

USER MANUAL
MILK FROTHER

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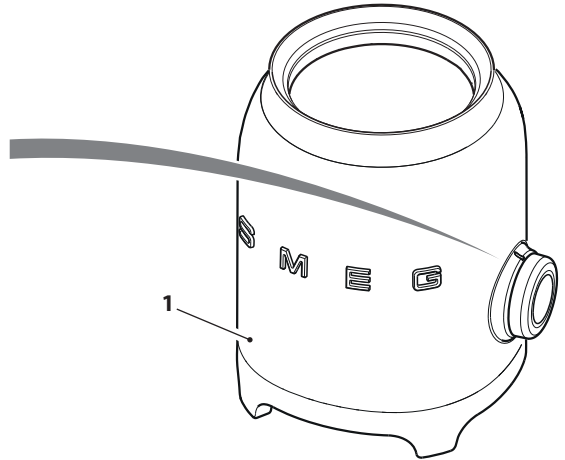
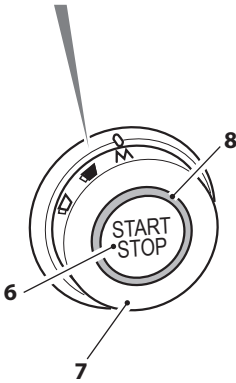
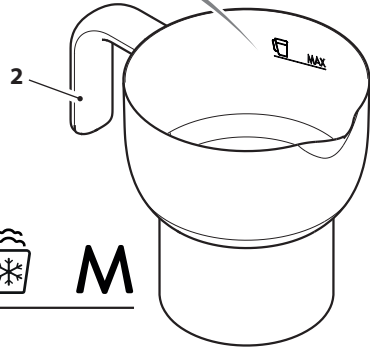
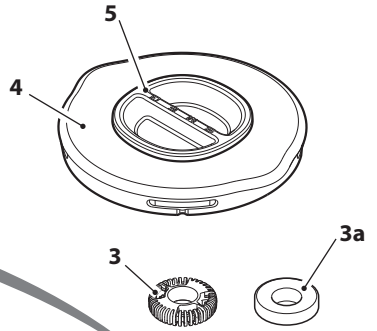
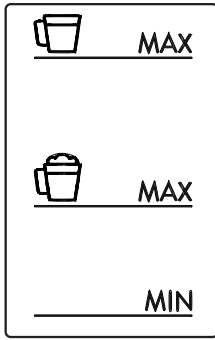


Fig. "1"

Dear Customer,

Thank you very much for purchasing the Smeg Line Milk Frother.

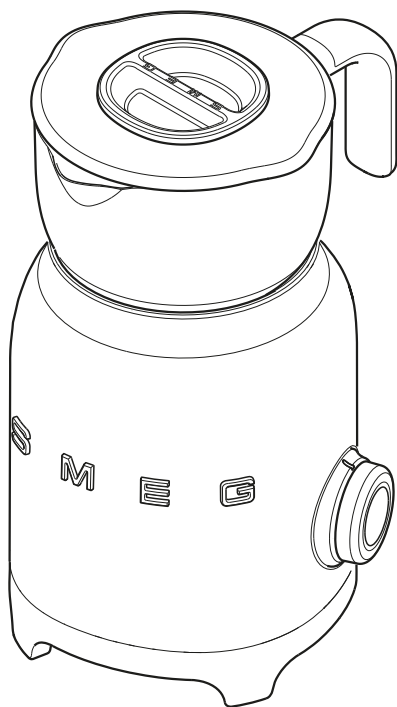
By choosing our product, you have opted for a solution in which aesthetics and innovative technical design offer unique objects, which become part of the furnishings.

In fact, a Smeg household appliance always co-ordinates perfectly with other products in the range and, at the same time, can become a design object for the kitchen.

We hope you fully appreciate the functionalities of your appliance.

Best regards.

SMEG S.p.A.



Model MFF01
Milk frother



Recommendations

SAFETY

Essential safety recommendations.

