

get started

INSTANT POT® **MAGIC FROTH™**
USER MANUAL

Instant Pot®

Welcome

to your new Instant Pot® Magic Froth™!

Now you can transform everyday coffee into your frothy favorites. With customizations and simple controls, we hope you'll become your own barista, right in your home.

Get started with your Magic Froth!



⚠ WARNING

Before using your new appliance, read all instructions, including the Important Safeguards. **Failure to follow the safeguards and instructions may result in personal injury and/or property damage.**

CONTENTS

Important safeguards	2
What's in the box	5
Before you froth	6
Using your Instant Pot Magic Froth	7
Frothing milk	11
Care, Cleaning and Storage	16
Troubleshooting	17
Learn more	19
Warranty	20



IMPORTANT SAFEGUARDS

⚠ WARNING

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

READ ALL INSTRUCTIONS

Before using your new appliance, please read all instructions, including the Safety Information below. Keep this manual for reference.

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO NOT** place the appliance or power cord on or close to a gas or electric stovetop or oven. **NEVER** use the appliance on your stove.
- **DO NOT** use the appliance near water, an external heat source or flame.
- **DO NOT** use the appliance outdoors.
- **DO NOT** leave the appliance exposed to sun, wind and/or snow.

General Use

- **DO** operate and store the appliance above 32°F / 0°C.
- **DO** use extreme caution when moving the appliance containing hot liquids.
- **DO** fill the pitcher with only water, milk or non-dairy milk alternatives. **Never** fill the pitcher with oil or other liquids.
- **DO NOT** let the appliance operate without water, milk or non-dairy milk alternatives.
- **DO NOT** touch the appliance's hot surfaces. Only use the appliance's handles or knobs.
- 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. Spilled liquids from this appliance can cause serious burns.
- **DO NOT** move the appliance while it is in use and use extreme caution when disposing of hot liquids.

⚠ WARNING

- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.
- **DO** use only accessories or attachments authorized by Instant Pot Brands. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of injury, fire or electric shock.

Care and Storage

- **DO** unplug from outlet when not in use before cleaning. Allow the appliance to cool to room temperature before putting on or taking off parts, and before cleaning or storage.
- **DO NOT** store any materials in the appliance when not in use.

Power Cord

A short power-supply cord is used to reduce the hazards resulting from grabbing, entanglement or tripping. **WARNING:** Hot spilled liquid can cause serious burns.

- **DO** keep appliance and power cord away from children.
- **DO** disconnect the power cord from the electrical outlet when not using the appliance and before cleaning.
- **DO NOT** let the power cord hang over edges of tables or counters.
- **DO NOT** let the power cord touch hot surfaces or open flame, including a stovetop.
- **DO NOT** use below-counter power outlets.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

This appliance has a polarized plug and one blade is wider than the other. To reduce the risk of electric shock:

- **DO** plug this appliance into a polarized outlet one way.
- **DO** contact a qualified electrician if the plug does not fit in the outlet.
- **DO NOT** attempt to modify the plug. If the plug does not fit full into the outlet, reverse the plug.

⚠ WARNING

Electrical Warning

The unit contains electrical components that are an electrical shock hazard. **Failure to follow these instructions may result in electric shock and/or death.**

To protect against electrical shock:

- To disconnect, select Start/**Cancel**, then remove the plug from the power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. **NEVER** pull from the power cord.
- **DO** regularly inspect the appliance and power cord for any signs of damage or fraying.
- **DO** keep the appliance and cord away from children.
- **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 Consumer Care by email at **support@instantpot.com**.
- To reduce the risk of fire or electric shock, **DO NOT** remove the bottom cover. There are no user-serviceable parts inside. Repair should be done by authorized service personnel only.
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** immerse the power cord, plug or the appliance in water or other liquid.
- **DO NOT** clean the appliance by rinsing it under a faucet.
- **DO NOT** use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.

