

get started

INSTANT® **FROTHER STATION**
USER MANUAL

Instant®

Welcome to your new Instant™ Frother Station!

Make your morning a little more amazing. Be your own barista and create café-quality drinks.

We hope you fall in love with your Frother Station, and enjoy it in your kitchen for years to come.



Scan to Get Started!

To make your experience with Instant as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an expert in no time!

www.instantbrands.co.uk/get-started



Download the **Instant Brands® Connect app** to access 1000+ recipe ideas.



Visit the **Instant Brands UK YouTube channel** for useful product how-to videos.



Connect with the **Instant Pot UK Facebook Community**, and be inspired with cooking tips, tricks and recipes from this active group of Instant home chefs!

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IMPORTANT SAFEGUARDS

⚠ WARNING

READ ALL INSTRUCTIONS

Placement

DO operate the appliance on a stable, noncombustible, level surface.

DO NOT place the appliance on or near a gas or electric burner, or in an oven.

General Use

Spilled liquids from this frother can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension 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.

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.

DO regularly inspect the appliance and power cord.

DO fill the pitcher with only water, milk or non-dairy milk alternatives. Never fill the pitcher with oil or other liquids.

DO NOT leave the appliance exposed to sun, wind, and/or snow.

DO operate and store the appliance above 0°C.

DO NOT leave the appliance unattended when in use.

⚠ WARNING

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. To avoid the risk of personal injury or damage to property, **DO NOT** open the top cover during the foaming, frothing or warming process. There are extremely hot liquids within the unit during the foaming, frothing and warming process.

DO NOT touch hot surfaces. Use the handle.

The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

Extreme caution must be used when moving an appliance containing hot liquids.

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 pitcher when not in use.

Power Cord

This appliance has an earthed plug. To reduce the risk of electric shock:

DO NOT attempt to modify the plug.

Electrical Warning

The unit contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock. To protect against electrical shock:

DO NOT use with power converters or adapters, timer switches or separate remote-control systems.

⚠ WARNING

DO disconnect the appliance by first pressing the Start/Cancel button, and then grasping the plug and pulling from the outlet. Never pull from the power cord.

DO keep appliance and cord away from children.

To reduce the risk of fire or electric shock, **DO NOT** remove the bottom cover. No user-serviceable parts inside. Repair should be done by authorised service personnel only.

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 **UKSupport@instantbrands.com** (if located in the UK) or

EUSupport@instantbrands.com (if located in the EU) or by phone at **+44 (0) 33312 30051**.

DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.

DO NOT tamper with any of the safety mechanisms, as this may result in injury or property damage.

To protect against electrical shock **DO NOT** immerse power cord, plug or the appliance in water or other liquid.

DO plug this appliance into an earthed outlet **ONLY**.

DO NOT use the appliance in electrical systems other than 220-240V ~ 50-60Hz.

If a long detachable power-supply cord or extension cord is used:

- The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.

⚠ WARNING

- The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

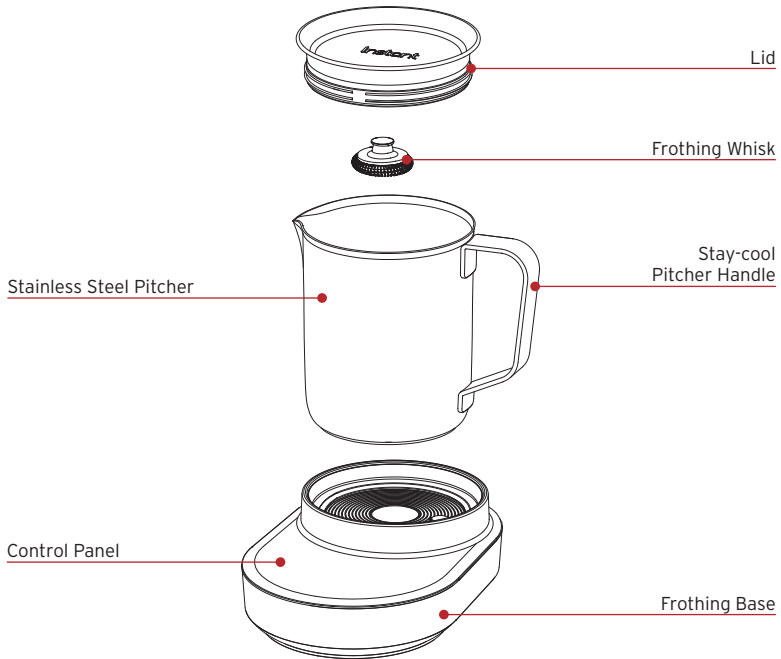
SAVE THESE INSTRUCTIONS

⚠ WARNING

Failure to adhere to safety instructions may result in personal injury and/or property damage and may void your warranty.

