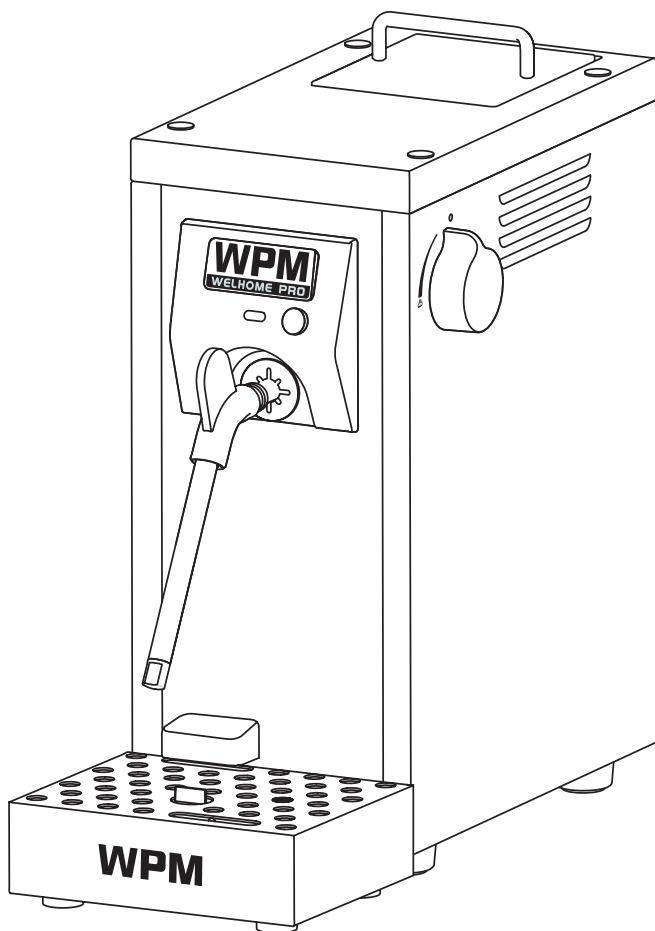


WPM

MILK STEAMER
MS-130

Instruction Manual



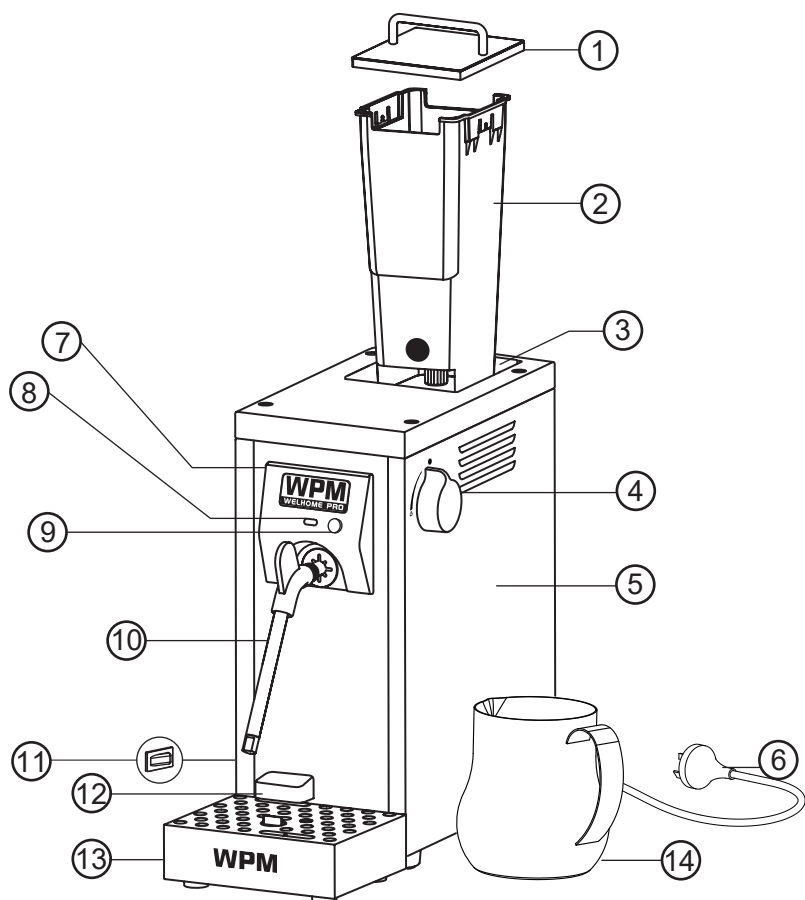
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Thanks for purchasing our Milk steamer by WPM.

