

Capresso

frothTS

Automatic Milk Frother



Model #210.01
600W / 120V / 60Hz

- Operating Instructions
- Warranty

Read all instructions before operating the appliance

IMPORTANT SAFEGUARDS

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

1. Read all instructions before operating the appliance.
2. After having the packaging removed, check that the appliance is intact. If in doubt do not use the appliance and contact your sales agent.
3. The parts of the packaging, plastic bags etc. must not be left within the reach of children as they are potential sources of danger.
4. DO NOT touch hot surfaces. Use handles or knobs.
5. To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
6. Never immerse the base in water or any other liquid for cleaning.
7. 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.
8. Close supervision is necessary when any appliance is used by or near children.
9. 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.
10. 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.
11. DO NOT operate the appliance if the pitcher shows any signs of cracks or pitcher has a loose or weakened handle.
12. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
13. DO NOT use outdoors.
14. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
15. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
16. Always attach plug to appliance first, then plug cord into the wall outlet.
17. To disconnect, turn the power switch off, then remove plug from wall outlet.
18. DO NOT use appliance for other than intended use.
19. Use extreme caution when disposing hot steam.
20. The milk pitcher is not suited for microwave use.
21. 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.

Note: 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.

Fig. 1



Fig. 2



Fig. 3



Using the frothTS

The frothTS Automatic Milk Frother 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 disks are stored underneath the base unit.

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 8-oz (see MAX marking inside milk pitcher)

Maximum Capacity - HEATING: never fill more than 12-oz (see “——” marking inside milk pitcher)

Using the Frothing Disk and Hot Chocolate Disk

Never fill more than 8-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.

Using the Heating Disk:








You may use the heating disk with a minimum of 4-oz of milk. Never fill more than 12-oz of milk or chocolate milk into the milk pitcher (“——” marking).

Turning on the frothTS

When you plug in the frother, all three touch buttons will light up. The button will only change color once you press a selection.

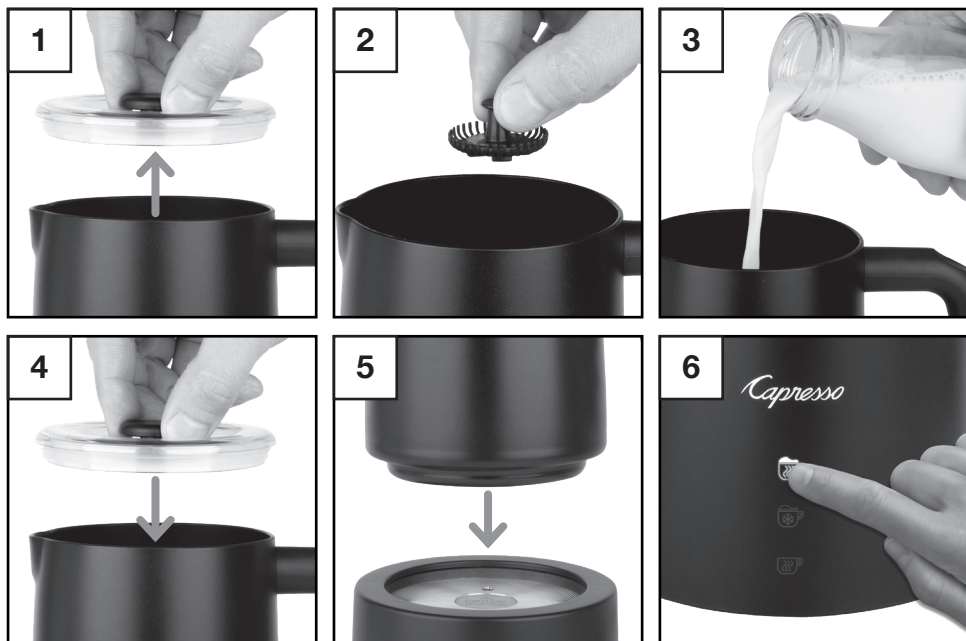
Using the Touch Buttons

The touch buttons will control the speed of the disk in the milk 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.

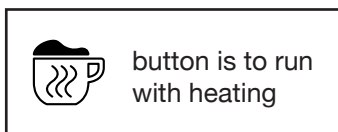
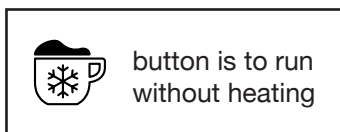
	 Frothing Disk	 Hot Chocolate Disk	 Heating Disk
 (Cold) Froth	Cold milk with thick, velvety froth	Use the frothing disk for best results	Heating disk is not recommended for cold froth
 (Hot) Froth	Heated milk with maximum froth, perfect for cappuccino	Use the frothing disk for best results	Heating disk is not recommended for hot froth
 (Hot) Flat	Use the heating disk for best results	Use the heating disk for best results	Use heating disk to heat up milk
 (Hot) Chocolate	Use hot chocolate disk for best results	Perfect for hot chocolates	Heating disk is not recommended for hot chocolate

Hot and Cold Frothing

Perfect for hot beverages such as cappuccinos, lattes, flat whites and also great for steamed milk.