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.
3. Place your frother on a dry, stable, level surface.

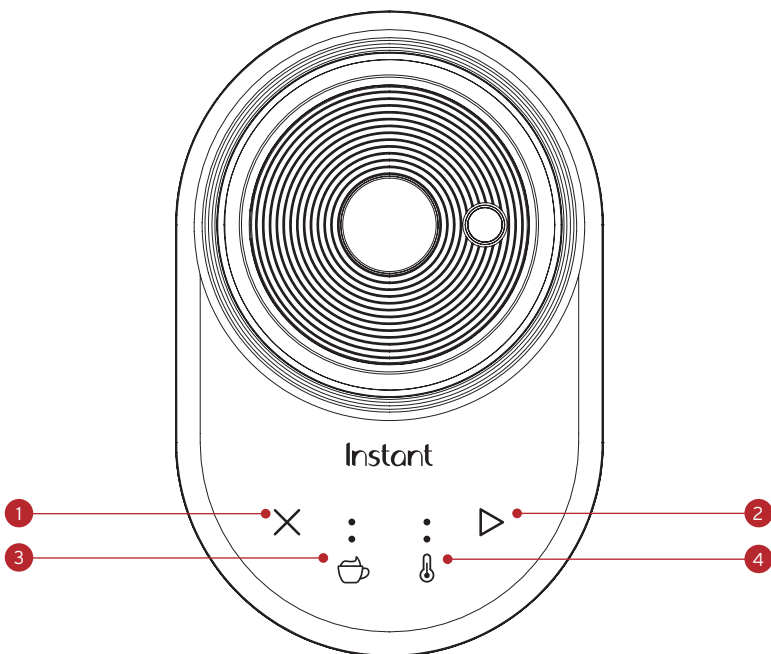
Initial washing

1. Wash the **frothing whisk, pitcher** 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 | 4. Temperature level |
| 2. Start | • Cool 🧊 (Heat OFF) |
| 3. Foam options | • Warm 🌡️ |
| • No Foam 🌀 (Stir only) | • Hot 🔥 |
| • Foam 🌀 (Low Speed) | |
| • Extra Foam 🌀 (High Speed) | |





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 pitcher 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.

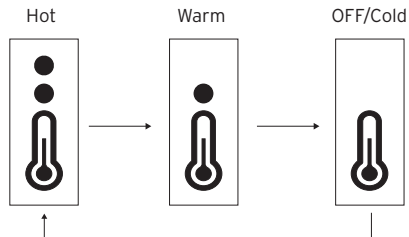
Temperature and Foam Settings




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**.

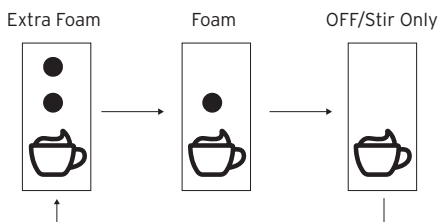





Temperature	Try using it for...
 	Cappuccino, Latte, Mocha, Flat white, Hot chocolate, heated milk
	Chocolate milk, Iced coffee, Iced matcha

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, Café au lait

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

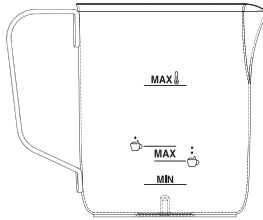
FROTHING MILK

1. Place **frothing whisk** securely into the **frothing pitcher**. Position the flat end of the **frother whisk** over the rod at the bottom of the **frothing pitcher** and push down until it is secure.
Do not operate the Frother Station without a frothing whisk installed into the pitcher, as this can cause uneven heating and burning.
2. Pour fresh, cold milk of choice into the **frothing pitcher** between the **MIN** and **MAX** frothing indicator lines. See “Milk Measurements” on page 12.
Do not overfill the pitcher. Overfilling may cause the milk frother to overflow when using a foam setting.
3. Cover the **frothing pitcher** with the lid.
4. Place the **frothing pitcher** 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 pitcher**.
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 pitcher** 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 frothy beverage!

