



# Maestri House

## Electric Milk Frother

*Instruction Manual*



Model:MMF-9304

# CONTENTS

<b>SAFETY PRECAUTION</b>	<b>2</b>
<b>KNOW YOUR MAESTRI HOUSE MILK FROTHER</b>	<b>6</b>
<b>FEATURE FUNCTION OF MAESTRI HOUSE MILK FROTHER</b>	<b>9</b>
<b>OPERATING YOUR MAESTRI HOUSE MILK FROTHER</b>	<b>12</b>
<b>CARE &amp; CLEANING</b>	<b>17</b>
<b>HINTS &amp; TIPS</b>	<b>19</b>
<b>TROUBLESHOOTING</b>	<b>21</b>
<b>RECIPES</b>	<b>25</b>
<b>CUSTOMER SUPPORT</b>	<b>27</b>



Maestri House

# SAFETY

PRECAUTION

# SAFETY PRECAUTION



## CAUTION / WARNING

The instructions are part of the appliance. Please read and follow all instructions carefully to avoid any potential harm or damage. Please keep the manual for later reference and pass them to any subsequent owner.



## AVOID RISK OF ELECTRIC SHOCK AND FIRE



## CAUTION HOT SURFACE



## DO NOT DAMAGE THE POWER CORD



## CAUTION MAGNETS INSIDE

- Only plug the power base into a suitable, earthed power socket. Make sure that the voltage of the power source is the same as that specified on the rating plate.
- Disconnect from the power source and allow the appliance to cool down before cleaning. Please ensure everything is dried before connecting the appliance to power again.
- Before disconnecting from the power source, please switch off the appliance first, then unplug from the power socket.
- Keep the cord away from heat and dampness. Do not pull the cable over sharp edges, clamp it, or hang it to prevent cord damage.
- If the supply base or the power cord are damaged, they must be replaced by the manufacturer, its service agency, or other qualified persons to avoid all risks.
- When the appliance is not in use, disconnect the power cord from the power source to avoid fire risk. Disconnect the cord by pulling the plug, NOT the cable, as it may damage the cable.
- Never immerse the power base of the appliance in water or other liquids, it is dangerous and can lead to fatal electric shocks.
- Please use the proprietary pitcher and cord provided for the appliance. Shorter cords can reduce the risks of cord damage from entangling or tripping over.

## SAFETY PRECAUTION

- Magnets inside the appliance.
- Beware of the hot surface from heating: Use the handle to be safe
- Do not place the heated pitcher/base on any plastic or wooden surface to prevent heat damage.
- Do not remove the lid while the appliance is working to prevent hot liquid from splattering.
- Do not put your finger/hand or any foreign object into the pitcher when it is operating to avoid the risk of injury.
- Do not fill the pitcher over the max level mark to prevent overflow.
- Do not block the ventilation opening in the bottom of the appliance to prevent overheating.
- Do not block the fan ( in the bottom) to prevent overheating.

### **Avoid possible harm during operation**

- Never leave the appliance unattended during operation. Keep it out of reach from children without supervision. The appliance is for use by persons with sufficient experience and knowledge and is physically and mentally capable of operating the appliance safely according to instructions.
- The appliance is intended to prepare beverages according to the instructions. Do not use it for anything other than its intended use.
- This appliance can be used by children of 8 years old and older, as well as persons with reduced physical, sensory, mental capabilities or lack of experience, only if they have been given supervision and instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance as a toy.
- Do not use the appliance if it is damaged, it may lead to electric shocks, burns, and fire hazards. Only use the appliance with the proprietary power base provided.

## SAFETY PRECAUTION

- Please contact the customer service team for examination and repair if the appliance malfunctions. Do not operate with broken parts or any other damage.
- Faulty operations and unauthorized repair will void the warranty, please contact the customer service team first.
- The appliance is intended to be used in private households. No liability is accepted for any other purposes.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Do not use the appliance outdoors.
- Do not place the appliance on or near hot surfaces like radiators, stovetops, gas burners, etc.
- Don't pour liquid into the power base, this may damage the circuit.
- Ensure correct placement of the pitcher before use.

## Disposal



This product contains useful materials that can be recovered or recycled. Please leave the remaining parts at a collection facility. You can obtain more information on disposal from your local authority. Thank you for your effort in environmental protection!