Please read carefully before using.

Features of MS-130 Milk Steamer



- | | | |
|-------------------------------|-----------------------|-------------------------|
| 1. Tank Lid | 6. Power Cord | 12. Drain Outlet |
| 2. 800ml Removable Water Tank | 7. Indicator | 13. Removable Drip Tray |
| 3. Tank Entry | 8. Display Lights | |
| 4. Steam Knob | 9. Descale Button | |
| 5. Steamer Body | 10. Steam Wand | |
| | 11. Main Power Switch | |

Accessories: 14. Stainless Steel Milk Pitcher

SAFETY PRECAUTIONS FOR YOUR MILK STEAMER

1. Please read this instruction manual carefully before using machine.
2. Always place the unit on a flat surface.
3. Do not operate with empty water tank. Fill in the water tank only with clean.
4. The steam wand became very hot after texturing milk.
Do not touch the hot steam wand directly after operation.
5. Always disconnect the plug from the power outlet before cleaning machine or if there is any problem during the texturing process.
6. Do not allow the contact of power cord with any heating devices, such as steam wand, as these surfaces is subject to residual heat after use.
7. Do not place hands under the steam nozzle directly, as it can lead to a scalding or injury.
8. Switch off all the power button before remove the plug.
Do not pull on the cord.
9. Do not use your appliance with an extension cord unless the cord has been checked and tested by qualified technician or service person.
10. Always use your appliance under a power outlet of the voltage (A.C. only) marked on the appliance.
11. Close supervision is necessary when your appliance is being used near children or infirm people.
12. Never leave an appliance unattended while in use.
13. Do not use an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliances.
14. Do not hang over the power cord at the edge of table or bench top or contact with any hot surface.
15. Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner.
If damage is suspected, please return the appliance to the nearest WPM Appointed Service Centre for examination, repair or adjustment.

16. Be careful about spillage on the connector.
17. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning these of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
18. The appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
19. The instructions for appliances normally cleaned after use, and must not intend to be immersed in water for cleaning.
20. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
21. Never clean the steam wand with an abrasive pad as this will damage the steam wand.
22. Clean the steam wand immediately after use because dried milk may block the steam nozzle.
23. Be careful to potential injury from misuse.
24. Be careful to heating element surface that is subject to residual heat after use.
25. The appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years old.
26. The surfaces are liable to get hot during use.

Failure to observe caution may result in personal injury!

These instructions shall also be available by contacting appointed service center hotline.

Attention: Users can refer online manual on WPM website (www.wpmcoffee.com)

About Milk Steamer

WPM professional milk steamer machine is comparable to commercial milk steamer machine, regarding to the appearance, performance, and quality. Customer will be capable to make professional beverage in kitchen.

Professional milk steamer machine is made of high quality stainless steel which provides durable and modern style.

Regarding to the features, it is uniquely equipped with a high-efficient heater for generating strong and prolonged steam.

High-efficiency Heating System

This milk steamer contains a 4-bar pressure pump for generating steam. With a high-efficient heater, it is capable to generate continuous and powerful steam

Operation Guidelines

1. Switch on the Main Power button
(Left lower side of machine)



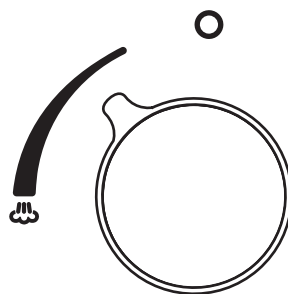
2. Operation Lighting

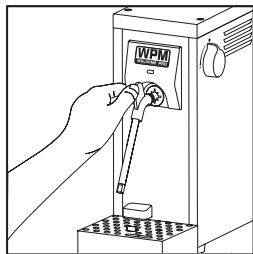
Red, green or blue color show different status of machine

Status	Lighting signal
Pre-heating	Slow GREEN lighting
Not enough water/water tank does not insert correctly	Fast RED lighting
Ready to use	Keep in BLUE lighting

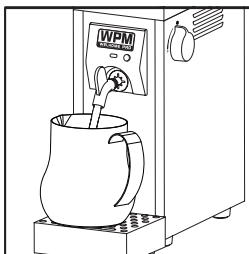
3. Steamer control dial

After switching on the main power button, please wait for the light to become green, before turning the dial to ☁️. Turn off the steam by turning the dial back to ○.

