

froth control

Automatic Milk Frother
& Hot Chocolate Maker

Capresso

- Operating Instructions
- Warranty



Model #207

Visit www.capressoblog.com
for fun and delicious milk frother recipes

Patented Frothing Technology

600W / 120Vac / 60Hz

Read all instructions before operating the appliance

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- After having the packaging removed, check that the appliance is intact. If in doubt do not use the appliance and contact your sales agent.
- The parts of the packaging, plastic bags etc. must not be left within the reach of children as they are potential sources of danger.
- DO NOT touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Never immerse the base in water or any other liquid for cleaning.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to an authorized service facility for examination, repair or adjustment.
- DO NOT operate the appliance if the pitcher shows any signs of cracks or pitcher has a loose or weakened handle.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- DO NOT use outdoors.
- DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
- DO NOT place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet.
- To disconnect, turn the power switch off, then remove plug from wall outlet.
- DO NOT use appliance for other than intended use.
- Use extreme caution when disposing hot steam.
- The milk pitcher is not suited for microwave use.
- Only the supplied milk pitcher can be placed on heating platform of the base.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

- A.** A short power-supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B.** Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C.** If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Notice: This appliance has a 3-prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. DO NOT modify the plug in any way.

CAUTION:

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not disassemble the base. No user serviceable parts inside.
- Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

WELCOME AND THANK YOU

Thank you for choosing the Capresso froth Control. This compact and space saving item froths and heats your milk completely and automatically. It is easy to use, easy to clean. Use it for hot chocolate, frothed milk and iced cappuccinos. Please read all of the instructions in this booklet before operating your new machine. Understanding and complying with these instructions is essential to ensure that the machine is utilized without risk and to ensure safety during operation and maintenance.

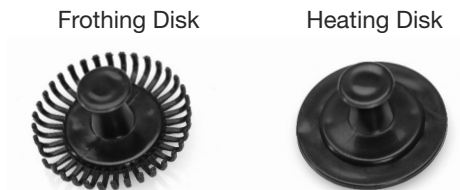
HOW TO REACH CAPRESSO

Should you require further information or if particular problems occur that are not covered in this manual, please

- CALL our toll free HELP LINE: 1-800-767-3554 Monday -Thursday 8AM to 9PM, Friday 8AM to 8PM and Saturday 9AM to 5PM Eastern Standard Time.
- FAX us at 1-201-767-9684
- E-MAIL us at contact@capresso.com
- VISIT our website at www.capresso.com



Fig. 1a



Using the froth Control

The froth Control Automatic Milk Frother & Hot Chocolate Maker comes equipped with a milk pitcher with lid, two frothing disks, one heating disk and the base unit. One of the disks is installed inside the milk pitcher. The other disk and the heating disk are stored underneath the base of the appliance.

Before First Use

Clean the milk pitcher and the disks under running warm water. Make sure the underside of the milk pitcher is completely dry.

CAUTION:

Maximum Capacity - FROTHING: never fill more than 10 oz.
(see MAX marking inside milk pitcher)

Maximum Capacity - HEATING: never fill more than 14 oz.
(see "—" marking inside milk pitcher)

Using the Frothing Disk

Never fill more than 10 oz. of milk or chocolate milk into the milk pitcher ("MAX" marking); otherwise, hot milk could spill over the milk pitcher onto the heating platform. This may damage the interior parts of the machine.

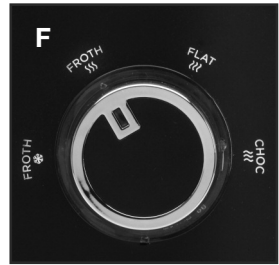
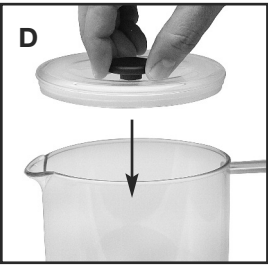
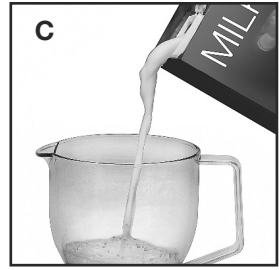
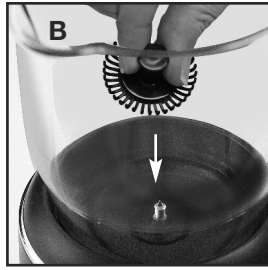
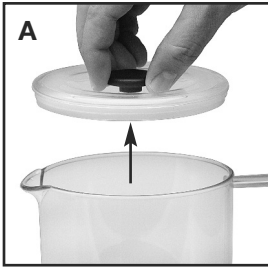
Note: For the CHOC setting, you may use the frothing disk with a minimum of 8 oz. of milk and a maximum of 14 oz. of milk.



