Wamife TF101-1

Wamife Electric Milk Frother (Model TF101-1) Instruction Manual

Model: TF101-1 | Brand: Wamife

1. Introduction

Thank you for choosing the Wamife Electric Milk Frother. This 4-in-1 appliance is designed to enhance your coffee and beverage experience by providing hot foam, cold foam, hot milk, and hot chocolate functions. Please read this manual thoroughly before first use to ensure safe and optimal operation.

Image 1.1: The Wamife Electric Milk Frother, showcasing its sleek design alongside a perfectly frothed latte.

2. Important Safety Instructions

- Read all instructions before use.
- Do not immerse the base unit in water or other liquids. Only the stainless steel jug is washable.
- Ensure the power supply voltage matches the rating label on the appliance.
- Always keep the bottom of the removable milk frother dry during use to prevent damage.
- Do not operate the appliance with a damaged cord or plug.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- Do not touch hot surfaces. Use handles or knobs.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use attachments not recommended by the manufacturer.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- The appliance features an automatic shut-off function to prevent overheating.
- Use only for its intended household purpose.

3. Product Components

The Wamife Electric Milk Frother consists of the following parts:

- Base Unit with Control Panel
- Removable Stainless Steel Milk Jug (700ml capacity)
- Transparent Lid
- Frothing Whisk (for foaming)
- Heating Whisk (for heating without foaming, or for hot chocolate)
- Power Cord

Image 3.1: The removable stainless steel jug with clear MAX and MIN markings for different functions. Max 400ml for hot milk/chocolate, Max 150ml for hot foam, Min 120ml for cold foam.

Image 3.2: The base unit features integrated cord storage for convenience.

Image 3.3: Illustration of the electromagnetic drive, highlighting its contactless operation for easy use and cleaning.

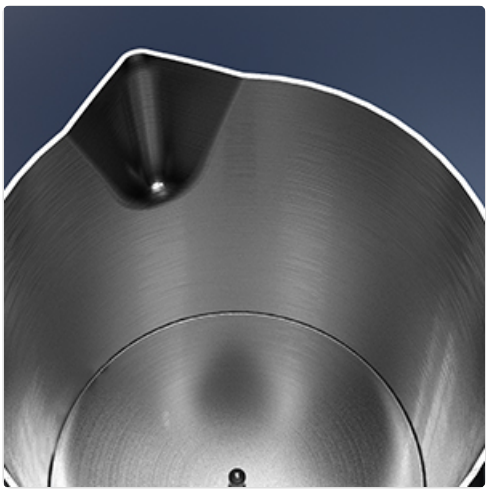

Image 3.4: Detail of the milk jug's pour spout, designed for easy and drip-free pouring.

4. Setup and First Use

1. Unpack all components and remove any packaging materials.
2. Wash the stainless steel jug, lid, and whisks with warm soapy water. Rinse thoroughly and dry completely.
3. Place the base unit on a stable, flat, heat-resistant surface.
4. Insert the desired whisk (frothing or heating) into the bottom of the milk jug. Ensure it is securely seated.
5. Plug the power cord into a grounded electrical outlet.

Image 4.1: Visual guide for initial setup and operation, showing whisk placement, milk pouring, jug placement, mode selection, and pouring frothed milk.

5. Operating Instructions

The Wamife frother offers four distinct modes, easily selected via the control panel buttons.

Image 5.1: The control panel displaying the four mode selection buttons: Cold Foam, Hot Foam, Hot Milk, and Hot Chocolate.

General Operation Steps:

1. Ensure the correct whisk is installed in the jug.
2. Pour milk into the jug, observing the MIN and MAX fill lines for your desired function. Do not overfill.
3. Place the lid on the jug.
4. Place the jug onto the base unit.
5. Press the desired mode button on the control panel. The LED indicator will illuminate.
6. The frother will automatically stop when the process is complete.
7. Carefully remove the jug and pour the frothed or heated milk.

Mode Descriptions and Capacities:

- **Cold Foam:** Creates smooth, cold milk foam. Ideal for iced coffees and cold beverages.
  - Whisk: Frothing Whisk
  - Milk Volume: MIN 120ml
  - Approx. Time: 2 minutes
- **Hot Foam:** Produces creamy, warm milk foam. Perfect for cappuccinos and lattes.

- Whisk: Frothing Whisk
- Milk Volume: MAX 150ml
- Approx. Time: 3.5-4 minutes (reaches 65 ± 5 °C)

- **Hot Milk:** Heats milk without foaming. Suitable for hot chocolate bases or warm beverages.
  - Whisk: Heating Whisk
  - Milk Volume: MAX 400ml
  - Approx. Time: 5 minutes (reaches 65 ± 5 °C)
- **Hot Chocolate:** Heats and stirs milk with chocolate powder.
  - Whisk: Heating Whisk
  - Milk Volume: MAX 400ml
  - Approx. Time: 6 minutes (reaches 75 ± 5 °C)

Image 5.2: Examples of barista-level coffee drinks such as latte, cappuccino, and macchiato, along with hot milk and coffee, that can be prepared at home.

