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› AMZCHEF 8-IN-1 Milk Frother and Steamer (Model MMF-9117) User Manual

AMZCHEF MMF-9117

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INTRODUCTION

Thank you for choosing the AMZCHEF 8-IN-1 Milk Frother and Steamer. This appliance is designed to enhance your beverage experience by providing various milk preparation options, including frothing, heating, and warming. Please read this manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not immerse the motorized base in water or other liquids.
- Ensure the power supply voltage matches the rating on the appliance.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Avoid contact with moving parts.
- Do not use attachments not recommended by the manufacturer.
- Always unplug the appliance when not in use and before cleaning.
- Allow the appliance to cool before putting on or taking off parts, and before cleaning.
- Use the appliance on a flat, stable, heat-resistant surface.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot liquids.

PRODUCT OVERVIEW

The AMZCHEF 8-IN-1 Milk Frother and Steamer is a versatile kitchen appliance designed for preparing various milk-based beverages and baby food. It features a 550-watt motor and a 21 oz (600ml) capacity stainless steel jug.



Image: The AMZCHEF 8-IN-1 Milk Frother and Steamer, featuring a black base with wood-grain accents and a stainless steel

jug with a wooden handle.

Key Features:

- **8-IN-1 Multi-functionality:** Capable of producing dense froth, airy froth, hot milk, chocolate milk, cold froth, cashew milk froth, soy milk froth, and dairy-based baby food.
- **Safe Induction Heating (IH):** Utilizes induction heating for efficient, even, and quiet heating, preventing overheating and burnt milk. The unit enters standby after 60 seconds of inactivity for energy efficiency.
- **Delicate Foam:** Radial magnetic drive technology ensures rapid frothing and smooth, delicate milk foam.
- **Easy and Simple Operation:** One-knob control with an OLED screen dynamically displays function menus for intuitive selection.
- **Easy to Clean:** Features a split cup design that can be cleaned directly with running water, keeping the motorized base dry. The whisk is magnetically attached, removable, and washable.

Premium Induction Heating (IH)

Evenly heated, and avoid overheating and burnt milk



Image: A cutaway diagram illustrating the induction heating (IH) process within the frother, showing heat arrows circulating around the stainless steel jug.

PACKAGE CONTENTS

Upon unpacking, please ensure all items are present and in good condition:

- 1 x Whisk Set
- 1 x 21 Oz Dishwasher Safe Milk Jug
- 1 x 550W Power Base
- 1 x User Manual (this document)

INITIAL SETUP

Before using your AMZCHEF Milk Frother for the first time, follow these steps:

1. Unpack all components and remove any packaging materials.
2. Wash the stainless steel milk jug and whisk thoroughly with warm, soapy water. Rinse and dry completely. The motorized base should only be wiped with a damp cloth.
3. Place the power base on a stable, flat, and dry surface.
4. Insert the whisk into the bottom of the milk jug. It is magnetically attached.
5. Place the clean milk jug onto the power base.
6. Plug the power cord into a suitable electrical outlet. The OLED screen will illuminate.