Using the Heating Disk:

Never fill more than 14 oz. of milk or chocolate milk into the milk pitcher ("—" marking).





Using the Selector Dial

The selector dial (F) will control the speed of the disk in the pitcher while the frothing or heating disk will control the milk texture of the frothed or heated milk. There is no right or wrong way to use the frothing or heating disks combined with the different settings on the selector dial. The below chart is a helpful guide, but individual results will vary depending on the type of milk used and different ingredients that are added during the frothing cycle. It is highly recommended to experiment with the different setting and disk combinations, to create your own delicious recipes.

	(COLD) FROTH	(HOT) FROTH	(HOT) FLAT	(HOT) CHOC
	Cold milk with thick, velvety froth	Heated milk with maximum froth, perfect for cappuccino	Heated milk with some froth, perfect for flat white	Heated milk perfect for hot chocolate
	Use the frothing disk for best results	Heated milk, no froth, perfect for lattes and steamers	Heated milk, no froth, perfect for lattes and steamers	Use the frothing disk for best results

Hot Frothing and Heating Milk

Perfect for hot beverages such as cappuccinos, lattes, hot chocolate, flat whites and milk steamers.

1. Plug in appliance.
2. Remove lid from milk pitcher. (A)
3. Place one of the frothing disks or the heating disk into the bottom of the milk pitcher. Ensure the disk is completely snapped in. (B)
4. Make sure underside of the milk pitcher is dry.
5. Pour fresh cold milk into the milk pitcher (C) and replace lid. (D)
6. Place pitcher on heating platform. (E)
7. For frothing and heating milk turn the selector dial (F) to the (HOT) FROTH or FLAT icon. When the (HOT) FROTH icon is selected the disk will rotate at a high rate of speed. When the FLAT icon is used the disk will spin at a medium rate of speed. Depending on which disk is used, this will help **control** the final texture of the milk once the cycle is complete. Selecting the frothing disk with the (HOT) FROTH setting will maximize the froth produced while selecting the heating disk with the FLAT option will give almost no froth but will heat/steam the milk.
8. Press the center of the selector dial and the frothing/heating action starts automatically. The dial will illuminate blue and a short beep will indicate that the cycle has begun.
9. When the milk has reached the maximum temperature, the appliance will automatically shut off. The indicator light turns off and the frothing action stops. A short beep will indicate that the end of the cycle has been reached. The cycle can always be stopped manually by pressing the center of the selector dial or lifting the pitcher from the base.
CAUTION: The milk pitcher is now very warm; the bottom of the pitcher is hot. Only place the milk pitcher on a heat resistant surface.
10. Pour the warm milk into your cup and spoon the froth on top.
11. Always unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

Cold Frothing and Mixing Milk

Good for cold beverages such as iced cappuccinos, iced fruit lattes, cold malts and mixing chocolate milk. Follow steps 1 through 6 above in “Hot Frothing and Heating Milk.”

Note: For the best cold frothing or cold mixing results, it is recommended to use the frothing disk.

1. For cold frothing or cold mixing (incorporating chocolate syrup into milk, mixing malt powder, etc.) turn the selector dial (F) to the (COLD) FROTH setting.
2. Press the center of the selector dial and the frothing/mixing action starts automatically. The dial will illuminate blue and a short beep will indicate that the cycle has begun.
3. Once the frothing disk starts spinning, you may add any ingredients like chocolate syrup, malt powder, etc.

4. After a few minutes, the appliance will automatically shut off. The indicator light turns off and frothing stops. A short beep will indicate that the end of the cycle has been reached. The cycle can always be stopped manually by pressing the center of the selector dial or lifting the pitcher from the base.
5. Pour milk into cup and spoon froth on top.
6. Always unplug from outlet when not in use and before cleaning.

