Cuisinart®

Hot/Cold Foam *Milk Frother*

FR-16C SERIES

THREE YEAR WARRANTY
3 YEAR
CUISINART



Instruction & Recipe Booklet

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including:

1. **READ ALL INSTRUCTIONS.**
2. Always unplug unit from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
3. To protect against risk of electric shock, do not put the main unit, base, power cord, or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if appliance has been dropped or damaged in any manner. Return the appliance to the nearest authorized Cuisinart Service Facility for examination, repair, and electrical or mechanical adjustment.
6. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock, or injury.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Do not plug in or take out plug when your hands are wet.
9. Do not use outdoors.
10. Do not touch hot surfaces. Use Handles or knobs.
11. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
12. Do not use the appliance for other than intended use.
13. Where applicable, always attach plug to appliance and check that the control is off before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.

14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15 Be especially careful when opening the cover; the contents in the unit tank can splash out.
16. Do not move the unit while it is switched on. While being moved, hot liquid can escape from the unit.
17. Allow unit to cool completely before handling.
18. During the operation of the machine, do not remove the top cover. If you need to open the lid, press the START/STOP Button to turn off the machine. Once the machine is off and the whisk/stirrer has stopped rotating you can remove the lid.

Save These Instructions

For Household Use Only

Special Cord Set Instructions

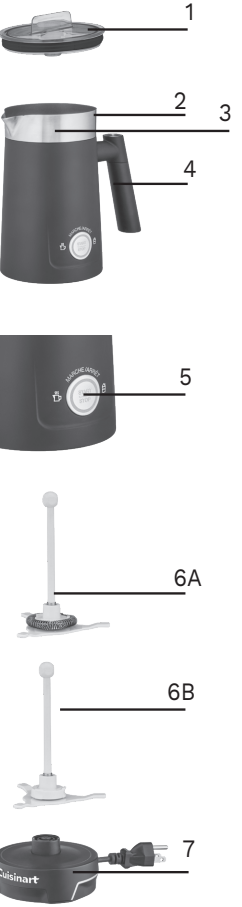
A short power supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over unintentionally.

Notice

This appliance is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet.

Features And Benefits

1. **Transparent Cover with Seal** eliminates leaks and lets you watch frothing or warming process.
2. **Integrated Spout** for easy pouring and latte art designs.
3. **Double-Walled Housing** stays cool to the touch when frothing or warming milk.
4. **Easy Grip Handle** features ergonomic design for a precise pour.
5. **START/STOP Button with LED indicators**
   A. Press it once to warm milk or froth hot milk. The icon on the left side of the button will illuminate.
   B. Keep it pressed for 5 seconds to froth cold milk. The icon on the right side of the button will illuminate.
6. **Whisk/Stirrer**
   A. Hot & Cold Milk Frothing Whisk (with spring) aerates milk to create creamy foam.
   B. Milk Warming Stirrer (without spring) stirs milk as it heats to prevent burning.
7. **Base with Cord Wrap** for easier storage.



Before The First Use

Carefully unpack the unit and remove any packaging and promotional labels in or on the milk frother. Rinse all accessories thoroughly in warm soapy water and then dry completely.

Tips For Frothing

Milk frothing is the steaming of milk. The steam does two things: It heats milk and it mixes in air to form a foamy texture. For best results use cold, refrigerated milk.

Milk	Frothing Levels
Whole Milk	
Low-Fat Milk	
Fat-Free Milk	
Non-Dairy Milk	

NOTE: Frothing levels depend on the amount of milk being used.

Operating Instructions

Frothing Milk

1. Remove the cover and insert the Hot & Cold Milk Frothing Whisk (with spring) into the center bottom of the housing.
2. Fill the tank with the desired amount of milk.

   Note: Never fill milk over the **Froth Max** fill line. Frothed milk expands and it will overflow the tank if the level is too high.

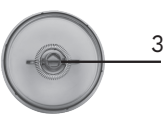




3. Put the cover back on the tank. Make sure the top of the whisk is aligned with the center of the cover.
4. Start frothing by pressing the START/STOP Button. The LED light will be illuminated during operation.

   A. **For hot milk foam:** Press the START/STOP Button once. The left side of the button will illuminate and frothing will begin.

   B. **For cold milk foam:** Press and hold the START/STOP Button for 5 seconds. The right side of the button will illuminate and frothing will begin.





Note: The unit will automatically turn off at the end of the frothing cycle.

5. Open the cover after frothing is complete.
6. Pour or ladle the milk froth into a cup or glass.
7. After using the unit, clean it as described in the Cleaning and Maintenance section, page 8. **Note:** Wait for tank to cool before cleaning.



Warming Milk

1. Remove the cover and insert the Milk Warming Stirrer (without spring) into the center bottom of the housing.

   Note: Ensure the spring is removed. To remove, carefully apply upward pressure to the spring to disengage it from the stirrer.

