

get started

INSTANT™ **FROTHER STATION**
USER MANUAL

Instant™

Welcome

to your new Instant™ Frother Station!

Now you can transform everyday coffee into your frothy favourites. With customisations and simple controls, we hope you'll become your own barista, right in your home.

Get started with your Frother Station



⚠ WARNING

Before using your Instant™ Frother Station, read all instructions, including the Safety Information starting on page 2. Failure to follow the safeguards and instructions may result in personal injury and/or property damage. Keep this manual for reference.

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IMPORTANT SAFEGUARDS



⚠ WARNING

Safety Instructions

At Instant™, we want you to feel comfortable using our products. This Instant™ Frother Station was designed with you and your safety in mind.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, personal injury/or property damage.

Read all instructions before using and only use this appliance as described in the in-box materials. Failure to follow these safeguards and instructions may result in personal injury and/or property damage, and can void your warranty.

Placement

- **DO** operate the appliance on a stable, non-combustible, level surface.
- **DO NOT** place the appliance on or near a gas or electric burner, or in an oven.

General Use

- **DO NOT** use this frother outdoors.
- **DO NOT** let the frother operate without milk.
- **DO NOT** use the appliance for anything other than its intended use. Not for commercial use. For household use only.
- **DO** regularly inspect the appliance and power cord.
- **DO NOT** leave the appliance exposed to sun, wind, and/or snow.
- **DO** operate and store the appliance above 32°F / 0°C.
- **DO NOT** allow children operate the appliance; close supervision is required when any appliance is used near children.
- **DO NOT** let children play with this appliance.
- **DO NOT** open the top cover during the frothing process; liquid is extremely hot and there is risk of personal injury and/or property damage.
- **DO NOT** touch hot surfaces. Use handles or knobs.

The use of an accessory not evaluated for use with this appliance may cause personal injury or property damage.

⚠ WARNING

Care and Storage

- **DO** unplug from outlet when not in use before cleaning. Allow the appliance to cool before putting on or taking off parts, and before cleaning the appliance.
- **DO NOT** store any materials in the frother jug when not in use.

Power Cord

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

Spilled liquids from this frother can cause serious burns.

Keep appliance and cord away from children.

- **DO NOT** let the power cord touch hot surfaces or open flame, including the stovetop.
- **DO NOT** use with power converters or adapters, timer switches or separate remote-control systems.
- **DO NOT** let the power cord hang over the edge of tables or counters.
- **DO** unplug your frother by grasping the plug and pull from the outlet. Never pull from the power cord.
- **DO NOT** use an extension cord.
- **ONLY** plug the power cord into a grounded electrical outlet.
- **DO NOT** attempt to modify the plug. If it does not fit into the outlet, contact a qualified electrician.

Electrical Warning

The frother contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock, personal injury and/or property damage.

To protect against electrical shock, personal injury and/or property damage:

- **DO NOT** remove the bottom cover. No user-serviceable parts inside. Repair should be done by authorised service personnel only.

