance is for 120 volts only and should not be used with a converter. Failure to comply voids the warranty.

## **BEFORE THE FIRST USE**

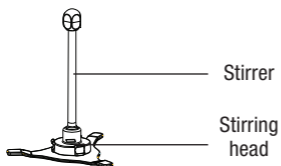
Carefully unpack the unit and remove any packaging and promotional labels in or on the milk frother. Please clean the stainless steel cup and the stirrer in advance. And assemble it in place.

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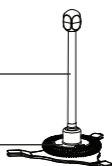
# FEATURES



## WARM MILK STIRRER




## COLD/HOT MILK FOAM STIRRER




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# OPERATING INSTRUCTIONS


## Hot Milk Foam

1. Put the main body on a flat surface, put the milk stirrer (with spring) into the cup, add 0.12 L milk to the steel cup to the maximum scale of the steel cup (**MAX** ) , and put the lid on.
2. Plug in the machine. Press the button for 1 second to start the machine. When the red light turns on the machine will begin heating the milk and frothing it. When the milk is done, the machine will automatically turn off.

## Cold Milk Foam

1. Put the main body on a flat surface, put the milk stirrer (with spring) into the cup, add 0.12 L milk to the steel cup to the maximum scale of the steel cup (**MAX** ) , and put the lid on.
2. Plug in the machine. Press the button for 3 second to start the machine. When the blue light turns on the machine will begin frothing the cold milk. When the milk is done, the machine will automatically turn off.

## Warm Milk

1. Put the main body on a flat surface, put the hot milk stirrer (without spring) into the cup, add 0.25 L milk to the steel cup to the maximum scale of the steel cup (**MAX** ) , and put the lid on.
2. Plug in the machine. Press the button for 1 second to start the machine. When the red light turns on the machine will begin to warm the milk. When the milk is done, the machine will automatically turn off.

## Button Description

1. When you press the button for 1 second the red light will turn on and the machine will be begin heating/frothing the milk.
2. When you press the button for 3 second the blue light will turn on and the machine will be begin frothing the cold milk.
3. To power off the machine, press the button for 1 second and the machine will turn off.

# CLEANING AND MAINTENANCE

Always make sure the appliance is unplugged before to start cleaning it.

1. Rinse the steel cup mouth of the main body under the tap, clean the inside and bottom, wipe the outer surface of the main body with a dry cloth.





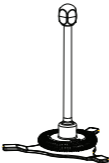
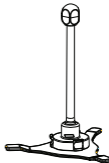
**CAUTION:** Never submerge the base, the power cord or plugs in water or other liquids.

2. Remove the lid and mixing components separately, wash them under the tap, dry them, and store them in the steel cup.
3. Any service other than cleaning and normal user maintenance should be performed by an authorized Cuisinart Service Representative.

## SPECIAL REMARKS

1. Milk is heated at 65°C, to ensure the perfect foam.
2. This machine can be used to both warm milk and make hot milk foam. You will need to use the corresponding stirring rod. If you want to make the hot milk foam after warming the milk, please ensure the steel cup has cooled before changing the stirring rod.

## TROUBLESHOOTING CHART

	HOT MILK FROTHING	COLD MILK FROTHING	HOT MILK WARMING
FILL LINE			
STIRRER	WITH SPRING 	WITH SPRING 	WITHOUT SPRING 

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## RECIPES

### Espresso Macchiato

*A simple spot of foam makes this drink a classic.*

Makes 1 serving

**3**    **tablespoon (45 ml) cold skim milk**

**1**    **shot espresso**

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour espresso into a demitasse cup.
3. When the frothing process is complete, use the froth spoon to dollop the foam on top of the espresso. Serve immediately.

### Espresso Breve

*American version of a latte –  
substituting half & half for milk.*

Makes 1 serving

**¾**    **cup (175 ml) cold half & half**

**1**    **shot espresso**

1. With the warming stirrer in place, add the half & half to the tank. Cover and press the hot milk button.
2. Pour espresso into a mug.
3. When the warming process is complete, pour the cream into the espresso and serve immediately.

