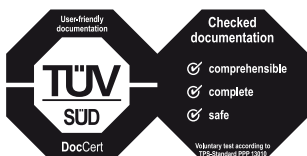




The IMPRESSA J5 Manual



The 'IMPRESSA Manual' has been awarded the seal of approval by the independent German Technical Inspection Agency, TÜV SÜD, due to its easy-to-understand style, its thoroughness and coverage of safety aspects.

Your IMPRESSA J5

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Important Safeguards

Save these instructions

These safeguards apply for machines with UL safety test (see rating plate and Chapter 15, 'Technical data and guide values').

Follow the basic safety precautions

When using electrical appliances, basic safety precautions should always be followed, to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment
- The use of accessory attachment not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control 'OFF' then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when dispensing hot steam.
- For household use only.

Special cord set instructions

- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used,
 - the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and
 - the longer cord shall be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way.
- If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.
- Do not attempt to defeat this safety feature

Warning

To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only.

Caution

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative:

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only.
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

Important Safeguards

NEVER DO (or you will void your warranty protection):

- Never fill instant coffee, chocolate mix etc. into the grinder or ground coffee funnel (grinder by-pass). It will damage the functioning of the brewing chamber
- Never fill sugar coated coffee beans into the bean hopper. In case of doubt, call your dealer.
- Never fill anything other than coffee beans into the bean container (no chocolate, no rice, no nuts, no spices, nothing other than roasted coffee beans).
- Never do anything with the machine which is not described in the User's Manual. In case of doubt, call your dealer.

Control elements and accessories

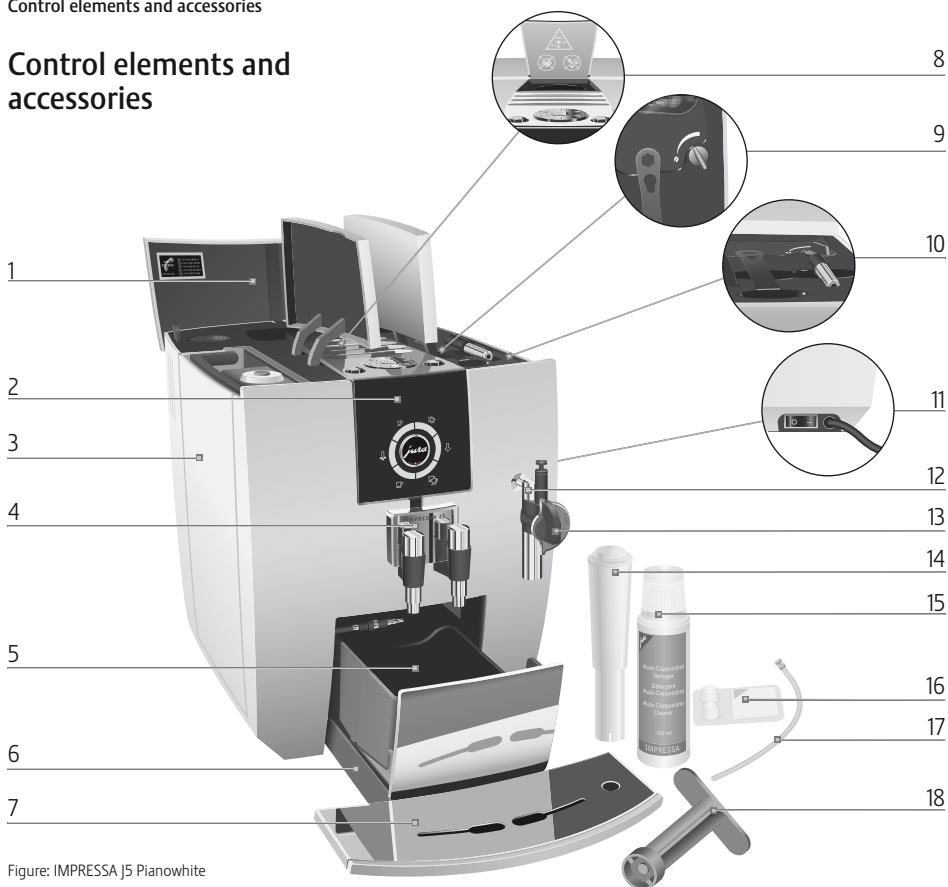
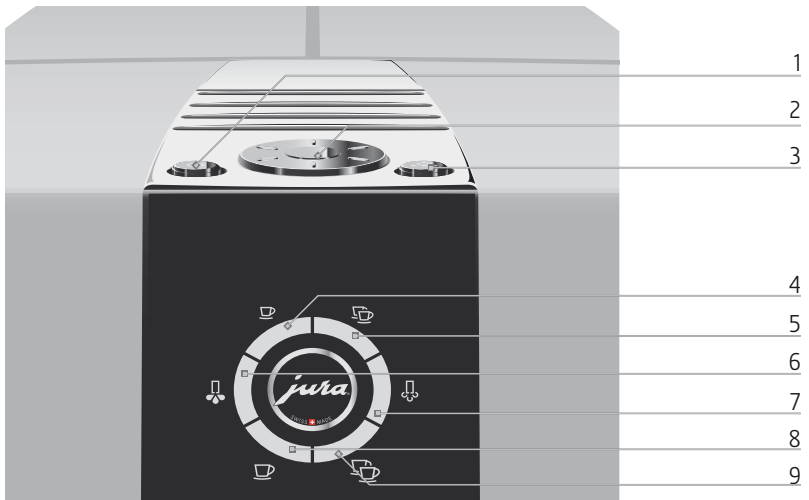





Figure: IMPRESSA J5 Pianowhite







- | | |
|--|--|
| 1 Bean container with aroma preservation cover | 8 Filler funnel for pre-ground coffee |
| 2 Plain text display | 9 Fineness of grind switch |
| 3 Water tank | 10 Storage compartment with measuring spoon and hot water nozzle |
| 4 Height/width-adjustable coffee spout | 11 Power switch and power cable (side) |
| 5 Coffee grounds container | 12 Connector System® for removable nozzles |
| 6 Drip tray | 13 Professional Cappuccino Frother |
| 7 Cup platform | 14 CLARIS plus filter cartridge |
| | 15 JURA Auto-Cappuccino Cleaner |
| | 16 JURA cleaning tablets |
| | 17 Milk pipe |
| | 18 Grinder key |



Surface of the machine

- 1  On/Off button
- 2  Rotary Switch
- 3  Maintenance button

Display

- 4  1 Espresso button
- 5  2 Espresso button
- 6  Hot water button
- 7  Steam button
- 8  1 Coffee button
- 9  2 Coffees button

Proper use

The machine has been designed and built for domestic use. It should only be used to prepare coffee and to heat milk and water. Use for any other purpose will be deemed improper. JURA cannot accept any responsibility for the consequences of improper use.

Keep this manual close to the IMPRESSA and, if appropriate, pass it on to the next user.

For your safety



Please read and note carefully the following important safety information.

By doing this, you can avoid the life-threatening danger of electric shock:

- Never use a machine which has been damaged or with a defective power cable.
- For information on what to do in case of damage, for example if there is a smell of burning, unplug the machine immediately from the mains supply and contact the JURA service centre.
- If the power cable for this machine is damaged, it must be repaired either directly by JURA or by a JURA approved service centre.
- Make sure that the IMPRESSA and the power cable are not located close to hot surfaces.
- Be careful to ensure that the power cable does not get caught and does not rub against sharp edges.
- Never open and repair the machine yourself. Do not modify the machine in any way that is not described in the IMPRESSA Manual. The machine contains live parts. If opened, there is a danger of serious injury. Repairs may only be carried out by JURA approved service centres, using original spare parts and accessories.

There is a risk of scalds or burns on the spouts or in the nozzle:

- Place the machine out of the reach of children.
- Do not touch any hot parts. Use the handles provided.

- Be careful to ensure that the appropriate nozzle is installed and clean. The nozzle or parts of the nozzle might come off if the parts are not assembled correctly or a blockage occurs.

A defective machine is not safe and could cause injury or fire. To avoid damage and any associated risk of injury or fire:

- Never allow the power cable to loosely hang down. The power cable can be tripped over or damaged.
- Protect your IMPRESSA from environmental influences such as rain, frost and direct sunlight.
- Do not put the IMPRESSA, cable or connections in water.
- Do not put the IMPRESSA or any individual parts in the dishwasher.
- Turn your IMPRESSA off at the power switch before starting any cleaning operation. Always wipe your IMPRESSA with a damp cloth rather than a wet one, and protect it from prolonged water splash.
- Only connect the machine to a power supply in accordance with the technical data (see rating plate and Chapter 15, 'Technical Data').
- Use only original JURA care products. Use of accessories that are not explicitly recommended by JURA could damage the IMPRESSA.
- Do not use any coffee beans treated with additives or caramelised coffee beans.
- Always fill the water tank with cold, fresh mains water.
- If you will be absent for an extended period, turn the machine off and unplug.

Risk to children and persons with limited capabilities in operating machines:

- The machine is not designed to be operated by children and persons with limited capabilities.
- The machine may only be used by persons who are able to operate the machine safely.

The IMPRESSA J5 Manual

You are holding the manual for your IMPRESSA J5 in your hand. It will help you to familiarize yourself with your IMPRESSA safely and quickly and teach you the full range of facilities it offers.

Chapter 2, 'Preparing and using your IMPRESSA for the first time', explains step-by-step how to set up and prepare the IMPRESSA.

Chapter 3, 'Familiarising yourself with the control options' is important for you to read as you are familiarising yourself with your IMPRESSA. It invites you to actively explore all the different coffee experiences that it offers.

As coffee and coffee specialities are very important to JURA, we have compiled a selection of tasty suggestions for you in Chapter 4, 'Recipes'.

All the other chapters are intended to help you when you have a specific query.


If you use the IMPRESSA J5 Manual, you will become a master at preparing exciting coffee specialities, you will be a Barista!

Model variants



The IMPRESSA J5 Manual covers all J series IMPRESSA models.

Symbol description

Warnings

 CAUTION	Always take note of any information marked with the CAUTION or WARNING symbol. The signal word WARNING points out potential risks of injury, and the signal word CAUTION potential risk of material damage.
CAUTION	The CAUTION symbol is used to draw attention to circumstances which could cause the machine to become damaged.

Symbols used

	Information and tips to make things easier for you as you use your IMPRESSA.
@	References to the online JURA website, where you can find interesting further information: www.jura.com
	Prompt to take action. This symbol means that you are being prompted to perform some action.

Welcome to the world of IMPRESSA!

Dear customer,

We thank you for the trust that you have placed in us by purchasing a JURA IMPRESSA coffee machine. The machines, which are produced in Switzerland, have already impressed independent, critical testers of goods and design award juries. We will do everything we can to ensure that this fully automated, genuine 2-cup Espresso and coffee machine continues to deliver perfect coffee specialities at the press of a button to your family and your guests for years to come.

The IMPRESSA Manual will teach you everything you need to know on the subject of operating and tailoring your IMPRESSA to your particular preferences. Other subjects covered include how to solve the problem of scale build-up and important tips on care. Our primary concern is to stimulate your imagination with attractive coffee recipes and to invite you to put the wealth of possibilities offered by the JURA fully automated machine to use on a daily basis.

We wish you many stimulating and enjoyable moments with your IMPRESSA.

Yours sincerely,

A handwritten signature in black ink, consisting of two distinct, stylized parts. The first part is a short, curved line ending in a dot. The second part is a longer, more complex stroke that starts with a small loop and ends with a long, sweeping tail.

Emanuel Probst
General Manager

1 IMPRESSA J5 – Perfect Enjoyment, Perfect Aesthetics

Coffee that fulfils your wildest dreams

JURA develops superior fully automatic coffee/Espresso machines which get the best taste and aroma out of every coffee blend and roast. It delivers this through a unique, intelligent pre-brew system combined with loving attention to detail and years of experience.

