

Homtone MMF-9118B

Homtone MMF-9118B 5-in-1 Electric Milk Frother and Steamer User Manual

Model: MMF-9118B

1. SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Homtone MMF-9118B Milk Frother and retain this manual for future reference. Improper use may result in damage to the appliance or personal injury.

- **Electrical Safety:** Ensure the voltage rating of the appliance matches your local power supply. Do not immerse the base unit in water or any other liquid. Always unplug the frother when not in use and before cleaning.
- **Heat Warning:** The frother heats milk. The jug and milk may become hot during operation. Handle with care.
- **Children:** This appliance is not intended for use by children. Keep the frother and its cord out of reach of children.
- **Proper Use:** Use the frother only for its intended purpose of frothing and heating milk or preparing chocolate milk. Do not use it to heat other liquids or food items.
- **Damage:** Do not operate the frother if the cord or plug is damaged, or if the appliance malfunctions or has been dropped or damaged in any manner. Contact customer support for assistance.
- **Automatic Shut-off:** The frother is equipped with an automatic shut-off function for safety.

2. PRODUCT OVERVIEW

The Homtone MMF-9118B is a versatile 5-in-1 electric milk frother and steamer designed for various milk preparations. It features induction heating, a precise temperature display, and an easy-to-clean removable stainless steel jug.

Components

- Frother Base with LED Touch Screen
- Removable Stainless Steel Milk Jug with Handle
- Frothing Whisk (magnetic attachment)
- Lid



Image 2.1: The Homtone MMF-9118B Electric Milk Frother and Steamer, showcasing its sleek design and a frothed beverage.

Key Features

- **Induction Heating:** Provides uniform and rapid heating, reducing the risk of milk scorching.
- **Precise Temperature Display:** Real-time temperature monitoring for optimal results.
- **21oz Large Capacity:** Allows for preparation of multiple servings. Maximum 10.6oz (300ml) for frothing, 21oz (600ml) for heating.
- **5-in-1 Multi-Function:** Capable of producing airy froth, dense froth, hot milk, chocolate milk, and cold froth.
- **Easy Operation:** Intuitive LED touch screen for simple control.
- **Removable Design:** Stainless steel jug and whisk are easily detachable for cleaning.

Premium Induction Heating



Image 2.2: Detailed view of the frother's induction heating mechanism, air vent, and 360-degree swivel base.

3. SETUP

Unpacking

1. Carefully remove all components from the packaging.
2. Check for any damage during transit. If any damage is found, do not use the appliance and contact customer support.
3. Remove all packaging materials, stickers, and labels.

First Use and Placement

1. Before first use, clean the stainless steel jug and whisk according to the 'Maintenance and Cleaning' section.
2. Place the frother base on a dry, flat, stable, and heat-resistant surface.
3. Ensure the power cord is not dangling or in contact with hot surfaces.
4. Insert the frothing whisk into the bottom of the jug. It attaches magnetically.
5. Place the milk jug onto the frother base.
6. Plug the frother into a 120V electrical outlet.

4. OPERATING INSTRUCTIONS

The Homtone MMF-9118B features an intelligent touch screen for easy operation. The display shows the current temperature and selected function.



Image 4.1: The frother's smart touch screen and LED light display for intuitive control.

General Operation

1. Pour milk into the stainless steel jug. Observe the MAX and MIN fill lines. For frothing, do not exceed the lower MAX line (10.6oz/300ml). For heating, do not exceed the upper MAX line (21oz/600ml). Always ensure milk is above the MIN line (4.2oz/120ml).
2. Place the lid on the jug.
3. Press the power button on the touch screen to turn on the frother.
4. Repeatedly press the function selection button to cycle through the 5 available modes. The selected mode will illuminate on the display.
5. The frother will automatically start the selected program. The real-time temperature will be displayed.
6. Once the program is complete, the frother will automatically shut off.
7. Carefully remove the jug from the base and pour out the prepared milk.



Image 4.2: The stainless steel jug showing the maximum fill lines for frothing (10.6oz/300ml) and heating (21oz/600ml).

5-in-1 Functions

The frother offers five distinct functions for various milk preparations:

5-in-1 Function



Image 4.3: Visual representation of the five functions: Dense Froth, Airy Froth, Cold Froth, Chocolate Milk, and Hot Milk.