**PLEASE KEEP THE INSTRUCTIONS  
FOR LATER REFERENCE**

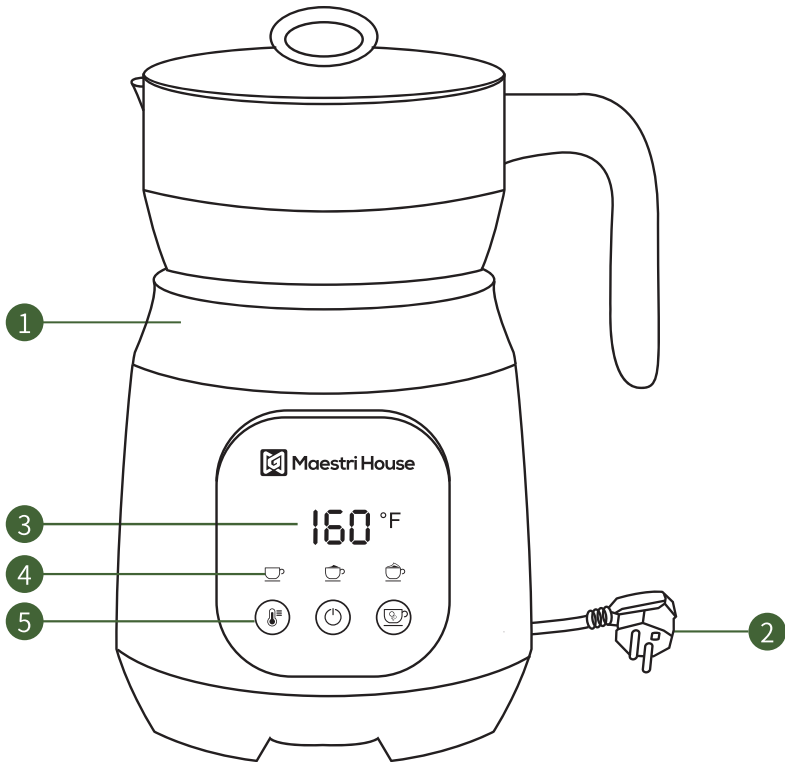


# KNOW

YOUR MAESTRI HOUSE MILK FROTHER

Maestri House

# KNOW YOUR MAESTRI HOUSE MILK FROTHER



1 Power Base

2 Power Cord

3 Temp Display

4 Froth Options



Normal Milk Froth  
(Low speed)



Rich Milk Froth  
(Medium speed)



Extra-Rich Milk Froth  
(High speed)

5 Control Panel



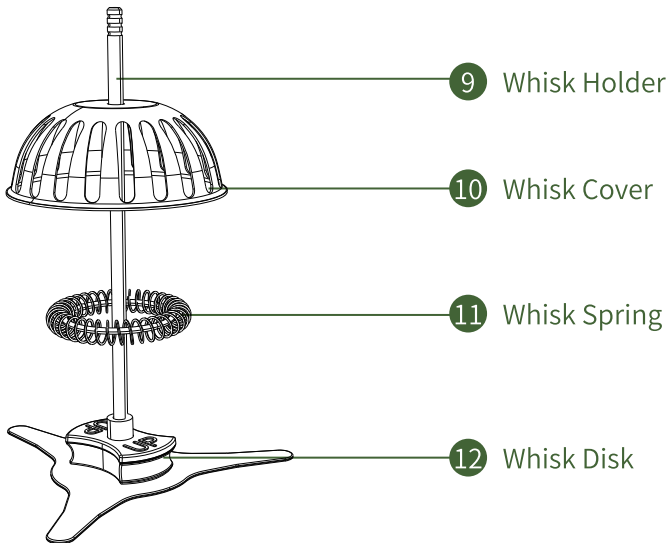
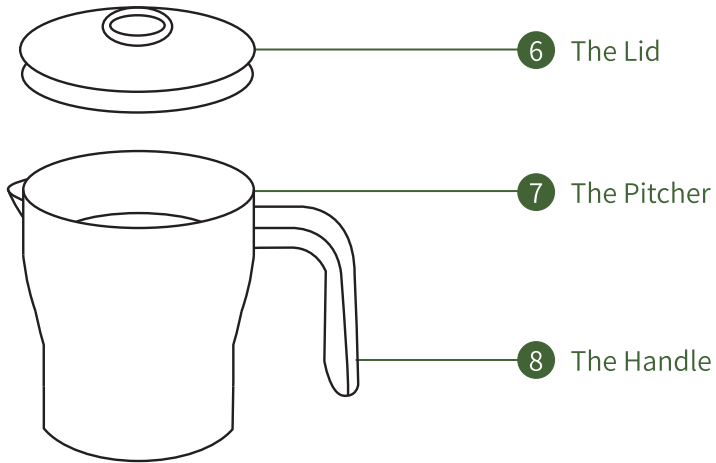
Temperature Options



