



9495

# INDUCTION MILK FROTHER



## INSTRUCTION MANUAL

Imported by Roasting Australia Holdings Pty Limited  
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## CONGRATULATIONS

Congratulations on the purchase of your new Caffitaly System Induction Milk Frother.

This Milk Frother has been designed for frothing and heating milk to add to your coffee to make a Cappuccino, Latte, Flat White and Hot Chocolate at the press of a button.

When used in conjunction with the Caffitaly System Capsule Machine and your favourite Caffitaly compatible capsules, the choice of hot beverages is only limited to your imagination.

## Your Taste...Your Choice



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## CAFFITALY SYSTEM CARE CONTACT

Phone: AU 02 9846 0307 | NZ 0800 450 894

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For more information on the machine operation, available capsules and other useful hints and tips, go the Caffitaly System website:

[www.caffitalysystem.com.au](http://www.caffitalysystem.com.au)

## SAFETY WARNINGS



**Read all instructions carefully before you use the Milk Frother and retain the Instruction Manual in a safe place for future reference. Misuse of the Caffitaly System Milk Frother could void the warranty conditions.**

- This appliance is intended for Domestic use only. It is not intended for use in environments such as staff kitchens, shops, offices, farms or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other non residential environments.
- Before connecting the appliance to the power supply, check if the voltage indicated on the appliance corresponds with the voltage in your home.
- Only connect the appliance to an earthed wall socket.
- Always disconnect the appliance from the mains if you leave the appliance unattended and before you assemble, disassemble or clean it.
- Do not use the appliance if the plug, power cord or any other parts are damaged. If the plug or power cord is damaged in any manner, return the appliance to your store of purchase or contact the Roasting Australia **Customer Service Line** on AU 02 9846 0307 or NZ 0800 450 894. Do not attempt to repair the appliance yourself as this will void your warranty.
- Do not let the power cord hang over the edge of the surface on which the appliance stands.
- Always place the base and the milk jug on a dry, flat and stable surface.
- Always operate the appliance with the lid firmly in place.
- Ensure the powerbase and underneath the milk jug is completely dry before use.
- The milk jug is subject to residual heat after use. **DO NOT TOUCH!**
- Only use the appliance to heat or froth milk. Do not use it to process any other ingredients other than cocoa powder as directed in the manual.
- Do not overfill the jug with milk past the maximum capacity indicated for frothing and heating as the milk could overflow and cause scalding or electrical issues.
- Do not move the appliance while it is in operation and never leave the appliance unattended while in operation.
- Do not place the appliance on a hot surface and prevent the power cord from coming into contact with hot surfaces.

## SAFETY WARNINGS - Continued

- Only use the appliance in combination with its original base and accessories. Never use accessories or parts from other manufacturers. Use of such accessories or parts not supplied by the manufacturer or Roasting Australia will void your warranty.
- Do not use the appliance in combination with a transformer, as this could have hazardous results.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, lack of experience and knowledge, unless properly supervised by a person responsible for their safety.
- Children should not operate, play with or near the appliance.
- Keep the appliance and its power cord out of the reach of children.

## CLEANING - CAUTION

- Correct cleaning of the Milk Frother is very important for continued reliable performance and to maintain the perfect frothing or heating result.
- Ensure you clean your Milk Frother thoroughly after every use.  
**See Page 11** for full cleaning instructions.
- Make sure that the Milk Frother has been switched off before you remove the Milk Jug from the base.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.

## SYMBOL GUIDE



**CAUTION:** This is the safety warning symbol. It is used to call your attention to possible risks of personal injury. Abide by the safety messages provided in order to avoid possible injury or death.



### INFORMATION:

This is the symbol used to highlight some actions that will optimise the use of the Milk Frother.



### MAINTENANCE TIPS:

Read these tips to learn how to keep your Milk Frother in perfect working condition.

## MACHINE ELEMENTS



Diagram 1



Diagram 2



# GETTING TO KNOW YOUR ACCESSORIES

**Your accessories will be stored in the lid.**

**Before using your Milk Frother for the first time:** ensure you remove any packaging material and check that all the accessories are present. Your accessories will be stored in the lid, if you are unable to locate your accessories, please check the Milk Jug or the outer packaging.