- **1. Airy Froth Milk:** Produces light and fluffy milk foam. Ideal for cappuccinos.
- **2. Dense Froth Milk:** Creates rich and creamy milk foam. Suitable for lattes.
- **3. Hot Milk:** Heats milk without frothing. Perfect for hot cocoa or warm beverages.
- **4. Chocolate Milk:** Heats and mixes milk with chocolate powder or syrup.
- **5. Cold Froth Milk:** Creates cold milk foam without heating. Excellent for iced coffees and cold beverages.

Recommendation: For optimal frothing results, it is recommended to use whole milk with a fat content greater than 3%.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your Homtone Milk Frother.

Cleaning the Milk Jug and Whisk

1. After each use, unplug the frother and allow it to cool down.
2. Remove the stainless steel jug from the base.
3. Detach the frothing whisk from the bottom of the jug.

4. The stainless steel jug is dishwasher safe. Alternatively, you can rinse it thoroughly with warm water and a mild detergent.
5. Clean the whisk with warm water and a soft brush if necessary.
6. Ensure all parts are completely dry before reassembling or storing.



Image 5.1: The removable stainless steel jug being placed in a dishwasher, highlighting its dishwasher-safe design.

Detachable Stainless Steel Milk Jug



**Removeable
- dishwasher safe**



**Stainless steel - easy
to clean with water**

Image 5.2: A hand washing the detachable stainless steel jug under running water, demonstrating easy manual cleaning.

Cleaning the Base Unit

1. Wipe the exterior of the base unit with a soft, damp cloth.
2. Do not use abrasive cleaners or scourers.
3. Never immerse the base unit in water or any other liquid.
4. Ensure the base unit is completely dry before plugging it back in or storing.

6. TROUBLESHOOTING

If you encounter any issues with your Homtome Milk Frother, please refer to the following troubleshooting guide:

Problem	Possible Cause	Solution
Frother does not turn on.	Not plugged in; Power outage; Faulty outlet.	Ensure the frother is securely plugged into a working outlet. Check your circuit breaker.

Problem	Possible Cause	Solution
Milk not frothing or poor froth quality.	Incorrect milk type; Insufficient milk quantity; Whisk not properly installed.	Use fresh, cold whole milk (fat content > 3%). Ensure milk is between MIN and lower MAX lines. Check if the whisk is correctly attached.
Milk is scorching or burning.	Milk quantity too low; Residue from previous use.	Ensure milk is above the MIN line. Clean the jug thoroughly after each use to prevent residue buildup.
Temperature display is inaccurate or not working.	Sensor issue; Malfunction.	Unplug the unit, wait a few minutes, then plug it back in. If the issue persists, contact customer support.
Touch screen unresponsive.	Temporary software glitch; Moisture on screen.	Ensure the screen is dry and clean. Unplug the unit for a few minutes, then reconnect.

If the problem persists after trying these solutions, please contact Homtone customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	Homtone
Model Name	MMF-9118B
Special Feature	5-in-1 Multifunction, Induction Heating, LED Touch Screen
Color	Silver/Black
Material	Stainless Steel
Product Dimensions	5.1"W x 9"H
Recommended Uses	Residential
Included Components	Milk Frother
Item Weight	4 Pounds
Product Care Instructions	Hand Wash Only (Base), Dishwasher Safe (Jug)
Capacity	600 Milliliters (21 oz) total; 300 Milliliters (10.6 oz) for frothing
Power Source	Corded Electric
Wattage	550 watts
UPC	617256298503

8. WARRANTY AND SUPPORT

The Homtone MMF-9118B Electric Milk Frother is backed by a **1-year warranty** from the date of purchase.

Homtone also provides **lifetime technical support** for this product.

If you have any questions, concerns, or require assistance with your frother, please contact Homtone customer support. Refer to the product packaging or the Homtone official website for contact information.

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Related Documents - MMF-9118B

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 <p>SOUS VIDE COOKING FOR PERFECTION 100 RECIPES</p>	<p>Homtone Sous Vide Recipes DS-0996</p> <p>A collection of Sous Vide recipes for the Homtone DS-0996 cooker, providing cooking instructions and tips.</p>
 <p>Coffee Grinder User Manual Model: BD-CG018S</p>	<p>Homtone BD-CG018S Coffee Grinder User Manual</p> <p>Comprehensive user manual for the Homtone BD-CG018S coffee grinder, covering safety precautions, operating instructions, grind settings, maintenance, troubleshooting, and warranty information.</p>
 <p>HOMTONE INSTRUCTION MANUAL</p>	<p>Homtone NK-0726 / NK-0726-BK Conical Burr Coffee Grinder Instruction Manual</p> <p>Comprehensive instruction manual for the Homtone NK-0726 and NK-0726-BK conical burr coffee grinders, covering features, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
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