Since the appliance operates with electric current, the following safety recommendations must be followed:

- Do not touch the plug with wet hands.
- Make sure that the power outlet used is always freely accessible, so that it can be unplugged when necessary.
- Never pull the cable, it could be damaged.
- If the appliance should break down, do not attempt to repair it.

Switch the appliance off, remove the plug from the power outlet and contact the Technical After-sales centre.

- If the plug or power supply cable are damaged, have them replaced exclusively by the Technical After-sales centre, so as to prevent all risks.
- Do not immerse the appliance in water.
- Attention: disconnect the plug before cleaning.
- Do not allow the power supply cable to dangle over the edge of the table or other surface or to touch hot surfaces.
- Keep the packaging material (plastic bags, expanded polystyrene) out of the reach of children.
- Do not allow use of the appliance by persons (including children) with reduced physical and sensory conditions or lack of experience and knowledge, unless they are carefully supervised or instructed by a person responsible for their safety. Control children, making sure they do not play with the appliance.
- Do not place the appliance on or in proximity of electric or gas cookers, or in a heated oven.

- Verify that there are no foreign objects inside the appliance.
- Do not fill the carafe excessively, but always refer to the level indications etched inside the carafe itself.

Filling beyond the limit indicated could be dangerous if the frothed milk splashes out of the container.

- The carafe heats up during use. Do not touch the hot surfaces, always hold the carafe by its handle.
- People with pacemakers or other similar devices must ensure that operation of their device is not jeopardised by the inductive field, the frequency of which is between 20 and 50 Hz.
- The milk frother disc can be a cause of suffocation. Keep out of the reach of children.

Connect the appliance

Make sure that the mains voltage and the frequency corresponds with those indicated on the data plate on the bottom of the appliance.

Only connect the appliance to a current outlet installed perfectly with minimum capacity of 10A and with an efficient earth.

In the event of incompatibility between the outlet and the plug on the appliance, contact the technical after-sales service for replacement.

For European markets only:

- This appliance can be used by children aged 8 and upwards if supervised or instructed regarding safe use of the appliance and they understand the risks connected.
- Cleaning and maintenance can be carried out by children of 8 years and upwards as long as they are supervised.



- Keep the appliance and its cable out of the reach of children under 8 years of age.
- Children must not play with the appliance.
- Disconnect the appliance from the power outlet before all assembly, disassembly and cleaning operations.

Use compliant with destination

This appliance is intended to heat and froth milk and to prepare hot chocolate. Do not use the product for purposes different to its intended use. This appliance is intended for domestic use only.

Manufacturer's liability

The manufacturer declines all liability for damage undergone by persons and objects due to:

- use of the appliance different from that envisioned;
- user manual has not been read;
- tampering of individual parts of the appliance;
- use of non-original spare parts;
- failure to comply with safety recommendations.




Keep these instructions carefully. Whenever the appliance is transferred to other persons, they must also be given these user instructions.

DISPOSAL

Electrical appliances must not be disposed of with household waste.



The appliances that have this symbol  are subject to the European Directive 2012/19/EU. All discarded electric and electronic appliances must be disposed of separately from household waste, by taking them to relevant centres envisioned by the Country. By disposing of the discarded appliance correctly, damage to the environment and risks to health will be avoided. For further information regarding disposal of the discarded appliance, contact the Municipal Administration, the Disposal dept. or the shop where the appliance was purchased.



Description/Assembly

DESCRIPTION OF THE APPLIANCE (Fig.1)

- 1 Motor base
- 2 Carafe
- 3 Notched whisk (for frothing the milk or the chocolate)
- 3a Smooth whisk (for hot milk function)
- 4 Lid
- 5 Measuring cap
- 6 START/STOP button
- 7 Program selection knob
- 8 LED

IDENTIFICATION PLATE

The identification plate states the technical data, the serial number and marking. The identification plate must never be removed.