Power Switch



Milk Foam Options





# FEATURE FUNCTION





OF MAESTRI HOUSE MILK FROTHER

Maestri House

# FEATURE FUNCTION OF MAESTRI HOUSE MILK FROTHER

## VARIABLE TEMPERATURE CONTROL

The Maestri House Milk Frother offers 4 different temperature options for your preference: Room Temperature, 120°F, 140°F, 160°F.

Icon	Temperature	Recommended coffee
	Room Temperature	Cold Latte
	120°F	Cappuccino
	140°F	Hot Latte, Cappuccino
	160°F	Hot Latte

## VARIABLE MILK FOAM THICKNESS CONTROL

The Maestri House Milk Frother offers 4 different milk foam thickness options for your preference: 10%, 30%, 50%, and 80% milk foam.

Milk foam density	Icon	Whisk set	Recommended milk volume	Recommended coffee
10% milk foam		Milk Heating Whisk	≥6.8 oz	Flat White, Latte
30% milk foam		Milk Frothing Whisk	≥3.4 oz	Flat White, Latte
50% milk foam		Milk Frothing Whisk	≥3.4 oz	Latte, Cappuccino
80% milk foam		Milk Frothing Whisk	≥3.4 oz	Cappuccino, Macchiato

# FEATURE FUNCTION OF MAESTRI HOUSE MILK FROTHER

## MEMORY FUNCTION

The Maestri House Milk Frother features a convenient memory function. The device will remember your last settings and automatically apply your latest settings after restarting the appliance.

## LEARN THE SOUND ON MAESTRI HOUSE MILK FROTHER

Action	Sound
<ul style="list-style-type: none"><li>● Plug the power cord into 120V, power outlet</li></ul>	<ul style="list-style-type: none"><li>● A long 'Beep' sound</li></ul>
<ul style="list-style-type: none"><li>● Press the POWER SWITCH, Device enters Standby Mode</li></ul>	<ul style="list-style-type: none"><li>● A quick 'Beep' sound</li></ul>
<ul style="list-style-type: none"><li>● Milk jug off the power base when device stays active</li></ul>	<ul style="list-style-type: none"><li>● 12 quick 'Beep' sound</li></ul>
<ul style="list-style-type: none"><li>● Operation finished</li></ul>	<ul style="list-style-type: none"><li>● 5 slow 'Beep' sound</li></ul>

## STANDBY MODE

After 30 seconds without any operation, the appliance will "Beep" once and enter standby mode. The control panel will go dim to save power.

To activate the milk frother from standby mode, simply press the POWER SWITCH.

## BOIL DRY PROTECTION

The milk frother will automatically cease to operate if the pitcher overheats. Overheating may result from operating on an empty pitcher, filling liquid below the MIN measurement mark, or long periods of consecutive use. Please wait for approximately 15 minutes for the appliance to cool down between uses. You can fill the jug with cool water to speed up the cooling process.



# OPERATING

YOUR MAESTRI HOUSE MILK FROTHER

Maestri House

# OPERATING YOUR MAESTRI HOUSE MILK FROTHER


## BEFORE FIRST USE

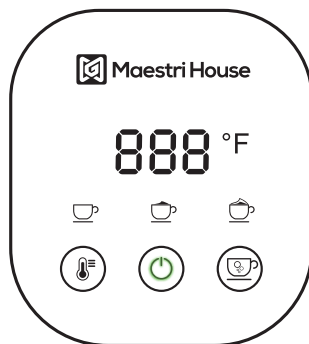
Before first use, please ensure you have all the parts and accessories needed: power base, milk pitcher, pitcher lid, whisk spring and whisk disk. Remove any labels and packing materials attached to the appliance. Wash the frothing whisk, pitcher, and lid in warm soapy water then rinse and dry thoroughly. Wipe both the interior of the pitcher and the exterior of the power base with a damp cloth then dry them thoroughly before next use.