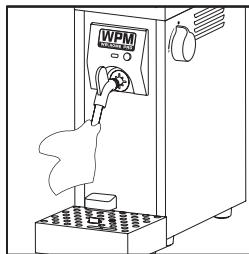




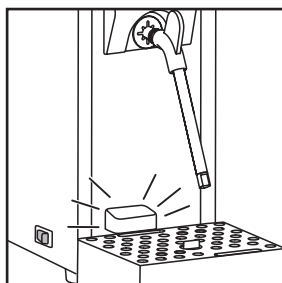
4. Adjust the angle of steam wand, place the stainless steel milk jug with milk on the removable drip tray.



5. Place steam wand into milk, approx. 1cm below surface and at the middle of milk jug.



6. Wipe the steam wand clean with a damp cloth immediately after each use and purge a small amount of steam.



**CAUTION:
HOT / RISK OF SCALDING.**

Keep hands away from the Drain Outlet. Steam/Water will expel from Drain Outlet when Steam Knob has been closed. This is normal operation.

Caution - Steam wand will be hot.

IMPORTANT:

Should the milk dry/caramelize on the steam wand , simply wrap the wand with a clean damp cloth, turn the steam wand over the drip tray and turn the steam on for approximately 10 seconds. With the cloth still on the steam wand leave to soak for about 5 minutes and you will find that after this time the dry/caramelized milk will easily wipe away. Repeat process if still dirty.

Auto shut off

When machine is left for an hour, the machine will be turn off automatically.

Display Lights Meaning

Status	Regular	Attention	Warning
Pre-heating	Light flashes green	Light flashes amber	Light flashes red
Dispense count	0-140	141-180	>180
Not enough water/ Water tank does not insert correctly	Light flashes red and amber alternately		
Ready to use	Light on steady green	Light on steady amber	Light on steady red
Function normally	✓	✓	✗

Descaling

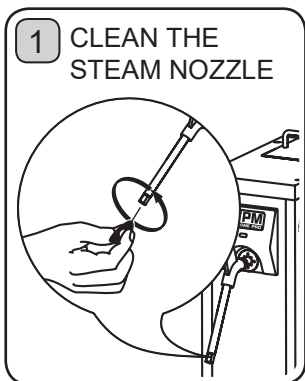
The machine has a descale counter and will advise you when descaling is required based on the number of steaming cycles.

IMPORTANT:

Do not use Descale mode for any other functionality. It will cause damage to pump as it is not designed to regularly run continuously.

TIP:

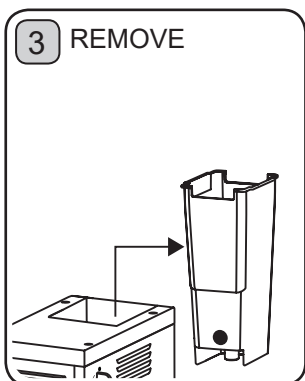
Regular descaling can ensure maximum steam efficiency and help prolong the life of the machine. We recommend weekly descaling.



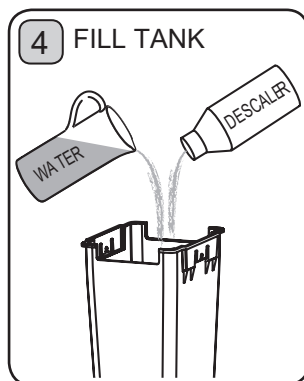
Unscrew the Steam Nozzle anti-clockwise and use a pin to remove dried milk. If too tight to unscrew, use an 8mm spanner. Screw Steam Nozzle back onto the steam wand, ensuring it is tight.



Purchase Descale Solution which is suitable for Coffee Machines. Ensure the Steam Valve is closed and ensure the Drip Tray is located against the front of the machine.



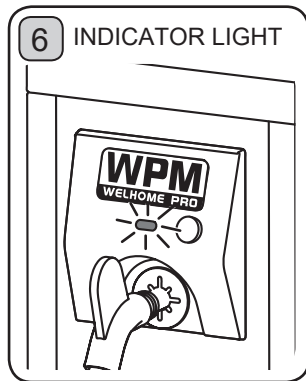
Remove Water Tank from machine.