BEFORE COMMISSIONING (Fig.1)

- Unpack the appliance carefully and remove all packaging materials and any labels and stickers.
- Clean the motor base (1) using a damp cloth.
Wash all components and dry thoroughly (see paragraph "Cleaning and Maintenance").



Before use, check that all components are integral.

ASSEMBLY OF COMPONENTS (Fig. 1)

- Position the carafe (2) on the motor base (1).
- Position the whisk (3) inside the carafe (2), inserting it into the relevant pin.

- Position the lid (4) on the carafe (2) and press it down.

DESCRIPTION OF CONTROLS (Fig. 1)

Program selection knob (7)

The appliance has 6 pre-set programs and a manual function, which can be selected using the knob (7).

Knob icon	Program
	Hot chocolate
	Hot milk
	Hot milk with light froth
	Hot milk with dense froth
	Cold milk with light froth
	Cold milk with dense froth
	Manual

Liquid level indications

Symbol	Description
	Maximum milk level for heating and chocolate preparation functions (including the amount of chocolate).
	Maximum level of milk to be frothed.
	Minimum level.



USE (Fig. 1)



Recommendations for use

The result of the milk frother function may be affected by the ingredients used.

For a good result, it is recommended to use full-fat milk and to take it from the fridge immediately before pouring it into the carafe (2).



After a first heating cycle, wait for the appliance to cool down before starting another cycle.



Do not use the appliance without liquids. Starting the appliance without liquids could damage the pitcher.

Always fill up to the MIN level and not over the MAX level; both indicated inside the pitcher.



If the LED on the knob flashes and three acoustic signals are repeated twice, it means that the appliance is in error status.

The error status is shown if the pitcher or whisk are not present, the pitcher is removed during preparation or the cycle is started with the pitcher empty.

In the first two cases, the cycle does not start, while in the second two, the cycle starts but stops after a few seconds.

- Insert the plug into the power outlet.
- The LED (8) flashes, after approx. 120 seconds of inactivity the appliance goes to stand-by and the LED switches off.

Heat or froth the milk

- Remove the lid (4) and pour cold milk into the carafe (2), with reference to the level indications etched inside the carafe itself.
- Re-mount the lid (4).
- Select the desired program by turning the knob (7) in correspondence with the red notch on the knob lock nut.



From the stand-by phase, the appliance goes to processing phase.

- Press the START/STOP button (6) to start the cycle, the LED (8) has a fixed light.
- An acoustic signal and the switching off of the LED (8) indicate the end of the cycle.
- The cycle can be stopped before time by pressing the START/STOP button (6).
- Remove the lid (4) gripping the lateral tabs.
- Remove the carafe (2) and pour the frothed milk with the aid of a spoon.



The addition of sugar or sweetening syrups (e.g. honey, agave juice or maple syrup etc.) is recommended at the end of the cycle.

Preparing chocolate

- Remove the lid (4) and pour the hot chocolate ingredients inside the pitcher (2), referring to the level indicators printed inside the pitcher and the suggestions indicated in the Smeg recipe.
- Select the relative program and proceed according to that described for milk.



During the working phase, it is possible to remove the measuring cap (5) to add powdered ingredients.

We recommend adding powdered ingredients slowly and in small quantities a few moments after the



Cleaning and maintenance

cycle starts so that the milk starts to become warm. If the dried ingredients are added too fast or in large quantities, the rotation of the whisk may stop or detach from its base.

Manual function

- Remove the lid (4) and pour milk into the pitcher (2), make sure to refer to the level indications printed on the inside of the pitcher.
- Put the lid back on (4).

Hot or cold cycles can be selected.

Hot Manual:

- To start the manual program (M), with heating function, press the START/STOP button, the LED (8) switches on with a fixed light; the whisk speed and temperature increase proportionally to the duration of the cycle. The user can stop the cycle by pressing the START/STOP button as soon as he decides preparation is satisfactory.