## FROTTHING HOT MILK / COLD MILK



1. Place the appliance on a flat surface and plug the power cord into the power outlet. The control panel will illuminate and make a beep sound for a second.

### NOTE:


After 30 seconds without any operation, the milk frother will enter standby mode. The control panel will go dim to save power. To reactivate, touch press the POWER SWITCH. 



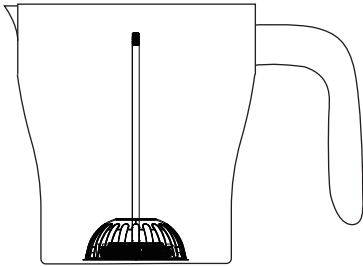
2. Select the Whisk for recommended coffee.

Whisk set	Components	Whisk Set	Recommended Drinks
Milk heating whisk set	<ul style="list-style-type: none"><li>● Whisk holder x 1</li><li>● Whisk disk x 1</li></ul>		<ul style="list-style-type: none"><li>● Flat White</li><li>● Latté</li></ul>
Milk frothing whisk set	<ul style="list-style-type: none"><li>● Whisk holder x 1</li><li>● Whisk disk x 1</li><li>● Whisk spring x 1</li></ul>		<ul style="list-style-type: none"><li>● Flat White</li><li>● Latté</li><li>● Cappuccino</li></ul>

# OPERATING YOUR HOLA RICO MILK FROTHER

Whisk set	Components	Whisk set	Recommended Drinks
Hot chocolate whisk set	<ul style="list-style-type: none"> <li>● Whisk holder x 1</li> <li>● Whisk disk x 1</li> <li>● whisk spring x 1</li> <li>● Whisk cover x 1</li> </ul>		<ul style="list-style-type: none"> <li>● Flat White</li> <li>● Latté</li> <li>● Cappuccino</li> <li>● Hot Chocolate</li> </ul>

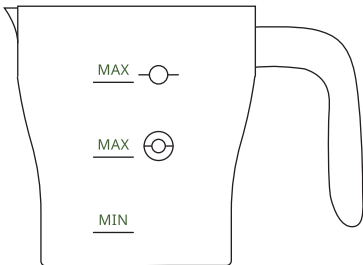
3. Place frothing whisk securely into the pitcher.





## NOTE:

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

4. Pour the required amount of cold, fresh milk into the pitcher then cover with the lid. Always use cold milk and fill the pitcher between the MIN and MAX liquid level markings. Overfill may result in spillage, underfill may prevent the whisk from functioning properly.



Milk Level Marking	Components
MAX 	20 oz Maximum level for heating milk, 17 oz Maximum level for hot chocolate
MAX 	10 oz Maximum level for milk frothing
MIN	3.4 oz Minimum level for milk heating and frothing

## OPERATING YOUR MAESTRI HOUSE MILK FROTHER

### NOTE:

Never operate with below minimum-level liquid in the pitcher. The appliance will automatically turn off if it is overheated. When this occurs, you will need to wait for it to cool down before your next use.

### **WARNING**

**Frothing disc is a choking hazard. Children must always be supervised and never left unattended with the appliance.**

5. Ensure the lid is securely attached and the exterior of the pitcher is clean. Place the pitcher onto the power base, ensuring it is sitting flat.

6. Select the preferred temperature and milk foam thickness options.

7. Press the POWER SWITCH once, the device will "beep" once. The POWER SWITCH will illuminate in green light and the appliance will start frothing. To stop frothing, simply press the POWER SWITCH again.

### **WARNING**

**Hot surface during and after an operation**

8. When the milk reached the selected temperature and thickness the frother will automatically stop and beep five times slowly. This process takes anywhere between 2-7 minutes depending on the quantity of milk used. Carefully remove the pitcher from the power base. Then you can pour the milk froth directly or scoop with a spoon.

