

## **How to Use:**

- 1. Clip the thermometer on the side of a steaming pitcher.*
- 2. Adjust the clip so that at least 2" of the stem is immersed in the milk.*
- 3. Steam until the milk reaches the prime frothing temperature, between 140°F and 160°F.  
(Steaming past the prime frothing temperature will scald the milk.)*