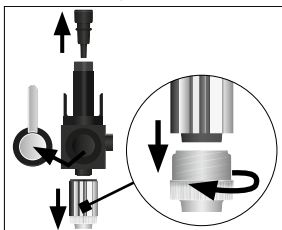


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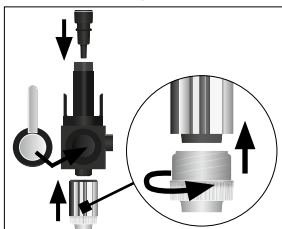
Dismantling and rinsing the professional fine foam frother^{G2}

The professional fine foam frother must be **dismantled and rinsed daily** if milk has been prepared to make sure it functions perfectly and also in the interests of hygiene.

- ▶ Remove the professional fine foam frother.
- ▶ Dismantle the professional fine foam frother into its individual parts.



- ▶ Rinse all the parts under running water. If there are severely dried-on milk residues, firstly immerse the individual parts in a solution of 250 ml cold water and 1 capful of JURA milk system cleaner. Then rinse the parts thoroughly.
- ▶ Re-assemble the professional fine foam frother.



- i** Ensure that all individual parts are correctly and firmly connected to ensure optimum operation of the professional fine foam frother.
- ▶ Re-fit the professional fine foam frother on the milk system.
 - i** In the interests of hygiene, we recommend changing the interchangeable milk spout on a regular basis (approx. 2 months). Replacement spouts are available from specialised dealers.

Cleaning the fine foam frother^{G2}

The fine foam frother must be **cleaned daily** if milk has been prepared to make sure it functions perfectly and also in the interests of hygiene. To do this, proceed as described in your machine's instructions for use.

- i** Only use original JURA milk system cleaner. This is available from specialised dealers.

Stages of the professional fine foam frother^{G2}



Positioned vertically, the professional fine foam frother creates finely textured milk foam with a long-lasting consistency.



When positioned horizontally, the professional fine foam frother heats milk for on-trend specialties.

