




Iced Coffee

- Ingredients
- Fresh milk
 - 1 espresso (45 ml)
 - 4 ice cubes
 - 1 tbsp sugar

Preparation

Prepare one portion of cold milk foam  and use it to fill the glass to two thirds full. Place 4 ice cubes in a separate coffee cup. Prepare the espresso in the same cup. Then add 1 tbsp sugar and stir into the espresso. Add the chilled espresso and ice cubes to the glass with the milk foam.




Frothing disk



Sweet Ginger

- Ingredients
- Fresh milk
 - Apple syrup (20 ml)
 - Cinnamon syrup (10 ml)
 - 2 generous pinches ground ginger

Preparation

First pour the cinnamon syrup into a glass, directly followed by the apple syrup. Prepare one portion of cold milk foam  and use it to fill the glass up to the edge. Sprinkle the ground ginger on top of the milk foam.

Serving suggestion

Decorate the Sweet Ginger with a slice of apple and cinnamon sticks. Serve with a straw, stir and enjoy.




Frothing disk



Hot Chocolate

- Ingredients
- Fresh milk
 - 3 – 4 tsp cocoa powder (soluble)

Preparation

Prepare one portion of hot milk . While the milk is being prepared, remove the cover from the Milk Frother and slowly add the cocoa powder. As soon as the Milk Frother stops, pour the hot chocolate into a glass.

Serving suggestion

Decorate the hot chocolate with a few pieces of chocolate.



Frothing disk

Technical Data

Hot milk / milk foam at the touch of a button	■
Automatic stop function	■
Non-stick coating	■
Milk level mark	■
Temperature levels	3
Milk foam capacity	250 ml
Milk capacity	340 ml
Voltage	220 – 240 V ~, 50 Hz
Power	600 – 650 W
Milk container holding capacity	0.1 – 0.34 l
Cable length approx.	0.75 m
Dimensions (W × H × D)	12.5 × 20.9 × 12.5 cm
Weight	1.0 kg
Article number	70606



JURA Automatic Milk Frother



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Chilled foam or hot milk



Easy one-button operation



Compact



Wide choice of recipes

Perfect milk foam in a flash

The Automatic Milk Frother is the quick, easy, no-mess way to make perfect, velvety-soft milk foam for cold specialities such as latte frio, cold chocolate and many other exciting drinks. Designed in line with JURA's classic style, it's the perfect addition to any coffee machine and an indispensable aid for all lovers of trend specialities. Easy to operate using a single button, it prepares cold, warm or hot milk foam in a flash.

Chilled foam or hot milk

A quiet electric motor drives the attachment in the milk container without coming into direct contact with it. In next to no time, this attachment makes perfect fine milk foam, according to whether you prefer it cold, warm or hot. If only hot milk is required, a second attachment prevents the milk from burning.

Easy one-button operation

To select cold, warm or hot milk foam, all you have to do is press the ergonomic button once, twice or three times. The self-explanatory pictograms indicate the selected mode. The frother is also very easy to clean: the magnetic drive allows the pitcher to be immersed in water and rinsed out.

Compact

The supply cable and attachments fit easily into the bottom of the base unit, allowing the Milk Frother to be conveniently stored along with all its accessories.

Wide choice of recipes

When it comes to exciting drinks, the only limit is your imagination! You can invent your own recipes or take inspiration from magazines, TV programmes or recipe books. From latte macchiato and hot or cold chocolate to popular specialities like frappés and chai latte, the JURA Automatic Milk Frother helps you create perfect results every time.

Benefits

- The perfect recipe for trend specialities
- Cold, warm or hot milk foam
- Easy one-button operation
- High-quality, elegant and easy to clean
- The perfect accessory for your JURA machine




Milky Melon

Ingredients

- Fresh milk
- Watermelon syrup (20 ml / 0.7 oz.)
- 4 ice cubes
- 1 tsp sugar

Preparation

Pour the watermelon syrup into a glass. Prepare one portion of cold milk foam . While the milk is being frothed, remove the cover from the Milk Frother and slowly add the sugar. As soon as the Milk Frother stops, pour the cold, sweetened foam into the glass. Then add the ice cubes.

Serving suggestion

Decorate with a slice of watermelon and drizzle a little syrup over the edge of the glass. Serve with a straw, stir and enjoy.



Frothing disk




Latte macchiato Frio

Ingredients

- Fresh milk
- 1 espresso (45 ml / 1.5 oz.)
- 4 ice cubes
- Caramel syrup (20 ml / 0.7 oz.)
- 1 tsp sugar

Preparation

Pour the caramel syrup into a glass and fill one third full with milk. Prepare one portion of cold milk foam  and use it to fill the glass to two thirds full. Place 4 ice cubes in a separate coffee cup. Prepare the espresso in the same cup. Then add 1 tsp sugar and stir into the espresso. Add the chilled espresso and ice cubes to the glass with the caramel syrup, milk and foam.



Frothing disk




Chai Latte Frio

Ingredients

- Fresh milk
- Chai tea syrup (40 ml)
- 4 ice cubes
- 1 pinch cinnamon

Preparation

Pour the chai tea syrup into a glass. Prepare one portion of cold milk foam  and use it to fill the glass. Add the ice cubes. Dust the milk foam with a pinch of cinnamon.

Serving suggestion

Decorate the Chai Latte Frio with cinnamon sticks. Serve with a straw, stir and enjoy.



Frothing disk