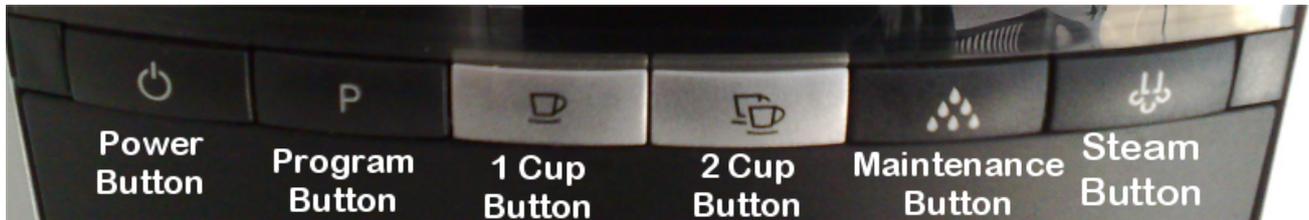


Milk based varieties with a Jura F50

Use this document to learn how to make Cappuccino and Café Latte with a Jura Impressa F50.

Button Figure



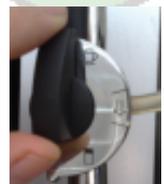
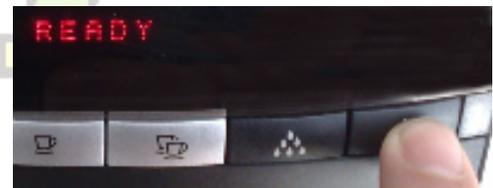
Making Cappuccino

Precondition

- The machine is on and says **“READY”**
- Milk tube is connected into the Profi Frother and placed into a milk container (or the cup you are serving in)

Actions to Perform

1. Press the steam button
2. The Machine will say **“HEATING”**
3. Check that the Profi Frother is on and set to the Froth setting. The Froth setting is when the lever is turned so that the long part points upward. Then make sure that the one end of the frothing tube is inserted into the side of the Profi frother and the other end into the milk. Make sure your cup is under the end of the frother (i.e. where the liquid is going to come out)
4. Wait go the coffee machine to flash **“STEAM”** and **“READY”**
5. Turn the steam tap clockwise (this is the tap or dial that is on the right hand side of the front of the machine) from off to steam position in one single movement. The milk will start being sucked up the tube, and be frothed into the cup. When enough milk is in the destination cup (ie normally at least $\frac{1}{2}$ a cup no more than $\frac{3}{4}$ of the cup), the turn the steam tap off – turn it anti-clockwise.
6. Place the cup under the coffee nozzles, as you do when making coffee
7. Press the one cup button, and when the cup is filled to the desired level then press the 1 cup button again.



Making Café Latte

Precondition

- The machine is on and says “**READY**”
- Milk tube is connected into the Profi Frother and placed into a milk container (or the cup you are serving in)

Actions to Perform

1. Press the steam button



2. The Machine will say “**HEATING**”

3. Check that the Profi Frother is set to the hot milk setting. The hot milk setting is when the lever is turned so that the long part points downward. Then make sure that the frothing connected and submerged into the milk. Make sure your cup is under the end of the frother (i.e. where the liquid is going to come out)

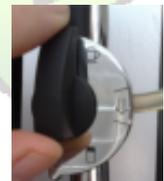


4. Wait for the coffee machine to flash “**STEAM**” and “**READY**”

5. Turn the steam tap clockwise (this is the tap or dial that is on the right hand side of the front of the machine) from off to steam position in one fluid movement. The milk will start being sucked in the Profi frother and warmed up and then be placed in the destination coffee cup



6. When the cup has about one third fill of hot milk, then leaving the cup where it is turn the black lever of the Profi Frother anti clockwise so that it points to the Froth setting (the Froth setting is when the lever is turned so that the long part points upward). When the cup is two thirds fill turn off the steam tap by turning it anti-clockwise



7. Place the cup under the coffee nozzles, as you do when making coffee (or an alternative vessel)
8. Press the one cup button, and when the cup is filled to the desired level then press the 1 cup button again.

Troubleshooting

- If the milk does not froth, perform a quick clean. To perform a quick clean using water rather than milk follow the instructions 1-6 in the Café Latte instruction. In extreme cases perform this with the Jura milk cleaning formula, or a drop of vinegar, and repeat with clean water
- If the machine stops sucking milk up even if the tap is on, then you may need to adjust the seconds the machine froths for, which is done with the ml adjustment tap on the left