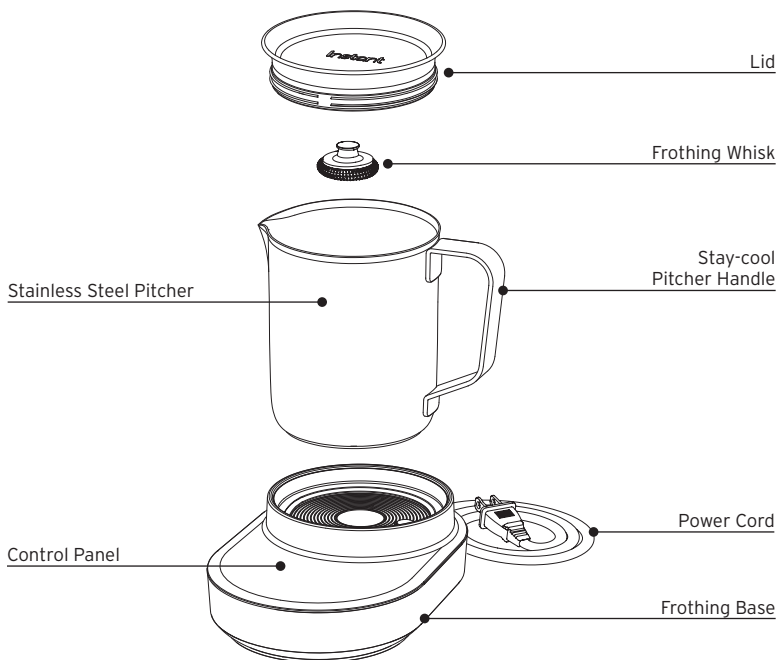
SAVE THESE INSTRUCTIONS

⚠ WARNING

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

WHAT'S IN THE BOX

Instant Pot Magic Froth



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 Pot Magic Froth and all parts out of the box.
2. Remove all packaging materials from within and around the frother.
3. Place your frother on a dry, stable, level surface.

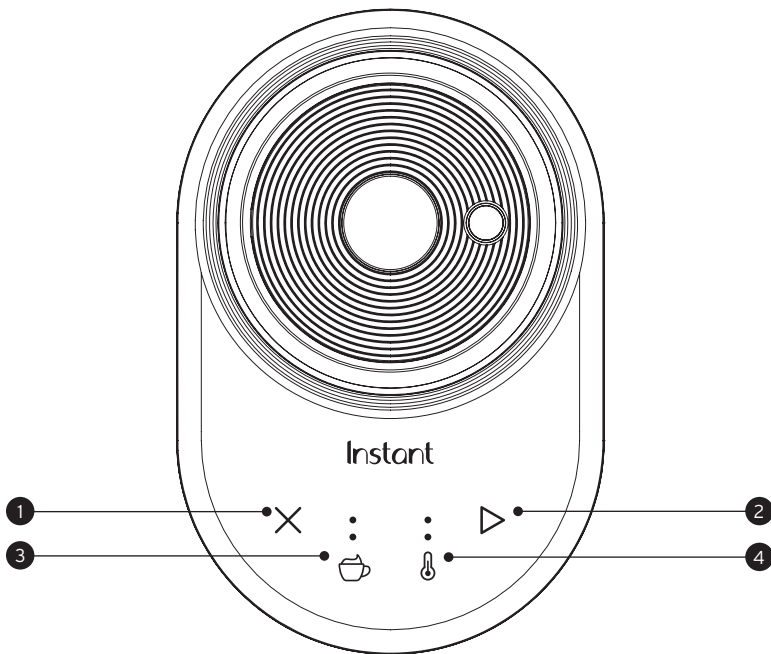
Initial washing

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 POT MAGIC FROTH

Control panel

Your Instant Pot Magic Froth 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 Pot Magic Froth

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.

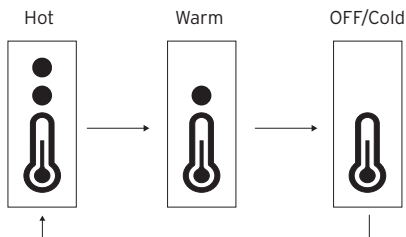
Temperature and Foam Settings

Your Instant Pot Magic Froth has been designed to help you personalize 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**.

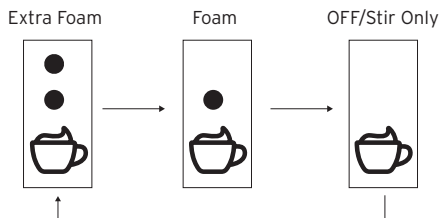


Temperature	Try using it for...
	Cappuccino, Latte, Mocha, Flat white, Hot chocolate, heated milk
	Chocolate milk, Iced coffee, Iced matcha

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 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.

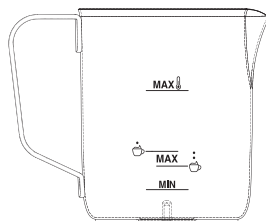
Do not overfill the pitcher. Overfilling may cause the milk frother to overflow when using a foam setting.