View 1

**FROTHING HEAD**  
(serrated for frothing  
& heating milk)

Diagram 3



View 2



View 1

**SMOOTH COLLAR FOR HEATING MILK**  
(goes over the Frothing Head to heat milk)

Diagram 4



View 2



**Mount**  
inside the stainless  
steel Milk Jug

**INSIDE THE MILK JUG**

Max. line for  
Heating Only

Max. line  
Frothing &  
Heating Only



Diagram 5



**ACCESSORY SET-UP  
for Frothing  
& Heating Milk**



Diagram 6



**ACCESSORY SET-UP  
for Heating  
Milk Only**



Diagram 7



## SETTING UP YOUR ACCESSORIES



**IMPORTANT: CLEAN** the Frother thoroughly as described in General Care and Cleaning on **Page 11**.

**DO NOT** immerse the Powerbase into water, only wash the stainless steel Milk Jug and Accessories. Follow the same Cleaning Instructions if you haven't used your Frother for an extended period of time.

### HOW TO SET UP TO FROTH AND HEAT MILK

1.



Select the Frothing Head (Serrated).

2.



Place the Frothing Head onto the Mount inside the Milk Jug. You will feel a magnetic pull when positioned correctly.

### HOW TO SET UP TO HEAT MILK ONLY

1.



Select the Frothing Head and place it into the Smooth Collar.

2.



Place the combined Frothing Head and Smooth Collar onto the Mount inside the Milk Jug. Ensure the Smooth Collar is facing down.



#### TAKE NOTE OF THE MINIMUM AND MAXIMUM CAPACITY FOR FROTHING AND HEATING MILK.

**FROTHING MILK:** The minimum capacity is 60ml, the maximum capacity is 120ml.

**HEATING MILK:** The minimum capacity is 60ml, the maximum is 180ml.

**If you are unsure of the minimum and maximum quantities of milk, refer to the MIN. & MAX. indicators within the Milk Jug displayed below.**



Minimum Indicator on the 'Mount' is the same for both Frothing Milk and Heating Milk only.

Maximum Indicator for Frothing Milk.



Maximum Indicator for Heating Milk.





# HOW TO FROTH AND HEAT MILK



1. Place the Milk Frother on a flat surface and remove the lid.

2. Selected the Frothing Head and place onto the Mount inside the Milk Jug. You will feel a magnetic pull when positioned correctly. (Diagram 6).

3. Add your milk until it reaches the Maximum Frothing Line – 120ml and replace lid. (Diagram 5).

**WARNING:** Don't overfill the Milk Jug with milk when frothing as the milk could overflow – risk of scalding and electrical issues.

4. Switch the Milk Frother on at the Power Point and press the On/Off Button. You will hear a beep and the motor can be heard starting up.

5. When the frothing & heating is complete, the Milk Frother will automatically stop and you will hear 2 beeps. (Approx. 2.5 min.) The cooling system will continue to run for a brief period.

6. Remove the Milk Jug from the Power Base and pour the milk and froth directly from the Milk Jug. **Note:** You can still remove the Milk Jug while the cooling system is running.

**DO NOT** use metal spoons or other sharp implements as they may damage the non-stick coating and void your warranty.

7. Ensure you clean the Milk Frother after each use. **See Page 11** for detailed cleaning instructions.

**WARNING:** Wait for the Milk Frother to cool down between uses and before cleaning.

# HOW TO HEAT MILK



1. Place the Milk Frother on a flat surface and remove the lid.

2. Take the Serrated Head and place it into the Smooth Collar. (Diagram 7).

3. Place the combined Frother Head & Smooth Collar onto the Mount inside the Milk Jug. Ensure the Smooth Collar is facing down. (Diagram 7) You will feel a magnetic pull when positioned correctly.

4. Add your milk until it reaches the Maximum Heating Line - 180ml and replace lid. (Diagram 5).

5. Switch the Milk Frother on at the Power Point and press the On/Off Button. You will hear a beep and the motor can be heard starting up.

6. When the heating is complete, the Milk Frother will automatically stop and you will hear 2 beeps. (Approx. 3.5 mins.) The cooling system will continue to run for a brief period.