### Cappuccino

*A thick layer of foam and bit of milk let the boldness  
of the coffee shine through in this popular drink.*

Makes 1 serving

**¼**    **cup (60 ml) cold skim milk**

**1**    **shot espresso**

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour espresso into a mug.
3. When the frothing process is complete, pour the milk into the espresso, using a spoon to hold back the foam. Top with 2 to 3 tablespoons (30 ml - 45 ml) of the foam. Serve immediately.



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## Caffè Latte

*Similar to a cappuccino, this drink contains more milk, which makes it creamy.*

Makes 1 serving

**½ cup (125 ml) cold skim milk**

**1 shot espresso**

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour the espresso into a mug.
3. When the frothing process is complete, slowly pour the milk into the espresso, using a spoon to hold back the foam. Top with foam and serve immediately.

## Caffè Mocha

*This ultra-rich drink makes the perfect ending to any special meal.*

Makes 1 serving

**¼ cup (60 ml) cold skim milk**

**1 shot espresso**

**1 tablespoon (15 ml) chocolate syrup**

**2 tablespoons (30 ml) sweetened whipped cream**

**1 teaspoon (5 ml) shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)**

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour the espresso and chocolate syrup into a mug and stir to combine. When the frothing process is complete, pour the milk into the mug, using a spoon to hold back the foam.
3. Top with a dollop of the foam, whipped cream, and garnish with chocolate. Serve immediately.

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## Iced Cappuccino

*Cool down during the warmer months  
with this refreshing drink.*

Makes 1 serving

**2 tablespoons (30 ml) cold skim milk**

**4 ice cubes**

**1 shot espresso, chilled**

**1/3 cup (75 ml) whole milk**

1. With the frothing whisk in place, add the skim milk to the tank. Cover and press the cold milk button.
2. Put the ice cubes, espresso, and whole milk into a glass. Stir to combine.
3. When the frothing process is complete, top the drink with the foam. Serve immediately.

## Hot Chocolate

*Why wait for the snow?  
Hot chocolate in an instant is perfect anytime.*

Makes 1 serving

**1/2 cup (125 ml) cold whole milk**

**1 1/2 tablespoons (25 ml) chocolate syrup**

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour the syrup into a mug.
3. When the warming process is complete, pour the milk into the mug and stir well to combine. Serve immediately.

## Flat White

*Similar to a latte, this creamy espresso-based drink  
was developed in Australia and New Zealand.*

Makes 1 serving

**1/2 cup (125 ml) cold skim milk**

**1 shot espresso**

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. When the frothing process is complete, pour the milk into a mug, using a spoon to hold back the foam. Pour the espresso over the milk.

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3. Top with a bit of the foam and serve immediately.

## Café au Lait

*French for “coffee with milk,” serve this alongside fresh pastries for a mid-morning treat.*

Makes 1 serving

**½ cup (125 ml) cold whole milk**

**½ cup (125 ml) strong, freshly brewed coffee**

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. When the warming process is complete, simultaneously pour the milk and coffee into a mug to mix. Serve immediately.

## Sleepy Time Milk

*This soothing concoction will make you feel warm and cozy, whether before bed or on a wintry day.*

Makes 1 serving

**1 cup (250 ml) cold whole milk**

**1 tablespoon (15 ml) honey**

**⅛ teaspoon (0.5 ml) freshly grated nutmeg plus more for garnish**

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. Add the honey and the nutmeg into the bottom of a mug.
3. When the warming process is complete, pour the milk into the mug and stir to combine. Top with additional nutmeg and serve immediately.