Perfect Enjoyment, Perfect Aesthetics

The uncompromising all-round design of the IMPRESSA J5 indulges the eyes as well as the taste buds. Gourmets will start to rave when they live out their coffee fantasies and experience a new dimension of enjoyment with Ristretto, Espresso, Café Crème, Cappuccino, Latte Macchiato and many other trendy specialities. This is easy to achieve, because the innovative operating concept leaves nothing to be desired when it comes to simplicity. And the integrated cup illumination places every coffee speciality in the right light.



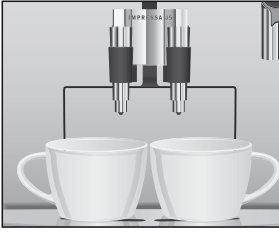
■ Breathtakingly beautiful

Clear, no-frill contours and high-quality materials set the tone of the design of the J series IMPRESSA models. All details have been exactly thought out and come together to form an aesthetic whole, so everyone will be enthusiastic about coffee. This makes IMPRESSA J series a veritable household fixture, which, thanks to its compact design, can easily be placed anywhere.

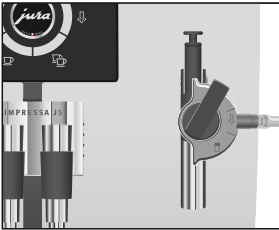


■ Pure ergonomics

The centrally arranged control elements, with a unique Rotary Switch and a plain text display which speaks your language, will allow you to quickly and intuitively make your coffee wishes come true. Here, the focus is on your personal taste. Simply select the coffee strength, amount of water and temperature according to your individual preferences. You can even choose between three hot water temperature levels. Accessories such as the measuring spoon and the hot water nozzle can be conveniently stored in the storage compartment where they are always within reach.



- Height and width-adjustable coffee spout
Another JURA innovation is the height and width-adjustable coffee spout. It allows precise adaptation to different cup heights and diameters. This prevents coffee splashing and guarantees a fantastic crema of ideal consistency.



- Connector System®
This makes it possible to use the Professional Cappuccino Frother, which is fitted as standard, for perfect milk foam or warm milk, a hot water nozzle for an even jet of water, and the optionally available 2-stage frothing nozzle.

Further information on this subject can be found in Chapter 11, 'Accessories and Service'.

JURA on the Internet

Visit us on the Internet.

- @ At www.jura.com you will find interesting and up-to-date information on your IMPRESSA and on every aspect of coffee.

Knowledge Builder

You can familiarize yourself with your IMPRESSA J5 in a fun way on the PC.

- @ The Knowledge Builder awaits you at www.jura.com. The interactive assistant, LEO, will support you and explain the benefits of and how to use your IMPRESSA.

2 Preparing and using your IMPRESSA for the first time

This chapter provides you with the information you need to use your IMPRESSA without any problems. You will prepare your IMPRESSA step-by-step for your first coffee experience using it.

Supplied as standard

The following items are supplied as standard:

- Your JURA IMPRESSA fully automatic coffee machine
- The Welcome Pack, which includes:
 - The IMPRESSA J5 Manual
 - IMPRESSA J5 Quick Reference Guide
 - CLARIS plus filter cartridge
 - Filter cartridge extension
 - Grinding key
 - Milk pipe
 - JURA cleaning tablets
 - Aquadur® test strips
 - JURA Auto-Cappuccino Cleaner
- JURAWorld of Coffee gift

Keep the packaging for your IMPRESSA. It is used to protect the machine during transportation.

Set up and connect

When setting up and connecting your IMPRESSA, please proceed as follows:

- Set the IMPRESSA down on a horizontal surface that is not sensitive to water.
- Choose a spot for your IMPRESSA which is protected against overheating.
- Never place the IMPRESSA on a hot surface, such as a hob.
- Only connect your IMPRESSA to a power supply in accordance with the technical data (see rating plate and Chapter 15, 'Technical Data').
- Make sure that no one can trip over the power cable.

Filling the water tank

To enjoy perfect coffee, we recommend that you change the water every day.

- i** Only use fresh, cold water to refill the water tank and never milk, mineral water or other liquids.
 - ▶ Open the cover of the water tank.
 - ▶ Remove the water tank and rinse it with cold water.
 - ▶ Fill the water tank with fresh, cold mains water and reinsert.
 - ▶ Close the cover of the water tank.

Filling the bean container

The bean container has an aroma preservation cover. This will ensure that your coffee beans retain their aroma for longer.

CAUTION

Coffee beans which have been treated with additives (e.g. sugar), either pre-ground or in the form of freeze-dried coffee, will damage the grinder.

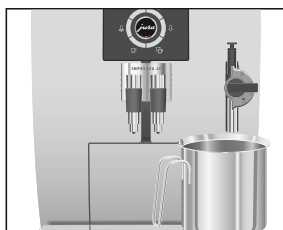
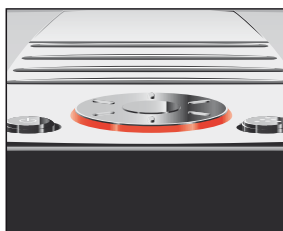
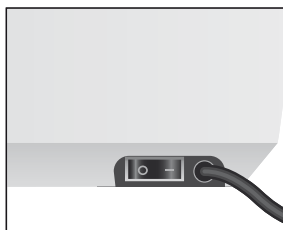
- ▶ Only use untreated coffee beans to refill the bean container.
-
- ▶ Open the cover of the bean container and remove the aroma preservation cover.
 - ▶ Remove any dirt or foreign objects inside the bean container.
 - ▶ New machines contain an information sheet in the bean container. Remove this information sheet.
 - ▶ Fill the bean container with coffee beans, then close the aroma preservation cover and the bean container cover.

First-time use






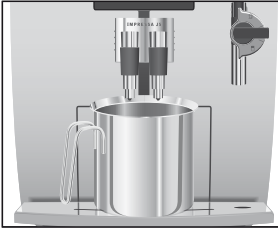
If the machine is operated with a defective power cable, there is a danger of electric shock.

- ▶ Never use a machine which has a defective power cable.



Precondition: The water tank must be full.

- ▶ Insert the mains plug into a power socket.
- ▶ Switch on the IMPRESSA using the power switch on the right side of the machine.
The On/Off button  will light up (standby).
- ▶ Press the On/Off button to switch the IMPRESSA on.
The Rotary Switch lights up. **SPRACHE DEUTSCH** appears on the display.
- ▶ Turn the Rotary Switch until the desired language appears.
For example **LANGUAGE ENGLISH**.
- ▶ Press the Rotary Switch to confirm that you want the English language setting.
OK appears briefly on the display to confirm the setting.
PRESS RINSE, the maintenance button  lights up.
- ▶ Place a receptacle under the Professional Cappuccino Frother.
- ▶ Press the maintenance button.
SYSTEM FILLING, the system fills up with water.
A small amount of water will flow out of the Professional Cappuccino Frother.
This operation stops automatically. **HEATING** appears on the display.
PRESS RINSE, the maintenance button  lights up.



- ▶ Place a receptacle under the coffee spout.
- ⚠ ▶ Press the maintenance button.
The machine will rinse itself, stopping automatically.
READY appears on the display. Your IMPRESSA is ready to use.
- ⓘ After the first time that a coffee speciality has been prepared, it may happen that **FILL BEANS** appears on the display if the grinder has not yet been completely filled with coffee beans. In that case, prepare a different coffee speciality.

Inserting filter and activating

Your IMPRESSA no longer has to be de-scaled if you use the CLARIS plus filter cartridge.

- ⓘ Perform the 'Insert filter' operation without interruptions. This will ensure that your IMPRESSA always produces its best.
- @ You can also try out the 'Insert filter' operation online. Visit the Knowledge Builder at www.jura.com.

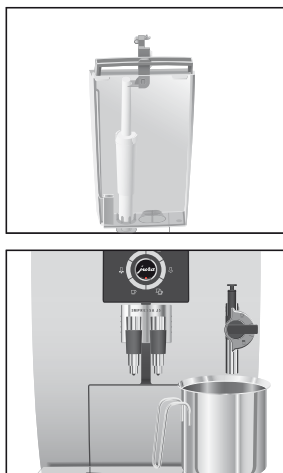
Further information on CLARIS can be found in Chapter 9, 'CLARIS plus filter cartridge – Water for perfect coffee'.




- ⓘ After two months, the filter will cease to work. Monitor the elapsed time as shown on the date plate on the cartridge holder.

Precondition: **READY** appears on the display.

- ⌚ ▶ Keep the Rotary Switch pressed **until**, **RINSE** appears on the display.
- ⌚ ▶ Turn the Rotary Switch until **FILTER** — appears.
- ⌚ ▶ Press the Rotary Switch to enter the programme item.
NO — appears on the display.
- ⌚ ▶ Turn the Rotary Switch until **YES** appears.

2 Preparing and using your IMPRESSA for the first time



- ▶ Press the Rotary Switch to confirm this setting.
OK appears briefly on the display to confirm the setting.
INSERT, the maintenance button  lights up.
- ▶ Remove the CLARIS plus filter cartridge and the filter cartridge extension from the Welcome Pack.
- ▶ Stick the extension on top of the filter cartridge.
- ▶ Remove the water tank and empty it.
- ▶ Lift the cartridge holder and insert the filter cartridge into the water tank, applying light pressure.
- ▶ Close the cartridge holder. It will click into place audibly.
- ▶ Fill the water tank with cold, fresh mains water and reinsert.
- ▶ Place a receptacle (at least 500 ml) under the Professional Cappuccino Frother.
- ▶ Turn the selection lever of the nozzle to the STEAM position .
-  ▶ Press the maintenance button.
FILTER RINSING. Water will flow out at the nozzle.
- i** You can interrupt the rinsing of the filter at any time by pressing any button.
- i** The water may be slightly discoloured. This is not harmful to health, nor does it affect the taste.

Rinsing of the filter automatically stops after approx. 500 ml.
HEATING appears on the display, and then **READY** appears. The filter is now activated.

Determining water hardness and adjusting

The harder the water is, the more frequently the IMPRESSA needs to be descaled. It is therefore important to adjust the water hardness.

- i** However, if you are using the CLARIS plus filter cartridge and have activated the filter, you will not be able to adjust the water hardness.
- i** The water hardness is adjusted to 16° dH (German hardness) in the factory.








- i** The water hardness can be adjusted between 1° dH and 30° dH. This can also be deactivated, which means that the IMPRESSA won't let you know when it has to be descaled.

You can find out what the water hardness is by using the Aquadur® test strips enclosed in the Welcome Pack.

- ▶ Hold the test strip briefly (for one second) under flowing mains water. Shake off the water.
 - ▶ Wait for about 1 minute.
 - ▶ You will then be able to read the degree of water hardness from the discolouration of the Aquadur® test strip and the description on the packaging.
- You can now adjust the water hardness.

Example: To change the water hardness from 16° dH to 25° dH, proceed as follows:

Precondition: READY appears on the display.

-  ▶ Keep the Rotary Switch pressed until RINSE appears on the display.
-  ▶ Turn the Rotary Switch until HARDNESS — is displayed.
-  ▶ Press the Rotary Switch to enter the programme item.
16° dH appears on the display.
-  ▶ Turn the Rotary Switch until 25° dH is displayed.
-  ▶ Press the Rotary Switch to confirm the setting.
OK appears briefly on the display to confirm that the water hardness is set.
HARDNESS
-  ▶ Turn the Rotary Switch until EXIT appears.
-  ▶ Press the Rotary Switch to exit programming mode.
READY appears on the display.

Adjusting grinder

You can adjust the grinder to suit the roast of your coffee.

Our recommendations:

- Select a fine setting for a light roast.
- Select a coarse setting for a darker roast.

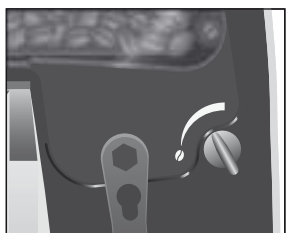
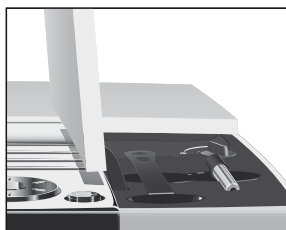
CAUTION

If you adjust the fineness of grind when the grinder is not operating, the fineness of grind switch could be damaged.

- ▶ Only adjust the fineness of grind when the grinder is running.