The frothing pitcher 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 reaches high temperatures. **DO NOT** touch the frother pitcher 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	500ml Maximum level for heating milk
MAX	250ml. Maximum level for milk frothing at Foam setting
MAX	200ml Maximum level for more milk frothing at Extra Foam setting
MIN	100ml Minimum level for milk heating and frothing

⚠ **Be careful:** To avoid overflow when using the **Extra Foam** setting, do not add more than 200ml milk to the frothing pitcher.

Frothing Tips















Tip	Details
Cold milk is best	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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" on the following page.</i>
Infuse your foam with flavor	<ul style="list-style-type: none">• Before frothing, add aromatic spices to the pitcher, like cinnamon, cardamom or nutmeg, or other fragrant items like lavender.
Let the frother rest	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• As soon as the frother finishes whipping up your warm foam, lift the pitcher off the base (lid on) and gently swirl the pitcher. 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. Some dairy free milk brands offer barista specific formulas, these can produce better foam compared to the standard formula.

Milk Type	Froth Description	Notes
Dairy Milk - Whole Milk	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 - Skimmed Milk	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 - Semi-skimmed	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

Recipe	Heat Setting	Froth Setting	Method
Latte			Pour a single shot of espresso and fill 2/3 of the cup with heated milk, then add a layer of rich milk foam on the top.
Cappuccino			Mix 1/3 espresso and 1/3 of heated milk, then finish with 1/3 of creamy milk foam spooned over top.
Hot Chocolate			Blend chipped/melted chocolate or cocoa powder with heated milk.
Café au lait			Fill a mug 3/4 full with hot coffee, then top with warm frothed milk for a creamier version of your morning brew.
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.
Macchiato			Top your espresso with an equal part foam. You can add warm milk for a Latte Macchiato.
Milkshake			Blend your choice of milkshake power or syrup with cold milk.

CARE, CLEANING AND STORAGE

Your Instant Frother Station pitcher 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
Pitcher, 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.	<ul style="list-style-type: none"> Remove the liquid from the pitcher. Position the square end of the frother whisk over the rod at the bottom of the pitcher and push down until it is secure.
	Milk is too hot.	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> Consider adding these ingredients to the heated milk after frothing instead.
	The inside of the pitcher or the frothing paddle contains milk residue.	<ul style="list-style-type: none"> Clean the pitcher 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.	<ul style="list-style-type: none"> See "Types of Milk" on page 14 to experiment with different milks.
Milk is not heating	The temperature setting is not correct.	<ul style="list-style-type: none"> Make sure the pitcher 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.	<ul style="list-style-type: none"> For best results, warm milk to desired temperature then add ingredients/ chocolate.
	Ingredients were too large to melt.	<ul style="list-style-type: none"> Keep the ingredients cut into small pieces – less than 1/2 inch diameter.
Milk is burned	Milk is not whisking/ frothing/stirring correctly.	<ul style="list-style-type: none"> Make sure the frothing whisk is correctly installed in the pitcher. Position the square end of the frother whisk over the rod at the bottom of the pitcher and push down until it is secure.
	The pitcher was not cleaned after last use and the milk residue has scorched.	<ul style="list-style-type: none"> Always clean the pitcher and whisk thoroughly after each use for best results.
All four LEDs blink repeatedly	The unit is defective or damaged.	<ul style="list-style-type: none"> Contact Customer Care.
Frother is overflowing with milk/foam	There was too much milk added for the foam setting.	<ul style="list-style-type: none"> Do not add milk beyond the MAX level markings on the frothing pitcher. 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.co.uk/product-registration