Internal water level scale

600ml

Maximum water level
for heating milk

300ml

Maximum water level
for frothing milk/dairy
based baby food

120ml

Minimum water level line

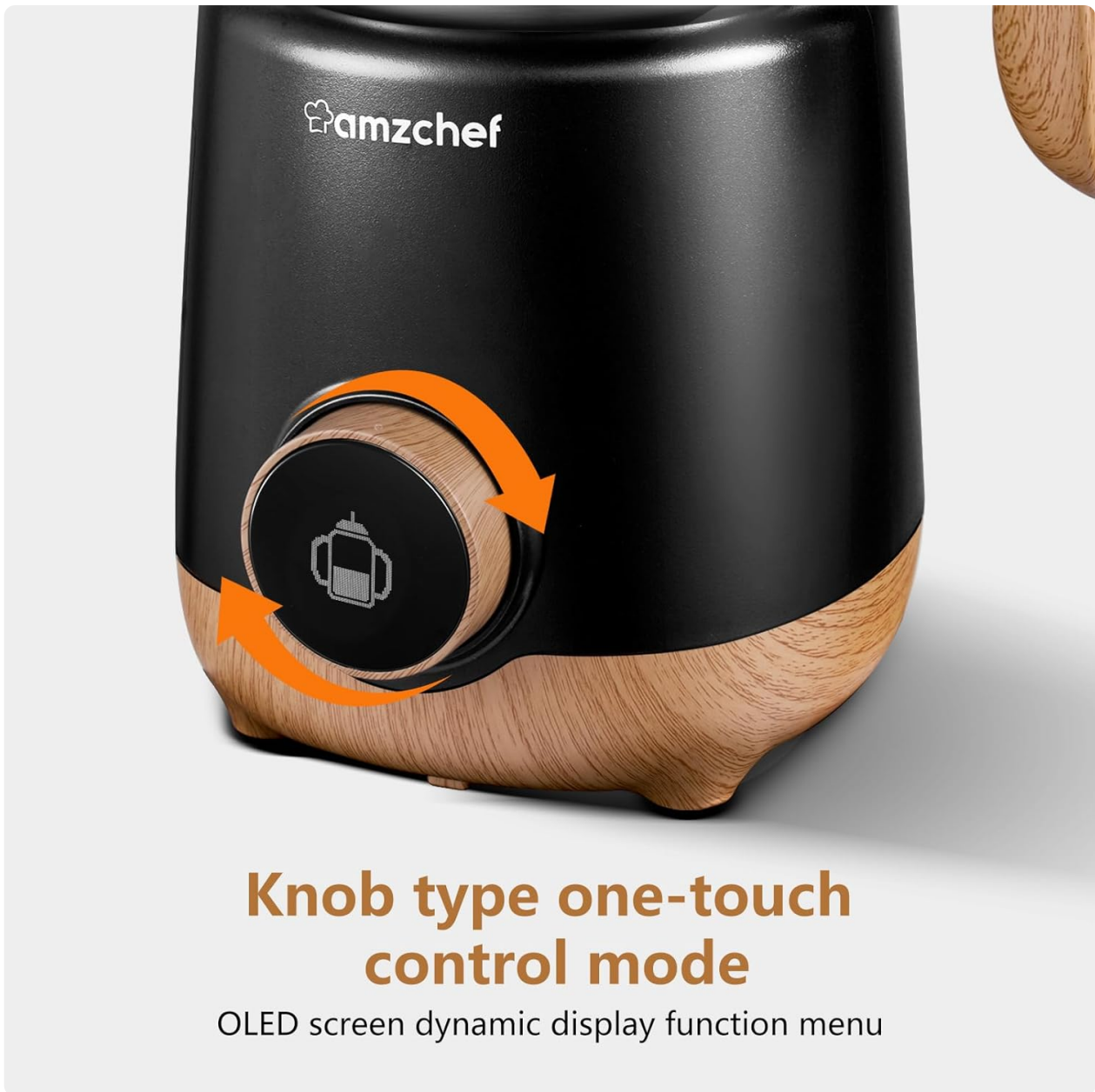


Image: A diagram illustrating the internal water level markings within the frother jug: 600ml (MAX for heating milk), 300ml (MAX for frothing milk/dairy-based baby food), and 120ml (MINIMUM water level line).

OPERATION GUIDE

Knob Control:

The AMZCHEF Milk Frother features a single knob for all operations. Rotate the knob to scroll through the available functions displayed on the OLED screen. Press the knob to select a function and start the process. Press again to stop.



Knob type one-touch control mode

OLED screen dynamic display function menu

Image: A close-up of the frother's knob control, which features an OLED screen displaying a coffee cup icon with steam, and arrows indicating its rotational function.

8-in-1 Functions:

The frother offers eight distinct functions for various milk preparations:

- **Dense Froth Milk:** For rich, thick foam suitable for cappuccinos.
- **Airy Froth Milk:** Lighter, airier foam for lattes and other beverages.
- **Hot Milk:** Heats milk without frothing.
- **Chocolate Milk:** Heats and mixes milk with chocolate powder for hot chocolate.
- **Cold Froth Milk:** Creates cold foam for iced beverages.
- **Cashew Milk Froth:** Optimized setting for frothing cashew milk.
- **Soy Milk Froth:** Optimized setting for frothing soy milk.
- **Dairy Based Baby Food:** Warms dairy-based baby food to an appropriate temperature.

8-in-1 Multifunctional Frother



Image: A visual representation of the 8-in-1 multifunctional frother, displaying icons for Dense Froth Milk, Airy Froth Milk, Hot Milk, Chocolate Milk, Cold Froth Milk, Cashew Milk Froth, Soy Milk Froth, and Dairy Based Baby Food.