Example: To change the fineness of grind **during** coffee preparation, proceed as follows:

- ▶ Open the cover of the storage compartment.
- ▶ Place a cup under the coffee spout.
- ☞ ▶ Press the 1 Coffee button.
The grinder starts and **1 COFFEE** appears on the display.
After this, the coffee strength is briefly displayed.
- ▶ Turn the fineness of grind switch to the desired position **while** the grinder is running.
The coffee will be prepared and the fineness of grind is adjusted.




Switching on

When the IMPRESSA is switched on, a prompt to perform a rinse operation automatically appears.

Precondition: Your IMPRESSA is switched on at the power switch and the On/Off button  is illuminated (standby).

- ▶ Press the On/Off button to switch the IMPRESSA on.

HEATING

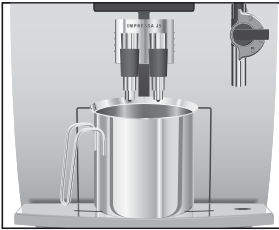
PRESS RINSE, the maintenance button  lights up.

- ▶ Place a receptacle under the coffee spout.

- ▶ Press the maintenance button.

The machine will rinse itself, stopping automatically.

READY appears on the display. Your IMPRESSA is ready to use.




Switching off (standby)

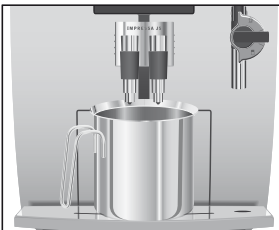
When you switch off your IMPRESSA, the system is automatically rinsed.

- ▶ Place a receptacle under the coffee spout.

- ▶ Press the On/Off button.

The system will be rinsed. RINSING appears on the display. The operation stops automatically.

The IMPRESSA is switched off (in standby mode), and the On/Off symbol  is illuminated.



3 Familiarising yourself with the control options

With the IMPRESSA, you can prepare an excellent coffee speciality at the touch of a button. You also have the option of adjusting the coffee strength and temperature, as well as the amount of water to your personal taste.

This chapter will allow you to become familiar with all control options with the aid of examples. To familiarise yourself with your IMPRESSA, we recommend that you make a point of actively trying the facilities described in this chapter. You will find this is well worthwhile.

Learn how to perform the following:

- Preparing drinks at the touch of a button
 - One-off settings **before** and **while** your drink is being prepared
 - Permanent settings according to cup size
 - Permanent settings in programming mode
- i** You can stop the machine at any time while a coffee speciality is being prepared. To do this, press any button.
- @** If you prefer to familiarize yourself with your IMPRESSA in a fun way on the computer, the interactive Knowledge Builder tutorial program can be found on the Internet at www.jura.com.

Preparing drinks at the touch of a button

Prepare your favourite coffee speciality at the touch of a button.

All coffee specialities are prepared following this model at the touch of a button.

Example: This is how to prepare an Espresso.

Precondition: **READY** appears on the display.

- Place an Espresso cup under the coffee spout.

- ☞ ▶ Press the 1 Espresso button.
1 ESPRESSO appears on the display. After this, the coffee strength is briefly displayed.
The pre-set amount of water flows into the cup and the process stops automatically.
READY appears on the display.

One-off settings before and while your drink is being prepared

You can change both the coffee strength before and the amount of water while your drink is being prepared. These settings are not saved.

One-off settings before and during coffee preparation always follow this model.

Adjust the coffee strength before your drink is prepared

The following coffee strength options are available:

- Mild
- Normal
- Strong
- Xstrong

Example: This is how to prepare a **strong** cup of coffee.

Precondition: **READY** appears on the display.

- ▶ Place a cup under the coffee spout.
- ☞ ▶ Turn the Rotary Switch until **STRONG** appears on the display.
- ☞ ▶ Press the 1 Coffee button **until** **STRONG** is displayed.
1 COFFEE appears on the display, and then **STRONG** briefly appears.
The pre-set amount of water flows into the cup. The preparation stops automatically. **READY** appears on the display.

Adjust the amount of water while your drink is being prepared

Example: This is how to prepare a **110 ML** cup of coffee.

Precondition: **READY** appears on the display.

- ▶ Place a cup under the coffee spout.
- ☞ ▶ Press the 1 Coffee button.
1 COFFEE appears on the display, and then the strength briefly appears.



- Turn the Rotary Switch until **110 ML** is displayed.
The set amount of water flows into the cup. The preparation stops automatically. **READY** appears on the display.

Permanent settings according to cup size

It is easy to make permanent settings for the amount of water for all coffee specialities, the hot water and steam according to cup size. As in the following example, adjust the amount of water once. Every time you prepare a drink in the future, this amount of water will be dispensed.

Permanent settings according to cup size works the same way for all coffee specialities.

Example: To make **permanent** settings for the amount of water for an Espresso, proceed as follows:

Precondition: **READY** appears on the display.

- Place an Espresso cup under the coffee spout.
- ☞ ► Press and **hold** the 1 Espresso button.
1 ESPRESSO appears on the display.
- ☞ ► **Hold** the 1 Espresso button down until
ENOUGH COFFEE ? appears.
- ☞ ► Release the 1 Espresso button.
Coffee preparation will start and the Espresso will flow into the cup.
- Press any button as soon as enough Espresso has flowed into the cup.
Espresso preparation will now stop. **OK** appears briefly on the display. The set amount of water for an Espresso will be permanently stored.

- i** You can alter these settings at any time by repeating the above procedure.

Permanent settings in programming mode

You can easily adjust your IMPRESSA to your personal coffee blends and specialities. Simply by turning and pressing the Rotary Switch, you can navigate through the easy-to-understand program steps and make permanent settings.

You can make the following settings with the Rotary Switch.

Programme item	Subitem	Explanation
RINSE	RINSE FILTER CLEAN DE-SCALE	► Select the desired maintenance programme. If you don't take any action, the programming mode is exited after approx. 5 seconds.
BUTTONS	SELECT BUTTON	► Select your settings for the coffee specialities, steam and hot water.
FILTER -/✓	YES ✓ NO -	► Indicate whether you operate your IMPRESSA with or without a CLARIS plus filter cartridge.
HARDNESS (is only displayed when the filter is not activated)	INACTIVE 1° dH - 30° dH	► Adjust the water hardness.
ENERGY -/✓	SAVE - SAVE ✓	► Select an energy saving mode.
TIME	--!--	► Set the time.
UNIT ON	--!--	► Set the switch-on time.
OFF AFTER	INACTIVE 0.5 H - 15 H	► Set the switch-off time.
INFO	BUTTONS CLEAN DE-SCALE (only when filter is not activated) FILTER (only when filter is activated)	► Keep track of all prepared coffee specialities and call the care status.
DISPLAY	ML / OZ 24 H / AM PM	► Select the unit of the amount of water and the time format.




3 Familiarising yourself with the control options

Programme item	Subitem	Explanation
LANGUAGE	DEUTSCH ENGLISH FRANCAIS ITALIANO NL	► Select your language.
EXIT	–	► Exit programming mode.










Settings in programming mode always follow the same model.

Example: To change the temperature of 1 Espresso from **NORMAL** to **HIGH** proceed as follows:

Precondition: **READY** appears on the display.

-  ► Keep the Rotary Switch pressed **until** **RINSE** appears.
-  ► Turn the Rotary Switch until **BUTTONS** appears.
-  ► Press the Rotary Switch to enter the programme item.
SELECT BUTTON

i In the next step, select the coffee speciality button for which you would like to make settings. No coffee speciality will be prepared hereby.

-  ► Press the 1 Espresso button.
WATER
-  ► Turn the Rotary Switch until **TEMP.** appears.
-  ► Press the Rotary Switch to enter the programme item.
NORMAL
-  ► Turn the Rotary Switch until **HIGH** appears.
-  ► Press the Rotary Switch to confirm the setting.
OK appears briefly on the display.
TEMP.
-  ► Turn the Rotary Switch until **EXIT** appears.
-  ► Press the Rotary Switch to exit the programme item.
BUTTONS
-  ► Turn the Rotary Switch until **EXIT** appears.
-  ► Press the Rotary Switch to exit programming mode.
READY





Query information and care status

Under the programme item **INFO**, you can query the following information:

- Number of prepared coffee specialities, steam and hot water
- Care status and number of executed maintenance programmes (cleaning, de-scaling, filter change)






Query information

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed until **RINSE** appears.
-  ▶ Turn the Rotary Switch until **INFO** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
BUTTONS
-  ▶ Press the Rotary Switch.

Total number of the prepared coffee specialities appears on the display.





- i** By pressing the individual buttons, the respective number of coffee specialities, steam and hot water is displayed. Open the filler funnel for pre-ground coffee in order to display this number.

-  ▶ Press the Rotary Switch.
BUTTONS
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit this programme item.
INFO
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
READY

Care status query

Example: To query the care status and number of executed cleanings, proceed as follows:

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed until **RINSE** appears.
-  ▶ Turn the Rotary Switch until **INFO** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
BUTTONS
-  ▶ Turn the Rotary Switch until **CLEAN** appears.

3 Familiarising yourself with the control options

- ▶ Press the Rotary Switch.
The number of executed cleanings appears on the display.



- i** You can switch between the number of executed maintenance programmes and the respective care status by turning the Rotary Switch.
- i** The filled out fields show the care status. Once all fields are filled out, your IMPRESSA will request the respective maintenance programme.

- ▶ Press the Rotary Switch to exit this query.

CLEAN

- ▶ Turn the Rotary Switch until EXIT appears.

- ▶ Press the Rotary Switch to exit this programme item.

INFO

- ▶ Turn the Rotary Switch until EXIT appears.

- ▶ Press the Rotary Switch to exit the programming mode.

READY

4 Recipes

You can use your IMPRESSA to create coffee classics or extraordinary specialities in your home. You can find additional coffee recipes online at www.jura.com.

Further information on how to operate your IMPRESSA can be found in Chapter 3, 'Familiarising yourself with the control options'.

Cappuzino

Ingredients	200 ml cold milk
(for two people)	2 strong Espresso
	20 ml cinnamon syrup
	Powdered cinnamon for decoration purposes

- ▶ Distribute the cinnamon syrup into Cappuccino cups.
- ▶ Place cup under the Professional Cappuccino Frother and half fill with milk foam.
- ▶ Pour Espresso directly into the milk foam and sprinkle it with cinnamon powder.

Café Chocolat Blanc

Ingredients	50 g white chocolate
(for two people)	2 Espresso
	200 ml milk
	Grated white chocolate for decoration purposes

- ▶ Froth milk in two decorative glasses with the Professional Cappuccino Frother.
- ▶ Melt white chocolate in a bain marie.
- ▶ Prepare two Espresso, stir with the melted chocolate and pour into the milk foam.
- ▶ Sprinkle grated white chocolate over the drinks.









Winter's dream coffee

Ingredients (for two people)	2 strong Espresso
	200 ml of hot cocoa
	1 pinch of gingerbread seasoning
	100 ml milk
	Sugar to suit personal taste
	1-2 gingerbread cakes for decoration

- ▶ Prepare 2 Espresso.
- ▶ Stir Espresso with cocoa and gingerbread seasoning and distribute into two glasses.
- ▶ Froth the milk and add to the Espressos.
- ▶ Sprinkle with small pieces of gingerbread.

Latte Macchiato Frio

Ingredients (for two people)	2 cold Espresso
	200 ml cold milk
	1 small cup crushed ice
	20 ml maple syrup
	Milk foam

- ▶ Prepare Espresso and allow to cool.
- ▶ Put cold milk, the maple syrup and crushed ice in a glass and mix.
- ▶ Add the cold Espresso.

5 Preparation at the touch of a button

In this chapter, you will find out how to prepare coffee specialities, milk and hot water without making further settings.

Chapter 3, 'Familiarising yourself with the control options', will teach you how to adjust the settings to your personal preferences. Alternatively, you can use Chapter 6, 'Permanent settings according to cup size' or Chapter 7, 'Permanent settings in programming mode'.

- i** You can stop the machine at any time while a coffee speciality is being prepared. To do this, press any button.
- @** You can also try out the preparation of coffee specialities online. Visit the Knowledge Builder at www.jura.com.

