

Capresso

froth pro™

Automatic Milk Frother



Operating Instructions
Warranty

Model #202

Patent pending

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.
- 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.
- Children should be supervised to ensure that they do not play with the appliance as Toy.
- 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 the nearest shop for examination or repair or send back to company.
- 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.
- DO NOT use a cracked pitcher or a pitcher having a loose or weakened handle.

SAVE THESE INSTRUCTIONS

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 remove 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.

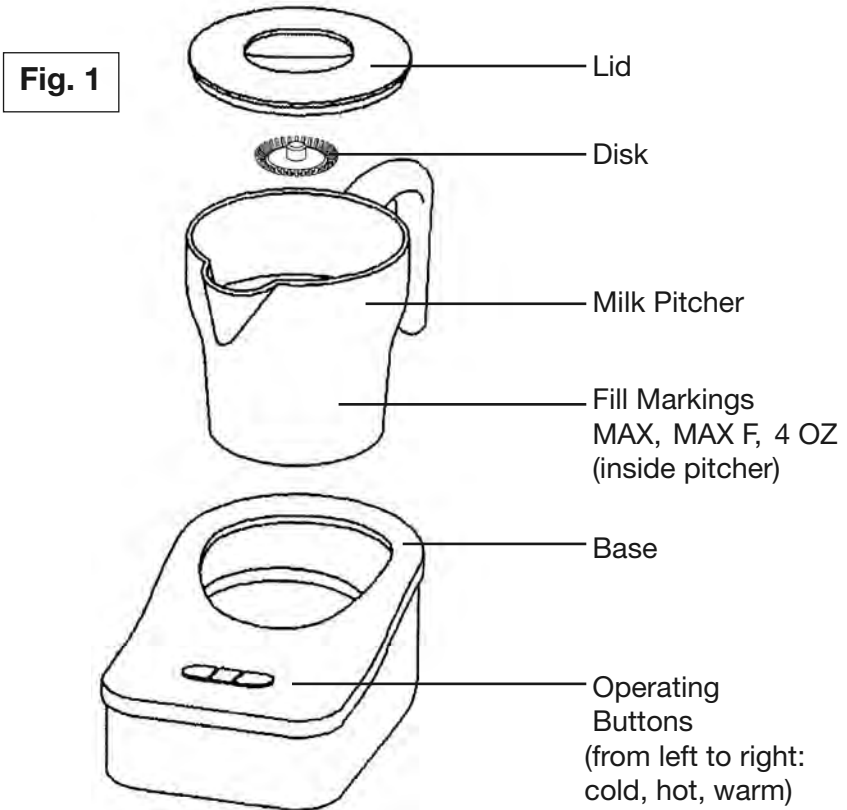
WELCOME AND THANK YOU

Thank you for choosing the Capresso froth PRO. 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. Use the second heat setting to serve hot chocolate at the right temperature for small children. 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 JURA-CAPRESSO

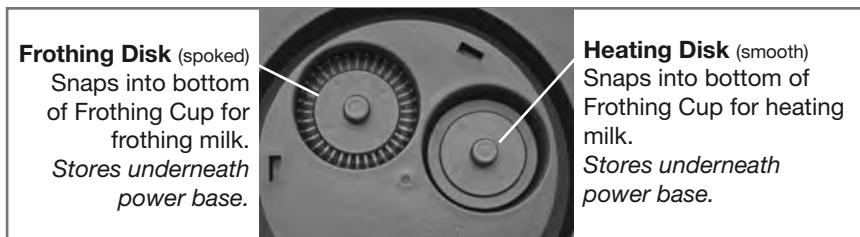
Should you require further information or if particular problems occur that are not covered in this manual, please

- CALL our toll free HELP LINE: 1-800-767-3554 Monday -Thursday 8:30AM to 9PM, Friday 8:30AM to 8PM and Saturday 9AM to 5PM Eastern Standard Time.
- FAX us at 1-201-767-9684
- E-MAIL us at contact@jura-capresso.com
- VISIT our website at www.capresso.com
- WRITE to Jura-Capresso Inc., Customer Service, P.O. Box 775, Closter, NJ 07624



