LIMITED WARRANTY

This warranty covers your Capresso machine Model # 206. 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.
- Damage to glass milk pitcher.
- 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:

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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.

81 Ruckman Road, PO Box 775 Closter, NJ 07624 Tel: 800-767-3554 Fax: 201-767-9684 Email: contact@jura-capresso.com Website: www.capresso.com

9051712



Automatic Milk Frother

Operating Instructions

Warranty

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



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.
- 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 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.

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- 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 FOR HOUSEHOLD USE ONLY.

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 will
 not turn on and will alert you by the 3 LEDs flashing together. 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

Use the frothing disk for frothy hot chocolate or the heating disk for smooth hot chocolate. When using the middle button (Fig. G, warm), the hot chocolate will not be as hot, ideal for small children. Chocolate syrup and shaved chocolate can be added directly to the pitcher during operation. Do not add any large items to the milk pitcher as they can get stuck around the disks and put strain on the motor.

Cold frothing / Auto shut-off

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

Cleaning

- 1. Unplug the item and let it cool down.
- 2. Remove the froth enhancer from the milk pitcher. Remove the frothing disk or the heating disk from the froth enhancer.
- 3. The milk pitcher, lid, froth enhancer, frothing disk and heating disk are dishwasher safe (top-rack).
- 4. Wipe the heating plate with a moist cloth.
- Discoloration of the heating plate may occur if milk spills onto the heating plate. Scrub lightly with baking soda.
- 6. Discoloration of the bottom of the milk pitcher may occur if cleaning in the dishwasher and after prolonged time can affect the performance of the unit. To remove discoloration from bottom of milk pitcher scrub with soap, water and steel wool until base is back to normal appearance.

Froth / Heating Disk Storage

One disk can be kept inside the milk pitcher while attached to the froth enhancer. The other disk can be stored in the drawer that slides out of the front of the base of the appliance.

Additional Milk Pitcher and Disks

You can order an additional milk pitcher or disks from our website www.capresso.com or call our Customer Service Hotline at 1-800-767-3554.

Usage

- 1. Plug in appliance.
- 2. Remove lid from milk pitcher. (A)
- 3. Place frothing disk or heating disk onto the pin of the froth enhancer. (B)
- 4. Place the froth enhancer into the bottom of the milk pitcher (C). Align the 3 tall tabs of the froth enhancer with the 3 curved panels at the bottom of the milk pitcher and make sure it snaps in securely (D).
- 5. Make sure underside of the milk pitcher is dry.
- 6. Pour fresh cold milk into the milk pitcher. (E)
- 7. Replace lid and place pitcher on heating platform. (F)
- 8. Choose your desired temperature setting, cold, warm, or hot. (G)
- 9. The button illuminates and the frothing/mixing action starts automatically.
- 10. When the milk has reached the maximum temperature (or time limit for cold frothing), the appliance will automatically shut off. The indicator light turns off and the frothing action stops.

CAUTION: When using warm or hot setting, the milk pitcher will be very warm after use; the bottom of the pitcher is hot. Only place the milk pitcher on a heat resistant surface.

- 11. Let the frothed milk sit for a few seconds before pouring to allow the froth to stiffen.
- 12. Remove lid and pour the milk into your cup and spoon the froth on top.
- 13. 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

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

Making Milk Froth

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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 an extension cord is used,
 - a. the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - b. the longer cord shall be arranged so that it will not drape over the counterop or tabletop where it can be pulled on by children or tripped over.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

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 TEC™. 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 warm 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 8AM to 9PM Eastern Standard Time. Friday 8AM 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 TEC[™]

The froth TEC[™] Automatic Milk Frother comes equipped with a glass milk pitcher with lid, a froth enhancer, one frothing disk, one heating disk and the base unit. One of the disks is installed onto the froth enhancer inside the milk pitcher. The other disk is stored in the drawer that slides out of the front of the base of the appliance.



Heating Disk (smooth) - Snaps into froth enhancer for heating milk without froth. Can be stored in storage drawer on front of the base.

in place and enhances mixing power.

Froth enhancer (disk holder) Holds frothing or heating disk

Frothing Disk (whisk) - Snaps into froth enhancer for frothing milk. Can be stored in storage drawer on front of the base.

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Before First Use

Clean the milk pitcher, lid, froth enhancer and the disks under running warm water. Make sure the underside of the milk pitcher is completely dry before placing on the base.

CAUTION:

Maximum Capacity - FROTHING: never fill more than 10 oz. (see FROTH marking on the side of the milk pitcher) Maximum Capacity - HEATING: never fill more than 16 oz. (see HEAT marking on the side of the milk pitcher)

Using the Frothing Disk

Never fill more than 10 oz. of milk or chocolate milk into the milk pitcher ("FROTH" 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 16 oz. of milk or chocolate milk into the milk pitcher ("HEAT" marking).



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