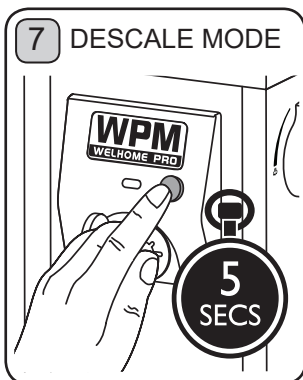
Fill the Water Tank with 1 litre of Descale Solution. Follow instructions and safety precautions on the Descaler packaging. If using granular descaler, ensure it is fully dissolved before switching the machine on.



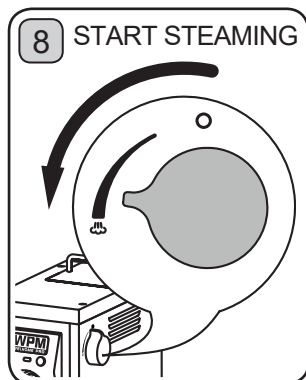
Place Water Tank back into machine. Place a container with a capacity of more than 2 litres on top of the Drip Tray, located under the Steam Wand. Ensure Drip Tray is located against the front surface of the machine.



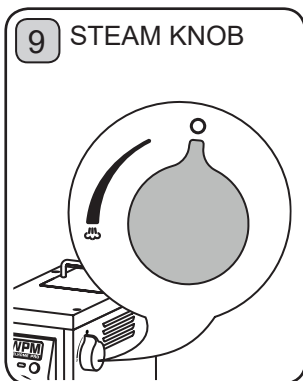
Depending on the machine's status the Indicator Light will be flashing Green, Amber or Red whilst warming up. Once machine is warmed up the Indicator Light will stop flashing and remain on.



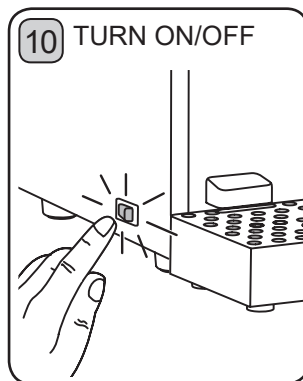
To enter the Descale Mode; press and hold the Descale Button for 5 seconds. Once released the Indicator light will quickly flash red to indicate machine is in Descale Mode.



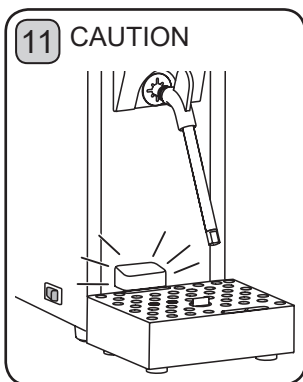
Turn steam knob; steam will dispense initially, followed by Descaling solution. Dispense all solution. Indicator Light will flash Red and Amber when Water Tank is empty.



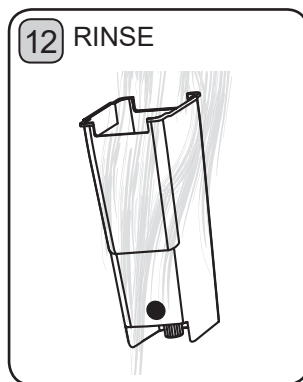
Close Steam Knob, discard Descal solution, following the Descaler instructions. Leave for 10 minutes to allow time for the solution to take effect. Do not switch off the machine.



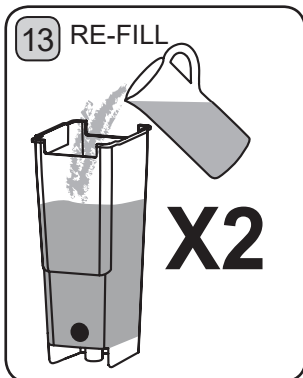
If the machine is accidentally switched off whilst in Descal Mode, switch back on, the machine will automatically enter back in Descal Mode. Continue process.