Using the froth PRO™

The froth PRO™ 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 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 8 oz.
(see MAX F marking inside milk pitcher)

Maximum Capacity - HEATING: never fill more than 12 oz.
(see MAX marking inside milk pitcher)

Using the Frothing Disk

Never fill more than 8 oz. of milk or chocolate milk into the milk pitcher ("MAX F" 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:

Never fill more than 12 oz. of milk or chocolate milk into the milk pitcher ("MAX" marking).

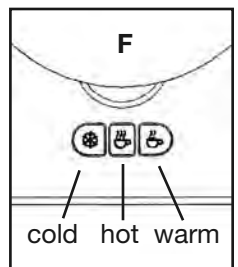
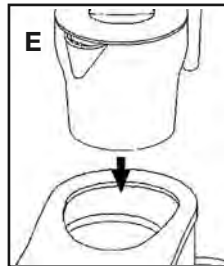
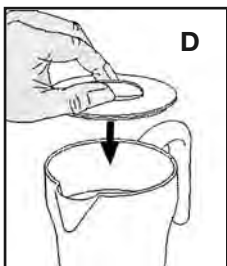
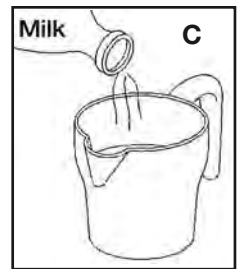
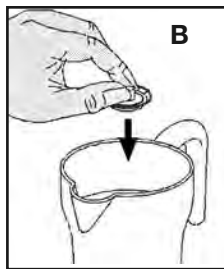
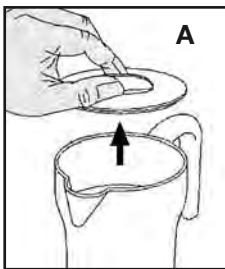


Usage

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. Make sure it snaps in. (B)
4. Make sure underside of the milk pitcher is dry.
5. Pour fresh cold milk into the milk pitcher. (C)
6. Replace lid. (D)
7. Place pitcher on heating platform. (E)
8. For frothing and heating push the middle button (hot). (F)
9. The button illuminates and the frothing/heating action starts automatically.
10. When the milk has reached the maximum temperature, the appliance will automatically shut off. The indicator light turns off and the frothing action stops. **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.
11. Let the warm, frothed milk sit for a few seconds.
12. Pour the warm milk into your espresso or coffee and spoon the froth on top.

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

Making milk froth



Please note:

- When you remove the milk pitcher from the appliance during operation, the item will automatically shut off. When replacing the pitcher, you need to push one of the three buttons to start it 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 it under cold water. Make sure the underside bottom is dry and start over.

Which milk?

All kinds of milk can be used with this appliance (Whole, 2%, 1%, skim, even soy milk). Skim milk will produce the thickest, most dense froth. Soy milk will produce froth with somewhat larger bubbles.

Hot Chocolate

Either use the frothing disk or the heating disk. When using the right hand button (Fig. F, warm), the hot chocolate will not be as hot, ideal for small children.

Cold frothing / No auto shut-off

When using the left side button (Fig F, cold), the item will froth, but not heat. Use this feature when preparing iced latte or iced cappuccino. Frothing volume will be less than with heating. Push the button again, to stop.

Cleaning

1. Unplug the item 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.

Froth / 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

You can order an additional milk pitcher or disks with the enclosed mail order form or call our Customer Service Hotline at 1-800-767-3554.

LIMITED WARRANTY

This warranty covers your Capresso machine Model # 202. This warranty is in effect for one year from the date of the first consumer purchase and is limited to the United States of America. This warranty covers all defects in materials or workmanship (parts and labor). Jura-Capresso will repair or replace your machine within one year from the date of the first consumer purchase. Jura-Capresso will pay for the repair or replacement and the freight back to your destination within the United States.