6. Milk Selection and Foaming Tips

The type of milk used significantly impacts the quality of the foam.

- **Whole Milk (>3% fat):** Recommended for the best and creamiest foam results.
- **Low-fat Milk:** May froth, but the foam will be less dense and creamy.
- **Skim Milk:** Generally does not froth well.
- **Plant-based Milks:** Results vary. Barista-style oat or almond milks often yield good foam.

Image 6.1: Illustration showing a 1:3 foam rate with whole milk and recommendations for milk types: whole milk for best results, low-fat froths slightly, skim does not froth.

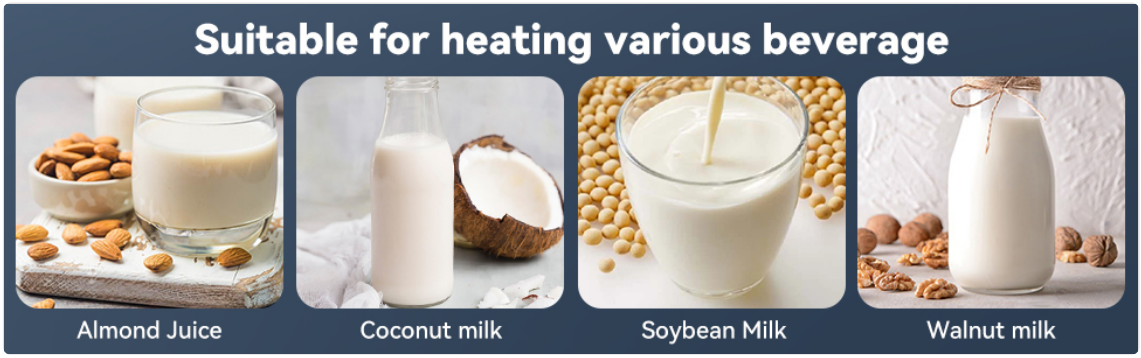

Image 6.2: The frother is suitable for heating various beverages including almond juice, coconut milk, soybean milk, and walnut milk.

7. Cleaning and Maintenance

Regular cleaning ensures optimal performance and longevity of your frother.

- **Always unplug the appliance before cleaning.**
- **Stainless Steel Jug:** The jug is removable, non-stick, and dishwasher safe. For best results, rinse immediately after use. If hand washing, use a soft sponge and mild detergent. Do not use abrasive cleaners or metal scouring pads.

- **Whisks:** Remove the whisk from the jug and rinse under running water. Ensure no milk residue remains.
- **Lid:** Wash with warm soapy water and rinse.
- **Base Unit:** Wipe the exterior of the base unit with a damp cloth.**Never immerse the base unit in water or any other liquid.** Ensure the bottom of the removable jug is dry before placing it back on the base.

Image 7.1: The removable stainless steel jug is easy to clean by hand or in a dishwasher. The base unit should only be wiped clean, ensuring no water ingress.

8. Troubleshooting

Problem	Possible Cause	Solution
Frother does not start.	Not plugged in; jug not correctly placed on base; power outage.	Ensure power cord is securely plugged in. Re-seat the jug on the base. Check power supply.

Problem	Possible Cause	Solution
Milk is not frothing or foam is poor quality.	Incorrect whisk used; milk type unsuitable; milk volume too low/high; whisk not properly installed.	Ensure frothing whisk is used for foam. Use whole milk for best results. Check milk levels are between MIN and MAX foam lines. Re-install whisk securely.
Milk is not heating.	Incorrect whisk used; milk volume too low/high.	Ensure heating whisk is used for hot milk/chocolate. Check milk levels are between MIN and MAX heating lines.
Appliance stops unexpectedly.	Automatic shut-off activated (normal operation); overheating.	This is normal if the cycle is complete. If it stops prematurely, allow the unit to cool down before attempting to use again. Ensure proper ventilation.
Unusual noise during operation.	Whisk not properly seated; foreign object in jug.	Check whisk is securely installed. Ensure jug is clean and free of obstructions.

9. Specifications

- **Model Number:** TF101-1
- **Brand:** Wamife
- **Power:** 550 Watts
- **Capacity:** 700 ml (total jug capacity)
- **Material:** Stainless Steel (jug), Plastic (base)
- **Dimensions (L x W x H):** 19.5 x 17 x 20 cm
- **Item Weight:** 1 Kilogram
- **Special Feature:** Automatic Shut-off
- **Recommended Use:** Cappuccino, Latte, Hot Milk, Hot Chocolate

10. Warranty and Support

Wamife provides customer support for its products. For any issues, questions, or warranty claims, please contact our customer service team via email. Refer to your purchase documentation for specific warranty terms and contact details.

Contact: Please refer to the contact information provided with your product packaging or on the official Wamife website.

This manual is subject to change without notice. For the most up-to-date information, please visit the manufacturer's website.