Barista tips

A 'Barista' is someone who is a professional at preparing Espressos and coffee. In Italy this is a respected profession. The Barista knows every coffee speciality and is a master at preparing perfect drinks. In conjunction with your JURA IMPRESSA, you too can achieve perfect results.

To do this, follow these Barista tips:

- Store your coffee in a dry place. Oxygen, light, heat and moisture will spoil the coffee.
- Use only fresh, cold mains water so that the coffee aroma can be at its best.
- To enjoy perfect coffee, please change the water every day.
- Set the grinder to your preferred roast. The correct fineness of grind will ensure that the flavours are released in the optimal way.
- Pre-heat your cup.
- Use a teaspoon for sugar and do not use sugar lumps to ensure that the crema or milk foam are not spoilt.
- Adjust the height- and width-adjustable coffee spout individually to your cup. This will ensure that you get a really good crema.

Espresso

The classic coffee drink from Italy. There is a definite crema on the surface of the Espresso.

Example: This is how to prepare an Espresso.

- ▶ Place an Espresso cup under the coffee spout.
- ☞ ▶ Press the 1 Espresso button.
 1 ESPRESSO appears on the display. After this, the strength is briefly displayed.
 The pre-set amount of water flows into the cup and the process stops automatically. **READY** appears on the display.

To prepare two cups of Espresso, place two cups under the coffee spout and press the 2 Espresso button ☞.

Coffee

Example: This is how to prepare a coffee.

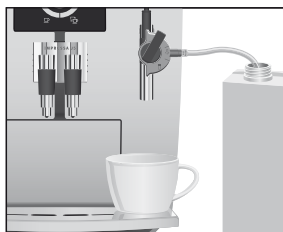
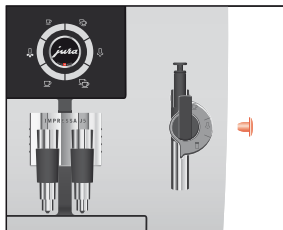
- ▶ Place a cup under the coffee spout.
- ☞ ▶ Press the 1 Coffee button.
 1 COFFEE appears on the display. After this, the strength is briefly displayed.
 The pre-set amount of water flows into the cup and the process stops automatically. **READY** appears on the display.

To prepare two cups of coffee, place two cups under the coffee spout and press the 2 Coffees button ☞.

Cappuccino


A classic Italian recipe. The Cappuccino is made up of one-third each of Espresso, hot milk and milk foam. The finishing touch is a sprinkling of cocoa powder.

5 Preparation at the touch of a button



Precondition: The Professional Cappuccino Frother is mounted.

- ▶ Take the milk pipe out of the Welcome Pack.
- ▶ Take the protective cap off the Professional Cappuccino Frother.
- ▶ Attach the milk pipe to the nozzle.
- ▶ Insert the other end in a milk carton/bottle or connect it to a milk container.
- ▶ Place a cup under the Professional Cappuccino Frother.

- ▶ Turn the selection lever of the nozzle to the milk foam position .

- ⬇ ▶ Press the steam button.

HEATING

READY appears as soon as the IMPRESSA has heated up.

- ⬇ ▶ Press the steam button.

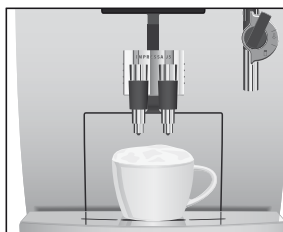
STEAM, the milk foam is being prepared.

The operation stops automatically after reaching the pre-set amount of steam.

- i** The milk foam preparation can be interrupted at any time. To do this, press any button.

- i** While milk foam is being prepared, you can change the pre-set amount of water by turning the Rotary Switch.

- i** You can continue with preparing milk foam **within approx. 40 seconds**.



- ▶ Move the cup under the coffee spout.

- ☞ ▶ Press the 1 Espresso button.

1 ESPRESSO appears on the display. After this, the strength is briefly displayed.

The pre-set amount of water flows into the cup.

Drink preparation stops automatically. **READY** appears on the display.

To ensure that the Professional Cappuccino Frother works perfectly, you should rinse and clean it regularly. You can find more information about this in Chapter 8, 'Maintenance – Professional Cappuccino Frother'.

The high-quality milk containers available from JURA are a useful addition for all lovers of milk specialities. Further information about JURA accessories can be found in Chapter 11, 'Accessories and Service'.

Pre-ground coffee

You can choose a second coffee blend with the filler funnel for pre-ground coffee.

All coffee specialities with pre-ground coffee are prepared following this model.

- i** Never add more than two level measuring spoons of pre-ground coffee.
- i** Use pre-ground coffee which is not ground too finely. Very fine coffee can block up the system so that the coffee only comes out in drips.
- i** If you didn't fill a sufficient amount of pre-ground coffee, **NOT ENOUGH PRE-GROUND** is displayed and the IMPRESSA stops operation.
- i** The desired coffee speciality must be prepared within approx. 1 minute after filling with the pre-ground coffee. Otherwise, the IMPRESSA stops the operation and is ready to use again.

Example: This is how to prepare a cup of coffee using pre-ground coffee.

- ▶ Place a cup under the coffee spout.
- ▶ Open the cover of the storage compartment, take out the measuring spoon for pre-ground coffee and close the cover again.
- ▶ Open the cover for pre-ground coffee.
FILL PRE-GROUND

5 Preparation at the touch of a button

- ▶ Place one level measuring spoon of pre-ground coffee in the filler funnel.
- ▶ Close the cover for pre-ground coffee again.

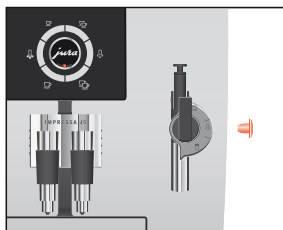
SELECT BUTTON

- ☞ ▶ Press the 1 Coffee button.

1 COFFEE appears on the display. After this, **PRE-GROUND** is briefly displayed.


The pre-set amount of water flows into the cup and the process stops automatically. **READY** appears on the display.

Warm milk



Precondition: The Professional Cappuccino Frother is installed.

- ▶ Take the milk pipe out of the Welcome Pack.
- ▶ Take the protective cap off the Professional Cappuccino Frother.
- ▶ Attach the milk pipe to the nozzle.
- ▶ Insert the other end in a milk carton/bottle or connect it to a milk container.
- ▶ Place a cup under the Professional Cappuccino Frother.

- ☞ ▶ Turn the selection lever of the nozzle to the milk position 
- ☞ ▶ Press the steam button.

HEATING

READY appears as soon as the IMPRESSA has heated up.

- ☞ ▶ Press the steam button.
- STEAM** appears on the display. The warm milk is being prepared.

The operation stops automatically after reaching the pre-set amount of steam.

- i** The milk preparation can be interrupted at any time. To do this, press any button.
- i** While milk is being prepared, you can change the pre-set amount of water by turning the Rotary Switch.
- i** You can continue with preparing milk **within approx. 40 seconds**. After this, the machine must heat up again.

To ensure that the Professional Cappuccino Frother works perfectly, you should rinse and clean it regularly. The description for this can be found in Chapter 8, 'Maintenance – Professional Cappuccino Frother'.

Hot water



To obtain a perfect water flow, attach the exchangeable hot water nozzle. You can find the nozzle under the cover of the storage compartment.

There is a danger of scalding from hot water splashes.

- ▶ Avoid direct contact with the skin.
-

Start by exchanging the nozzle:

- ▶ Carefully remove the Professional Cappuccino Frother from the Connector System®.
- ▶ Open the cover of the storage compartment. Take out the hot water nozzle and close the cover again.
- ▶ Stick the hot water nozzle onto the Connector System® by lightly rotating.
- ▶ Place a cup under the hot water nozzle.
- ▶ Press the hot water button.

WATER appears on the display, and then the pre-set temperature briefly appears.

The pre-set amount of water flows into the cup and the process stops automatically.

READY

- i** By pressing the hot water button several times (**within approx. 2 seconds**) you can set the temperature to your individual preference. This setting is not saved.
- i** **During** preparation, you can change the amount by turning the Rotary Switch.



6 Permanent settings according to cup size

It is easy to make permanent settings for the amount of water for all coffee specialities, the hot water and steam according to cup size. As in the following example, adjust the amount of water once. Every time you prepare a drink in the future, this amount of water will be dispensed.

The **permanent** settings according to cup size works the same way for all coffee specialities.

Example: To make **permanent** settings for an Espresso, proceed as follows.

Precondition: **READY** appears on the display.

- ▶ Place an Espresso cup under the coffee spout.
 - ☞ ▶ Press and **hold** the 1 Espresso button.
1 ESPRESSO appears on the display.
 - ☞ ▶ **Hold** the 1 Espresso button down until **ENOUGH COFFEE ?** appears.
 - ☞ ▶ Release the 1 Espresso button.
 - ▶ Coffee preparation will start and the Espresso will flow into the cup.
 - ▶ Press any button as soon as enough Espresso has flowed into the cup.
- Espresso preparation stops. **OK** appears briefly on the display. Your IMPRESSA will remember the amount of water you have specified for an Espresso **for good**.

i You can alter these settings at any time by repeating the above procedure.

7 Permanent settings in programming mode

Buttons




In the following you will find out how to make permanent settings.

Buttons	Temp.	Strength	Amount
1 Espresso	NORMAL,HIGH	MILD, NORMAL, STRONG, XSTRONG	15 ML - 240 ML
2 Expressi	NORMAL,HIGH	–	15 ML - 240 ML (per cup)
1 coffee	NORMAL,HIGH	MILD, NORMAL, STRONG, XSTRONG	15 ML - 240 ML
2 coffees	NORMAL,HIGH	–	15 ML - 240 ML (per cup)
Hot water	REGULAR,NORMAL, HOT	–	15 ML - 450 ML
Steam	–	–	3 SEC - 120 SEC

Permanent settings in programming mode always follow the same model.










Example: To change the temperature of 1 Espresso from **NORMAL** to **HIGH**, proceed as follows:

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed **until** **RINSE** appears.
-  ▶ Turn the Rotary Switch until **BUTTONS** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
SELECT BUTTON

- i** In the next step, select the coffee speciality button for which you would like to make settings. No coffee speciality will be prepared hereby.

7 Permanent settings in programming mode

-  ▶ Press the 1 Espresso button.
WATER
-  ▶ Turn the Rotary Switch until **TEMP.** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
NORMAL
-  ▶ Turn the Rotary Switch until **HIGH** appears.
-  ▶ Press the Rotary Switch to confirm the setting.
OK appears briefly on the display.
TEMP.
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programme item.
BUTTONS
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
READY

Energy save mode

An energy saving mode permanent setting can be made under this programme item (E.S.M.®).



Your IMPRESSA has two energy-saving modes:






- **ENERGY —**
 - Your IMPRESSA is continuously ready for use.
 - All coffee and milk products, as well as hot water, can be prepared without having to wait.
- **ENERGY ✓**
 - After approx. 5 minutes, your IMPRESSA switches to the energy-saving temperature and is not ready for use.
 - Before coffee, hot water or milk is prepared, the machine heats up for approx. 30 seconds.

i **ENERGY —** is defined under the basic settings.

Example: To change the energy-saving level from **ENERGY —** to **ENERGY ✓**, proceed as follows:

Precondition: **READY** appears on the display.










-  ▶ Keep the Rotary Switch pressed **until** **RINSE** appears.
-  ▶ Turn the Rotary Switch until **ENERGY —** appears.

-  ▶ Press the Rotary Switch to enter the programme item.
SAVE --
-  ▶ Turn the Rotary Switch until **SAVE ✓** appears.
-  ▶ Press the Rotary Switch to confirm this selection.
OK appears briefly on the display.
ENERGY ✓
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
READY

Time


If the machine is disconnected from the mains, the time has to be reset.

Precondition: **READY** appears on the display.