The warranty does not cover:

- Any machine not distributed by Jura-Capresso within the United States.
- Any machine not purchased from an Authorized Jura-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-Capresso any other liability in connection with the sale of the machine.

Jura-Capresso 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-Capresso Inc.

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How to Achieve the Perfect Frothed Milk

What are the best types of milk to froth? (Make cappuccinos)

- Non-fat or skimmed milk provides the largest foam bubbles and is the easiest to froth for beginners. Since there is no fat in the milk, the result is light and airy but the flavor is not as rich as other types of milk.
- 2% milk will also foam effortlessly as well as add a more creamy taste than non-fat milk.
- Whole milk is more challenging to achieve perfect froth as the fat in the milk weighs down the foam, however this produces the most decadent, rich tasting cappuccino. Practice incorporating the right amount of steam into the milk to produce an authentic microfoam cappuccino.
- Other types of milk such as soy will froth, but will lose the bubbles quickly as the protein structures of these types of milk cannot fully support the milk bubbles.
- Organic and lactose free milk do not froth as well as other types of milk. This has to do with the pasteurization process of these milks.

What are the best types of milk to steam? (Make lattes)

- Non-fat milk, 2% milk, whole milk, organic milk and lactose free milk will provide excellent results for your latte.
- Soy milk, almond milk, rice milk and coconut milk can also be heated for a dairy free latte alternative.

What is the optimal temperature for steaming and frothing milk?

- Milk proteins will start to break down and burn around 170°F.
- The ideal temperature for steaming milk on a home espresso machine is between 150°F - 155°F.
- Most cafés serve coffee beverages between 155°F - 165°F.
- 160°F is the ideal temperature for a drink that will be taken to-go.
- Always pre-heat your latte and cappuccino cups to ensure the milk maintains proper temperature.
- Different types of milk have different burning points. Soy milk will burn before whole milk will. Practice frothing your favorite milk to find out the best temperature for your taste.



How to Achieve the Perfect Frothed Milk

Why do certain types of milk froth better than others?

- The key factor in achieving good froth is using fresh, cold milk.
- Fresh milk should be consumed within 10 days of purchase and if using the milk for frothing, use within 5 days of purchase to get the best foam.
- Milk should be very cold. Use milk that has been taken directly from the refrigerator and start frothing immediately.
- Organic and lactose free milks are ultra-pasteurized and therefore the proteins in the milk are destroyed and do not support the milk bubbles in the foam. Do not use these types of milk when trying to achieve a thick froth; these milks work better for lattes.
- Milk should be kept away from light. It is better to buy milk in opaque containers rather than clear containers.
- Do not leave milk on the counter after use as this can affect the freshness of the milk. Always put milk back into refrigerator when done using.
- Always wash your milk container after use. NEVER re-steam milk once it has been heated. Only steam the amount of milk you are going to use.
- Never add fresh milk to milk that has already been steamed as bacteria can grow.
- Never pour hot milk over ice as bacteria can grow.
- If you have a Jura Cool Control, clean the milk pitcher at least once a week and every time you add fresh milk to the pitcher.

The science of frothing milk:

- Proteins and fats in milk are responsible for how well the milk will be frothed.
- The act of steaming milk is essentially forcing air into the milk while increasing the milk's temperature.
- The protein in the milk is what stabilizes the entrapped air and forms bubbles and froth.
- If the milk has too much fat, the protein cannot support the bubbles and the froth will be flat.
- Fresh milk isn't always consistent and has many other factors that can alter the taste such as: what the cow has been fed, type of cow, the pasteurization process, how the milk was stored before it was purchased, etc. All these factors attribute to the variation of fresh milk and its ability to consistently produce froth.
- If your milk is not frothing the way you like, please try another type of milk as described above.