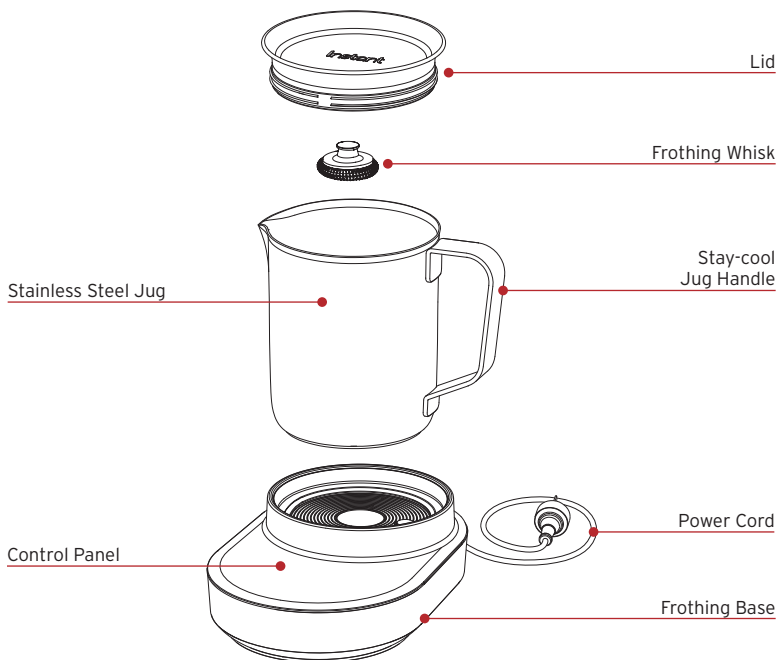
⚠ WARNING

- To disconnect, turn any controls to the **OFF** position and remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- **DO** regularly inspect the appliance and power cord. **DO NOT** operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Customer Care by email at support.au@instantbrands.com.
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire, other personal injury and/or property damage, and will void the warranty.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** immerse power cord, plug or the appliance in water or other liquid.
- **DO NOT** use the appliance in electrical systems other than 220-240V~, 50-60Hz for Australia and New Zealand.

SAVE THESE INSTRUCTIONS

WHAT'S IN THE BOX

Instant™ Frother Station



Illustrations are for reference only and may differ from the actual product.

Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this User Manual for reference.

BEFORE YOU FROTH

Initial set up

1. Pull the Instant™ Frother Station and all parts out of the box.
2. Remove all packaging materials from within and around the frother.
3. Place your frother on a dry, stable, level surface.

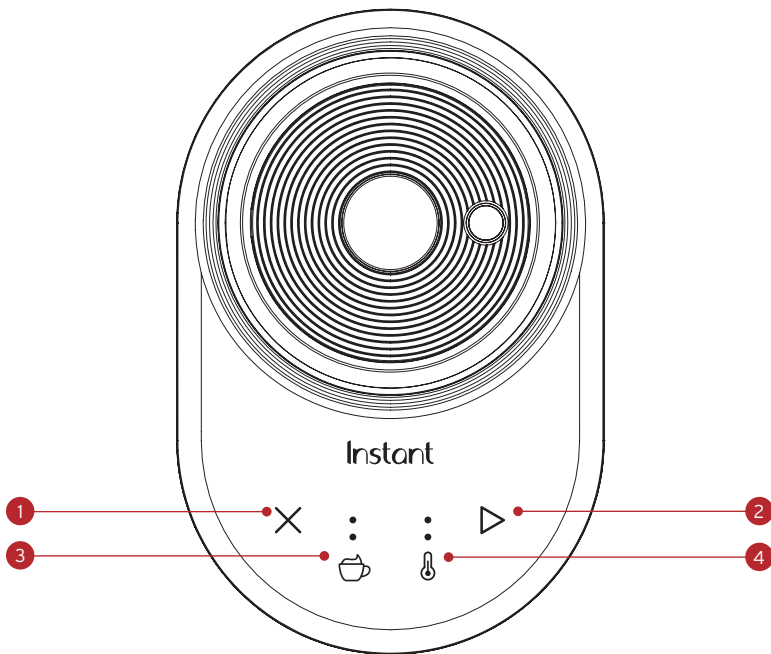
Initial washing

1. Wash the **frothing whisk**, **jug** and **lid** in warm soapy water, then rinse and dry thoroughly. You can also clean these parts on the top rack of the dishwasher.
2. With a barely damp cloth, wipe down the **frother base** and **control panel**.

USING YOUR INSTANT™ FROTHER STATION

Control panel

Your Instant™ Frother Station was designed with an easy-to-use control panel and 4 simple buttons.



1. Cancel
2. Start
3. Foam options
 - No Foam ☐ (Stir only)
 - Foam ☐ (Low Speed)
 - Extra Foam ☐ (High Speed)
4. Temperature level
 - Cool 🌡 (Heat OFF)
 - Warm 🌡
 - Hot 🌡

Plugging in your Instant™ Frother Station

Once you've followed the initial setup and washing instructions, plug the frother base power cord into an outlet.