-  ▶ Keep the Rotary Switch pressed **until** **RINSE** appears.
-  ▶ Turn the Rotary Switch until **TIME** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
--I-- appears on the display.
-  ▶ Turn the Rotary Switch to set the hour.
-  ▶ Press the Rotary Switch to confirm the hour setting.
-  ▶ Turn the Rotary Switch to set the minutes.
-  ▶ Press the Rotary Switch to confirm the minute setting.
OK appears briefly on the display.
TIME
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
READY

Programmable switch-on time

The programmable switch-on time is deactivated in the basic setting and can only be set when the time is set.



- i** The programmable switch-on only works when the machine is switched on at the power switch  (standby).

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed until **RINSE** appears.
-  ▶ Turn the Rotary Switch until **UNIT ON** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
---i--- appears on the display.
-  ▶ Turn the Rotary Switch to set the hour.
-  ▶ Press the Rotary Switch to confirm the hour setting.
-  ▶ Turn the Rotary Switch to set the minutes.
-  ▶ Press the Rotary Switch to confirm the minute setting.
OK appears briefly on the display.
UNIT ON
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
READY






Programmable automatic switch-off time



You can save energy with the programmable switch-off function of your IMPRESSA.

-  The basic setting for the programmable automatic switch-off time is 5 hours. This means that the device switches off automatically 5 hours after it is used last.
-  The programmable automatic switch-off time can be adjusted between 0.5 and 15 hours or deactivated.

Example: To change the programmable automatic switch-off time from 5 hours to 10, proceed as follows:

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed until **RINSE** appears.
-  ▶ Turn the Rotary Switch until **OFF AFTER** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
5 H appears on the display.
-  ▶ Turn the Rotary Switch until **10 H** is displayed.
-  ▶ Press the Rotary Switch to confirm the setting.
Once the setting is programmed, **OK** appears briefly on the display.
OFF AFTER

-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
READY




Units amount of water/ time format

The unit for the amount of water is set in the factory. You can set the unit for the amount of water to **ML** or **OZ**.








The time format is set in the factory. You can set the formats **24 HRS** or **AM/PM**.

Example: To change the unit for the amount of water from **ML** to **OZ**, proceed as follows.

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed **until** **RINSE** appears.
-  ▶ Turn the Rotary Switch until **DISPLAY** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
ML/OZ.

i To change the time format, turn the Rotary Switch until **24H/AM PM** is displayed.

-  ▶ Press the Rotary Switch to enter the programme item.
ML
-  ▶ Turn the Rotary Switch until **OZ** appears.
-  ▶ Press the Rotary Switch to confirm the setting.
OK appears briefly on the display.
ML/OZ
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programme item.
DISPLAY
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
READY

Language








You set the language when you used the machine for the first time.

You can choose among the following languages.

- German
- English
- French
- Italian
- Dutch

Example: To change the language from **ENGLISH** to **FRANCAIS** proceed as follows.

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed **until** **RINSE** appears.
-  ▶ Turn the Rotary Switch until **LANGUAGE** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
ENGLISH
-  ▶ Turn the Rotary Switch until **FRANCAIS** appears.
-  ▶ Press the Rotary Switch to confirm the setting.
OK appears briefly on the display.
LANGUE
-  ▶ Turn the Rotary Switch until **EXIT** appears.
-  ▶ Press the Rotary Switch to exit the programming mode.
PRET appears on the display.

8 Maintenance

Your IMPRESSA has the following integrated maintenance programmes:

- Rinse machine
- Changing the filter
- Clean machine
- Descale machine

i Clean or descale the machine or change the filter whenever the appropriate indicator is lit up.


Maintenance tips

To ensure that you get many years' reliable service out of your IMPRESSA and to guarantee the optimum coffee quality, the machine requires daily maintenance.

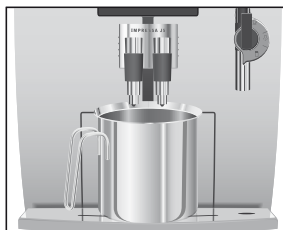
You should proceed as follows:

- Empty the coffee grounds container and the drip tray. Rinse them with warm water.
- Rinse the water tank with clean water.
- Dismantle and rinse the Professional Cappuccino Frother (see Chapter 8, 'Maintenance – Rinsing the Professional Cappuccino Frother').
- Wipe the surface of the machine with a damp cloth.

Rinse machine

When your IMPRESSA has been switched on, after heating up, a prompt to rinse appears and the maintenance button  lights up. To initiate the rinse operation, press the maintenance button.

When the IMPRESSA is switched off, a rinse operation is automatically initiated.



Changing the filter

Precondition: **READY** appears on the display.


- ▶ Place a receptacle under the coffee spout.
- ▶ Keep the Rotary Switch pressed **until** **RINSE** appears.
- ▶ Press the Rotary Switch to enter the programme item.
RINSE
- ▶ Press the Rotary Switch to initiate the rinse operation.
RINSING, rinsing stops automatically and your IMPRESSA is now ready for use.

- i** After 50 litres of water have flowed through, the filter will cease to work. Your IMPRESSA will automatically prompt you to replace the filter.
- i** After two months, the filter will cease to work. Monitor the elapsed time as shown on the date plate on the cartridge holder.
- i** If the CLARIS plus filter cartridge is not activated, you will **not** be prompted to change the filter.

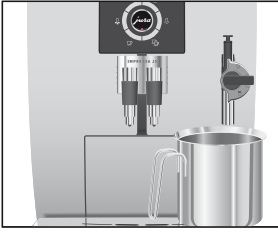
Change following a prompt





To change the CLARIS plus filter cartridge when prompted to do so by your IMPRESSA, proceed as follows:

Precondition: **FILTER / READY** appears on the display, and the maintenance button  lights up.

-  ▶ Press the maintenance button.
CHANGE
- ▶ Remove the water tank and empty it.
- ▶ Open up the cartridge holder and remove the old CLARIS plus filter cartridge and the extension piece.
- ▶ Stick the extension on top of a new CLARIS plus filter cartridge.
- ▶ Insert the filter cartridge into the water tank with light pressure.
- ▶ Close the cartridge holder. It will click into place audibly.
- ▶ Fill the water tank with cold, fresh mains water and reinsert.
- ▶ Place a receptacle (at least 500 ml) under the Professional Cappuccino Frother.





- ▶ Turn the selection lever of the nozzle to the STEAM position .
-  ▶ Press the maintenance button.
FILTER RINSING - Water will flow out at the nozzle.
-  You can interrupt the filter rinsing at any time. To do this, press any button.
-  The water may be slightly discoloured. This is not harmful to health, nor does it affect the taste.





Filter rinsing stops automatically after approx. 500 ml.
HEATING appears on the display, and then **READY** appears.

@ You can also try out 'changing the filter' online. Visit the Knowledge Builder at www.jura.com.

Manual filter change

You can initiate the 'Changing the filter' operation manually.

Precondition: The filter is activated and **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed **until RINSE** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
RINSE
-  ▶ Turn the Rotary Switch until **FILTER** appears.
-  ▶ Press the Rotary Switch.
CHANGE
- ▶ Continue with the **second** prompt to take action (indicated by a ▶), as is described under '**Change following a prompt**'.

Clean machine

CAUTION

After 200 coffee preparations or 80 switch-on rinses, the IMPRESSA will prompt you to clean it.

If the wrong cleaning agent is used, the machine could be damaged and/or traces of detergent could be left behind in the water.

- ▶ Use only original JURA care products.

- i** The cleaning programme only lasts about 15 minutes.
- i** Do not interrupt the cleaning programme. The quality of cleaning will be impaired if you do so.
- i** JURA cleaning tablets are available from your stockist.

@ You can also try out the 'Clean machine' operation online. Visit the Knowledge Builder at www.jura.com.

Cleaning following a prompt

Precondition: **CLEAN / READY** appears on the display, and the maintenance button  lights up.

-  ▶ Press the maintenance button.

EMPTY TRAY

- ▶ Empty the drip tray and coffee grounds container and put them back into the machine.

PRESS RINSE, the maintenance button  lights up.

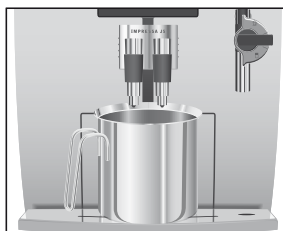
- ▶ Place a receptacle (at least 500 ml) under the coffee spout.

-  ▶ Press the maintenance button.

CLEANING - Water flows out of the coffee spout.

The process is interrupted - **ADD TABLET**.

- ▶ Open the cover of the filler funnel for pre-ground coffee.



- ▶ Insert a JURA cleaning tablet into the filler funnel.

- ▶ Close the cover of the filler funnel.

PRESS RINSE, the maintenance button  lights up.

-  ▶ Press the maintenance button.

CLEANING

Water flows out of the coffee spout several times.

The process is interrupted - **EMPTY TRAY**.





- ▶ Empty the drip tray and coffee grounds container and put them back into the machine.

The cleaning operation is now complete. The IMPRESSA is ready for use again.

Manual cleaning

You can initiate the 'Cleaning the machine' operation manually.

Precondition: **READY** appears on the display.

-  ▶ Keep the Rotary Switch pressed **until RINSE** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
RINSE
-  ▶ Turn the Rotary Switch until **CLEAN** appears.
-  ▶ Press the Rotary Switch.
EMPTY TRAY
- ▶ Continue with the **second** prompt to take action (indicated by ▶), as is described under '**Cleaning following a prompt**'.

Descale machine

The IMPRESSA builds up deposits of limescale over time and automatically prompts you to descale it. The degree of calcification depends on the degree of hardness of your water.



If the descaling agent comes into contact with the skin or eyes, this can cause irritation.

- ▶ Avoid contact with the skin or eyes.
- ▶ Rinse the descaling agent off with clean water. Should you get any descaling agent in your eye, see a doctor.

CAUTION

If the wrong descaling agent is used, the machine could be damaged and/or traces of detergent could be left behind in the water.

- ▶ Use only original JURA care products.

CAUTION

If the descaling operation is interrupted, there may be damage to the machine.

- ▶ Allow the descaling program to run to the end.

CAUTION

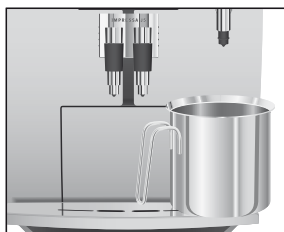
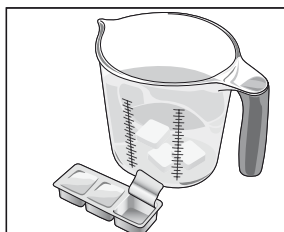
If the descaling agent comes into contact with sensitive surfaces, damage cannot be ruled out.

- ▶ Clean up any splashes immediately.




- i The descaling programme lasts approx. 40 minutes.
- i JURA descaling tablets are available from your stockist.
- i If you use a CLARIS plus filter cartridge and this is activated, you will not be prompted to change the filter.

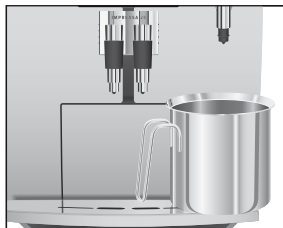
@ You can also try out the 'Descal machine' operation online. Visit the Knowledge Builder at www.jura.com.



Descaling following a prompt



Precondition: **DE-SCALE / READY** appears on the display, and the maintenance button  lights up.

-  ▶ Press the maintenance button.
EMPTY TRAY
- ▶ Empty the drip tray and coffee grounds container and put them back into the machine.
AGENT IN TANK
- ▶ Remove the water tank and empty it.
- ▶ Completely dissolve the contents of one blister (3 JURA descaling tablets) in a container that holds 500 ml of water. This may take several minutes.
- ▶ Pour the solution into the empty water tank and insert it in the machine.
AGENT IN TANK - The maintenance button  lights up.
- ▶ Remove the nozzle.
- ▶ Place a receptacle (at least 500 ml) under the Connector System®.
-  ▶ Press the maintenance button.
DE-SCALING
- This causes water to flow out of the Connector System®. The maintenance button blinks during the descaling operation. The operation stops automatically - **EMPTY TRAY**.
- ▶ Empty the drip tray and coffee grounds container and put them back into the machine.
- ▶ Empty the container under the Connector System®.
FILL WATER TANK
- ▶ Rinse the water tank thoroughly and fill it with cold, fresh mains water.







