

# AMF-N1 Milk Frother

User Manual



*Amalfi*

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# 1 Preface

Please read this manual carefully before using this appliance, as it contains important information regarding safety, operation, and maintenance. Keep this manual in a safe place. The manufacturer reserves the right to make changes to the product and this manual.

When unpacking the appliance, inspect it carefully to ensure there are no signs of damage. If you have any concerns, do not use the appliance and contact a qualified professional.

Packaging materials must be kept out of the reach of children, as they may pose a potential hazard. Please retain this packaging until the warranty period expires.

Do not dispose of packaging materials carelessly; please handle them in accordance with relevant laws and regulations.

When you decide to stop using the appliance, be sure to unplug it to ensure safety. For information on disposing of appliance components, please consult a professional company.

This appliance is designed to produce fine milk foam; to avoid hazards, do not use it for any other purpose.

The manufacturer assumes no liability for any hazards resulting from improper or incorrect use.

Do not use this appliance to whip or heat non-dairy liquids or other types of substances.

Do not run the appliance empty, allow it to overheat, or place non-milk items such as hard objects or ice cubes inside.

This appliance is intended for professional use by trained personnel only. Users must be adults; children must not use this appliance

## 2 Product Contents



Milk hoses: 2	Water hose: 1	Cleaning tablets: 1
Latte art pitcher: 1	Power cord: 1	Drain hose: 1
Milk tube connector: 1	Milk outlet filter: 2	User manual: 1

### 3 Product Specifications



Model	AMF-N1	Heating method	Thick-film heating plate
Voltage	220V	Frequency	50/60 Hz
Power	2600 W	Water Pump	Gear Pump
Machine Dimensions	390 × 180 × 340 mm	Packaging Dimensions	505 × 290 × 440 mm
Gross Weight	13 kg	Net Weight	10.5 kg

This appliance must be installed by a qualified professional. Improper installation may result in personal injury or damage to the product, for which the manufacturer assumes no liability.

After installation, thoroughly clean the unit following the cleaning and maintenance instructions.



1 The appliance must be placed on a stable surface; a recommended height of 80-100 cm above the floor is advised.



2 Before plugging in the appliance, ensure that the outlet voltage and frequency match the specifications on the appliance's technical label. Ensure that the system's rated capacity meets the electrical power consumption—as indicated on the technical data label—and that the outlet used is equipped with over current protection.



3 The outlet must be equipped with a valid grounding device. Ensure the grounding system is effective; the manufacturer assumes no liability for failure to comply with this requirement.



4 Do not use extension cords, multi-outlet adapters, or temporary connection devices.

5 Connect the Teflon tubing and the milk hose to their respective fittings.

6 Connect one end of the drain hose to the drain outlet located at the bottom of the machine. (If you are unsure how to do this, contact a service technician to perform this task.) Connect the other end of the drain hose to the household drainage system.

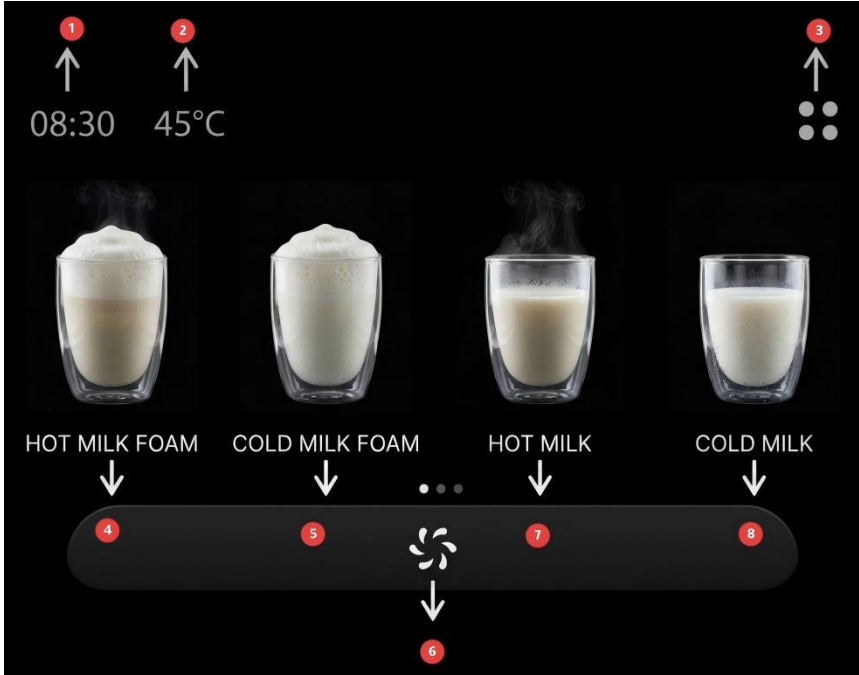


**Pro Tip:**

Ensure the drain hose is not kinked and is positioned below the level of the drain outlet to prevent water and other residues from accumulating in the hose, which could lead to mold growth or unpleasant odors. If necessary, adjust the machine's height using the leveling feet.

