

Product Features and Tips on Use

Hario Super Creamer Maker

Instructions and Tips for Use

1. Pour milk up to the line marked MILK (approx. 70ml).
2. Warm milk in a microwave oven to about 40 to 50 degrees centigrade.
 - *Approximate warming times for 500W, 600W and 700W microwave ovens are 30 seconds, 25 seconds and 20 seconds respectively.
 - *Cold milk can also be whipped. For best results, use milk straight out of the refrigerator, i.e. 5°C to 10°C.
3. Take the product out of its package, attach the lid and insert the handle through the hole, turn on the unit and agitate for approximately 30 seconds.
 - *Slightly tilt the glass and move the motor handle up and down as if to lift up the foam for better whipping.
 - *It is more effective if you use rocking motion to move the tip of the agitator up and away from the center of the glass when “lifting foam”. Keep the agitator submerged in milk all the time.
4. Let the whipped milk stand for approximately 10 seconds.
 - *Whipped milk just after whipping is quite heavy. Always let whipped milk stand in order for it to settle. By letting it stand, the liquid portion mixed in the foam will settle, thereby the foamy portion will be separated from the liquid portion.
 - *Please note that since milk is being whipped, not all the milk will turn into foamy whipped milk.
5. Remove the handle and the lid. Gently pour coffee or tea into the glass along the side of the glass. Add some syrup and an enjoyable cup is ready.
 - *By letting coffee or tea gently slide down the side of the glass, lovely gradation can be made. Add commercially available caramel or chocolate syrup in a nice whirling pattern on top of the foamy milk.
 - *You can also scoop up foamy milk with a spoon and place it on top of coffee to enjoy a cup of café latte or cappuccino.

Before conduction a demonstration:

Place two (2) AA size alkaline batteries in the handle.

Slide back the gray switch / cover to open the battery compartment.

Attach the agitator shaft to the handle. (Newer packages come already assembled.)

Ensure that the shaft is pushed all the way in. If the agitator shaft is not securely fitted, it may come flying off while whipping, or the shaft may oscillate in wild and wide arch and not rotate effectively.

Precautions for conducting a demonstration:

Do not wet the motor handle. Detach the agitator shaft when washing.

Milk will be splashed around if the unit is turned on with the agitator spring near the surface of milk. Ensure that the tip of the agitator is fully submerged in milk before turning on the unit.

What is the Super Creamer?

The Super Creamer is a motorized version of one of our best selling products: the Whip Creamer Slim.

Motorized agitator makes it easier to use. No need to master the art of moving the filter set up and down. Compared to the Whip Creamer, temperature control is easier.

After milk has been whipped, pour coffee or tea directly into the Super Creamer glass and use it as a cup.

Product Features

Lid (polypropylene)

- Water washable.
- Not to be microwaved.

Motor handle (ABS resin)

- Runs on AA size alkaline batteries.
- Cannot be washed in water.
- Not to be microwaved.

Agitator shaft (polypropylene)

- Water washable.
- Not to be microwaved.

Glass bowl (Heat-proof glass)

- Water washable.
- Microwave safe.

Spring Ring (18-8 stainless steel)

- Not detachable from the shaft.

*Simple recipes come with the product so that the customer can enjoy his/her "café at home". With the information provided with the product, customers need not wonder how to use the product or how to make whipped milk.

Q & A

Q: Are batteries included?

A: No, batteries are not included in the package. Please have 2 AA size alkaline batteries available.

Q: How long will the batteries last?

A: Service life of one set of batteries will depend on usage. The service life of the product (motor) is approximately 500 times, if used for 30 seconds per use.

Q: Can it be used to whip fresh cream?

A: No, this product is designed to whip milk. It is not designed to whip fresh cream. It would take an excessively long time to whip fresh cream and the load on the motor will exceed the designed capacity, which may lead to malfunction of the motor. Please avoid using this product to whip fresh cream.

Q: Are spare part available?

A: Motor handle (electric motor part), agitator shaft, lid and glass cup are planned to be available separately.