

— INGENUOUS IDEAS —

— DEPARTMENT —

Milk Consumption Heats Up

(NAPS)—How do you get adults to drink more milk? Froth it! Consumption of cappuccinos and other specialty drinks is on the rise. Helping fuel this trend is the availability of a new way to create the hot, frothy milk so vital to the creation of these tasty beverages.

A new concept in coffee-related electrics, the first automatic milk frother is now available to consumers. Designed for easy, safe operation, the product makes hot frothed milk for specialty drinks as well as hot chocolate with frothy foam.

The device delivers hot, frothy milk for eight cappuccinos or lattes at a time. Other features include adjustable milk temperature (120 to 170 degrees F) and safe pressure release.

The product comes with a 30-ounce plastic milk container with a built-in siphoning device, which can be stored in the refrigerator. The milk container easily attaches to the machine, which combines hot steam with cold milk at the push of a button, and delivers it right into the cup underneath.

After just two minutes of initial heat-up time, it stays in standby mode for immediate frothing and continuous action. In just 15 seconds, it can produce one half cup of hot frothy milk. Using chocolate



Bring continental elegance into your kitchen with a device that makes it easy to create cappuccinos and other specialty drinks.

milk, it can produce eight ounces of hot chocolate topped with rich foam in 30 seconds.

The product, called Capresso frothXpress, is a compact 9 $\frac{1}{10}$ inches high, 9 $\frac{1}{3}$ inches wide and 9 inches deep, with milk container attached. It features a 1200-watt pump/stainless steel Thermoblock system for continuous steam output. Water and steam never come in contact with aluminum. A removable water tank makes filling easy.

For more information, contact Capresso at (800) 767-3554 or visit capresso.com.