## 5 Setup

### 5.1 Function Menu



① Time Display

② Temperature Display

③ Settings Button: Press the Settings button to access the settings page, as shown in Figure 1.

④ Hot Milk Foam Button: Press the Hot Milk Foam button to make hot milk foam. Press and hold the Hot Milk Foam button to enter the settings menu and configure hot milk foam parameters (preparation time, order of milk foam and milk, foam thickness, hot/cold type, foam temperature), as shown in Figure 2.

⑤ Cold Milk Foam Button: Press the Cold Milk Foam button to make cold milk foam. Press and hold the Cold Milk Foam button to enter settings and configure cold milk foam parameters, as shown in Figure 3.

⑥ Manual Rinse Button: Press the Manual Rinse button to start the machine's rinse cycle, as shown in Figure 4.

⑦ Hot Milk Button: Tap the Hot Milk button to make hot milk. Press and hold the Hot Milk button to enter settings and configure hot milk parameters (preparation time, hot/cold type, milk temperature), as shown in Figure 5.

⑧ Cold Milk Button: Tap the Cold Milk button to make cold milk. Press and hold the Cold Milk button to enter settings and configure cold milk parameters, as shown in Figure 6.

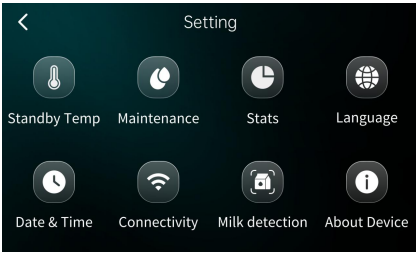


Figure 1

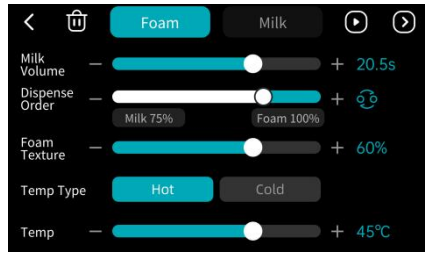


Figure 2

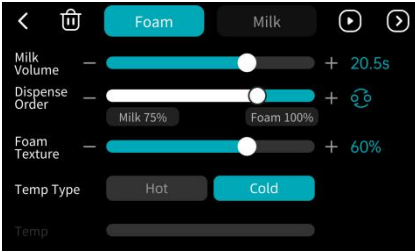


Figure 3



Figure 4

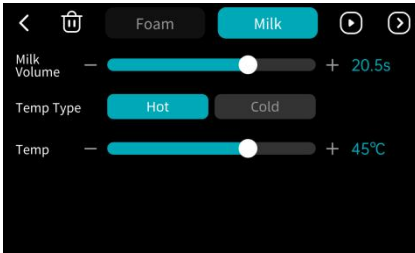


Figure 5



Figure 6

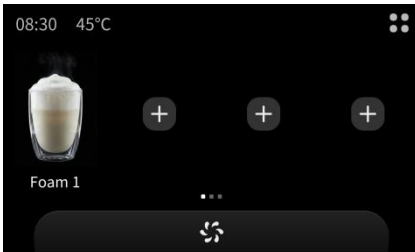


Figure 7

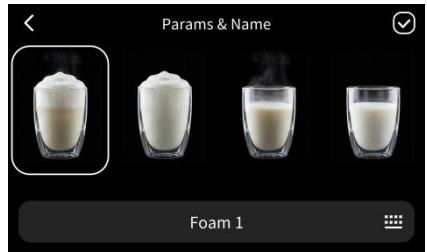
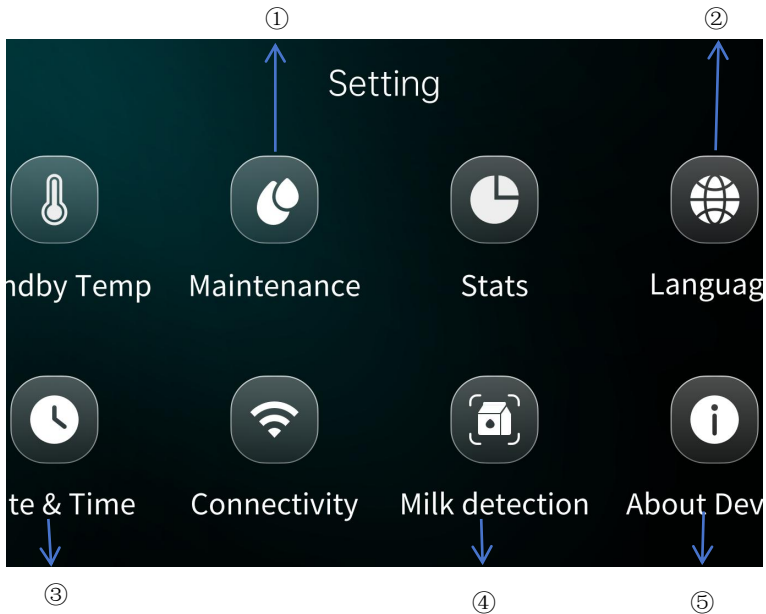


Figure 8

Swipe left on the main page to add a new item (as shown in Figure 7). Tap “+” to set parameters, select an icon style, name the new item, and tap “✓” to save it to the main page (as shown in Figure 8).

## 5.2 Settings Page



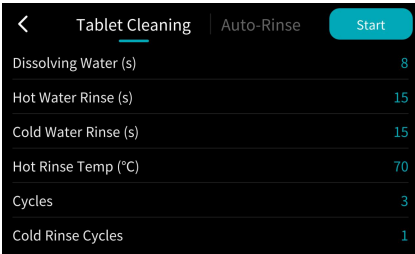
