



## POUROVER AUTOMATIC MILK STEAMER

**236ECMSA08**

06/2025

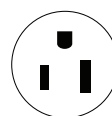
## CRITICAL INFORMATION

**Water Softener:** Water must be softened before being used. Using hard water can lead to excessive mineral buildup that will affect the functionality and may void the warranty.

**Wipe Tube:** After steaming, use a slightly moistened soft cloth to wipe the steam tube. Release a steam burst through the tube to remove any residual milk from the nozzle. Failure to complete these steps after every use could lead to excess buildup that will affect functionality and sanitation.

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**NEMA  
5-15P**



**Intertek  
5011716**



**Intertek  
5011716**

CONFORMS TO UL 197  
CONFORMS TO NSF/ANSI 4  
CERTIFIED TO CSA STD. C22.2 NO.109

## HAZARD STATEMENTS

 **Warning:** To prevent personal injury

**INSTRUCTIONS:** Read the Manual

- Carefully read this instruction manual before operating or cleaning the machine.
- Inadequate knowledge of safety guidelines can lead to incorrect use and potential injury or equipment damage.

**WARNING:** Power Specifications

- Connecting the machine to an incorrect voltage or current may damage components and create electrical risks.
- Always verify that the power supply matches the voltage and current listed on the machine's label before plugging it in.
- Failure to confirm power requirements can lead to equipment failure, electrical damage, or safety hazards.

**WARNING:** Electrical Grounding

- Operating the machine without proper grounding significantly increases the risk of electric shock.
- Confirm that power cables are correctly grounded before use.
- Failure to ground the equipment compromises user safety and can lead to serious electrical hazards.

**WARNING:** Operation Compliance

- Deviating from the prescribed procedures in the manual poses safety risks.
- Only operate the machine as instructed; do not use it for unintended purposes.
- Personal injury or equipment damage may occur, and the company disclaims liability for misuse.

**WARNING: Maintenance Safety**

- Performing maintenance on powered or hot equipment can result in shock, burns, or other injuries.
- Always switch off and unplug the machine before servicing; be mindful of high-temperature areas.
- Ignoring proper shutdown and cooling procedures puts both users and the equipment at risk.

**WARNING: Water Quality**

- Using water that fails to meet specified quality standards can damage internal components.
- Only use filtered or suitably treated water to prevent scale buildup and maintain heating efficiency.
- Poor water quality may result in reduced performance, element damage, and costly repairs.

**WARNING: Freeze Prevention**

- Allowing water to freeze inside the machine's pipes or boiler can cause blockages and serious damage.
- Do not let the water temperature drop below 32°F (0°C) during shutdown periods.
- The manufacturer is not liable for pipe or component damage due to freezing conditions.

**WARNING: Proper Placement**

- Always place the unit on a flat, stable surface.
- Operating on uneven or tilted surfaces may result in spills, malfunction, or personal injury.

**WARNING: Water Tank Usage**

- Do not operate the machine with an empty water tank. Fill the tank only with clean water.
- Running the machine dry or using contaminated water can cause damage, reduce performance, or lead to safety hazards.

**WARNING: Hot Steam Wand**

- The steam wand becomes extremely hot during and after texturing milk. Avoid direct contact to prevent burns.
- Immediately after use, do not touch the steam wand without allowing sufficient cooling time.

**WARNING: Unplug Before Cleaning**

- Always disconnect the machine from the power outlet before cleaning or if any problem occurs during operation.
- Contact with live electrical parts or hot components can result in shock or burns.

**WARNING: Cord Safety**

- Keep the power cord away from any heating surfaces, including the steam wand, which retains heat after use.
- Do not allow cords to hang over table edges or come into contact with liquids. A damaged cord can lead to electric shock or fire.
- Do not pull on the cord to unplug; grasp the plug instead.

**WARNING: Steam Hazard**

- Never place hands directly under the steam nozzle, as hot steam can cause scalding or injury.
- Always ensure safe handling and positioning of cups or pitchers under the steam wand.