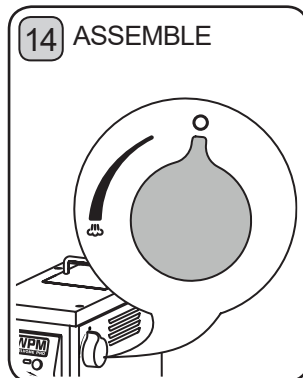
CAUTION: RISK OF SCALDING. Keep hands away from the Outlet at all times. Steam/Water will expel from Outlet when Steam Valve has been closed. This is normal operation.



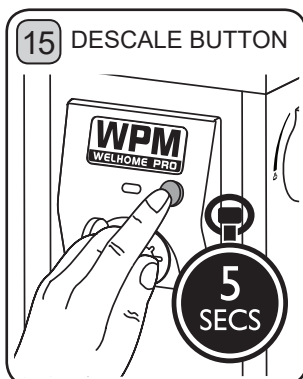
Remove Water Tank and rinse with fresh water. Fill Water Tank with fresh water and place back in the Machine.



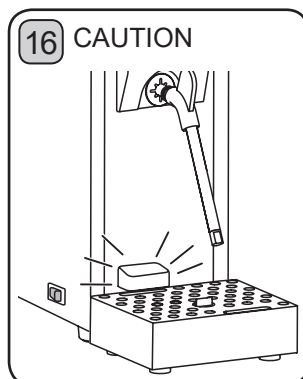
Turn steam knob and allow all the water in the Water Tank to dispense into the container. Re-fill Water Tank with fresh water and repeat. This will remove any traces of the descale solution within the machine's internals.



Close Steam knob.
CAUTION: Keep hands away from the Drain Outlet.

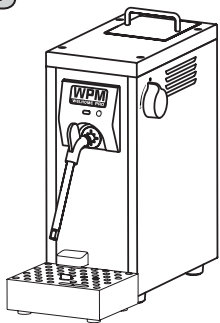


Press and hold the Descal button for 5 seconds to exit. Indicator Light will flash Green whilst warming up. Indicator Light will stop flashing and remain on when ready.



CAUTION: RISK OF SCALDING. Keep hands away from the Drain Outlet at all times. Steam/Water will expel from Outlet when Steam knob has been closed. This is normal operation.

17 READY TO USE



Machine has been
successfully descaled and
is ready to use again.

Care and Cleaning

Drip tray

Remove the drip tray and water tray to empty. Clean with water and a little non-abrasive washing up liquid, rinse and dry.

Steam wand

1. Keep the steam arm clean to ensure maximum efficiency of the steam function. A build up of caramelized/dried milk on steam wand will impair the steaming and texturing ability of the espresso machine.

Important: Wipe the steam wand clean with a damp cloth immediately after every single use and purge a small amount of steam.

2. When milk dry/ caramelize on steam wand, simply wrap the wand with a clean damp cloth, turn the steam wand over the drip tray and turn the steam on for approximately 10 seconds. With the cloth still on the steam wand leave to soak for about few minutes and you will find that the dry / caramelize milk will easily wipe away.

Important: Never clean the steam wand with an abrasive pad as it will damage the steam wand.

Recycling and Disposal

Disposal of the Packaging

The packaging protects the unit against transport damage. The packing materials are selected according to the environmental compatibility and disposal-related aspects and can therefore be recycled.

The return of packaging into the material cycle saves raw material cycle saves raw material and reduces the waste volume.



Disposal of the Unit

At the end of its service life, this product cannot be disposed of in normal domestic waste. The symbol on the product and in the operating instructions point out to this fact. The materials are recyclable according to your marking. With the reuse, recycling or other forms of recycling of old equipment, you make an important contribution to the protection of our environment. Please ask your municipal administration for the disposal point.



Product Specification

Product name: Milk Steamer

Product model: MS-130

Voltage and Power: 220-240V~ 50-60 Hz 1450-1720W

Attention: Product are subject to change without prior notice.

Attention: Users can refer online manual on WPM website.
(wpmcoffee.com)

Warranty terms:

This product is covered by a 1-year limited warranty from the date of purchase, valid only for purchases made through WPM's official websites or authorised distributors. The warranty covers manufacturing defects but does not include damage caused by limescale build-up in the thermoblock if distilled or softened water is not used. Additionally, it does not cover limescale, milk residue build-up, or blockages resulting from inadequate or infrequent cleaning or descaling. Proper maintenance as per the user manual is required to maintain warranty validity.

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