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Cold Milk Recipes

Lemon Chiffon Latte

2-3 servings

- 8-oz low fat milk
- 3 Tbs. vanilla syrup
- 6-oz lemonade
- 3-oz vodka (optional)
- Ice and lemon wedge for serving

Using the frothing disk, add milk and vanilla syrup to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place ice into a glass and fill half way with lemonade and vodka (if using). Pour frothed milk on top and garnish with a lemon wedge.

Key Lime Latte

2 servings

- 8-oz low fat milk
- 1-2 tsp. simple syrup
- 8-oz limeade
- Ice and lime wedge for serving

Using the frothing disk, add milk and simple syrup to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place ice into a glass and fill half way with limeade. Pour frothed milk on top and garnish with a lime wedge.

Orange Crème Latte

2 servings

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

Using the frothing disk, add milk and vanilla syrup to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place shaved ice into a glass and fill half way with orange juice. Pour frothed milk on top and stir.

Orange Chi Chi

2 servings

- 8-oz low fat milk
- ¼ tsp. coconut extract
- 8-oz orange juice
- 3-oz vodka (optional)
- Shaved ice for serving

Using the frothing disk, add milk and coconut extract to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place shaved ice into a glass and fill half way with orange juice and vodka (if using). Pour frothed milk on top and stir.

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New York Egg Cream

1-2 servings

- 8-oz milk
- 1 Tbs. vanilla syrup
- 3-oz seltzer

Using the frothing disk, add milk and vanilla syrup to frothing pitcher and press cold button. Wait for the frother to automatically shut off. Pour seltzer into glass and pour frothed milk on top and stir.

Brooklyn Egg Cream

1-2 servings

- 8-oz milk
- 1-2 Tbs. chocolate syrup
- 3-oz seltzer

Using the frothing disk, add milk to frothing pitcher and press cold button. Wait for the frother to automatically shut off. Pour seltzer into glass with chocolate syrup and pour frothed milk on top. Stir well and serve.

San Francisco Egg Cream

1-2 servings

- 8-oz milk
- 1 Tbs. hazelnut syrup
- 1-2 Tbs. chocolate syrup
- 3-oz seltzer

Using the frothing disk, add milk and hazelnut syrup to frothing pitcher and press cold button. Wait for the frother to automatically shut off. Pour seltzer into glass with chocolate syrup and pour frothed milk on top. Stir well and serve.

Smith and Kearns

1-2 servings

- 8-oz milk
- 4-oz Kahlua coffee liqueur
- 2-oz seltzer
- Ice for serving

Using the frothing disk, add milk to frothing pitcher and press cold button. After two minutes remove the frother lid and slowly pour coffee liqueur into frothing pitcher. Replace lid and wait for the frother to automatically shut off. Pour seltzer into glass and pour frothed milk on top. Stir well and serve.

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Frothed Mud Slide

1 serving

- 8-oz reduced-fat (2%) chocolate milk
- 2 Tbs. chocolate syrup
- 2-oz Kahlua coffee liqueur
- Shaved ice for serving

Using the frothing disk, add chocolate milk to frothing pitcher and press cold button. After two minutes remove the frother lid, slowly add the chocolate syrup and coffee liqueur. Replace the lid and wait for frother to automatically shut off. Pour frothed milk into glass of shaved ice and serve.

Iced Kahlua Cappuccino

2 servings

- 8-oz milk
- 2-oz Kahlua coffee liqueur
- 2 shots espresso

Using the frothing disk, add milk to frothing pitcher and press cold button. After two minutes remove frother lid and add coffee liqueur. Replace lid and wait for frother to automatically shut off. Meanwhile, prepare two shots of espresso and pour one into each cup. Pour coffee liqueur froth over espresso and serve.

Rhode Island Frothed Coffee Milk

1-2 servings

- 8-oz milk
- 2 Tbs. coffee syrup

Using the frothing disk, add milk to frothing pitcher and press cold button. After one minute remove frother lid and slowly add coffee syrup one tablespoon at a time. Replace lid and wait for the frother to automatically shut off. Pour frothed coffee milk into glass and serve.