Cold Manual:

- By holding the START/STOP button down for approx. 3 seconds; the whisk starts up to froth the milk without heating it and the LED (8) flashes for the entire duration of the cycle. The user can stop the cycle by pressing the START/STOP button as soon as he decides preparation is satisfactory.



- In both cases, after a certain period of time, the manual function is interrupted automatically to preserve safety and functionality of the product.
- An acoustic signal and the switching off of the LED (8) indicate the end of the cycle.
- Successively, proceed according to that described for the milk.



During the working phase, it is possible to remove the measuring cap (5) to add powdered ingredients (e.g. soluble coffee, soluble cappuccino, soluble tea, etc.).

CLEANING AND MAINTENANCE (Fig. 1)



Before carrying out any cleaning operation, ALWAYS disconnect the plug from the power outlet and allow the appliance to cool down. Never immerse the motor base (1) in water or other liquids.

The instruction manual contains appropriate instructions and measures for cleaning and maintenance operations and operations recommended to the customer by the producer. Any other intervention must be performed by a representative of an authorised service centre.

- Remove the whisk (3).
- Remove the carafe (2) from the motor base.
- The whisk (3), the lid (4), the measuring cap (5) and the pitcher (2) are dishwasher safe.
- The motor base (1) can be cleaned by first using a damp cloth and then a dry one. Do not use detergents or abrasive materials.




HOT CHOCOLATE

For two cups

Ingredients

- | | |
|----------------------------|--------|
| - Full fat milk | 250 ml |
| - Flakes of dark chocolate | 90 g |

Preparation

- Pour the milk into the pitcher.
- Add the flakes of chocolate.
- Close the lid.
- Select the hot chocolate program ().
- Press the START/STOP button and wait for the program to end.


CAPPUCCINO

For two cups

Ingredients

- | | |
|-----------------------|--------|
| - Full fat milk | 200 ml |
| - Coffee | 80 ml |
| or "ristretto" coffee | 40 ml |

Preparation

- Dispense the coffee from a coffee machine and pour it into a cup.
- Pour the milk into the milk frother.
- Close the lid.
- Select the hot milk with thick froth program ().
- Press the START/STOP button and wait for the program to end.
- Pour the frothed milk onto the coffee.
- Add sugar or sweetening syrup as desired.



ICED ESPRESSO MACCHIATO

For two cups

Ingredients

- | | |
|-----------------|--------|
| - Full fat milk | 200 ml |
| - Coffee | 80 ml |
| - Ice cubes | 4 |

Preparation

- Put the ice cubes into 2 glasses.
- Dispense the coffee from a coffee machine and pour it over the ice in the glasses.
- Add sugar or sweetening syrup as desired.
- Pour the milk into the milk frother.
- Close the lid.
- Select the cold milk with thick froth or with light froth program as desired ( / ).
- Press the START/STOP button and wait for the program to end.
- Pour the frothed milk into the glasses with the coffee and ice.

What To Do If.....

What To Do If.....

Problem	Possible causes	Solution
The appliance does not work.	Plug not connected.	Connect the plug.
The appliance stops during operation.	The pitcher is empty.	Fill the pitcher.
	The pitcher has been removed during preparation.	Re-position the pitcher appropriately.
	Ingredients too dense or large, such as large chocolate flakes.	Use finer ingredients.
The cycle does not start.	The pitcher is not present.	Re-position the pitcher appropriately.
	The whisk is not present.	Check that the whisk is present and positioned correctly.
The milk does not froth.	Milk not cold.	Use cold milk.
	The pitcher contains water residues or is dirty.	Make sure that the pitcher is dry and clean.
	The whisk used is not correct.	Mount the notched whisk.
	Use of milk already frothed or heated.	Do not use milk already frothed or heated.
	Use of low-fat milk.	Use suitable milk.
The ingredients do not melt.	Ingredients too thick or excessive amount introduced.	Chop the ingredients before introducing them or check preparation suggestions.



If the problem cannot be solved or for other types of faults, contact the local after-sales service.