Professional fine foam frother / Fine foam frother

⚠️ These instructions apply to the **professional fine foam frother** and the **fine foam frother**.

The fine foam frothers can be fitted to all JURA machines featuring the Connector System©.

**Dismantling and rinsing the fine foam frother**

The 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.

- Carefully pull the fine foam frother off the Connector System©.
- Dismantle the fine foam frother into its individual parts.

- Rinse all the parts of the fine foam frother thoroughly under running water.
- Re-assemble the fine foam frother.

ℹ️ Ensure that all individual parts are correctly and firmly connected to ensure optimum operation.

- Firmly attach the fine foam frother to the Connector System©.
Cleaning the fine foam frother
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.

ℹ️ Only use original JURA Cappuccino Cleaner. This is available from specialised dealers.

**Stages of the professional fine foam frother**

<table>
<thead>
<tr>
<th>Min. temperature</th>
<th>“Milk foam” stage</th>
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<tr>
<td>“Milk” stage</td>
<td>Max. temperature</td>
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