1. Open the lid of the milk pitcher.
2. Place a disk in the middle of the milk pitcher.
3. Pour milk into the milk pitcher, at a maximum of 8oz which is the level marked with — MAX.
Note: If more milk is poured into the milk pitcher you risk an overflow of warm milk.
4. Close the lid of the milk pitcher.
5. Put the milk pitcher onto the frother base. Check that the power plug is inserted into the mains socket.
6. On the frother base, pushing the following buttons iteratively leads to the following:



When you start the appliance, the indicator light will be on and the blender start to rotate the milk. In about 1 to 5 minutes, the appliance will stop automatically and the light will be off. The milk pitcher is now filled with milk foam that can be poured in your coffee cup.

Making Hot Chocolate

Special hot chocolate function allows for chocolate chunks or chocolate chips to be added directly into the milk pitcher.



1. Remove the lid of the milk pitcher.
2. Place a disk in the middle of the milk pitcher.
3. Pour milk into the milk pitcher, at a maximum of 8oz, which is the level marked with ——— MAX..

Note: If more milk is poured into the pitcher you risk an overflow of warm milk.

4. Place the lid back onto the milk pitcher.
5. Put the milk pitcher onto the frother base. Check that the electrical plug is inserted into the mains socket. When you need to speed up to work the appliance, please wet the bottom of the pot with little tap water.
6. On the frother base, pushing the hot froth button iteratively is to heat while running. When you firstly start the appliance, the indicator light will be on and the cycle will start.



button is to run
with heating

7. After a few minutes of heating the illuminated button will start to blink, and a series of short beeps will indicate that it is time to add desired amount of chocolate powder, chocolate chips or small chocolate bar into in the milk pitcher up to 70g max.

Note: In about 5 to 7 minutes, the milk frother will stop automatically and the light will be off. The milk pitcher is now filled with hot chocolate that can be poured in your cup. When you need to stop the appliance to work on halfway, you can repeat to press the switch and it will stop immediately.

Please note:

- When you remove the milk pitcher from the base during operation, the appliance will automatically shut off. When replacing the pitcher, you need to touch the button 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 completely cool down.
2. Remove the frothing or heating disk from the milk pitcher. Clean under running warm water.
3. The milk pitcher and lid are dishwasher safe (top-rack only).
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 unit.

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.

Tips for using the frothTS:

- 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 (HOT) CHOCOLATE button when adding larger ingredients like chocolate chunks or chocolate chips.
- If the frothing disk becomes stuck and makes a loud noise, press the button of the froth cycle you have selected to stop the cycle. Remove the lid and use a small spoon to gently mix the ingredients. Press the selection to restart the cycle.

Troubleshooting

When the ON switch is pressed down, there is no light and it fails to work. *If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.*

Check the power input: It is connected to the main socket in the wall and that there is electricity.

If it still fails to work. Contact a qualified service dealer.

The milk is not becoming foam.

Check that the frothing disk is correctly placed on the center of the milk pitcher.

Recipes



Deluxe Hot Chocolate

2 servings

- 12-oz milk
- 2-oz of your favorite semisweet or bittersweet chocolate, using chips, chunks, or shaved chocolate

Insert the heating disk, add milk to frothing pitcher and press the HOT CHOC button. Press button to start frothing and heating. Once the button light starts to blink, remove frother lid and add chocolate. Replace lid and wait for frother to automatically shut off. Pour into cups and enjoy!

Chai Tea Latte

2-3 servings

- 1 cinnamon stick
- 4 whole green cardamom pod
- 4 whole cloves
- 1 (1-inch) piece ginger root or ¼ teaspoon ground ginger powder
- 2 black peppercorns
- 1 cups water
- 1 black tea bags or 3 heaping teaspoons of loose black tea
- 8 oz milk
- 1 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 Select 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.

Deluxe Caramel Latte

2 Servings

- 12-oz milk
- 1 shots of espresso or 4 oz of strong brewed coffee
- caramel sauce
- whipped cream

Prepare 1 shot of espresso or 4 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 ONE-YEAR WARRANTY

This warranty covers your Capresso machine Model #210.01. 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.

Customer Service

1-800-767-3554

Mon-Thu 8AM – 9PM • Fri 8AM – 8PM • Sat 9AM – 5PM

Eastern Time Zone

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