   Once removed, you can store the spring by inserting it under the cover.

2. Fill the tank with the desired amount of milk.

   Note: Never fill milk over the **Warm Max** fill line.

3. Put the cover back on the tank. Make sure the top of the stirrer is aligned with the center of the cover.

4. Start warming milk by pressing the START/STOP Button once. The left side of the LED light will be illuminated during operation.

   Note: When preparation is done, the unit will automatically turn off.

5. Open the cover after warming is complete.

6. Pour the warmed milk into a cup or glass.

7. After using the unit, clean it as described in the Cleaning and Maintenance section.
   Note: Wait for tank to cool before cleaning.

Cleaning And Maintenance

Always make sure the appliance is unplugged before you start cleaning it.

1. Clean the exterior of the unit with a soft, moist cloth. If heavily soiled, a mild detergent can be used.
2. Remove the whisk/stirrer from the tank and wash it with soap under warm running water. The seal on the cover can also be removed and washed under warm, soapy water. Rinse all parts well.
3. Clean out the tank with hot water and a soft cloth after use. If the tank is still soiled, wash using a soap solution and rinse thoroughly. Use a soft cloth to prevent damaging the nonstick coating.

   CAUTION: Never submerge the main unit, base, power cord, or plug in water or other liquids.
4. **Maintenance:** Any other servicing should be performed by an authorized service representative.

Troubleshooting

Q: Why is the LED light not illuminating after I push the START/STOP Button?

A: The plug is not plugged in. Make sure plug is placed correctly in the outlet.

A: Temperature monitoring has been triggered. Let the unit cool for 5 minutes.

Q: Why is milk leaking from around the cover?

A: Filling level was too high. Reduce the amount of milk in the tank.

A: The seal ring is missing or dirty. Clean the seal ring and replace.

A: The cover is not placed correctly over the milk tank. Put the cover on so that it is flush with the tank and the seal is not showing.

Q: Why is the milk froth not coming out the way I want?

A: Check the whisk/stirrer. To prepare hot or cold milk foam, make sure the spring is attached. For warm milk, remove the spring. Follow instructions under Warming Milk on page 7 for spring removal and storage.

Recipes

Cappuccino

The traditional espresso-based drink topped with a lush layer of foam. Non-dairy milk can easily be substituted.

Makes 1 serving

¼ cup cold whole milk

1 shot freshly brewed espresso

1. Assemble the milk frother with the frothing whisk (with spring). Add the milk to the frother. Put the cover on the tank and press the START/STOP Button once.
2. Pour the brewed espresso into a mug.
3. When the frothing process is complete, pour the milk into the mug and spoon the remaining foam on top. Serve immediately.

Café au Lait

Strongly brewed coffee and heated milk come together for this French classic.

Makes 1 serving

½ cup cold whole milk

½ cup strong freshly brewed coffee

1. Assemble the milk frother with the milk warming stirrer (without spring). Add the milk to the frother. Put the cover on the tank.
2. Press the START/STOP Button once. When the steaming process is complete, simultaneously pour the milk and coffee into a large mug. Serve immediately.

Flat White

Get your morning burst of energy with this classically small yet strong latte.

Makes 1 serving (3/4 cup)

¼ cup whole milk

2 shots freshly brewed espresso

1. Assemble the milk frother with the milk warming stirrer (without spring). Add the milk to the tank and put the cover on.
2. Press the START/STOP Button once to begin steaming the milk. When the steaming process is complete, pour the espresso into a mug, and then the steamed milk. Serve immediately.

Toffee Chai Latte

Sweet toffee syrup meets spicy tea to create a treat-worthy latte.

Makes 1 serving

Toffee Syrup:

½ cup water

½ cup brown sugar

½ cup toffee bits, such as Heath brand

Pinch kosher salt

Latte:

½ cup chai concentrate

½ cup whole milk

1 tablespoon toffee syrup

Ground cinnamon, for garnish

1. Put the water, brown sugar, toffee, and salt in a small pot set over medium heat. Bring to a simmer, stirring until the toffee is completely dissolved. Remove from the heat, and strain if necessary. Chill completely before using.

2. Assemble the milk frother with the milk warming stirrer (without spring). Add the chai concentrate to the frother and put the cover on the tank.
3. Press the START/STOP Button once. When the steaming process is complete, pour the hot tea into a mug. Carefully remove the milk warming stirrer.
4. Install spring back onto the whisk/stirrer and insert the frothing whisk (with spring) into the frother. Add the milk and toffee syrup. Put the cover on the tank.
5. Press the START/STOP Button once. When the frothing process is complete, pour the toffee milk into the hot tea. Garnish with ground cinnamon and serve immediately.

