

get started

INSTANT® **FROTHER STATION**
USER MANUAL

Instant®

Welcome

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.



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

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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 **sales@cdbgoldair.com** or by phone at **0393 655 100**

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 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.

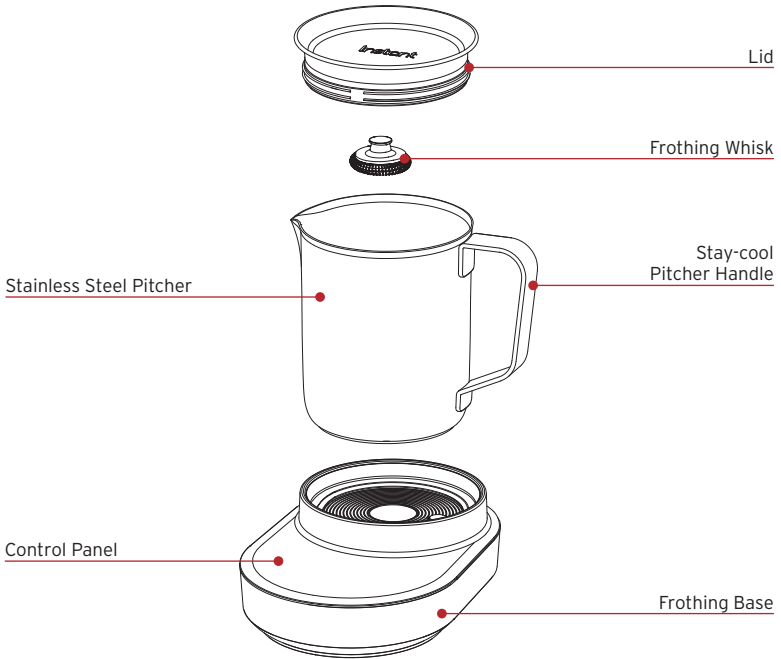
SAVE THESE
INSTRUCTIONS

⚠ 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.

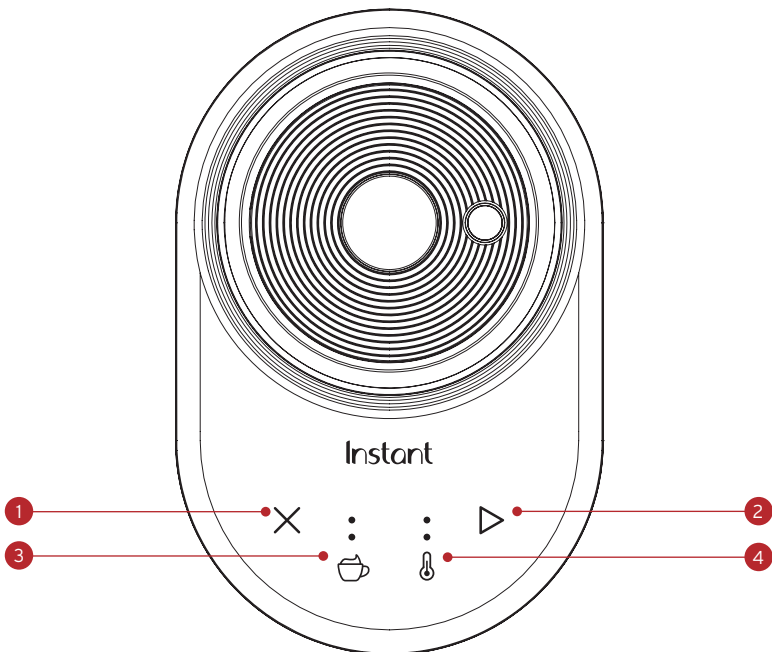
Initial washing

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
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 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.

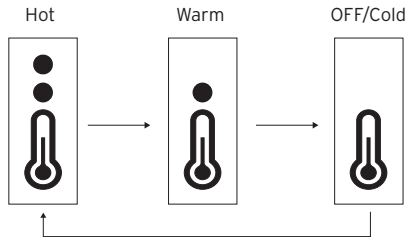
Temperature and Foam Settings



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.

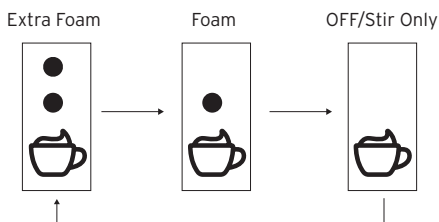


Temperature	Try using it for...
	Cappuccino, Latte, Mocha, Flat white, Hot chocolate, heated milk
	Chocolate milk, Iced coffee, Iced matcha

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.

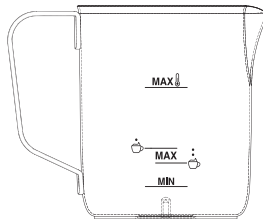
FROTHING MILK

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 frothing 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 stirring 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"</i> on the following page.
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 powder 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

<https://www.instantpot.com.au/pages/product-registration>

Contact Consumer Care

[w] www.instantpot.com.au

[e] sales@cdbgoldair.com

[ph] 0393 655 100

Instant Brands Connect App with 1000+ recipes

iOS and Android app stores

Join the community

     @instant.anz

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



one (1) year limited replacement warranty statement.

If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:

For New Zealand Consumers: We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.

For Australian Consumers: 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 for 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.

YOUR WARRANTY IS SUBJECT TO THE FOLLOWING CONDITIONS:

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard. Incorrect reassembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

WARRANTY

YOUR WARRANTY DOES NOT COVER:

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
- For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.

This warranty does not replace but is in addition to your statutory rights.

This warranty does not apply to accessories supplied with the item.

This warranty applies only to the original purchaser and may not be transferred.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.

PLEASE NOTE: Only the defective product or parts returned to place of purchase will be replaced under this warranty.