**WARNING: Electrical Connection**

- Do not use an extension cord unless it has been tested or approved by a qualified technician.
- Always use a grounded outlet matching the appliance's voltage specifications (A.C. only) to avoid electrical hazards.

**WARNING: Child Supervision**

- Close supervision is required when the appliance is used near children.
- Children aged 8 and above may use the machine under direct supervision and with proper instruction.
- Never leave the appliance unattended while in use.

**WARNING: Heat Sources**

- Do not operate this appliance on or near hot gas flames, electric elements, or heated ovens.
- Exposure to excessive heat can damage the machine and increase fire risk.

**WARNING: Damaged Appliance**

- Never operate the machine if it has a damaged cord or if it has been dropped or compromised in any way.
- Contact Customer Solutions for any damage.

**WARNING: Spillage and Connector Safety**

- Avoid spilling liquids on or near the power connector.
- Moisture near electrical connections can increase the risk of shock or short-circuit.

**WARNING: Restricted Use**

- Persons with reduced physical, sensory, or mental capabilities should only operate the machine under supervision or after receiving proper instructions.
- Improper use increases the risk of injury and appliance damage.

**CAUTION: Intended Use**

- Do not immerse the machine in water or clean it in a way not recommended in the instructions.

**WARNING: Cord Replacement**

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid hazards.
- Improper cord replacement may lead to electric shock or fire.

**WARNING: Steam Wand Cleaning**

- Never clean the steam wand with abrasive pads, which can damage its surface.
- Clean the steam wand immediately after use to prevent dried milk from blocking the nozzle.

**WARNING: Residual Heat**

- Certain components, including the heating element and steam wand, remain hot after use.
- Allow sufficient cooling time before cleaning or touching these parts to avoid burns.

**INSTRUCTIONS: Purge Steam Wand**

- It is important to purge the milk steamer immediately after every use.
- Failure to do so can cause milk buildup, prevent proper operation, and void the warranty.

**CAUTION: Operating Environment**

- Use the machine in environments with a room temperature of 50°F to 90°F (10°C to 32°C).
- Operating outside this range may affect performance or cause damage.

# INITIAL SETUP

**Inspect the Packaging:** Examine the milk steamer's packaging for any signs of damage that may have occurred during shipping.

**Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the milk steamer or its components.

**Remove All Components:** Remove the equipment and any included accessories from the box.

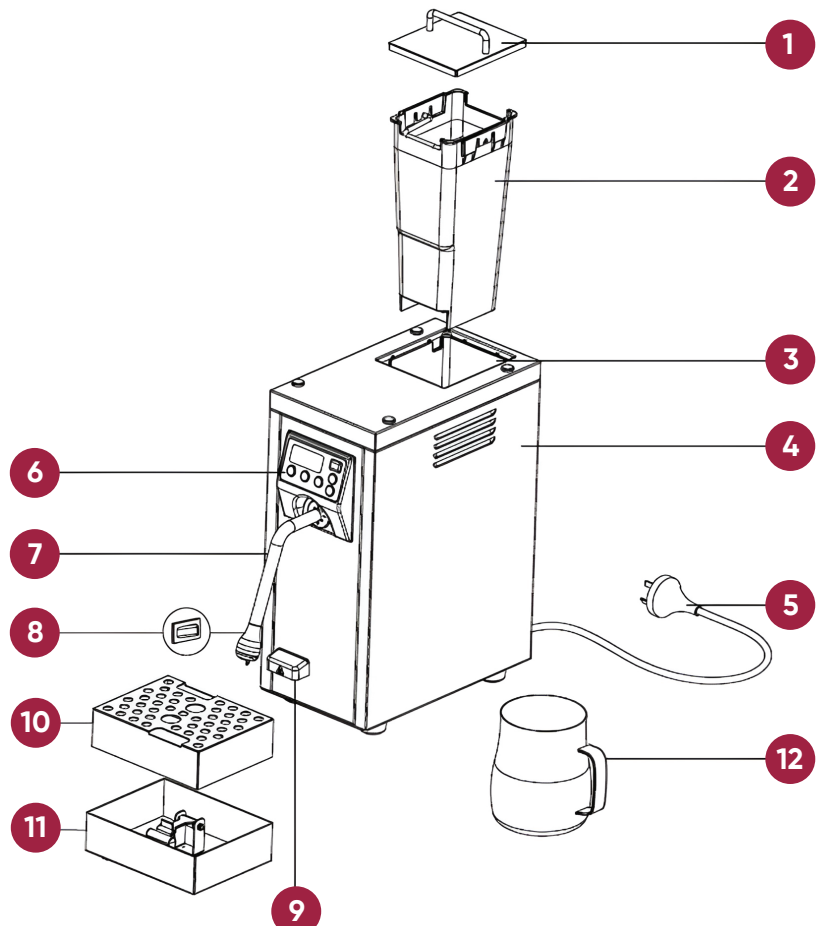
**Placement:** Ensure a minimum clearance of 6" on all sides of the milk steamer to ensure proper airflow. Avoid positioning the milk steamer directly adjacent to a heat source. Place the unit on a stable surface near an electrical outlet. It is required to place the unit in a climate-controlled room to enhance its durability. Level placement is crucial for the milk steamer to work effectively.