① Cleaning and Maintenance: Click “Cleaning and Maintenance” to enter the cleaning settings page. Here, you can configure tablet cleaning parameters (as shown in Figure 1) (water volume for dissolving tablets, hot water line cleaning time, cold water line cleaning time, hot water cleaning temperature, number of cycles, and number of cold water flushes) as well as automatic flushing parameters (as shown in Figure 2) (automatic rinse time after preparation, rinse duration, rinse dwell time, number of rinses, and whether to add a manual rinse button to the home page).

② Language Selection: Click “Language Selection” to enter the language settings page, where you can switch languages (as shown in Figure 3).

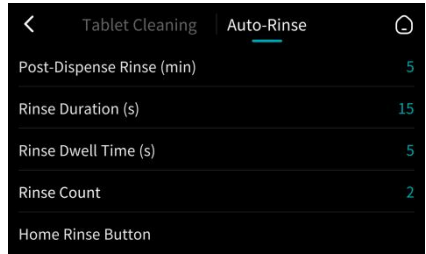
③ Date and Time: Click “Date and Time” to enter the date and time settings page, where you can set the date and time (as shown in Figure 4).

④ Milk Detection: Click “Milk Detection” to access the settings page, where you can choose whether to enable milk detection. If enabled, and if the machine detects a low milk level, the home screen will redirect to the low milk page (as shown in Figure 6). After adding milk, click the milk carton button with an exclamation mark to select “Milk Added” (as shown in Figure 7), and the machine will automatically refill the milk.  
Return to the home screen.

⑤ About This Machine: Click “About This Machine” to view the machine model and access the factory reset button (as shown in Figure 8).



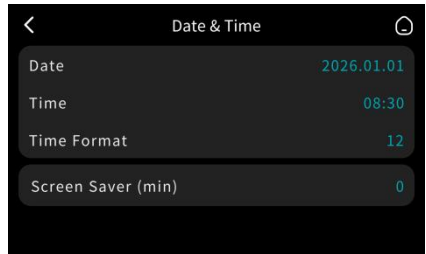
**Figure 1**



**Figure 2**



**Figure 3**



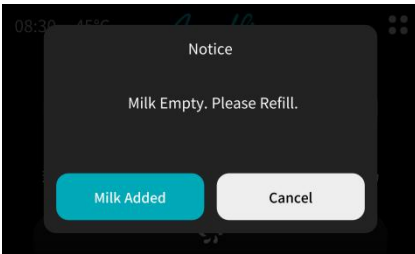
**Figure 4**



**Figure 5**



**Figure 6**



**Figure 7**



**Figure 8**

## 6 Maintenance

To ensure the milk frother always operates at its best, producing smooth and rich milk foam, while extending the device's lifespan and ensuring hygiene and safety, please read this manual carefully before using the device. Strictly follow the operating guidelines for cleaning and maintenance to avoid equipment malfunctions or a compromised user experience caused by improper operation.