Cold Malt

2 servings

- 12-oz milk
- 4 Tbs. malt powder
- 2 tsp. sugar
- 1 tsp. vanilla extract

Using the heating disk, add milk to frothing pitcher and press cold button. After two minutes remove frother lid and slowly add malt powder, sugar and vanilla extract. Replace lid and wait for frother to automatically shut off. Pour into glasses and serve.

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Coconut Chocolate Milk

2 servings

- 12-oz chocolate milk
- ¼ teaspoon coconut extract
- Whipped cream and coconut flakes for serving

Using the heating disk, add chocolate milk and coconut extract to frothing pitcher and press cold button. Wait for frother to automatically shut off. Pour coconut chocolate milk into a glass and top with whipped cream and coconut flakes if desired.

Super Chocolaty Chocolate Froth

1 serving

- 8-oz reduced-fat (2%) chocolate milk
- 2 Tbs. chocolate syrup
- Chocolate whipped cream for serving
- Chocolate shavings or sprinkles for serving

Using the frothing disk, add chocolate milk to frothing pitcher and press cold button. After two minutes remove the frother lid and slowly add the chocolate syrup. Replace lid and wait for frother to automatically shut off. Pour chocolate milk into cup and top with chocolate whipped cream. Sprinkle whipped cream with chocolate shavings or sprinkles.

Vanilla Froth

1-2 servings

- 8-oz milk
- 1-2 tsp. vanilla extract
- 2 tsp. sugar

Using the frothing disk, add milk to frothing pitcher and press cold button. After two minutes remove frother lid and add vanilla and sugar. Replace lid and wait for frother to automatically shut off. Pour into glasses and serve.

Strawberry and Crème

1-2 servings

- 8-oz milk
- 1 tsp. vanilla extract
- 2 Tbs. strawberry syrup

Using the frothing disk, add milk and vanilla extract to frothing pitcher and press cold button. After two minutes remove frother lid and slowly add strawberry syrup. Replace lid and wait for frother to automatically shut off. Pour into glasses and serve.

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Hong Kong Milk Tea (Dai Pai Dong)

2 servings

- 8-oz black iced tea
- 4-oz milk
- 4-5 Tbs. sweetened condensed milk
- Ice for serving

Using the frothing disk, add milk to frothing pitcher and press cold button. After 2 minutes, slowly add in sweetened condensed milk one tablespoon at a time. Replace lid and wait for frother to automatically shut off. Fill a glass with ice and pour iced tea two thirds of the way to the top. Pour frothed milk on top, stir well and serve.

Thai Iced Tea (Cha Yen)

2 servings

- 8-oz Thai iced tea (red tea) slightly sweetened
- 4-oz milk
- 4-5 Tbs. sweetened condensed milk
- Ice for serving

Using the frothing disk, add milk to frothing pitcher and press cold button. After 2 minutes, slowly add in sweetened condensed milk one tablespoon at a time. Replace lid and wait for frother to automatically shut off. Fill a glass with ice and pour iced tea two thirds of the way to the top. Pour frothed milk on top, stir well and serve.

Troubleshooting Recipes:

- Do not add large ingredients into frothing pitcher. Only add ingredients that are easily dissolved in cold milk.

- If a loud noise occurs after you add ingredients, press the illuminated button to turn the machine off, or lift pitcher from base. Swirl the pitcher around to loosen the ingredients from the disk then press the cold button again. Stop use if loud noise continues.

- Always ensure you follow the measurement marks inside the pitcher when using the frothing disk. Never froth more than 8 ounces of milk at one time or milk may overflow out of the pitcher.

- Any type of milk may be used in the frother, however some milks produce better froth than others. Fresh skim milk provides the largest amount of froth. Organic milk and non-dairy milks will not produce the same quantity of froth as non-organic milk.