- ▶ Put the water tank back in.
PRESS RINSE - The maintenance button  lights up.
- ▶ Place a container under the Connector System[®].
-  ▶ Press the maintenance button.
This causes water to flow out of the Connector System[®].
The operation stops automatically - **EMPTY TRAY**.
- ▶ Empty the drip tray and coffee grounds container and put them back into the machine.
- ▶ Replace the nozzle.
The descaling operation is now complete. The IMPRESSA heats up and is ready for use again.

i If the descaling operation stops unexpectedly, rinse the water tank thoroughly.

Manual descaling

You can initiate the operation 'Descaling the machine' manually.

Precondition: **READY** appears on the display and the filter is not activated.



-  ▶ Keep the Rotary Switch pressed **until RINSE** appears.
-  ▶ Press the Rotary Switch to enter the programme item.
RINSE
-  ▶ Turn the Rotary Switch until **DE-SCALE** appears.
-  ▶ Press the Rotary Switch.
EMPTY TRAY
- ▶ Continue with the **second** prompt to take action (indicated by a ▶), as is described under '**Descaling following a prompt**'.

Rinse Professional Cappuccino Frother

To ensure that the Professional Cappuccino Frother works perfectly, you should rinse it with water **after every** milk preparation.

i The IMPRESSA will not prompt you to rinse the Professional Cappuccino Frother.



- ▶ Remove the milk pipe from the milk carton/bottle or the milk container.
- ▶ Fill the receptacle with 250 ml of fresh water and immerse the milk pipe in it.
- ▶ Place a receptacle under the Professional Cappuccino Frother.
- ▶ Turn the selection lever to the milk  or milk foam  position.
- ▶ Press the steam button.
- HEATING
READY
- ▶ Press the steam button again.
- STEAM - The nozzle and pipe are rinsed.
- ▶ Press any button as soon as clean water flows into the cup.

Clean Professional Cappuccino Frother

CAUTION

To ensure that the Professional Cappuccino Frother works perfectly, you should clean it **daily** when you have been preparing milk.

If the wrong cleaning agent is used, the machine could be damaged and/or traces of detergent could be left behind in the water.


- ▶ Use only original JURA care products.

- i** The IMPRESSA will not prompt you to clean the Professional Cappuccino Frother.
- i** The JURA Auto-Cappuccino Cleaner is available from your stockist.

@ You can also try out the 'Clean Professional Cappuccino Frother' operation online. Visit the Knowledge Builder at www.jura.com.

- ▶ Place a receptacle under the Professional Cappuccino Frother.
- ▶ Pour 250 ml of fresh water into a container and add one capful (max. 15 ml) of Auto-Cappuccino Cleaner.
- ▶ Immerse the milk pipe in the receptacle.



- ▶ Turn the selection lever to the milk  or milk foam  position.

- ▶ Press the steam button.

HEATING
READY

- ▶ Press the steam button again.

STEAM

- ▶ Turn the Rotary Switch until **60 SEC** appears on the display.

STEAM - The nozzle and pipe are cleaned.

- ▶ Press any button as soon as the receptacle with the Auto-Cappuccino Cleaner is empty.

- ▶ Rinse the receptacle thoroughly, fill it with 250 ml of fresh water and immerse the milk pipe in it.

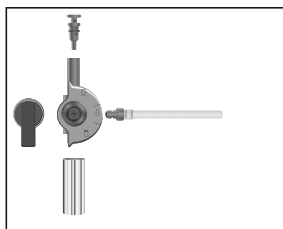
- ▶ Press the steam button.

- ▶ Turn the Rotary Switch until **60 SEC** appears on the display.

STEAM - The nozzle and pipe are rinsed with fresh water.

- ▶ Press any button as soon as the receptacle with the water is empty.

Disassemble Professional Cappuccino Frother



- ▶ Carefully remove the Professional Cappuccino Frother from the Connector System®.

- ▶ Disassemble the Professional Cappuccino Frother into its components.

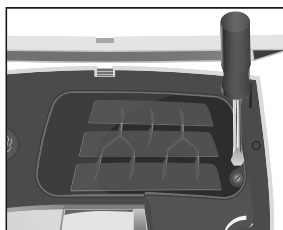
- ▶ Rinse all the nozzle parts thoroughly under running water.

- ▶ Reassemble the Professional Cappuccino Frother and attach it to the Connector System®.

The cleaning of the Professional Cappuccino Frother is finished.

Removing foreign objects

Even in the case of the best bean coffee, it can happen that foreign objects can be found in the beans. These can block the grinder.



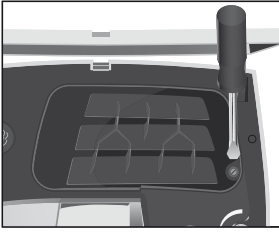
- ⏻ ▶ Switch your machine off with the On/Off button.
- 🔌 ▶ Switch your machine off at the power switch.
 - ▶ Open the cover of the bean container and remove the aroma preservation cover.
 - ▶ Remove the beans with a vacuum cleaner.
 - ▶ Loosen the screw in the bean container and lift up the finger protection.
 - ▶ Remove the remaining beans with a vacuum cleaner.
- ▶ Apply the grinder key.
- ▶ Turn the key **counterclockwise** until the jammed foreign objects are released, and remove these.
- ▶ Put the finger protection down again and screw it back tightly in place.
- ▶ Fill the bean container with coffee beans, then close the aroma preservation cover and the bean container cover.

Cleaning the bean container

Coffee beans may have a light layer of oil which remains on the walls of the bean container. These traces may negatively affect the coffee results. For this reason, clean the bean container from time to time.

Precondition: **FILL BEANS** is displayed.

- ⏻ ▶ Switch your machine off with the On/Off button.
- 🔌 ▶ Switch your machine off at the power switch.
 - ▶ Open the cover of the bean container and remove the aroma preservation cover.



- ▶ Loosen the screw in the bean container and lift up the finger protection.
 - ▶ Remove the remaining beans with a vacuum cleaner.
 - ▶ Clean the bean container with a soft, dry cloth.
 - ▶ Put the finger protection down again and screw it back tightly in place.
 - ▶ Fill the bean container with coffee beans, then close the aroma preservation cover and the bean container cover.
- The cleaning of the bean container is now complete.

Descaling the water tank

The water tank may build up deposits of limescale. In order to ensure perfect working order, descale the water tank from time to time.

- ▶ Remove the water tank.
- ▶ If you use a CLARIS plus filter cartridge, remove this.
- ▶ Descale the tank with a mild conventional descaling agent.
- ▶ Rinse the water tank with clean water afterwards.
- ▶ If you use a CLARIS plus filter cartridge, insert this again.
- ▶ Fill the water tank with fresh water.
- ▶ Insert it again.

9 CLARIS plus filter cartridge – Water for perfect coffee

As fresh as from the spring

Anyone who has ever drunk fresh spring water knows: There is a world of difference between the elixir of life in its natural form and the processed fluid that comes out of our taps. Very few of us have ready access to a spring.

The answer to this is: CLARIS plus filter cartridge from JURA. It transforms the hardness of the mains water into pH-neutral water. On top of this, CLARIS plus can protect your fully automated coffee/Espresso machine against scale, and used properly, can prolong the service life of your machine.

Our mains water is of very high quality and is excellent for drinking. It is subject to ongoing health checks, meets strict, legally binding quality requirements and contains the most important minerals and fluorides.

Water – always pleasant and freshly filtered

Use of CLARIS plus filter cartridges guarantees you freshly filtered, delicious-tasting water for your tea and coffee at all times. Designed specially for JURA coffee machines, it has neutral pH and is placed directly in the water tank.

This gives you three important benefits:

- The guarantee that your water is freshly filtered before any cup of coffee is prepared;
- Fresh water and unadulterated aromas guarantee your palate the coffee experience of a lifetime;
- Lifelong protection for your IMPRESSA (eliminating the need for descaling).

CLARIS plus from JURA is hard on scale, but soft on your coffee machine.

Quality knows no compromises

You can see it at work on your household appliances every day. Left to its own devices, scale can cause serious damage. Over time, scale is deposited on the heating elements, clogging the heating elements and pipes. Scale is also detrimental to the quality of your chosen drinks because, with the passage of time, the water will no longer be properly heated. Consequently: The result is that the coffee will taste weaker, Espresso will lose its strength and tea will taste bland. In other words: All enjoyment will be lost.

Quality from A to Z

When you buy coffee, Espresso or tea specialities, aren't you careful to buy top quality? In that case, you should insist on the same for your water. You will taste and smell the difference the moment you start using the CLARIS plus filter cartridge. The water will taste purer and you will be thrilled by the flavour of your coffee specialities.

No more descaling

If you use CLARIS plus filter cartridges regularly, you will be able to omit the time-consuming business of regular descaling. And your coffee machine will reward you with a longer service life. We recommend use of CLARIS plus wherever water is harder than 10° German hardness (dH). You can determine the water hardness before using your JURA coffee machine for the first time with the Aquadur® test strip included in the Welcome Pack.

Interaction of organic materials

The CLARIS plus filter cartridge was developed specially for JURA fully automatic coffee/Espresso machines. It contains a granulate consisting of ion exchangers and active carbon – in other words, pure, organic materials with no chemical additives. These agents work together to reduce the formation of calcium deposits, heavy metals and other harmful substances contained in mains water. Other substances detrimental to flavour and aroma, such as chlorine, are also largely eliminated. Minerals and fluorides contained in the water are, of course, retained.

Water freshly filtered on the 'just in time' principle

Unlike other water filtering systems for domestic use, CLARIS plus works according to the professional up-flow principle. Practically speaking: Only the precise amount of water required for a given beverage is drawn in, and this is filtered directly before use.

Up-flow principle

The water flows through the filter at a constant speed, disturbing the granulate and ensuring that it is used evenly. This system ensures that the filter is used to optimum effect. The remaining water in the tank is left untouched until the next cup of coffee is made.

Easy to operate

Inserting the CLARIS plus filter cartridge couldn't be easier. It is described in Chapter 2, 'Preparing and using for the first time – Using and activating filter'.

Economical in use

After 50 litres of water have been dispensed or after two months at the latest, the filter will cease to work. After this, the cartridge must be replaced. Your JURA coffee machine will prompt you to change the filter.

This process is described in detail in Chapter 8, 'Maintenance – changing the filter'.

You can return used filter cartridges to the stockist. They are returned for recycling to protect the environment.

Maintenance and storage

The CLARIS plus filter cartridge only needs to be removed from the water tank if you are away for a lengthy period of time or if you wish to clean or descale the tank using a conventional product.

If you do plan to be away for some time (e.g. for a holiday), we recommend that you do the following to store the filter cartridge. Remove the cartridge from the water tank. Place it in a glass with about two centimetres of water and put it in the fridge.

We recommend that you run about half a litre of water through the machine before starting to make coffee again. The water could be discoloured, but this is not harmful to your health.

Safe handling

- CLARIS plus filter cartridges should be kept out of the reach of children.
- Store them dry in the sealed package.
- Protect them from heat and direct sunlight.
- Do NOT use damaged CLARIS plus filter cartridges.
- Do NOT open CLARIS filter cartridges.

Pictures on the next few pages:

1 Water – always pleasant and freshly filtered.

2 CLARIS plus filter cartridges do not require any accessories and do not take up any extra space. They can be inserted directly into the water tank.

3 **4** Water for perfect coffee specialities.

5 The professional up-flow principle: Only the precise amount of water required for a given beverage is drawn in, and this is filtered directly before use.

6 Stainless steel pipes in the heater element: With CLARIS plus (left) you can omit the time-consuming descaling operation (right).

7 The following substances are filtered out through the interaction with organic materials: calcium (Ca), chlorine (Cl), lead (Pb), copper (Cu), aluminium (Al).



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10 'The milk makes the difference'

Coffee specialities are taking the entire planet by storm. Up until a few years ago, classics, such as Espresso and Café Crème were the most popular choices. Today, Cappuccino, Latte Macchiato & co. have well surpassed them.