Making Hot Chocolate

The froth Control features a special hot chocolate function that allows chocolate chunks or chocolate chips to be added directly to the pitcher. The frothing disk will rotate slowly, allowing the chocolate to gently mix and heat. You may also add grated chocolate, chocolate syrup or powdered hot chocolate mix directly to the milk pitcher. Follow steps 1 through 6 above in “Hot Frothing and Heating Milk.”

Note: For the best hot chocolate results, it is recommended to use the frothing disk. A minimum of 8 oz. of milk should be used, otherwise the milk may burn. A maximum of 14 oz. may be used with the CHOC setting.

1. For hot chocolate turn the selector dial (F) to the CHOC setting.
2. Press the center of the selector dial and the frothing/heating action starts automatically. The dial will illuminate blue and a short beep will indicate that the cycle has begun.
3. After a few minutes of heating the illuminated dial will start to blink, and a series of short beeps will indicate that it is time to add the chocolate into the milk pitcher.
Note: Once the illuminated dial starts to blink, it will continue blinking for approximately one minute. Once the light becomes solid, stop adding chocolate and replace the lid. This will help to ensure that the chocolate melts completely into the milk before the end of the cycle.
4. Remove the lid from the pitcher and gradually add small chunks of chocolate, chocolate chips, grated chocolate or powdered hot chocolate mix into the pitcher. For the best results, add the chocolate slowly by dropping it in small amounts along the edge of the milk pitcher, away from the rotating disk. It is not recommended to add more than 150 grams (5 oz.) of chocolate or powdered hot chocolate mix to the pitcher for one cycle.
Note: If chocolate chunks are left in pitcher after the cycle stops you may need to use smaller pieces. For best results, try to add all of the chocolate while the light is blinking, otherwise the chocolate may not have time to fully melt into the milk.
5. After a few minutes, the appliance will automatically shut off. The indicator light turns off and the mixing action stops. A short beep will indicate that the end of the cycle has been reached. The cycle can always be stopped manually by pressing the center of the selector dial or lifting the pitcher from the base.
6. Pour hot chocolate into cup and enjoy!
7. Always unplug from outlet when not in use and before cleaning.

Tips for using the froth Control:

- When adding extra ingredients such as chocolate, smaller pieces will melt more easily than larger pieces. “Chocolate chips” commonly found in the baking section of most supermarkets work well.
- Always add extra ingredients along the edge of the pitcher, away from the rotating disk.
- Always add extra ingredients gradually to help avoid interrupting the cycle.
- It is best to use shaved or grated chocolate when using the (HOT) FROTH setting, as the smaller pieces are less likely to become stuck in the frothing disk as it rotates at a higher rate of speed. Use the CHOC setting when adding larger ingredients like chocolate chunks or chocolate chips.
- If the frothing disk becomes stuck and makes a loud noise, press the center of the selector dial to stop the cycle. Remove the lid and use a small spoon to gently mix the ingredients. Press the center of the selector dial to restart the cycle.

Please note:

- When you remove the milk pitcher from the appliance during operation, the appliance will automatically shut off. When replacing the pitcher, you need to press the center of the selector dial to start the cycle again.
- If the heating plate or the bottom of the milk pitcher is still hot, the appliance may not turn on. In this case, remove the milk pitcher. Cool it down by running the bottom of the pitcher under cold water. Make sure the bottom of the pitcher is dry and start over.

CAUTION: Do not place the milk pitcher in the microwave or on any other heating surface.

Types of Milk

All kinds of milk can be used with this appliance (Whole, 2%, 1%, skim, soy milk, almond milk, rice milk, etc.) Skim milk will produce the thickest, most stable froth. Soy milk will produce froth with somewhat larger bubbles, but the froth is not as stable. Always use milk that is as fresh as possible, to achieve the best results.

Cleaning

1. Unplug the appliance and let it cool down.
2. Remove the frothing disk or the heating disk from the milk pitcher. Clean under running warm water.
3. The milk pitcher and lid are dishwasher safe (top-rack).
4. Wipe the heating plate with a moist cloth.
5. Discoloration of the heating plate may occur if milk spills onto the heating plate. Scrub lightly with baking soda.

