

Leaf+Bean

Handheld USB Rechargeable Electric Milk Frother

LBEC01

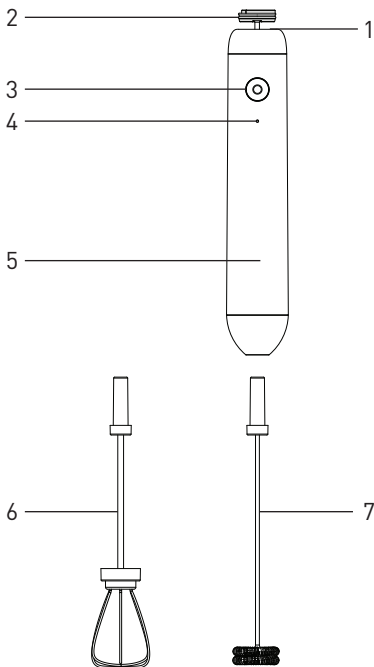
Instruction Manual

Thank you for choosing the Leaf & Bean Handheld USB Rechargeable Electric Milk Frother.

To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before first use.

Features and Parts

1. USB-C Charging Port
2. Protective Back Cover
3. On/Off/Speed Switch
4. Status Indicator LED Light
5. Water-Resistant Body
6. Egg Beater Whisk
7. Milk Frother Whisk



Technical Parameters

Input Voltage	5V/1A Type C
Power	2000mAh/10W
Net Weight	160g
Battery	Lithium ion

Safety First

- Please read the instructions carefully before using this appliance.
- Keep the charging cable away from any high temperature surfaces. Please try to prevent any damage to the charging cable.
- Always make sure the protective back cover is closed before washing the appliance. Keep the USB charging port clean and dry.
- Do not wash or clean the appliance when connected to the charging cable.
- Do not wash the appliance in the dishwasher.
- This product is to be strictly used indoors within the kitchen.
- This product can only be used for stirring and frothing liquid foods such as milk, hot chocolate, or eggs.
- Keep out of reach of children.
- If the appliance is damaged, it must be replaced or repaired either the manufacturer or its maintenance department, or similar professional personnel. Do not attempt to repair or dismantle the appliance by yourself.
- In case of product failure, refer to the troubleshooting section of this instruction manual. If the issue cannot be resolved, contact the manufacturer for assistance by professional technicians.
- Always use the appliance with its matching whisks.
- Please keep these instructions for future reference.

Before First Use

Open the back cover and plug in the USB charging cable. The indicator light will blink white every 2.8 seconds while the appliance is charging and will go out once it is fully charged.

Using Your Frother

1. Connect the egg beater or the milk frother to the main body, depending on your required whisk.
2. Pour your milk or eggs into a stirring container. This should be a cylindrical container between 90mm and 100mm in diameter with a depth of at least 110mm.
3. Place the whisk into the food materials and hold the appliance in such a way that the rotor is at least 10mm away from the wall of the container and 5-10mm away from the bottom of the container.
4. Gently press down the switch to start the stirring and frothing. If you turn the machine clockwise as it is working, the stirring effect will be better.
5. The speed setting can be changed by pressing the switch. Press once for normal speed, a second time for high speed, and once again to turn off the appliance.
6. The ideal quantity and temperature of materials to be stirred varies as follows:

Function	Food Materials to be Stirred	Working Time	Milk Temperature	Result
Milk	100ml of milk (300ml at most)	30 sec	Initial milk temperature	The milk-froth ratio is at least 90%.
Hot Chocolate	60g of cocoa powder + 300ml of milk	30 sec	70-80°C	The mixture is stirred evenly without obvious granules and sediment.
Egg	2-4 eggs	At least 5 mins		The eggs are mixed evenly.

Cleaning and Maintenance

- This appliance has an IPX6 water resistance grading as a precaution if accidentally dropped in water. However, we strongly recommend not to submerge it in water. To clean the milk frother, please wipe body with mild strength soapy cloth and wipe clean with a warm damp cloth.
- Do not wash any of the components in the dishwasher.
- After washing, use a dry and soft cloth to wipe each component clean.
- The status indicator LED light will glow red when the charge of the appliance is below 10%. Open the protective back cover to charge the appliance and remember to close it after it is completely charged.
- If the whisk is stuck or blocked, the LED will blink red and white alternately. Press down the switch for 15 seconds to reset the whisk.
- This product cannot be discarded with normal household waste. Please check your respective council guidelines on hard rubbish disposal or take the product to an approved recycling facility.

Troubleshooting

No.	Issue	Possible Cause(s)	Solution
1	The whisk head is vibrating heavily and not stirring properly.	The whisk is not inserted properly or in place.	Gently insert the head of the whisk into the body of the appliance leaving a gap of at least 0.5mm between the two.
		The whisk may be bent.	Inspect the whisk for any bending and carefully straighten it manually.
2	The appliance fails to start or stops midway.	The appliance is out of charge (check if the light is flashing red).	Recharge the appliance.
		The appliance has switched off to protect against overload.	Wait for a few seconds before pressing the on/off switch again.
		The back cover has not been closed properly before washing and water has entered the charging port.	Return to the manufacturer for repair.
3	The milk takes too long to froth.	The whisk head is vibrating heavily and not stirring properly.	Refer to Solution 1.
		The milk is being frothed incorrectly.	Immerse the whisk into the milk as much as possible but prevent it from touching the body of the appliance.

If all the above solutions fail, please contact a registered professional technician.

Recipes

Use your milk frother to create these delicious drinks.

Cappuccino

1/3 espresso

Add 2/3 warmed and frothed milk, top with cocoa powder.

Latte Macchiato

Pour warmed and frothed milk in a tall glass. Add espresso carefully along rim of the glass.

Instant Frothy Coffee

Place instant coffee granules in a cup. Add warmed and frothed milk and stir to mix.

Café Latte

1/3 espresso shot

Add 2/3 warmed and frothed milk and stir.

Hot Chocolate

Pour warmed and frothed milk in to a large mug. Add chocolate powder and stir to mix.

Frothy Coffee Milkshake

1 part espresso - allow to cool.
Add 2 parts frothed cold milk.

Scrambled Eggs

Use your egg beater to create these soft and creamy scrambled eggs.

Makes 2 Servings.

Ingredients:

- 1/2 tablespoon butter
- 4 large eggs
- 1/8 teaspoon kosher salt, or more to taste

Method:

1. Melt the butter in a medium non-stick pan over medium-low heat.
2. Crack eggs into a bowl, add a pinch of salt and use the whisk head of your handheld frother until well blended.
3. When the butter begins to bubble, pour in the eggs and immediately use a silicone spatula to swirl in small circles around the pan, without stopping, until the eggs look slightly thickened and very small curds begin to form. This takes about 30 seconds.

4. Change from making circles to making long sweeps across the pan until you see larger, creamy curds. This takes about 20 seconds.
5. When the eggs are softly set and slightly runny in places, remove the pan from the heat and leave for a few seconds to finish cooking. Give a final stir and serve immediately. Serve with an extra sprinkle of salt, a grind of black pepper and a few fresh chopped herbs (if desired).

Tip: Scrambled eggs should be soft, creamy, and gently scrambled. A quality non-stick pan and silicone spatula are useful. It's important to use low heat and monitor the eggs to avoid them overcooking. Eggs are delicate and cook very quickly. It is recommended to take the pan off the heat before the scramble has finished cooking. Give the eggs a few seconds in the hot pan (off the heat) and the eggs will turn out to be perfectly cooked — not dry, and not too wet.

Our 12-Month Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore, we offer a 12-month guarantee on this appliance. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period, IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified, cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

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