

# Milk frother induction MSI400

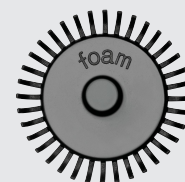


▶ Content: 0.4 litres



- ▶ For fresh milk with all fat contents
- ▶ No need to preheat the milk

- ▶ Includes:
  - ✓ 2 milk frothing disks
  - ✓ 1 mixing disk



- ▶ Induction surface with contact switch for stainless steel cups



- ▶ Filling quantity
  - ✓ Frothing: Max. 200 ml
  - ✓ Heating: Max. 400 ml



Create creamy or frothy milk automatically in 80-90 seconds or just warm it up. Ideal for hot or cold coffee creations.

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|---|---|
| <ul style="list-style-type: none"> <li>• Power load: 0,6 kW   230 V   50 Hz</li> <li>• Temperature range: 0 °C to 70 °C</li> <li>• Automatic turn-off: Yes</li> <li>• ON switch: Yes</li> <li>• Mixing bowl: Detachable<br/>Stainless steel with plastic lid</li> <li>• Design: Induction</li> <li>• Material: Stainless steel</li> <li>• Important information: -</li> <li>• Properties: 4 non-slip feet made of silicone<br/>Beaker, lid, mixing disks, dish-washer-suitable<br/>For fresh milk in all fat levels<br/>Induction surface with contact switch for stainless steel cups<br/>Cable winding<br/>Milk does not need to be warmed first</li> </ul> | <ul style="list-style-type: none"> <li>• Filling quantity: Heating, max.: 400 ml</li> <li>• Size: W 125 x D 150 x H 180 mm</li> <li>• Weight: 1.1 kg</li> </ul> |
| <ul style="list-style-type: none"> <li>• Functions: Foaming/heating at 65 °C<br/>Foaming/heating at 70 °C<br/>150 ml to 400 ml of milk can be foamed/heated in approx. 80-90 seconds<br/>Cold foaming</li> <li>• Content: 0,4 litre(s)</li> <li>• Control unit: Electronic<br/>Knob</li> <li>• Control lamp: yes</li> <li>• Colour: Silver</li> <li>• Including: 2 milk froth disks<br/>1 mixing disk</li> <li>• Filling quantity: Frothing, max.: 200 ml</li> </ul>  |   |