- The control panel buttons will light up then enter Ready mode. Default settings for Foam and Temperature levels will light up.
- After 5 minutes of inactivity, the frother enters Standby mode. The control panel will dim.
- To re-enter Ready mode, press any button or place/remove the frothing jug on/from the frother base.

Sound settings

Turn sound off

1. Press and hold  and  buttons together for 3 seconds.
2. Both  and  indicator lights blink once. Sound is turned off and the frother returns to Ready mode.

Turn sound on

1. Press and hold  and  buttons together for 3 seconds.
2. Both  and  indicator lights blink twice. Sound is turned on and the frother returns to Ready mode.

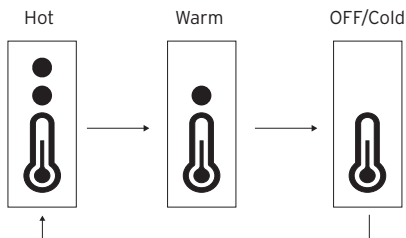
Temperature and Foam Settings

Your Instant™ Frother Station has been designed to help you personalise your foam at the touch of a button. The 3 temperature settings and 3 foam settings can be combined to create up to 9 different programs for your perfect froth.

Temperature

The temperature setting lets you choose whether to froth up warm foam and heated milk, or create cold foam for iced coffee and matcha.

To set or change your temperature level before frothing, press the  button to cycle through the three options:  **Hot**,  **Warm** and  **OFF/Cold**.

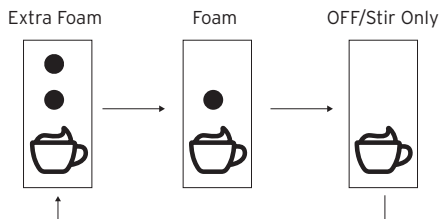


Temperature	Try using it for...
	Cappuccino, Latte, Mocha, Flat white, Hot chocolate, heated milk
	Chocolate milk, Iced coffee, Iced matcha

Drinks mentioned are only suggestions. Experiment with different settings and drinks, to your personal taste.

Foam level

With adjustable foam settings, you can froth up a little foam or a lot, or turn foaming off to gently stir ingredients into heated milk. To set or change the foam level before frothing, press the ☕ button to cycle through the three options: ☕ **Extra Foam**, ☕ **Foam**, ☕ **OFF/Stir Only**.



Foam	Try using it for...
☕	Cappuccino, Macchiato
☕	Latte, Matcha
☕	Hot Chocolate, Chocolate milk, Chai, Flat white

Drinks mentioned are only suggestions. Experiment with different settings and drinks, to your personal taste.

FROTHING MILK

1. Place **frothing whisk** securely into the **frothing jug**. Position the flat end of the **frother whisk** over the rod at the bottom of the **frothing jug** and push down until it is secure.

Do not operate the frother without a frothing whisk installed into the jug, as this can cause uneven heating and burning.

2. Pour fresh, cold milk of choice into the **frothing jug** between the **MIN** and **MAX** frothing indicator lines. See “Milk Measurements” on page 12.

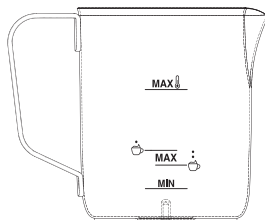
Do not overfill the jug. Overfilling may cause the milk frother to overflow when using a foam setting.

3. Cover the **frothing jug** with the **lid**.
4. Place the **frothing jug** securely on the **frother base**.
5. Press **Start** button to begin frothing with default or previously used settings, or
6. Change the  and  settings and then press . See “Temperature and Foam Settings” on page 9.
7. The frother will “beep” one time and begin the frothing cycle. To stop frothing, press the  **Cancel** button or remove the **frothing jug**.
8. When the milk has reached the correct temperature and thickness the frother will stop, return to Ready mode and “beep” one time.
9. Carefully remove the **frothing jug** from the **frother base** using the **stay-cool frother handle**. Serve the foam with a spoon or pour directly from the spout.
10. Enjoy your beverage!