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 Pot Magic Froth 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	17 oz. Maximum level for heating milk
MAX	8.5 oz. Maximum level for milk frothing at Foam setting
MAX	6.5 oz. Maximum level for more milk frothing at Extra Foam setting
MIN	3.4 oz. Minimum level for milk heating and frothing

⚠ **Be careful:** To avoid overflow when using the **Extra Foam** setting, do not add more than 6.5 oz milk to the frothing pitcher.

Frothing Tips

Tip	Details
Cold milk is best	• 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	• 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	• Before frothing, add aromatic spices to the pitcher, like cinnamon, cardamom or nutmeg, or other fragrant items like lavender.
Let the frother rest	• 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	• 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 Pot Magic Froth 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.

Milk Type	Froth Description	Notes
Dairy Milk – Whole (3.5% fat)	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 – Skim	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 – 2%	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 Pot Magic Froth

Latte

Pour a single shot of espresso and 2/3 cup of heated milk, then add a layer of rich milk foam on the top.

Café au lait

Fill a mug 3/4 full with hot coffee, then top with hot frothed milk for a creamier version of your morning brew.

Hot chocolate

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

Cappuccino

Mix 1/3 espresso and 1/3 of heated milk, then finish with 1/3 of creamy milk foam spooned over top.

Chai tea latte

Add 1/4 cup of heated and foamed milk to spiced masala chai (with sugar and spices). Top with ground nutmeg or cinnamon.

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.

Iced coffee/cold brew/iced chocolate

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

CARE, CLEANING AND STORAGE

Your Instant Pot Magic Froth 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.	- 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.	- 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.	Consider adding these ingredients to the heated milk after frothing instead.
	The inside of the pitcher or the frothing paddle contains milk residue.	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.	See “Types of Milk” on page 14 to experiment with different milks.
Milk is not heating	The temperature setting is not correct.	- 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.	For best results, warm milk to desired temperature then add ingredients/ chocolate.
	Ingredients were too large to melt.	Keep the ingredients cut into small pieces – less than 1/2 inch diameter.
Milk is burned	Milk is not whisking/ frothing/stirring correctly.	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.	Always clean the pitcher and whisk thoroughly after each use for best results.
All four LEDs blink repeatedly	The unit is defective or damaged.	Contact Customer Care.
Frother is overflowing with milk/foam	There was too much milk added for the foam setting.	Do not add milk beyond the MAX level markings on the frothing pitcher. See “Milk Measurements” guide on page 12.

In accordance with Québec Regulation O.C. 800-2025, we inform you that we do not sell or provide replacement products to repair this appliance. Certain replacement parts may be available for general maintenance only.

LEARN MORE

There's a whole world of information about your Instant Pot product just waiting for you. Here are some of the most helpful resources.

Register your product

Instantpot.com/register

Contact Consumer Care

In the Instant Connect™ App

Instantpot.com/customer-care-center

support@instantpot.com

Download the Instant Connect™ App

Discover guided cooking and recipes

Available at iOS and Android app stores

Replacement parts and accessories

Instantpot.com

Join the community



Product specifications

Model	Volume	Wattage	Power
MFM-2000	40 oz / 1183 mL water tank	1250 W	120V ~ 60Hz

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made one year from the purchase date or delivery date, whichever is later, from authorized retailers of Instant Pot Brands by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Pot Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Pot Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Pot Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

What is not covered by this warranty?

- Products purchased, used, or operated outside of the United States and Canada.
- Products that have been modified or attempted to be modified.
- Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God, or repair by anyone unless directed by an Instant Pot Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT POT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit **www.instantpot.com/register** to register your new Instant Pot Brands appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The 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 understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to **support@instantpot.com**. You can also create a support ticket online at **www.instantpot.com**. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Pot 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.

⚠ WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. **NEVER** use on your stove. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



In Canada, distributed by
Instant Pot Brands
199 Bay Street, Suite 4000
Toronto, ON M5L 1A9 Canada

In U.S., distributed by
Instant Pot Brands
8725 W Higgins Road, Suite 725
Chicago, IL 60631 U.S.

instantpot.com

© 2025 Instant Pot Brands
140-3457-01, 140-6003-01B, 140-6003-02

Art release date
10/17/2025

INSTANT POT is a registered trademark
of Instant Pot Brands