Frothing / Heating Disk Storage

One disk can be kept inside the milk pitcher. The two other disks can be stored underneath the base of the appliance.

Additional Milk Pitcher and Disks

Order an additional milk pitcher or disks by calling Customer Service at: 1-800-767-3554 or by visiting www.capresso.com.

Recipes

Orange Crème Latte

2 servings

- 8-oz low fat milk
- 1-2 tsp vanilla syrup
- 8-oz orange juice
- shaved ice for serving

Insert the frothing disk, add milk and vanilla syrup to frothing pitcher and choose the (COLD) FROTH setting. Start the cycle by pressing the center of the selector dial. Wait for the froth Control to automatically shut off. Place shaved ice into the glasses and fill half way with orange juice. Pour frothed milk on top and stir.

Chai Tea Latte

4 servings

- 1 cinnamon stick
- 6 whole green cardamom pod
- 6 whole cloves
- 1 (1-inch) piece ginger root or ¼ teaspoon ground ginger powder
- 4 black peppercorns
- 3 cups water
- 3 black tea bags or 3 heaping teaspoons of loose black tea
- 10-oz milk
- 2 tbsp dark brown sugar

Place first five spice ingredients into a heat safe pitcher. Pour three cups of boiling water into pitcher and let steep for fifteen minutes. Add three tea bags to water and continue to steep for five more minutes. While tea is steeping prepare frothed milk. Insert the frothing disk, add milk to pitcher and choose the (HOT) FROTH setting. Start the cycle by pressing the center of the dial. After three minutes, remove lid and add brown sugar* to the frothing pitcher. Replace the lid and wait for the froth Control to automatically shut off. Strain spices and tea bags from pitcher and pour tea into cups. Top each cup with frothed milk.

*Be sure to break up any lumps in the brown sugar before adding to the pitcher.

Peanut Butter Hot Chocolate

1 serving

- 10-oz milk
- 2-oz semisweet or bittersweet chocolate chips
- 2-oz peanut butter chips (found in the baking section of most supermarkets)

Insert the frothing disk, add milk to frothing pitcher and choose the CHOC setting. Start the cycle by pressing the center of the selector dial. After a few minutes the illuminated light around the selector dial will start to blink indicating that it is time to add the chocolate and peanut butter chips. Remove the lid and add the chips gradually along the edge of the pitcher, away from the rotating disk. Make sure to add all of the chocolate and peanut butter chips before the illuminated light stops blinking. Replace lid and wait for the froth Control to automatically shut off. Pour into mugs and enjoy!

Deluxe Caramel Latte

2 Servings

- 14-oz milk
- 2 shots of espresso or 4-6 oz of strong brewed coffee
- caramel sauce
- whipped cream

Prepare 2 shots of espresso or 4-6 oz of coffee and set aside. Insert the heating disk add milk to the frothing pitcher and choose the FLAT setting. Start the cycle by pressing the center of the selector dial. While the milk is heating coat the inside of two cups with the caramel sauce and divide the prepared coffee evenly between the two cups. Once the milk is finished heating, add 7-oz to each cup and top with whipped cream and more caramel sauce.

Tip: For a latte with slightly more froth, replace the heating disk with the frothing disk; follow the MAX guideline for frothing capacity.

Visit www.capressoblog.com for fun and delicious milk frother recipes.

LIMITED WARRANTY

This warranty covers your Capresso machine Model #207. This warranty is in effect for one year from the date of the first consumer purchase. This warranty covers all defects in materials or workmanship (parts and labor). Capresso will repair or replace your machine within one year from the date of the first consumer purchase.

The warranty does not cover:

- Any machine not distributed by Capresso.
- Any machine not purchased from an Authorized Capresso Dealer.
- Commercial use of the machine.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.
- Any used machines bought at auctions and unauthorized websites.

Other limitations and exclusions:

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for JURA any other liability in connection with the sale of the machine. JURA expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refers to the loss of the original purchaser's time, loss of the use of the machine or other costs relating to the care and custody of the machine. The term "consequential damages" refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

JURA Inc.

20 Craig Road, Montvale, NJ 07645

Tel: 800-767-3554

Fax: 201-767-9684

contact@capresso.com

www.capresso.com