Note: Toffee syrup can be stored in an airtight container in the refrigerator for up to a week.

London Fog Steamer

Pair this citrus-forward drink with a piece of toast or a sweet shortbread.

Makes 1 serving

½	**cup milk (any variety)**
1	**tablespoon simple syrup***
2	**teaspoons pure vanilla extract**
½	**cup freshly brewed double-strength Earl Grey tea**
1	**1-inch piece orange rind**

1. Assemble the milk frother with the milk warming stirrer (without spring). Add the milk, simple syrup, and vanilla to the frother. Put the cover on the tank.
2. Press the START/STOP Button once. When the steaming process is complete, pour the hot tea into a mug, and then follow with the steamed milk mixture. Garnish with orange rind and serve immediately.

*Simple syrup is equal parts water and sugar cooked over medium-low heat until the sugar has dissolved. Cool completely before using. When stored in a sealed container the simple syrup will last in a refrigerator for up to 2 weeks.

Hot Chocolate

Cozy snow-day treat for one.

Makes 1 serving

1/2	**cup whole milk**
1/4	**cup half-and-half**
2	**tablespoons cocoa powder**
2	**tablespoons granulated sugar**
½	**teaspoon pure vanilla extract**
	Pinch kosher salt

1. Assemble the milk frother with the milk warming stirrer (without spring). Add all ingredients, in the order listed, to the frother. Put the cover on the tank.
2. Press the START/STOP Button once. When steaming is complete, pour into a mug. Serve immediately.

Honey Lavender Iced Latte

Use leftover lavender simple syrup in steamed milk or try it in a cocktail!

Makes 1 serving

Lavender Simple Syrup:

1	**cup granulated sugar**
1	**cup water**
1	**tablespoon dried culinary lavender**

Latte:

¼	**cup milk (any variety)**
2½	**teaspoons lavender simple syrup**
½	**teaspoon honey**
1	**cup ice**
2	**shots freshly brewed espresso**

1. Put the water and sugar in a small pot over medium heat. Bring to a simmer, stirring until the sugar is completely dissolved. Remove from the heat and add the dried lavender. Let steep for 30 minutes. Strain the syrup through a fine-mesh strainer placed over a small bowl. Discard the lavender. Cover the syrup, and chill completely before using.
2. Assemble the milk frother with the frothing whisk (with spring). Add the milk, syrup, and honey to the frother. Put the cover on the tank.
3. Press and hold the START/STOP Button for 5 seconds. The right side of the button will illuminate for the cold foam option. When the frothing process is complete, fill a glass with ice. Pour the espresso over the ice, then top with the lavender milk. Serve immediately.

Note: Lavender simple syrup can be stored in an airtight container in the refrigerator for up to a week.

Tiramisu Cold Foam

A generous dollop of this sweetened mascarpone cream makes any iced coffee beverage an instant dessert.

Makes 2 servings

¼	**cup whole milk**
1½	**teaspoons granulated sugar**
1	**tablespoon mascarpone**
2	**tablespoons heavy cream**
2	**servings iced coffee or cold brew**
½	**teaspoon cocoa powder, for garnish**

1. Add the milk, granulated sugar, and mascarpone to a small bowl. Whisk together until the sugar is dissolved and the mascarpone is well incorporated. Stir in the heavy cream.
2. Assemble the milk frother with the frothing whisk (with spring). Add the mascarpone cream to the frother. Put the cover on the tank.

3. Press and hold the START/STOP Button for 5 seconds. The right side of the button will illuminate. When the frothing process is complete, pour the cold foam over the iced coffee or cold brew, and garnish with the cocoa powder. Serve immediately.

Iced Matcha Latte

Refreshing on a hot day, this latte uses the Cold Foam feature, so you can get a boost from this favorite drink in no time.

Makes 1 serving

½	**cup oat milk (barista blend works best)**
1	**teaspoon honey (optional)**
1	**teaspoon matcha powder**
	Ice

1. Assemble the milk frother with the frothing whisk (with spring). Add the milk, honey, and matcha. Put the cover on the tank.
2. Press and hold the START/STOP Button for 5 seconds. The right side of the button will illuminate.
3. While the milk mixture is frothing, fill a tall glass with ice. When the frothing process is complete, pour the latte over the ice. Serve immediately.

Warranty

Limited Three-Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada, Unit #1,
100 Conair Parkway,
Woodbridge, ON L4H 0L2

Email:
consumer_Canada@conair.com

Model: FR-16C Series

To facilitate the speed and accuracy of your return, please enclose:

- $10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* The date code format we are using on unit is WWYY, representing week, and year. eg.2425 = manufactured in 24th week of the year 2025.

Note: We recommend you use a traceable, insured delivery service for added protection.

Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at **www.cuisinart.ca.**

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