7. Remove the Milk Jug from the Power Base and pour the heated milk directly from the Milk Jug. Note: You can still remove the Milk Jug while the cooling system is running.

8. Ensure you clean the Milk Frother after each use. **See Page 11** for detailed cleaning instructions.

**DO NOT** use metal spoons or other sharp implements as they may damage the non-stick coating and void your warranty.



**WARNING:** Wait for the Milk Frother to cool down between uses and before cleaning.

## MAKING HOT CHOCOLATE

The Induction Milk Frother is also suitable for the preparation of cocoa drinks.

**NOTE: DO NOT** use grated chocolate or chocolate chips as this will block the mechanism.

1. You can select to either froth or just heat your Hot Chocolate.  
Proceed as described in 'Frothing & Heating' or 'Heating Milk Only' depending on your selection.

2. After 1 minute, lift the lid and add the desired amount of cocoa powder into the Milk Jug, then replace the lid.

**NOTE:** Do not use grated chocolate or chocolate chips as this will block the mechanism.

3. When the Milk Frother has finished, it will automatically stop and you will hear 2 beeps. (Approx. 2.5 min.) The cooling system will continue to run for a brief period.

4. Remove the Milk Jug from the Power Base and pour the Hot Chocolate directly from the Milk Jug into a mug or cup. **Note:** You can still remove the Milk Jug while the cooling system is running.

5. Ensure you clean the Milk Frother after each use. **See Page 11** for detailed cleaning instructions.

**DO NOT** use metal spoons or other sharp implements as they may damage the non-stick coating and void your warranty.



**WARNING:** Wait for the Milk Frother to cool down between uses and before cleaning.

## INTERRUPTING OR ENDING A CYCLE

1. Press the On/Off Button to stop the heating and stirring process. (The motor cooling system can be heard.)

2. To continue the heating and stirring process, press the On/Off Button again.

## GENERAL CARE AND CLEANING

1. Always remove the Plug from the Power Point and wait until the motor has come to a complete standstill before cleaning.

2. To avoid the risk of electric shock, do not clean the Power Base or the Power Cord with water. **DO NOT IMMERSE POWER BASE OR POWER CORD IN WATER.**

3. The Milk Jug, Frothing Head, Smooth Collar and Lid should be cleaned after each use either in detergent & water or in the Dishwasher. If necessary, the Frothing Head may be cleaned with a suitable brush.

4. Ensure you thoroughly dry all parts before use or storing.  
The Power Base may be cleaned with a damp cloth.



### WARNING

DO NOT USE ABRASIVES OR HARSH CLEANING SOLUTIONS.

## STORING YOUR ACCESSORIES

The Frothing Head and Smooth Collar accessories may be stored in the lid.

1.



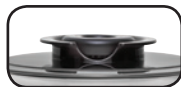
Fit the Frothing Head inside of the Smooth Collar.



2.



Place the two joined accessories with the Frother Head (serrated) side onto the lid and push gently into the lid.



3.



### To remove the accessories:

Gently remove the Smooth Collar and the Frother Head from the lid.

# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The Milk Frother doesn't turn on.	<p>The plug is not in the Power Point.</p> <p>The Power Button has not been pressed.</p>	<p>Check the plug is in the power socket and is turned on.</p> <p>Press the Power Button on the Milk Frother.</p> <p>If the Milk Frother still doesn't turn on, please contact the Roasting Australia Customer Service Line on AU 02 9846 0307   NZ 0800 450 994</p>
The Milk Frother doesn't work after use.	The Motor has turned off.	The Frother motor needs to 'cool down' after repeated use. Do not use it more than twice without leaving it to cool down.
The milk is not hot enough.	Thermostat has shut the Frother down.	The temperature is set up to 65 °C, once this temperature has been reached, the Thermal Safety mechanism will turn the Frother off.
The milk is not frothing.	<p>The Frothing Head is not in place correctly.</p> <p>The Smooth Collar is around the Frothing Head.</p>	<p>Remove the Frothing Head and replace over the Mount in the Milk Jug.</p> <p>Remove the Smooth Collar from the Frothing Head.</p>