The frothing jug must always be in place on the frother base for your Instant™ Frother Station to operate. Removing it at any time before or during use will automatically stop frothing and the frother returns to Ready mode.

⚠ **Be careful:** Frothing causes liquids to reach high temperatures. **DO NOT** touch the frother jug or frother base during or immediately after the brewing process as both will be very hot. Touching hot surfaces may result in burns, other personal injury and/or property damage.

Milk Measurements



Milk Level Marking	Components
MAX	503ml / 17 oz. Maximum level for heating milk
MAX	251ml / 8.5 oz. Maximum level for milk frothing at Foam setting
MAX	192ml / 6.5 oz. Maximum level for more milk frothing at Extra Foam setting
MIN	100ml / 3.4 oz. Minimum level for milk heating and frothing

⚠ **Be careful:** To avoid overflow when using the **Extra Foam** setting, do not add more than 192ml milk to the frothing jug.

Frothing Tips

Tip	Details
Cold milk is best	• Using the coldest, freshest milk will almost always produce the best foam. • When frothing, millions of tiny air bubbles are introduced into the liquid. The longer it takes to heat up, the more air can be infused into the liquid. The end result is silky rich foam and less chance of scalding.
Not all dairy-free milks produce foam	• Milk with lots of fat will form a thick, creamy foam. • Milk with less fat and more protein will create a light, airy foam. • Some plant-based milks are too watery to create the best results. See <i>"Types of Milk"</i> on the following page.
Infuse your foam with flavour	• Before frothing, add aromatic spices to the jug, like cinnamon, cardamom or nutmeg, or other fragrant items like lavender.
Let the frother rest	• When frothing up large batches of foam, we suggest letting your frother rest for 3-4 minutes after every 2 frothing cycles to ensure it continues to perform at its best.
Creating latte art	• As soon as the frother finishes whipping up your warm foam, lift the jug off the base (lid on) and gently swirl the jug. This helps give your latte foam a glossiness ideal for latte art. Experiment with different milks for the best results.

Types of Milk

As you begin using your Instant™ Frother Station you will discover that different milk types and brands produce different types of foam. Depending on your personal taste and desired results, you can experiment with dairy, nut and plant-based milks.

Milk Type	Froth Description	Notes
Dairy Milk – Whole (3.5% fat)	The ideal overall frothing milk. Creates a rich, creamy foam with tiny micro bubbles.	May take a bit longer to froth. Best if served immediately as it can deflate quickly. Good for latte art.
Dairy Milk – Skim	Froths up quickly creating light, airy foam that holds together a long time, with larger bubbles.	Ideal for drinks with a lower milk-to-coffee ratio. Good for latte art.
Dairy Milk – 2%	Performs very similarly to whole milk, creating rich, stable foam. Froths up quickly.	A great, lower-fat substitute to whole milk froth. Good for latte art.
Oat Milk	One of the best dairy-free options. Creates a very rich, sweet and creamy foam.	Try different brands to find the best results. May work for latte art.
Soy Milk	A great dairy-free option. Froths easily with creamy foam comparable to dairy.	Froth does not pour easily. Not ideal for latte art. May curdle when added to hot coffee. Good for cold coffee.
Almond Milk	Contains more fat than most plant-based milks and froths up well. A dense, but light foam.	Froths best at room temperature.
Coconut Milk	Produces very mixed results. Will only produce cold foam, without heat. Some brands froth well, and others are too watery to perform.	Choose carton milk over canned for best results. Cold foam only but a great milk for heated milk drinks.
Rice/Cashew/Macadamia/Hemp	Often too watery to produce good foam or foam that lasts. Try one of our suggested milks above or experiment with different brands to find one that works best.	Good dairy-free options for tasty cold or heated milk beverages without foam.

