

MILK 2 FROTH IS A SAFE AND CONVENIENT WAY TO CHILL MILK FOR FROTHING

Frieling USA expands its innovative Milk Chiller line with the introduction of the Milk 2 Froth, for food safety and convenience when frothing milk. This unit, which connects to commercial espresso machines via tubing and keeps up to 1½ quarts of milk at a safe temperature while making it easier to prepare cappuccinos, lattes and other milk-based beverages on demand.



The commercial-grade unit is durable for any foodservice environment, and because there is no contact between the unit and the milk inside, its unique design makes contamination virtually impossible. Indicators light up when the milk container needs to be refilled.

Featuring Advanced Thermo-Electric Cooling Technology combined with superior thermal insulation, the Milk 2 Froth is silent and energy efficient, running on approximately 50 watts of electricity, less than a standard light bulb. Attractive brushed stainless-steel exterior finish and compact size (7-inches wide x 11½-inches high x 10½-inches deep), fits nicely next to any commercial espresso machine. The machine will also come in black housing.

**For more information, contact Frieling USA at 800-827-2582
or visit www.frieling.com.**