**Ventilation Space:** Allow at least 6" of space on every side of the unit for adequate ventilation. Milk steamers generate heat, and maintaining proper ventilation is vital for consistent performance and the appliance's life.

**Indoor and Temperature Controlled Space:** The milk steamer is intended for use indoors and in a temperature-controlled environment.

## Components:

| #  | DESCRIPTION               |
|----|---------------------------|
| 1  | Tank Lid                  |
| 2  | Removable Water Tank      |
| 3  | Tank Entry                |
| 4  | Steamer Body              |
| 5  | Power Cord                |
| 6  | Control Panel             |
| 7  | Anti-Heat Steam Wand      |
| 8  | Main Power Switch         |
| 9  | Pressure Outlet           |
| 10 | Removable Drip Tray Cover |
| 11 | Removable Drip Tray       |
| 12 | Stainless Steel Pitcher   |



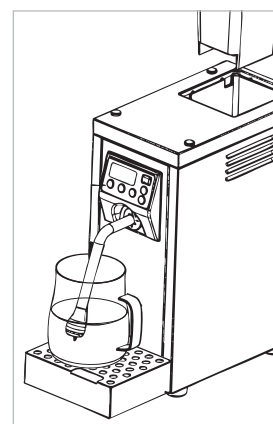
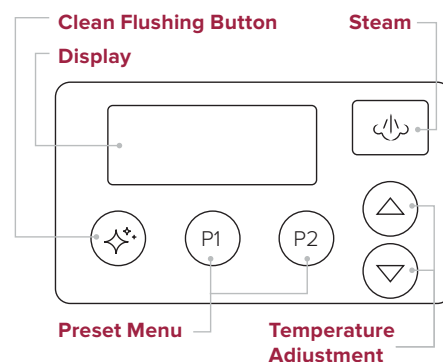
# CLEANING

## Preparation

- **Cool Down:** Allow the machine to cool for at least 30 minutes if hot.
- **Fill the Reservoir:**
  - Open the tank lid and remove the reservoir.
  - Fill it completely with fresh, clean water, then securely place it back into the machine and close the lid.

## Cleaning Cycle

- **Ensure Reservoir is Filled:** Verify that the water reservoir is full.
- **Place Container:** Position a large, heat-resistant container beneath the steam wand.
- **Initiate Cleaning Mode:** Press and hold the Clean button for 3 seconds until the display shows "CL".
- **Start Cleaning:** Press the Steam button to dispense hot water from the unit.
- **End of Cycle:** The program stops when the water reservoir is empty, and the display shows "FILL."
- **Continue or Exit:**
  - Refill the reservoir to continue cleaning, or press and hold the Clean button for 3 seconds to exit cleaning mode.
- **Auto-Restart:** The machine will restart automatically for the next use.