Recipes to try with your Instant™ Frother Station

Latte

Pour a single shot of espresso and 2/3 cup of heated milk, then add a layer of rich milk foam on the top.

Hot chocolate

Blend chipped/melted chocolate or cocoa powder with heated milk, then add sugar or water at your preference.

Cappuccino

Mix 1/3 espresso and 1/3 of heated milk, then finish with 1/3 of creamy milk foam spooned over top.

Chai latte

Add 1/4 cup of heated and foamed milk to spiced masala chai (with sugar and spices). Top with ground nutmeg or cinnamon.

Flat white

Pour a double shot of espresso into the cup, then add heated milk to fill the cup and add a dollop of foam to the top layer.

Iced coffee/cold brew/iced chocolate

Mix cold, foamed milk with coffee or cold brew and top with ice cream, whipped cream, and chocolate chips.

CARE, CLEANING AND STORAGE

Your Instant™ Frother Station jug and whisk should be cleaned after each use to avoid any residue buildup.

Unplug the frother's power cord from the power outlet and let it cool to room temperature before cleaning. Never use metal scouring pads, abrasive powders, or harsh chemical detergents on any of the frother's parts.

Let all parts dry thoroughly before each use and before storage.

Parts and accessories	Cleaning methods and instructions
Jug, lid and whisk	Can be removed and washed by hand with dish soap and warm water or placed in the top rack of a dishwasher.
Frother base	Use a soft damp cloth to clean the outside of the frother and control panel.
Power cord	DO NOT fold power cord when storing.

⚠ Be careful: The frother contains electrical components.

To avoid fire, electric shock, other personal injury and/or property damage:

- **DO NOT** rinse or immerse the frother base, power cord or plug in water or other liquids.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Milk is not frothing	The frothing whisk is not installed correctly.	- Remove the liquid from the jug. - Position the square end of the frother whisk over the rod at the bottom of the jug and push down until it is secure.
	Milk is too hot.	- Use cold, freshly opened milk. - Do not re-foam already heated milk. Try a different kind of milk. See “Types of Milk” on page 14 for suggestions.
	Adding dense ingredients like thick syrups can reduce the amount of foam produced.	Consider adding these ingredients to the heated milk after frothing instead.
	The inside of the jug or the frothing whisk contains milk residue.	Clean the jug and frothing whisk. See “Care, Cleaning and Storage” instructions on page 16.
	Different types and brands of milk and dairy-free milk alternatives may froth differently.	See “Types of Milk” on page 14 to experiment with different milks.
Milk is not heating	The temperature setting is not correct.	- Make sure the jug is correctly positioned on the frother base. - Increase the heating temperature setting by pressing the  button and selecting a higher temp option.

Problem	Possible Cause	Solution
Ingredients are not melting	Ingredients were added before the milk was heated.	• For best results, warm milk to desired temperature then add ingredients/ chocolate.
	Ingredients were too large to melt.	• Keep the ingredients cut into small pieces – less than 1/2 inch diameter.
Milk is burned	Milk is not whisking/ frothing/stirring correctly.	• Make sure the frothing whisk is correctly installed in the jug. Position the square end of the frother whisk over the rod at the bottom of the jug and push down until it is secure.
	The jug was not cleaned after last use and the milk residue has scorched.	• Always clean the jug and whisk thoroughly after each use for best results.
All four LEDs blink repeatedly	The unit is defective or damaged.	• Contact Customer Care.
Frother is overflowing with milk/foam	There was too much milk added for the foam setting.	• Do not add milk beyond the MAX level markings on the frothing jug. See “Milk Measurements” guide on page 12.

LEARN MORE

There's a whole world of Instant™ Frother Station information and help just waiting for you. Here are some of the most helpful resources.