9. Clean the pitcher and frothing whisk after use. Both components may be hot, please allow them to cool completely before disassembling.

### NOTE:

When preparing for multiple batches, to prevent the boil-dry protection from activating (page 11), we recommend allowing the pitcher to cool down for approximately 15 minutes, or filling it with cool water to faster the process. For the best results, we also recommend cleaning the pitcher and frothing whisk before the next use.

## OPERATING YOUR MAESTRI HOUSE MILK FROTHER

### NOTE:

After frothing the first batch of milk you may notice the power base begins to hum. This is normal. The sound is from the cooling fan working to prevent overheating. It will automatically stop after the appliance is adequately cooled. During this time, you can continue to use unless the Boil Dry Overheat Protection has been activated (page 11).

### ADDING INGREDIENTS

Always allow the appliance to start for a few seconds first before adding ingredients. Under the heating options, warmed milk can help dissolve the ingredients. Use a measuring cup to add ingredients gradually.



# CARE & CLEANING

Maestri House

## CARE & CLEANING

Both the pitcher and frothing whisk set should be cleaned after each use to prevent residue from building up.

1. Unplug the power cord from the power outlet before cleaning.
2. The pitcher and frothing whisk may be hot after use, please proceed with caution, remove the pitcher from the power base and fill it with tap water. Once they have cooled completely, remove the frothing whisk from the pitcher.
3. Wash the lid and frothing whisk set in warm soapy water. Use the sponge brush provided to clean the whisk set, the lid and the interior of the pitcher, rinse off the soap, then let them dry thoroughly. The seal from the lid can also be removed to be washed separately.
4. Wipe the exterior of the pitcher and power base with a soft damp cloth. Then let them dry thoroughly.

### NOTE:

Do not use alkaline or abrasive cleaning agents, steel wool, or scouring pads in the cleaning process to prevent scratch damage to the appliance surfaces.

### NOTE:

Never immerse the power base or the pitcher in water or any other liquid. The exterior of the pitcher must always be clean and dry before placing on the power base for operation.

### NOTE:

The pitcher, the lid, the frothing whisk set, and the measuring cup can be washed in a dishwasher (top shelf only). However, we recommend handwashing the components to extend the durability of the frothing whisk set.



# HINTS & TIPS

Maestri House

## HINTS & TIPS

- Always use cold, fresh (or freshly opened) milk.
- Different milk types and brands produce different froths. Experiment with different milk options and frothing whisk set to achieve the desired result.
- For optimum froth, do not exceed the MAX measurement marking (maximum milk frothing volume: 10 oz / 300 ml) in the pitcher. Allow the milk frother to run for a few seconds before adding any ingredients, this will allow the milk to warm up and help dissolve the ingredients.
- Swirl the frothed milk in a circular motion before pouring it into a cup.
- Pour the frothed milk as soon as possible for the best experience. Do not reheat frothed milk.
- Ensure the pitcher and frothing whisk set are cleaned before use.



# TROUBLESHOOTING

Maestri House

## TROUBLESHOOTING

Problem	Possible Cause	What to do
Milk is not foaming?	<ul style="list-style-type: none"> <li>● Milk is warm or too hot to foam.</li> </ul>	<ul style="list-style-type: none"> <li>● Use cold, fresh (or freshly opened) milk.</li> <li>● Use cold, fresh (or freshly opened) milk</li> <li>● Do not re-foam already heated milk.               <ul style="list-style-type: none"> <li>• Try a different kind of milk. Some milk types and brands can produce more froth. Experiment with different types of milk and frothing whisk sets to achieve the desired result.</li> </ul> </li> <li>● Adding dense ingredients like thick syrups, heavy powders, and large flakes can significantly reduce the amount of foam. This is normal.</li> </ul>
Milk is not heating?		<ul style="list-style-type: none"> <li>● Ensure the pitcher is correctly positioned onto the power base.</li> <li>● Ensure the appliance has been properly activated. Frothing will start as the milk frother beeps once and the POWER SWITCH lights up in green. Otherwise, re-press the POWER SWITCH once, firmly.</li> <li>● Increase the temperature by selecting a higher temp option.</li> </ul>
Frothing whisk set is not moving or display shows E5 error?	<ul style="list-style-type: none"> <li>● The appliance may be overheated.</li> </ul>	<ol style="list-style-type: none"> <li>1. Unplug the cord from the power outlet.</li> <li>2. Remove any liquid left in the pitcher. Rinse the interior of the pitcher and the frothing whisk with cold water, then dry them thoroughly.</li> <li>3. Stop any operation on the appliance and allow its internal components to cool down for 15 minutes.</li> </ol>