Trendy specialities with milk

More and more often, one finds milk among the ingredients of the trendy specialities. It doesn't matter whether whole milk or skim milk is used. It isn't the fat content which is crucial for the wonderful foam, but the protein. Heated or frothed, as cream or whipped cream, no other natural product is combined with coffee as often or with as much pleasure as milk. There is a wide variety of alternatives available to allergy sufferers as well: goat/sheep milk, rice milk or soy milk.

Most modern technology

The most modern technology and ingenious Cappuccino nozzles —allow you to delve into the multi-faceted world of coffee specialities with every IMPRESSA. Here, the milk is not heated to above 75 °C. This is namely the only way that the inimitable fine foam can be fully developed.

Thanks to the variable brewing unit, which can prepare between 5 and 16 grams of coffee powder under ideal conditions, you can make sure that the tastes of the coffee and milk are harmoniously balanced. Simply allow your imagination to run free in creating new recipes and add flavour and fineness to your personal favourite coffee specialities according to your mood.

Frothing as done by a professional

Make sure you try out the secret Barista tip: Because milk can form a vortex on the rough surface of a stainless steel pot especially well, perfect foam can be formed in these receptacles. And the professional also knows what must also be given special attention: Regularly and thoroughly clean the Cappuccino nozzle, rinse out the milk container well every evening and store the milk in the refrigerator overnight.

11 Accessories and Service

Machine accessories – extend your coffee horizon

1 Coffee specialities made with milk are very fashionable these days. The Connector System® and the wide range of accessories open the door to the world of trendy drinks. Any accessories that do not come supplied with your IMPRESSA can be obtained from authorised stockists.

Professional Cappuccino Frother

2 Cappuccino, Latte Macchiato at the touch of a button - nothing could be easier with the Professional Cappuccino Frother. It draws milk in directly from the container, heats it up, froths it and delivers perfect milk foam for the ultimate Cappuccino experience, or warm milk for your Latte Macchiato.

Easy Cappuccino Frother

3 The Easy Cappuccino Frother provides milk foam at the touch of a button. It is compatible with the Connector System®. When steam is drawn, a negative pressure is created and this draws milk from the container. Every Cappuccino is made successfully in this way.

2-stage frothing nozzle

4 The 2-stage frothing nozzle is suitable for heating and frothing drinks.

Hot water nozzle

5 The hot water nozzle provides an even jet of water.

Stainless steel vacuum milk container

6 The high-quality stainless steel vacuum milk container holds 0.6 litres and keeps the milk cool throughout the day.

Deluxe milk container

7 In the attractive chrome steel design, the milk is suitably attired. The container holds 0.6 litres.

Care products

8 Original JURA care products are optimally tailored to the maintenance programmes. You should therefore use only original JURA care products. Your IMPRESSA will thank you for it.

CLARIS plus filter cartridge

9 The CLARIS plus filter cartridge was developed specially for JURA coffee machines. It is placed directly into the water tank. CLARIS plus works according to the professional up-flow principle.

Further information on this subject can be found in Chapter 9, 'CLARIS plus filter cartridge – water for perfect coffee'.

Cleaning tablets

10 Your IMPRESSA machine comes with an integrated cleaning programme. The original JURA cleaning tablets are specifically tailored for the machine and optimally dissolve accumulated coffee oils.

Descaling tablets

11 Scale is the biggest enemy of all household appliances that involve the use of mains water. JURA has developed a descaling tablet for the IMPRESSA which removes scale and at the same time is easy on your machine.

Auto-Cappuccino Cleaner

12 Clean your Professional Cappuccino Frother and Easy-Cappuccino Frother with the original Auto-Cappuccino Cleaner from JURA. This will ensure that it is 100% clean.

Service

13 Competent, high-quality service is a top priority as far as JURA is concerned, irrespective of whether it is provided by the glassy service factory of the Swiss parent company or in the authorised JURA service centres all around the world.

14 Every IMPRESSA service is preceded by an electronically controlled diagnostic run.

15 Service work is performed competently and professionally by JURA's trained technicians.





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12 Messages on plain text display

Message	Cause	Action
EMPTY TRAY	The drip tray is full. You cannot prepare any coffee or hot water or milk products.	► Empty the drip tray.
FILL WATER TANK	Water tank is empty. You cannot prepare any coffee specialties or hot water or milk products.	► Fill the water tank (See Chapter 2, 'Preparing and using for the first time – filling the water tank').
EMPTY GROUNDS	The coffee grounds container is full. You cannot prepare any coffee specialties, but you can prepare hot water or milk.	► Empty the coffee grounds container and the drip tray.
TRAY MISSING	The drip tray is not inserted correctly or is not inserted at all. You cannot prepare any coffee specialties or hot water or milk products.	► Insert the drip tray. ► Clean the metal contacts on the back of the drip tray.
FILL BEANS	Bean container is empty. You cannot prepare any coffee specialties, but you can prepare hot water or milk.	► Fill the bean container (See Chapter 2, 'Preparing and using for the first time – filling the bean container').
CLEAN	The IMPRESSA is prompting you to clean it.	► Clean the machine (See Chapter 8, 'Maintenance – cleaning the machine').
DE-SCALE	The IMPRESSA is prompting you to descale it.	► Descale the machine (See Chapter 8, 'Maintenance – cleaning the machine').
FILTER	The CLARIS plus filter cartridge is used up.	► Change the CLARIS plus filter cartridge (See Chapter 8, 'Maintenance – changing the filter').

Message	Cause	Action
CLOSE COVER	The cover for pre-ground coffee is open.	► Close the cover for pre-ground coffee.
NOT ENOUGH PRE-GROUND	There is too little pre-ground coffee in the filler funnel. The IMPRESSA stops the operation.	► The next time you prepare coffee, fill in more pre-ground coffee (see Chapter 5, 'Preparation at the touch of a button – pre-ground coffee').
TOO HOT	System is too hot to begin a maintenance programme.	► Prepare a coffee speciality or hot water.

13 Troubleshooting

Problem	Cause	Action
Grinder is making a very loud noise.	There are foreign objects in the grinder.	► Remove the foreign objects (see Chapter 8, 'Maintenance – Removing foreign objects').
The frother does not produce enough milk foam.	The Professional Cappuccino Frother is dirty.	► Clean the Professional Cappuccino Frother (see Chapter 8, 'Maintenance – Rinsing the Professional Cappuccino Frother').
Coffee only comes out in drips when it's being prepared.	Coffee or pre-ground coffee has been ground too finely and is blocking the sieve.	► Put the grinder on a coarser setting or use coarser pre-ground coffee (see Chapter 2, 'Preparing and using for the first time – Adjusting grinder').
Water hardness cannot be adjusted.	CLARIS plus filtercartridge is now activated.	► Deactivate the CLARIS plus filter cartridge.
FILL BEANS is displayed although the bean container has been filled.	The grinder is not yet completely filled with beans.	► Prepare a coffee speciality.
FILL BEANS is not displayed although the bean container is empty.	The bean monitor is dirty.	► Clean the bean container (see Chapter 8, 'Maintenance – Cleaning the bean container').
EMPTY TRAY is always displayed.	The metal contacts of the drip tray are dirty or wet.	► Clean the metal contacts on the back of the drip tray.
FILL WATER TANK is displayed although the water tank is full.	The water tank float is stuck.	► Descale the water tank (see Chapter 8, 'Maintenance – Descaling the water tank').

13 Troubleshooting

Problem	Cause	Action
ERROR 2 is displayed.	If the device was exposed to the cold for a long period of time, it is disabled from heating up due to safety reasons.	► Warm up the device at room temperature.
Other ERROR messages are displayed.	–	► Turn your IMPRESSA off at the power switch. Contact Customer Support in your country (see Chapter 17, 'JURA contact details').

If you have not been able to solve the problem, contact Customer Support in your country. You will find the phone number in Chapter 17, 'JURA contact details'.

14 Transport and environmentally neutral disposal

Transport / Empty system

Keep the packaging for your IMPRESSA. It is used to protect the machine during transportation.

In order to protect the IMPRESSA from frost during transportation, the system must be emptied.

Precondition: The IMPRESSA must be switched off (standby).

- ▶ Remove the water tank.
- ▶ Place a receptacle under the nozzle.
- ⚠ ▶ Press the maintenance button **until** **EMPTYING** is displayed.

Water will flow out a little bit at the nozzle. The operation stops automatically. The IMPRESSA will switch itself off.

- 🔌 ▶ Turn your IMPRESSA off at the power switch.

- i** The next time you use the machine, you will need to refill the system (see Chapter 2, 'Preparing and using your IMPRESSA for the first time – First-time use').

Disposal












Please dispose of old machines in an environmentally neutral way. Old machines contain valuable materials capable of being recycled which should be salvaged for recycling. Please therefore dispose of old machines via suitable collection systems.

15 Technical data

Technical data

i The voltage and current **vary** according to the safety test.
Please observe the rating plate before connecting the device.

Voltage	  230 V AC, 50 Hz  120 V AC, 60 Hz  220 – 240 V AC, 50 Hz  220 V AC, 50 Hz
Safety test	   
Power	1450 W
Power consumption SAVE –	12 W/h
Power consumption SAVE ✓	7 W/h
Pump pressure	Static max. 15 bar
Holding capacity of water tank	2.1 l
Holding capacity of bean container	250 g
Holding capacity of coffee grounds container	Approx. 16 servings
Cable length	Approx. 1.1 m
Weight	10.75 kg
Dimensions (W x H x D)	28.5 x 34.2 x 43.3 cm

Rating plate

- i** Please only plug the machine into the power supply according to the technical data, which you can find on the rating plate. The rating plate is located on the bottom of your IMPRESSA.

The information shown on this should be interpreted as follows:

- V AC = alternating current in volts
- W = power output in watts

CE This product complies with all applicable EU directives.

S This product meets the requirements of the Decree concerning Low Voltage Electrical Products and the Decree concerning Electromagnetic Compatibility (VEMV). This product complies with all the pertinent ESTI requirements (Swiss Federal Inspectorate for Heavy Current Installations)

UL This product complies with all applicable UL directives (Underwriters Laboratories Inc.®).

✓ This product complies with all applicable SAA directives (Standards Association of Australia).

CCC This product complies with all applicable CCC directives (China Compulsory Certification).

16 Key technologies and products

1 Intelligent Pre Brew Aroma System (I.P.B.A.S.®).

Perfect coffee is no accident. The Intelligent Pre Brew Aroma System® produces the very best in flavour from every coffee blend and roast.

1a The freshly ground coffee beans are delivered to the infusing cylinder as a powder from the grinder.

1b There it is optimally compressed.

1c Prior to brewing, the powder is moistened. The pores swell and the flavours are released.

1d During brewing, perfect coffee is delivered to the cup, crowned by a velvety, soft crema for perfect enjoyment.

2 The IMPRESSA range of products includes the following series:

- IMPRESSA Z series, Cappuccino at the touch of a button, premium professional technology for domestic use.
- IMPRESSA S series for demanding households
- IMPRESSA J series, Perfect Enjoyment, Perfect Aesthetics
- IMPRESSA F series, simple operation, multi-winner
- IMPRESSA C series, Click & Drink
- IMPRESSA X series for catering and office applications

Obtain the advice of the JURA experts.

@ You will find the purchase advisor at www.jura.com.

3 For perfect coffee quality it is important to get the grinding right. To this end, a powerful 6-level powerful conical burr grinder with grinding cones constructed out of hardened steel is provided.