Register your product

instantbrands.com.au/pages/product-registration

Contact Consumer Care

instantbrands.com.au

support.au@instantbrands.com

1800 251 643 or +61 2 9317 1000

Download the Instant Brands Connect App

- Recipes
- New User Tips

Getting Started Videos



Join the community

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Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
MFM-2000	17oz / 502mL jug	600 W	220-240V~, 50-60Hz	2.2 lb 1 kg	in: 7.44 L x 5.98 W x 6.59 H cm: 18.9 L X 15.2 W X 16.75 H

WARRANTY

Limited Warranty

This Limited Warranty is issued by Instant Brands (Australia) Pty Ltd (Instant Brands Australia) and is effective for one year from the date of original consumer purchase. Proof of original purchase date and return of your appliance is required to obtain service under this Limited. Return of your appliance to us will be done in accordance with our instructions only. Provided that this appliance is operated and maintained in accordance with written operating instructions attached to or furnished with the appliance or published operating instructions on www.instantbrands.com.au, Instant Brands Australia will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

We remind you the appliance you purchased is for personal use only (not commercial use).

Any modification/alteration or attempted modification/alteration to your appliance will void this Limited Warranty, unless such modification/alteration or attempted modification/alteration was expressly authorised by an Instant Brands Australia Representative in writing.

This Limited Warranty only covers Instant Brands Australia's appliances/products and is not extended to any other appliances, products, equipment, components, or devices that you use or may use in conjunction with the Instant Brands Australia's appliances.

To claim under this Limited Warranty:

1. Contact Instant Brands Australia at:
Sydney Corporate Park
Level 1, 182-184 Bourke Road, Alexandria, NSW 2015
Email: support.au@instantbrands.com
2. Provide a description of the appliance you believe has malfunctioned due to defective parts or workmanship.
3. If it is necessary for the appliance to be sent to Instant Brands Australia for repair or replacement, Instant Brands Australia will send you a pre-paid shipping label and you must send the appliance and your dated sales receipt to Instant Brands Australia along with the appliance. If you do not have your dated sales receipt, please advise Instant Brands Australia in advance, and Instant Brands Australia will attempt to verify your purchase.
4. If Instant Brands Australia determines that the appliance has malfunctioned due to defective parts or workmanship, and is covered under this Limited Warranty, Instant Brands Australia will repair and return the appliance, or send you a replacement appliance, at Instant Brands Australia's cost.
5. Any repaired or replaced appliance will be covered by this Limited Warranty for the remainder of the original warranty period or ninety (90) days following your receipt of the replacement or repaired appliance, whichever is greater.
6. If Instant Brands Australia confirms the appliance has not malfunctioned due to defective parts or workmanship, and/or is in working order, or if proof of purchase is not verified, Instant Brands Australia reserves the right to return the appliance to you at your pre-paid cost. If this cost is not met, Instant Brands Australia reserves the right to dispose of the appliance after 45 days' notice to you.

WARRANTY

Limitation and Exclusions

To the maximum extent permitted by law, the maximum liability of Instant Brands Australia, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance or part of the same age.

This Limited Warranty does not cover:

11. Damage resulting from accident, modification/alteration (unless expressly authorised by an Instant Brands Australia Representative in writing), misuse, abuse, neglect, unreasonable use, use contrary to the written operating instructions attached to or furnished with the appliance or published operating instructions on instantbrands.com.au, normal wear and tear, commercial use, improper assembly by you or anyone, disassembly by you or anyone, repair by you or anyone, failure to provide reasonable and necessary maintenance, force majeure event including but not limited to fire, flood, acts of God;
12. Repairs where your appliance is used for other than normal, personal use or when it is used in a manner that is contrary to the written operating instructions attached to or furnished with the appliance or published operating instructions on instantbrands.com.au ; or
13. Use of unauthorised parts and accessories, or repairs to parts and systems resulting from unauthorised repairs or modifications/alterations made to your appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by you. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Distributed by Instant Brands (Australia) Pty Ltd.
Sydney Corporate Park
Level 1, 182-184 Bourke Road, Alexandria, NSW 2015.
1800 251 643 or +61 2 9317 1000.
Email: support.au@instantbrands.com

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NOTES

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