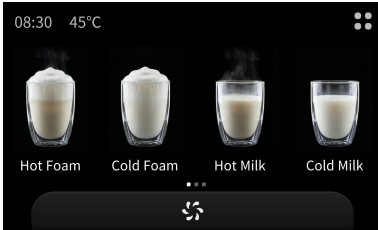


Figure 1

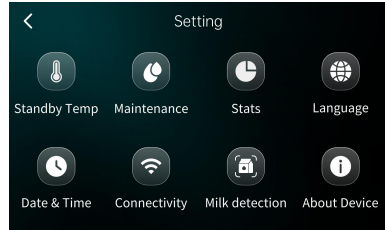


Figure 2

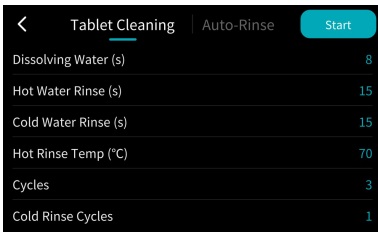


Figure 3



Figure 4

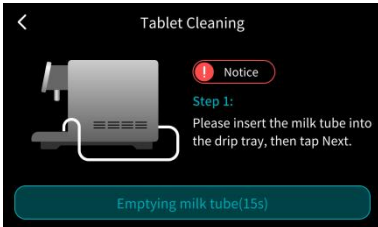


Figure 5



Figure 6

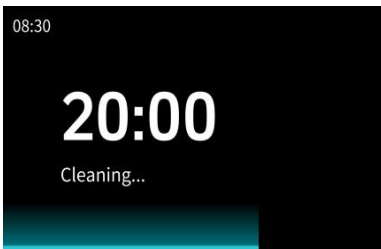


Figure 7

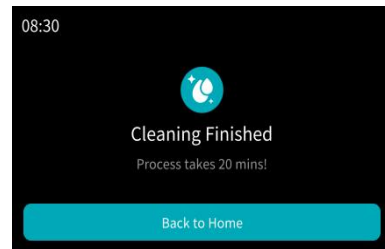


Figure 8

Click the settings button in the upper-right corner of the home screen (Fig. 1) to access the settings page. Click the “Cleaning & Maintenance” button on the page shown in Fig. 2 to enter the cleaning settings page. After configuring the tablet cleaning parameters as shown in Fig. 3, click “Clean Now” in the upper-right corner to begin tablet cleaning. Follow the prompts shown in Fig. 4 to insert the milk tube into the drip tray, then click “Next” to begin draining the milk tube (as shown in Figure 5). Following the prompts in Figure 6, place a container and add the cleaning solution, place the milk tube into the container, and click “Clean Now.” Wait for the machine to complete the cleaning cycle (as shown in Figure 7). Once cleaning is complete, click “Return to Home” to go back to the home screen and finish the process (as shown in Figure 8).

### Heating Plate Overheating and Over-Temperature Power-Off Protection

This machine's heating plate is equipped with a built-in over-temperature fuse for safety protection. In the event of abnormal dry heating or uncontrolled temperature exceeding limits, the over-temperature fuse will automatically blow to cut off the heating power supply, preventing fires, heating plate damage, and safety incidents. The fuse is a one-time safety device; once blown, it cannot be restored or bypassed. Contact a qualified technician to replace it with an original manufacturer fuse of the same specification.

### Power-Off Emergency Stop Safety Protection

Unplugging the power cord completely cuts off power to all circuits in the unit, taking precedence over the main power switch on the unit itself. Disconnecting the power before disassembling the unit for maintenance completely eliminates the risk of electric shock or accidental activation of the heating element or pump.

### Sealed Housing for Water-Resistant Electrical Protection

The internal electrical compartment is isolated from the heating control board. Do not submerge the entire unit in water to prevent milk or other liquids from seeping into the circuitry, which could cause short circuits, electrical leakage, or trigger the overheat protection.

## 8 Precautions

When using this appliance, you must comply with all relevant safety regulations.

. This machine is intended solely for making milk foam and beverage froth. Do not use it to mix oil, alcohol, corrosive liquids, or non-edible liquids.

. Users must not remove any screws or components from the appliance without authorization.

. If the machine exhibits abnormal noises, water leaks, air leaks, failure to heat, or other irregularities, immediately disconnect the power supply and stop the machine. Contact after-sales service for repairs; do not attempt to disassemble or repair the machine yourself.

