

LèPRESSO



LePresso

MILK FROTHING PITCHER

SKU : LPCFFBP0070BK

Table of Contents

Product Overview	2
Specifications	2
Product Features	2
Usage Guide	3
Safety Precautions	3
Disposal	4
Warranty	4
Contact Us	4

Product Overview

The LePresso Milk Frothing Pitcher is designed for creating smooth, silky foam for your coffee. Made from high-quality stainless steel, it features an ergonomic design for comfortable handling. With a 350ml capacity, it's perfect for steaming milk to the ideal temperature for lattes and cappuccinos. The pitcher's precision spout ensures steady pouring, which is essential for crafting latte art. This stylish and durable pitcher is an essential tool for baristas and coffee enthusiasts looking to elevate their coffee-making experience.

Specifications

Material	Stainless Steel
Capacity	350ml
Design	Ergonomic Frothing Pitcher

Product Features

- a. Premium Stainless Steel Construction:** Durable and resistant to rust, ensuring long-lasting use.
- b. 350ml Capacity:** Ideal size for frothing milk for lattes, cappuccinos, and other coffee drinks.
- c. Ergonomic Design:** Provides a comfortable and secure grip for precise pouring.
- d. Precision Spout:** Enables steady, controlled pouring, perfect for latte art.

- e. Easy to Clean:** Simple to rinse and maintain for daily use.
- f. Perfect for Steaming Milk:** Achieve silky, smooth foam for the perfect coffee texture.
- g. Sleek and Stylish:** Modern matte black finish that complements any kitchen or coffee station.

Usage Guide

- 1. Fill the pitcher with fresh milk.**
- 2. Steam the milk until it becomes silky and smooth.**
- 3. Swirl gently to evenly blend the foam.**
- 4. Tilt your cup and pour steadily.**
- 5. For latte art, bring the pitcher closer for precision and perfect design.**

Safety Precautions

- 1. The pitcher may become hot during use. Always hold the handle and avoid direct contact with the metal surface.**
- 2. Do not exceed the 350ml capacity to prevent spills or splashes when steaming milk.**
- 3. Keep the pitcher out of children's reach to prevent burns or accidents.**
- 4. Always place the pitcher on a flat, stable surface while filling or cleaning to prevent tipping.**
- 5. After each use, clean the pitcher thoroughly to avoid milk residue buildup, which could cause bacterial growth.**
- 6. Clean the pitcher with a damp cloth or wash it with mild soap and warm water.**
- 7. Check for any damage, especially to the handle or spout, before use to ensure safe handling.**

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.

Warranty

Products that you buy directly from our **LePresso** website or shop come with a 24-month warranty.

The 24-month warranty applies to products purchased directly from our **LePresso** website or store. If **LePresso** products are bought from any of our verified retailers, then the product is eligible for only a 12-month warranty. To extend your product's warranty, visit our website <https://www.lepresso.com/warranty> and fill in your details in the provided form along with an uploaded picture of the product to process your request. Once approved, you will receive a confirmation email of the extended product warranty. Upload the required information within 48 hours of purchase to be eligible for a 24-month warranty period.

For more info, please check:
<https://www.lepresso.com/warranty>

Contact Us

If you have any questions or concerns about our Shipping and Returns Policy, please contact us at: info@lepresso.com

Website: <https://www.lepresso.com/>

Instagram: [lepresso_official](#)