## TECHNICAL DATA

<b>Device</b>	Induction Milk Frother
<b>Model</b>	SM 9495
<b>Mains Data</b>	220 - 240 V, 50 - 60Hz
<b>Power Consumption</b>	500W
<b>Capacity Frothing</b>	Min: 60ml - Max: 120ml
<b>Capacity Heating</b>	Min: 60ml - Max: 180ml
<b>External Measurement</b>	135mm x 154mm x 245mm
<b>Net Weight</b>	844g

## CAFFITALY SYSTEM CARE CONTACT

AU 02 9846 0307 | NZ 0800 540 894

E-Mail: [info@maranathaimport.com.au](mailto:info@maranathaimport.com.au)

For more information on the machine operation, available capsules and other useful hints and tips go to the Caffitaly website:

[www.caffitalysystem.com.au](http://www.caffitalysystem.com.au)



The appliance has been manufactured using high quality materials that can be reused or recycled. Dispose of the appliance in a suitable waste collection centre.

All materials and objects in contact with food products comply with the requirements of European Regulation 1935/2004.



## Induction Milk Frother 9495





When you use a Caffitaly System Capsule Machine, you are free to choose from your favourite Caffitaly Compatible Brand.

**Your Taste...Your Choice**



For more information on the machine operation,  
available capsules and other useful hints and tips go  
to the Caffitaly website:

**[www.caffitalysystem.com.au](http://www.caffitalysystem.com.au)**

# WARRANTY DETAILS

Dear Customer,

Thank you for buying this product. This Machine has been designed and produced using the best technologies available.

## 1. Warranty Details:

- (a) If your Caffitaly System Machine develops a fault or defect during the warranty period, and subject to the terms below, we will repair it or replace it.
- (b) We offer this warranty on top of any guarantees imposed by the Australian Competition and Consumer Act 2010 and any other applicable State or Territory legislation (if your product was purchased in Australia) and the New Zealand Consumers Guarantees Act (if your product was purchased in New Zealand).
- (c) The warranty applies for 12 months from the date of purchase.
- (d) The warranty covers fault or defects in the product's materials or manufacturing.
- (e) The warranty does not cover:
- (f) Misuse, or use other than in accordance with the product's instructions;
- (g) Negligence on your part;
- (h) Normal wear and tear; or
- (i) Faults or defects caused by third parties, including work done by unauthorised service or repair agents.

## 2. Making a Warranty Claim

- (a) To make a claim you should first contact the **Caffitaly System Customer Service Line** by telephone on **02 9846 0307** in Australia or **0800 450 894** in New Zealand and we will be able to provide you with the appropriate next steps for service or replacement of your machine.
- (b) Before contacting the Caffitaly System Customer Service Line, please make sure you have carefully read the Instruction Manual supplied with the machine.
- (c) After you have initiated the claim via the telephone, we may ask you to return the product to us, as per the address details in Point 4.
- (d) You will need to provide your receipt as proof of purchase in order to make a claim under the warranty.
- (e) Once you return the product and lodged a claim to us, we will assess the claim and let you know whether it is covered. The decision whether to repair or replace a product

is at our sole discretion unless there is a 'major failure' as defined in the Australian Consumer Law or New Zealand Consumers Guarantees Act.

- f) If it is covered we will deliver the repaired or replaced product back to you. We will bear this cost.
- g) If it is not covered, we will deliver the product back to you and you will bear the transport cost.

## 3. General service and repair enquiries

For general service and repair enquiries, please contact us on the telephone number below.

## 4. Roasting Australia Holdings contact details

Roasting Australia Holdings Pty Limited  
11 Hoyle Avenue, Castle Hill, NSW 2154  
Phone Australia: 02 9846 0307  
Phone New Zealand: 0800 450 894

## 5. Statutory Guarantees

As well as the Roasting Australia Holdings Pty Limited warranty, our goods come with guarantees that cannot be excluded under the Australian Consumer Law and New Zealand Consumers Guarantees Act. 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.

## 6. Claim Details

If you are making a claim under the warranty or the statutory guarantees, we will require the following information from you:

- a) Name;
- b) Address;
- c) Product purchased;
- d) Date of purchase;
- e) Machine Serial Number;
- f) Shop of purchase;
- g) Description of the problem.