Liquid Measurements Conversions

$$\frac{1}{4} \text{ cup} = 2 \text{ oz}$$

$$\frac{1}{3} \text{ cup} = 3 \text{ oz}$$

$$\frac{1}{2} \text{ cup} = 4 \text{ oz}$$

$$\frac{2}{3} \text{ cup} = 5 \text{ oz}$$

$$\frac{3}{4} \text{ cup} = 6 \text{ oz}$$

$$1 \text{ cup} = 8 \text{ oz}$$

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Warm Milk Recipes

Bedtime Warm Milk

1-2 servings

- 8-oz milk
- 1 tsp. vanilla extract
- 2 Tbs. white sugar
- ¼ teaspoon ground nutmeg

Using the heating disk, add milk and vanilla to frothing pitcher and press warm button. After two minutes remove frother lid, add sugar and nutmeg. Replace lid and wait for frother to automatically shut off.

Warm Milk & Honey

2 servings

- 12-oz low-fat milk
- 3 Tbs. honey
- 1 tsp. vanilla extract

Using the heating disk, add milk to frothing pitcher and press warm button. After two minutes remove frother lid, add honey and vanilla extract. Replace lid and wait for frother to automatically shut off.

Malted Hot Milk

2 servings

- 12-oz milk
- 4 Tbs. malt powder
- 4 tsp. sugar
- 1 tsp. vanilla extract
- 1-2 shots whiskey (optional)

Using the heating disk, add milk to frothing pitcher and press hot button. After three

minutes remove frother lid, add malt powder, sugar and vanilla extract. Replace lid and wait for frother to automatically shut off. Add shot of whiskey to cup if desired.

Maple Steamer

1-2 servings

- 8-oz milk
- 1-2 oz maple syrup

Using the heating disk, add milk to frothing pitcher and press warm button. After two minutes remove frother lid and add maple syrup. Replace lid and wait for frother to automatically shut off.

Vanilla Steamer

1-2 servings

- 8-oz milk
- 1-2 tsp. vanilla extract
- 2 tsp. sugar

Using the heating disk, add milk to frothing pitcher and press warm button. After two minutes remove frother lid and add vanilla and sugar. Replace lid and wait for frother to automatically shut off.

Hot Dulce de Leche

2 servings

- 12-oz milk
- 2 Tbs. dulce de leche syrup
- 1 shot rum (optional)
- Ground cinnamon, to serve

Using the heating disk, add milk to frothing pitcher and press hot button. After three

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minutes, remove frother lid and add dulce de leche syrup. Replace lid and wait for frother to automatically shut off. Pour hot milk into glasses and sprinkle with ground cinnamon. Add shot of rum if desired.

Hot Chocolate Recipes

Brown Sugar Hot Chocolate

1-2 servings

- 8-oz milk
- 1-2 oz unsweetened chocolate, grated
- 3 Tbs. brown sugar
- pinch of salt

Using the heating disk, add milk to the frothing pitcher and press hot button. After three minutes, add grated chocolate, brown sugar* and salt. Replace lid and wait for frother to automatically shut off.

*be sure to break up any lumps in the brown sugar.

Coconut Hot Chocolate

2 servings

- 6-oz coconut milk
- 6-oz milk
- ¼ teaspoon coconut extract (optional)
- 3-oz good quality dark chocolate, grated
- Whipped cream and chocolate flakes, to serve

Using the heating disk, add coconut milk and milk and press hot button. After three minutes remove the frother lid and add grated chocolate. Replace lid and wait for frother to automatically shut off.

Argentinean Hot Chocolate (El Submarino)

1-2 servings

- 10-oz whole milk
- 1 Tbs. sugar
- ½ tsp. vanilla extract
- 1-2 oz of good quality dark chocolate

Using the heating disk, add milk and vanilla extract to the frothing pitcher and press hot button. After two minutes, remove the frother lid and add sugar. Replace lid and wait for frother to automatically shut off. Pour hot milk into cups and serve with a square of dark chocolate. The chocolate is the submarine, and should be "sunk" into the hot milk. As you stir, the chocolate turns the hot milk into hot chocolate.