# TROUBLESHOOTING

Problem	Possible Cause	What to do
Frothing whisk set is not moving or display shows E5 error?	<ul style="list-style-type: none"> <li>● The appliance may be overheated.</li> </ul>	<ol style="list-style-type: none"> <li>4. Ensure the frothing whisk set is correctly placed inside the pitcher securely.</li> <li>5. Select Room Temp and press the POWER SWITCH. If the frothing whisk still won't work, contact Maestri House Customer Service at <a href="mailto:support@maestrihouse.com">support@maestrihouse.com</a></li> </ol>
Humming noise?	<ul style="list-style-type: none"> <li>● This is normal. The sound is from the cooling fan working to prevent overheating.</li> </ul>	<ul style="list-style-type: none"> <li>● During this period, you can still use the milk frother unless the Boil Dry Overheat Protection has been activated (E5 error on display).</li> </ul>
Burnt milk?	<ul style="list-style-type: none"> <li>● Milk is not swirling correctly.</li> <li>● The pitcher was not properly cleaned after previous use, the residue was burnt.</li> </ul>	<ul style="list-style-type: none"> <li>● Ensure the frothing whisk set is correctly placed inside the pitcher securely. Select Room Temperature and press the POWER SWITCH. If the frothing whisk won't start working, please contact Maestri House Customer Service at <a href="mailto:support@maestrihouse.com">support@maestrihouse.com</a></li> <li>● Ensure the pitcher is thoroughly cleaned after each use and between consecutive uses for best results.</li> </ul>
Ingredients are not melting	<ul style="list-style-type: none"> <li>● Ingredients were added before the milk was heated</li> <li>● Ingredients were too large to melt</li> </ul>	<ul style="list-style-type: none"> <li>● Ensure the ingredients are in small chunks/pieces.</li> </ul>
Milk is too cold / too hot?		<ul style="list-style-type: none"> <li>● Select your preferred temperature option.</li> <li>● Make sure to fill the pitcher with liquid between the MIN and MAX level markings.</li> </ul>

## TROUBLESHOOTING

Problem	Possible Cause	What to do
Grinding noise?	<ul style="list-style-type: none"><li>● Frothing whisk set is improperly placed.</li><li>● The pitcher has been removed from the power base during operation.</li></ul>	<ul style="list-style-type: none"><li>● Ensure the frothing whisk set is correctly placed inside the pitcher securely.</li><li>● Removing the pitcher during operation can misalign the frothing whisk set. Stop the operation. Reinsert the frothing whisk set correctly before restarting it.</li></ul>
Emergency stop		<ul style="list-style-type: none"><li>● To stop operating at any time, press the POWER SWITCH once and the green light on POWER SWITCH will turn off.</li></ul>



Maestri House

# RECIPES

## COMMON RECIPES

### HOT CHOCOLATE

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

### CAPPUCCINO

Mix 1/3 espresso, 1/3 of heated milk, and 1/3 of rich and creamy milk foam in a cup. To add flavor, dust the top with powdered chocolate.

### CHAI TEA LATTÉ

Add 1/4 cup of heated and foamed milk to spiced MASALA CHAI (with sugar and spices), add ground nutmeg or cinnamon as toppings.

### FLAT WHITE

Pour a double shot of espresso into the cup, then add steamed micro-foamed milk to the top layer.

### LATTÉ

Pour a single shot of espresso and 2/3 cup of steamed milk, then add a layer of rich milk foam on the top. Tip: Pour along the inner rim of the cup to make a perfect layer of consistent froth.

### ICED COFFEE/ICED CHOCOLATE

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

\* Substitute coffee for chocolate to make iced chocolate.

# CUSTOMER SUPPORT

Thank you for purchasing Maestri House home appliances.  
Please do not hesitate to contact us if you need any help.

Our Emails:

*USA: [support@maestrihouse.com](mailto:support@maestrihouse.com)*