## Chai Tea

*Store leftover tea in the refrigerator and serve over ice for a chilled version.*

Makes 1 serving\*

**4 cups (1 L) water**

**3 whole cinnamon sticks**

**1 vanilla bean, cut into ½-inch (1.25 cm) pieces**

**¾ teaspoon (3.75 ml) ground ginger**

**1½ teaspoons (7 ml) allspice berries**

**2 teaspoons (10 ml) cardamom pods**

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- ¾ teaspoon (3.75 ml) whole cloves**
  - 4 teaspoons (20 ml) loose black tea, such as Darjeeling**
  - 2 tablespoons (30 ml) brown sugar**
  - ⅓ cup (75 ml) cold whole milk**

1. Combine all ingredients except the sugar and milk in a large saucepan. Bring to a boil; remove from heat and steep mixture for 15 minutes.
2. Pour the liquid through a fine mesh strainer into a clean saucepan. Add the brown sugar and cook over medium-low heat for 5 to 10 minutes, stirring occasionally to dissolve the sugar and slightly reduce the tea. Remove from heat and measure out 1 cup (250 ml) of tea into a mug.
3. With the warming stirrer in place, add the milk to the tank and press the hot milk button. Pour milk into tea and stir. Serve immediately.

\*This recipe makes more tea than is needed for a single serving; however, we like to prepare this as a larger batch for having on hand when desired.

## **Hot Milk Punch**

*Stay warm with this cocktail, which is traditionally imbibed during the holiday season.*

Makes 1 serving

- 1 cup (250 ml) cold whole milk**
- 2 tablespoons (30 ml) dark rum**
- 2 tablespoons (30 ml) brandy**
- 1½ teaspoons (7 ml) granulated sugar**
- ¼ teaspoon (1 ml) vanilla extract (optional)**  
**freshly grated nutmeg, for garnish**

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. In a large mug or heatproof glass combine the rum, brandy, sugar and vanilla.
3. When the warming process is complete, pour the milk into the mug and stir well to combine and dissolve the sugar. Top with freshly grated nutmeg and serve immediately.

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## Creamy Irish Coffee

*A sweeter, more delicate version  
of the traditional drink.*

Makes 1 serving

- 3 tablespoons (45 ml) cold skim milk**
  - 1 cup (250 ml) hot, fresh brewed coffee**
  - 1 teaspoon (5 ml) granulated sugar**
  - 3 tablespoons (45 ml) Baileys Original Irish Cream™\***
1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
  2. In a large mug or heatproof glass combine the coffee and sugar and stir to dissolve. Add the Baileys and stir to combine.
  3. When the frothing process is complete, use a spoon to dollop the foam on top of the drink. Serve immediately.

\* Baileys Original Irish Cream is a trademark of R & A Bailey & Co.

## Maple Cinnamon Oatmeal

*Cut your morning cook-time with  
this quick yet satisfying breakfast.*

Makes 1 serving

- ½ cup (125 ml) cold whole milk**
  - 1 packet plain instant oatmeal**
  - ⅛ teaspoon (0.5 ml) kosher salt**
  - 1½ teaspoons (7 ml) maple syrup**
  - ½ teaspoon (2 ml) ground cinnamon**
  - 2 tablespoons (30 ml) dried fruit or nuts**
1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
  2. Empty the oatmeal packet into a serving bowl.
  3. When the warming process is complete, pour the milk into the oats and stir well to combine. Let stand for 1 to 2 minutes.
  4. Stir in the remaining ingredients and serve.

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# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

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If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**

1-800-472-7606

**Address:**

Cuisinart Canada  
100 Conair Parkway  
Woodbridge, ON. L4H 0L2

**Email:**

consumer\_Canada@conair.com

**Model:**

FR-15C series

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* The date code format we are using on unit is WWYY, representing week, and year. eg.2422 = manufactured in 24th week of the year 2022.

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca).

# Cuisinart®



Food  
Processors



Juicers



Coffeemakers



Cookware



Tools and  
Gadgets

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances, cookware, tools and gadgets.

**[www.cuisinart.ca](http://www.cuisinart.ca)**

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