Parisian Warm Chocolate (Le Chocolat Chaud)

4 servings

- 8-oz whole milk
- 3-oz heavy cream
- ¼ cup sugar
- 5-oz semisweet chocolate, grated

Using the heating disk, add milk and cream into frothing pitcher and press warm button. After one minute remove the frother lid and add grated chocolate. Replace lid and wait for frother to automatically shut off. Serve warm in four demitasse cups.

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Mumbai Hot Chocolate

4 servings

- 6-oz whole milk
- 6-oz cream
- 4-oz milk chocolate, grated
- 3 Tbs. unsweetened cocoa powder
- 2 Tbs. brown sugar
- ½ tsp. ground cinnamon
- 7 cardamom pods, husks removed & ground
- Chili flakes, to serve

Using the heating disk, add milk and cream into the frothing pitcher and press hot button. After three minutes remove the frother lid, add the remaining ingredients, except for the chili flakes and replace lid. Wait for frother to automatically shut off. Pour into small cups and sprinkle with chili flakes before serving.

Mexican Hot Chocolate

1 serving

- 8-oz milk
- 2-oz good-quality semisweet or bittersweet chocolate, grated
- ¼ teaspoon ground cinnamon

Using the frothing disk, add milk and cinnamon to frothing pitcher and press hot button. After three minutes remove frother lid and add grated chocolate. Replace lid and wait for frother to automatically shut off. To serve, pour into cups and add a dash of ground cinnamon to the top.

Brazilian Hot Chocolate

1 serving

- 6-oz milk
- 2-oz good-quality semisweet or bittersweet chocolate, grated
- 2-oz strong black coffee
- 1 shot rum
- 1 strip (about 1/4 inch by 3 inches) orange zest

Using the frothing disk, add milk to frothing pitcher and press hot button. After three minutes, add the grated chocolate. Replace lid and wait for the frother to automatically shut off. Pour hot chocolate into cup and add black coffee and rum. Garnish with a strip of orange zest, twisting the strip to release its oils just before adding it to the mug.

Irish Hot Chocolate

1 serving

- 8-oz whole milk
- 1-oz Bailey's Irish Cream
- ½ tsp. vanilla extract
- 3 Tbs. unsweetened cocoa powder
- 2 Tbs. granulated sugar
- ½ tsp. ground cinnamon
- pinch of nutmeg
- 1-2 ounces white chocolate bar, grated

Using the heating disk, add milk and vanilla extract to frothing pitcher and press hot button. After three minutes, remove the frother lid and add cocoa powder and sugar. Replace the lid and wait for the frother to automatically shut off. Top with the chopped white chocolate and serve immediately.

Capresso

Hazelnut Hot Chocolate (Nutella)

1 serving

- 8-oz whole milk
- 2 Tbs. Nutella
- Mini marshmallows or whipped cream

Using the heating disk, add milk to frothing pitcher and press hot button. Wait for the frother to automatically shut off. Place Nutella in large cup and pour the hot milk over the Nutella while stirring. Stir until Nutella is dissolved and top with marshmallows or whipped cream.

Molten Hot Chocolate Milk

1 serving

- 8-oz reduced-fat (2%) chocolate milk
- 2 Tbs. chocolate syrup
- Chocolate whipped cream
- Chocolate shavings or sprinkles

Using the heating disk, add chocolate milk to frothing pitcher and press hot button. After three minutes remove the frother lid, add the chocolate syrup and replace lid. Wait for frother to automatically shut off. Pour hot chocolate into cup and top with chocolate whipped cream. Sprinkle whipped cream with chocolate shavings or sprinkles.

Tea & Cider Recipes

Hot Caramel Cider

1-2 servings

- 12-oz of apple cider or apple juice
- 2 tsp. caramel syrup

Using the heating disk, add apple cider and caramel syrup to frothing pitcher. Wait for frother to automatically shut off.