. Before performing any electrical work, unplug the power cord to disconnect the power supply. Simply turning off the main switch does not ensure safe operation of the appliance. Do not modify the appliance.

. When the appliance is left unattended (e.g., at night, during work breaks, on weekdays when the facility is closed, or on holidays), you must turn off the power at the main switch, drain any residual liquid from the tubing, and keep the appliance dry and clean.

. The internal electrical components of the appliance must not come into contact with any liquids, milk, or moisture. Do not submerge the entire unit in water or wash the main body of the machine; only wipe down the nipple and exterior to prevent water ingress and short circuits.

. To clean the equipment, follow the procedure in the manual: turn on the unit, insert a cleaning tablet, and run the pipeline circulation cleaning program.

. Do not pull on the power cord to unplug the appliance.

. Do not touch the appliance with wet hands or feet.

. Do not use the appliance while barefoot.

. Users must regularly inspect the condition of the power cord and plug.

. If the power cord or plug is damaged, have it replaced by a qualified technician to prevent hazards.

. For CE-certified appliances, special tools are required to open the base panel for maintenance of the wiring.

. We recommend using only original manufacturer spare parts.

. To ensure the long-term effectiveness of the appliance, regular maintenance must be performed by a qualified technician, including a detailed inspection of the condition of hoses, seals, and heating plate components that are subject to wear.

. The condition of the heating plate and milk lines must be checked regularly. Keep the milk lines clear of milk residue and perform the tablet-based automatic cleaning cycle periodically to ensure high-quality milk foam, thereby improving efficiency and preventing overheating, scaling, and dry-boil failures.

The manufacturer shall not be liable for any personal injury or property damage resulting from failure to comply with the above regulations.

## 9 Warranty Card

Date Filled Out		Product Model Name	
Product Serial Number			
Customer Name		Customer Phone Number	
Customer Address			
Fault Description			
Repair Result			
	Technician:		Date:
<p>This machine is covered by a one-year warranty (effective from the date of manufacture). During the warranty period, for any malfunctions caused by product quality issues, please contact our customer service representatives to obtain free replacement parts or repair services.</p> <p>The following situations are subject to a charge for replacement parts:</p> <ol style="list-style-type: none"> <li>1. No valid warranty certificate is provided.</li> <li>2. Malfunctions caused by operating the machine contrary to the instructions in the manual.</li> <li>3. Malfunctions, scratches, or damage caused by moving or dropping the machine.</li> <li>4. Damage resulting from improper storage, maintenance, or use by the user.</li> <li>5. Wear-and-tear parts and included accessories.</li> <li>6. Malfunctions or damage caused by force majeure.</li> </ol>			

Date Entered		Product Model Name	
Product Serial Number			
User Name		User Phone Number	
User Address			
Fault Description			
Repair Result			
	Technician:		Date:
<p>This machine is covered by a one-year warranty (effective from the date of manufacture). During the warranty period, for any malfunctions caused by product quality issues, please contact our customer service representatives to obtain free replacement parts or repair services. The following situations are subject to paid repairs:</p> <ol style="list-style-type: none"> <li>1. No valid warranty certificate.</li> <li>2. Malfunctions caused by failure to operate the machine in accordance with the user manual.</li> <li>3. Malfunctions, scratches, or damage caused by moving or dropping the unit.</li> <li>4. Damage resulting from improper storage, maintenance, or use by the user.</li> <li>5. Wear-and-tear parts and included accessories.</li> <li>6. Malfunctions or damage caused by force majeure.</li> </ol>			

Date of Submission		Product Model Name	
Product Serial Number			
Customer Name		Customer Phone Number	
Customer Address			
Problem Description			
Repair Result			
	Technician:		Date:
<p>This machine is covered by a one-year warranty (effective from the date of manufacture). During the warranty period, for any malfunctions caused by product quality issues, please contact our customer service representatives to receive free replacement parts or repair services. The following situations are subject to paid repairs:</p> <ol style="list-style-type: none"> <li>1. Cases without a valid warranty certificate.</li> <li>2. Malfunctions caused by failure to operate the machine in accordance with the user manual.</li> <li>3. Malfunctions, scratches, or damage caused by moving or dropping the machine.</li> <li>4. Damage resulting from improper storage, maintenance, or use by the user.</li> <li>5. Wear-and-tear parts and accessories included with the machine.</li> <li>6. Malfunctions or damage caused by force majeure.</li> </ol>			