Frothing and Heating Tips:

- For best frothing results, use whole milk with a fat content greater than 3%. This typically yields denser and longer-lasting foam.
- Do not exceed the 'MAX' fill line for frothing (300ml) or heating (600ml) to prevent overflow. Always ensure the milk level is above the 'MIN' line (120ml).
- Ensure the whisk is properly inserted before adding milk.

Fast frothing

Apply radial magnetic drive technology. The base contains magnets that tightly drive whisk to work.



Delicate milk froth

Milk is evenly stressed.
Produce smooth,
creamy milk froth of
consistent quality.



Image: A two-part image showing the frother in action. The top part illustrates the 'Fast frothing' process with magnetic drive technology, and the bottom part shows 'Delicate milk froth' being created, emphasizing smooth and creamy texture.

Non-drip spout design

Dense milk froth can be poured to make coffee art directly from the frothing cup.



Image: A close-up of the frother's non-drip spout design, showing dense milk froth being poured precisely into a coffee cup to create latte art.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your milk frother.

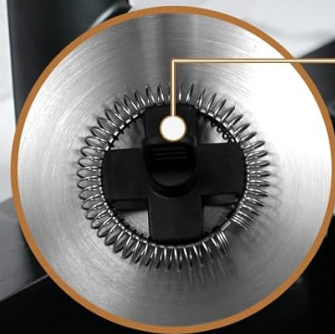
- Always unplug the appliance from the power outlet before cleaning.
- Allow the frother to cool down completely after use.
- The stainless steel milk jug is dishwasher-safe. Alternatively, it can be cleaned directly with running water and mild dish soap.
- The whisk is magnetically attached and can be easily removed for cleaning. Wash it with warm, soapy water and rinse thoroughly to prevent stain buildup.
- Wipe the exterior of the motorized base with a soft, damp cloth. Never immerse the base in water or other liquids.
- Ensure all parts are completely dry before reassembling or storing the appliance.

Stainless steel split cup body Removable and washable whisk

Keep the motorised base away from the water. You don't need to worry about the safety issues. It's easy to clean the frothing cup directly with running water.



Not dishwasher
safe



The whisk can be easily
removed and washed to
avoid stain buildup.



Image: A visual guide showing the split stainless steel cup body being cleaned under running water, and a close-up of the removable, washable whisk, highlighting the ease of cleaning and separation from the motorized base.

TROUBLESHOOTING

If you encounter any issues with your AMZCHEF Milk Frother, please refer to the following table for common problems and solutions:

| Problem | Possible Cause | Solution |
|---|--|--|
| Frother does not turn on. | Not plugged in; power outage; jug not correctly placed. | Ensure the power cord is securely plugged in. Check the power outlet. Re-seat the milk jug firmly on the base. |
| Milk does not froth or froths poorly. | Insufficient milk; incorrect milk type; whisk not installed. | Ensure milk is above the MIN line. Use whole milk (fat content >3%). Verify the whisk is correctly inserted. |
| Milk overflows during operation. | Milk level exceeds MAX fill line. | Do not fill milk above the indicated MAX line for frothing or heating. |
| Burnt smell or milk sticking to bottom. | Residue from previous use; incorrect operation. | Clean the jug thoroughly after each use. Ensure proper milk levels and settings. |
| Appliance stops unexpectedly. | Overheating protection activated; standby mode. | Allow the unit to cool down. If not operated for 60 seconds, it enters standby; press the knob to reactivate. |

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

TECHNICAL SPECIFICATIONS

| | |
|---------------------------|--|
| Brand | AMZCHEF |
| Model Name | 8-IN-1 Milk Frother and Steamer |
| Model Number | MMF-9117 |
| Color | Black |
| Material | Stainless Steel |
| Product Dimensions | 5.8"W x 9.5"H |
| Capacity | 21 oz (600ml) |
| Wattage | 550 watts |
| Power Source | Corded Electric |
| Number of Settings | 3 (referring to general modes, specific functions are 8) |
| Item Weight | 3.96 pounds (1.8 Kilograms) |
| UPC | 702367547821 |

WARRANTY AND CUSTOMER SUPPORT

AMZCHEF products are designed for quality and reliability. This product is typically covered by **one-year**

warranty from the date of purchase. Please register your product to activate your warranty.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact AMZCHEF customer support. Details can usually be found on the official AMZCHEF website or through your purchase platform.

Please have your model number (MMF-9117) and proof of purchase ready when contacting support.