Chai Tea Latte

4 servings

- 1 cinnamon stick
- 6 whole green cardamom pods
- 6 whole cloves
- 1 (1-inch) piece ginger root or ¼ tsp. ground ginger powder
- 4 black peppercorns
- 3 cups water
- 3 black tea bags or 3 heaping teaspoons of loose black tea
- 8-oz of milk
- 2 Tbs. 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. Using the frothing disk, add milk to pitcher and press hot button. After three minutes, remove lid and add brown sugar* to frothing pitcher. Replace the lid and wait for the frother 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.

Capresso

Troubleshooting Recipes:

- Do not add any large chunks of chocolate or other large ingredients while pitcher disk is spinning. Always finely grate the chocolate before adding it to the frothing pitcher.

- If a loud noise occurs after you add ingredients, press the illuminated button to turn the machine off, or lift pitcher from base. Allow a few seconds for the ingredients to melt and then press the warm or hot button again. The ingredients might have been stuck on or around the disk.

- Always ensure you follow the measurement marks inside the pitcher when using the frothing disk. Never froth more than 8 ounces of milk at one time or milk may overflow out of the pitcher.

- Any type of milk may be used in the frother, however some milks produce better froth than others. Fresh skim milk provides the largest amount of froth. Organic milk and non-dairy milks will not produce the same quantity of froth as non-organic milk.

Liquid Measurements Conversions

$$\frac{1}{4} \text{ cup} = 2 \text{ oz}$$

$$\frac{1}{3} \text{ cup} = 3 \text{ oz}$$

$$\frac{1}{2} \text{ cup} = 4 \text{ oz}$$

$$\frac{2}{3} \text{ cup} = 5 \text{ oz}$$

$$\frac{3}{4} \text{ cup} = 6 \text{ oz}$$

$$1 \text{ cup} = 8 \text{ oz}$$



Espresso Based Beverage Recipes

Creating gourmet espresso based beverages at home is extremely simple once you learn the basic recipes. Follow the drink preparation notes below and use them as a guide to create your own specialty drinks.

Drink Name	Preparation
Espresso	1-1.5 ounce shot of coffee brewed at high pressure in 20-25 seconds. Espresso is the basis for many gourmet coffee specialty drinks.
Ristretto	0.5-0.7 ounce shot of coffee brewed at high pressure in less than 20 seconds. The ristretto has a very intense flavor that is bolder with more body than a traditional espresso.
Lungo	2-4 ounce shot of coffee brewed at high pressure for 45-60 seconds. The lungo has more of a bitter taste than espresso as more water is extracting the coffee's flavor.
Macchiato	A shot of espresso topped with a spoonful of frothed milk served in a demitasse cup.
Espresso con Panna	A shot of espresso topped with whipped cream in a demitasse cup.
Espresso Affogato	A scoop of gelato or ice cream "drowned" in a shot of espresso.
Cappuccino	A shot of espresso topped with 1/3 steamed milk and 1/3 frothed milk in a large cup.
Latte	A shot of espresso topped with 2/3 steamed milk and a few spoonfuls of frothed milk in a large cup. (less frothed milk than a cappuccino)
Latte Macchiato	Fill a cup with steamed milk and top with a few spoonfuls of frothed milk. Pour a shot of espresso on top of the foam to "mark" the latte.
Caramel Macchiato	Fill a cup with steamed milk and caramel syrup then top with a few spoonfuls of frothed milk. Pour a shot of espresso on top of the foam to "mark" the latte. Add caramel sauce to the top if desired.
Mocha	A shot of espresso mixed with chocolate syrup topped with steamed milk. Add whipped cream and cocoa powder to the top if desired.
Hazelnut Latte	A shot of espresso mixed with hazelnut syrup topped with steamed milk and a few spoonfuls of frothed milk.
Vanilla Latte	A shot of espresso mixed with vanilla syrup topped with steamed milk and a few spoonfuls of frothed milk.
Americano	A shot of espresso topped with 6-8 ounces of hot water.

To make an iced version of the above recipes, simply use cold milk in the place of steamed or frothed milk.

Never pour hot milk over ice as bacteria can form.