Contact Consumer Care

instantbrands.co.uk/support

UKSupport@instantbrands.com

EUSupport@instantbrands.com

Instant Brands Connect App with 1000+ recipes

iOS and Android app stores

Cooking charts and more recipes

instantbrands.co.uk/recipes

How-to videos, tips and more

[Instanthome.com](https://instanthome.com)

Replacement parts and accessories

instantbrands.co.uk/product-category/instant

Join the community



Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
MFM-2000	500 mL pitcher	600 W	220-240V / 50-60Hz	1 kg	cm: 18.9 L X 15.2 W X 16.75 H

WARRANTY

Instant Brands (EMEA) Limited, Instant Brands (Ireland) Limited, and Instant Brands LLC (collectively the “Company”) warrant this appliance to be free from defects in workmanship and material, under normal household use, for a period of one (1) year from the date of original purchase. This Limited Warranty extends only to the original purchaser and use of the appliance in the UK and EU and must be purchased by an authorised distributor of Instant Brands. This warranty does not cover appliance use outside of the UK and EU.

Proof of original purchase date and, if requested, return of your appliance is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with the written instructions included with the appliance (which are also available at instantbrands.co.uk), the Company will, at its sole discretion, either: (i) repair defects in materials and workmanship; or (ii) replace the appliance. In the event the appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase (UK only).

The Company is not responsible for shipping costs for warranty service.

Limitation and Exclusions

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and may result in serious injury and damage. Any modification or attempted modification to your appliance or any part thereof will void the warranty, unless such modification(s) or alteration(s) were expressly authorised by the Company.

This warranty does not cover (1) normal wear and tear; (2) damage resulting from negligent, unreasonable or misuse of the appliance, improper assembly or disassembly, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, Acts of God (such as fire, flood, hurricanes and tornadoes), or repair or alteration by anyone, unless expressly directed and authorised by the Company; and (3) repairs where your appliance is used for other than normal household use and in a manner contrary to published user or operator instructions.

To the extent permitted by applicable law, the liability of the Company, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part thereof, and shall not exceed the purchase price of a comparable replacement appliance. Except as expressly provided herein and to the extent permitted by law, (1) the Company makes no warranties, conditions or representations, express or implied, usage, custom of trade or otherwise with respect to the appliance or parts covered by this warranty and (2) the Company shall not be responsible or liable for indirect, incidental or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of any nature or kind.

You may have rights and remedies under applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

WARRANTY

Please visit instantbrands.co.uk/product-registration/ to register your appliance. You will be asked to provide your name, your email address, the store name, date of purchase, model number and serial number (both of which are found on the appliance). This registration will enable us to keep you up-to-date with product developments and recipes, and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understood the instructions for use and warnings accompanying the appliance.

Warranty Service

To obtain warranty service, please contact our Customer Care Department by creating a support ticket online at instantbrands.co.uk/support/. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

Within the UK

Instant Brands (EMEA) Limited,
1 Christchurch Way,
Woking, Surrey,
GU21 6JG, UK.

Email: UKSupport@instantbrands.com
Telephone: +44 (0) 3331 230051

Within the EU

Instant Brands (Ireland) Limited,
Suite 6, Rineanna House, Shannon Free
Zone,
Shannon, Co Clare, Ireland, V14 CA36.

Email: EUSupport@instantbrands.com
Telephone: +44 (0) 3331 230051

This warranty was last updated on 1 September 2019 for all products sold from [1 November 2019]. If your product comes with our older warranty version, your warranty will continue to be honoured.

Recycling

This appliance complies with the WEEE Directive 2012/19/EU on the disposal of electrical and electronic equipment (WEEE). This appliance complies with the European directive for electromagnetic compatibility (EMC) 2014/30/EU and its revisions, as well as Low Voltage Directive (LVD) 2014/35/EU and its revisions. This marking indicates that this product should not be disposed of with other household waste throughout the UK and EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material sources. To return your used device, please use the return and collection systems or contact Customer Care for further recycling and WEEE information.



Instant Brands (EMEA) Limited
1 Christchurch Way, Woking, Surrey,
GU21 6JG, UK

Instant Brands (Ireland) Limited
Suite 6, Rineanna House, Shannon
Free Zone, Shannon, Co Clare,
Ireland, V14 CA36

instantbrands.co.uk

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