## Steam Wand

1. **Wipe the Tube:** After steaming, use a slightly moistened soft cloth to wipe the steam tube.
2. **Clear Residue Wipe:** Release a steam burst through the tube to remove any residual milk from the nozzle.
3. **Soak if Necessary:** If hardened milk remains, disassemble the tube, immerse it in hot water for about 20 minutes, then reassemble and repeat the wiping process.

## Exterior

1. **Power Off:** Turn off the machine and disconnect it from the power source.
2. **Remove Liquids:** Empty any remaining liquids from the water reservoir.
3. **Wipe Down:** Use a damp cloth to wipe all exterior surfaces.
4. **Dry:** Dry all surfaces with a clean, dry towel to prevent moisture buildup.

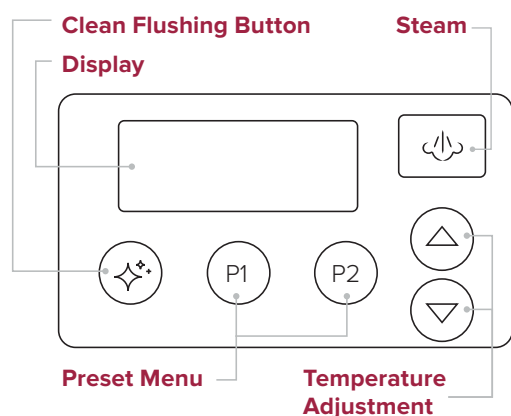
## Drip Tray

- **Remove Tray:** Take out the drip tray and empty any water.
- **Clean Tray:** Wipe the drip tray using a non-abrasive sponge or cloth with warm water and mild dish soap.
- **Dry Tray:** Allow the drip tray to completely dry before reattaching it.

# OPERATION

## Temperature Setting

- **P1 and P2:** These are programmable temperature settings.
- **Adjusting Temperature:**
  - Press and hold the Preset Menu button (P1 or P2) you wish to program.
  - While holding the button, use the Temperature Adjustment buttons (up and down arrows) to set your desired temperature between 104°F–194°F (40°C–90°C).
  - Release the Preset Menu button to save. The machine will beep 3 times to confirm.



## Steaming Milk

- **Fill Pitcher:** Fill a steaming pitcher about ⅓ full of milk.
- **Wand Placement:** Position the tip of the steam wand about ½" below the surface of the milk.
- **Start Steam:** Press the steam button to begin frothing.
- **Angle and Position:** Hold the pitcher at an angle, ensuring the wand tip remains about ½" below the milk's surface.
  - The display will show the rising temperature of the milk.
  - When the target temperature is reached, the machine automatically stops producing steam.

## Clean After Each Use

- **Wipe Steam Tube:** Use a slightly moistened soft cloth to remove any milk residue from the wand after steaming.
- **Steam Burst:** Release a short burst of steam to clear remaining milk from the nozzle.
- **Hardened Residues:** If stubborn residue remains, disassemble the wand and soak it in hot water for about 20 minutes before reassembling.
- **Further Cleaning:** Refer to the Cleaning section for complete instructions.



# MAINTENANCE

## Monthly Checks

### Inspect for Wear

**Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.
6. If any issues are detected, contact a service provider for recommended actions or replacements.

## Professional Servicing

### Annual Maintenance

**Purpose:** To ensure that specialized features like electrical components and temperature controls are working correctly.

1. Schedule an annual service appointment with a certified technician who specializes in electric cooking equipment.
2. The technician will perform a comprehensive inspection, checking electrical components and gas or plumbing connections, if applicable.
3. Calibration tests may be performed to ensure optimal temperature and carbonation levels.
4. Any worn-out or damaged parts will be replaced.
5. Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.