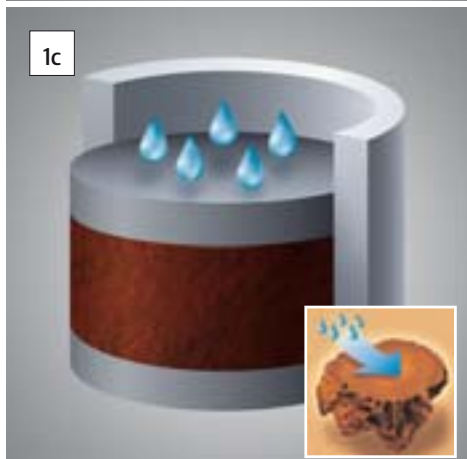
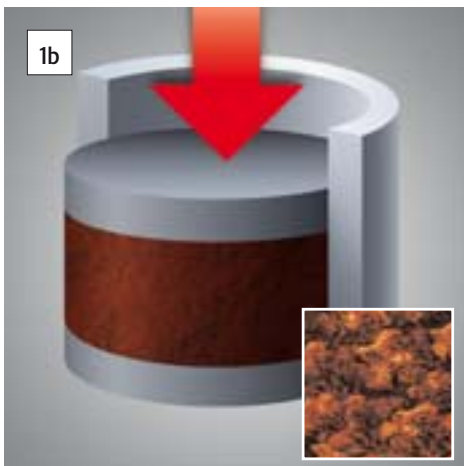
4 The variable brewing unit holds between 5 and 16 g of coffee. This means that two cups can be prepared at once in a single brewing operation.

5 Durable pipes constructed from a high-quality steel alloy conduct the water through the thermoblocks where it is heated to the correct temperature.



I. P. B. A. S.®

INTELLIGENT PRE BREW AROMA SYSTEM





IMPRESSA Z



IMPRESSA S



IMPRESSA J



IMPRESSA F



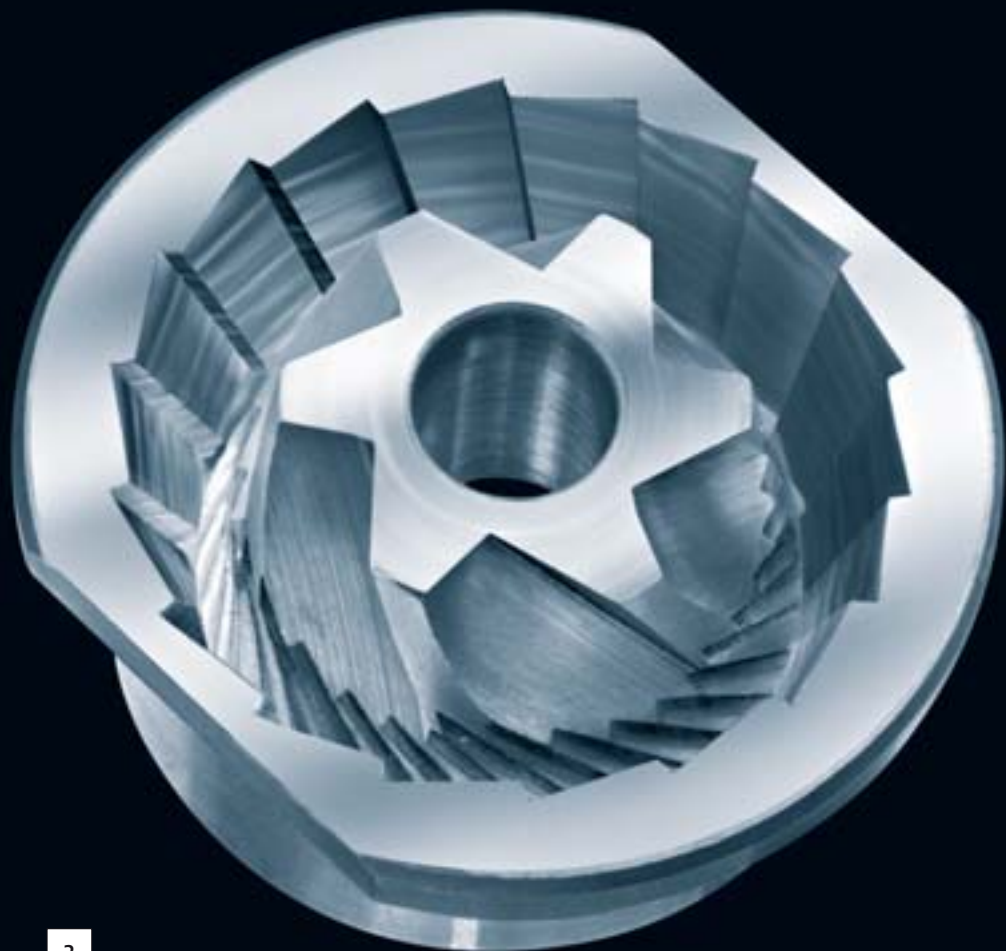
IMPRESSA C



IMPRESSA X



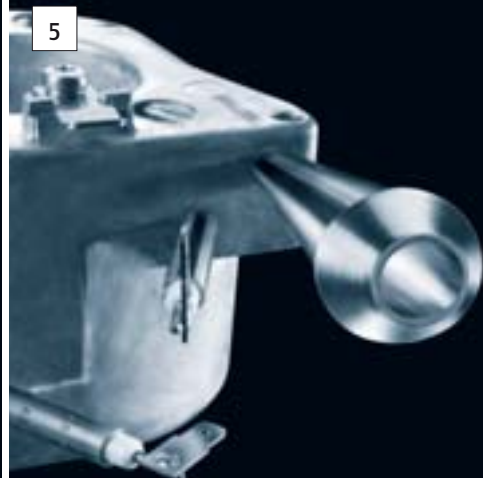
IMPRESSA X_F



3



4



5

17 JURA contact details

A

Australia

Global Coffee Solutions Pty Ltd

Customer Service Phone +61 1300 552 883
Fax +61 0242 846 099
E-mail info@globalcoffee.com.au

Opening Hours Monday to Friday
8:00 am – 5:00 pm

Distributor Address/ Service Address Global Coffee Solutions Pty Ltd
5/77 Jardine Street
Fairy Meadow NSW 2519

B

Bangladesh

Please contact the Singapore office for details.

Brunei

Please contact the East Malaysian office for details.

Burma

Please contact the Singapore office for details.

C

Cambodia

Please contact the Singapore office for details.

Canada

Faema Canada

Customer Service Phone (416) 535-1555
Toll free (877) 323-6226
Fax (416) 535-3843
E-mail espresso@faema.net

Opening Hours Monday to Friday
9:00 am – 6:00 pm
Saturday 10:00 am – 5:00 pm

Distributor Address/ Service Address Faema Canada
672 Dupont Street, Suite 201
Toronto, Ontario M6G 1Z6

China

Shanghai HJ Coffee Co., Ltd.

Customer Service Phone +86 21 62940690 ext.31
E-mail service@hjcoffee.com

Opening Hours Monday to Friday 09:00 – 17:30

Distributor Address/ Service Address Shanghai HJ Coffee Co., Ltd.
Room D 3F, building one
Xinhua Road No. 543
Shanghai 200052

Czech Republic

Petrarco, Spol. S R.O.

Customer Service Phone +420 775 997 557
E-mail dokladal@juraswiss.cz

Opening Hours Monday to Thursday 9:00 – 17:00
Friday 9:00 – 15:00

Distributor Address/ Service Address Petrarco, Spol. S R.O.
Udolni 5
602 00 Brno

D

Denmark

Scandinavian CoffeeSystem Aps

Customer Service Phone +45 7020 7333
Fax +45 7020 7343
E-mail service@coffeesystem.com

Opening Hours Monday to Thursday 09:00 – 16:30
Friday 09:00 – 16:00

Distributor Address/ Service Address Scandinavian CoffeeSystem Aps
Tordenskjoldsgade 19
1055 Kobenhavn K

E**Estonia**

Infomelton OÜ

Customer Service Phone +372 651 88 55
+372 651 88 50
E-mail lavazza@lavazza.ee

Opening Hours Monday to Friday 09:00 – 17:00

Distributor Address/ Infomelton OÜ
Service Address Weizenbergi 27
Tallinn 10150

F**Finland**

Home Appliance Brokers HAB Oy

Customer Service Phone +358 207 300 090
E-mail info@haboy.fi

Opening Hours Monday to Friday 08:00 – 16:00

Distributor Address Home Appliance Brokers HAB Oy
Elimäenkatu 29, 00510 Helsinki

Service Address Monilaite-Thomeko Oy
Salpakuja 6, 01200 Vantaa

G**Greece**

COFFEE CONNECTION S.A.

Customer Service Phone +30 210 66 40 640
E-mail coffeeway@coffeeway.com

Opening Hours Monday to Friday 09:00 – 17:00

Distributor Address/ COFFEE CONNECTION S.A.
Service Address Agiou Louka str. Peania
Attica 190 02

H**Hong Kong PRC**

Pacific Coffee Company Ltd

Customer Service Phone +852 2805 1627
E-mail sales@pacificcoffee.com

Opening Hours Monday to Friday
9:00 am – 6:00 pm
Saturday 9:00 am – 1:00 pm

Distributor Address/ Pacific Coffee Company Ltd
Service Address 701–704 Hollywood Center
233 Hollywood Road, Sheung Wan

I**Iceland**

Karl K. Karlsson

Customer Service Phone +354 540 9003
E-mail karlk@karlsson.is

Opening Hours Monday to Friday 09:00 – 18:00

Distributor Address/ Karl K. Karlsson
Service Address Pacific Coffee Company Ltd
Skútuvogur 5, 104 Reykjavík

Indonesia Bali

BHINEKA JAYA

Customer Service Phone +62 361 724746
Mobile Nr. +62 81 23817951 or
+62 361 7460521
E-mail vivi@kopibali.com

Opening Hours Monday to Saturday 08:30 – 16:30

Distributor Address/ BHINEKA JAYA
Service Address Jl. Pulau Moyo 9A, Denpasar, Bali

Indonesia Jakarta

SUKSES PRATAMA JAYA P.T.

Customer Service Phone +62 21 6331177
Fax +62 21 63857008
E-mail cs@suprajaya.com

Opening Hours Monday to Saturday 09:00 – 17:00
Service Number during off hours: +62
21 6331177

Distributor Address/ SUKSES PRATAMA JAYA P.T.
Service Address Jalan: K.H. Hasyim Ashari 125
Pusat Niaga Roxy Mas
Blok C.4 No.14–15, Jakarta 10150

Israel

J.Feffer I.t.d.

Customer Service Phone +972 353 350 38
 Fax +972 353 305 54
 E-mail feffer-j@barak-online.net

Opening Hours Sunday–Thursday 08:00 – 18:00
 Friday 09:00 – 13:00

Distributor Address/ J.Feffer I.t.d.
 Service Address 9,Simtat Ma'ale Hachoma
 Ind. Zone
 Or-Yehuda 60370, Israel

K**Korea**

HLI Company Limited

Customer Service Phone +82 234 522 127
 Fax Phone +82 345 229 50
 E-mail wj_lee@hlikorea.com

Opening Hours Monday to Friday 09:00 – 18:00

Distributor Address/ HLI Company Limited
 Service Address 7floor, Sungwon Bldg
 Yeoksam-Dong, Kangnam-Ku
 Seoul

L**Labuan**

Please contact the East Malaysian office for details.

Lativa

CREMA SIA

Customer Service Phone +371 7244082
 +371 26622888
 E-mail crema@crema.lv

Opening Hours Monday to Friday 10:00 – 17:00

Distributor Address/ CREMA SIA
 Service Address Gertrudes 86, Riga, LV-1009

Lithuania

JSC Pretendentas

Customer Service Phone + 370 315 73442
 Mobile +370 650 84779
 E-mail alma@pretendentas.lt

Opening Hours Monday to Friday 09:00 – 18:00

Distributor Address/ JSC Pretendentas
 Service Address 62161 Alytus, str. Ulonu 33

M**Malaysia, East**

RICMAS Borneo Sdn. Bhd.

Customer Service Phone +60 88 456 100, –200
 Fax +60 88 241 600
 E-mail jura@ricmas-malaysia.com

Opening Hours Monday to Friday 09:00 – 17:30
 Service Number during off hours: +60
 16 830 60 83

Distributor Address/ RICMAS Borneo Sdn. Bhd.
 Service Address Unit # E3–8, 3rd Floor
 Block E, Plaza Tanjung Aru
 Jalan Mat Salleh, Tanjung Aru
 88150 Kota Kinabalu, Sabah

Malaysia, West

RICMAS Peninsular Sdn. Bhd.

Customer Service Phone +6 03 4296 5989
 Fax +6 03 4297 5636
 E-mail jura@ricmas-malaysia.com

Opening Hours Monday to Friday 09:00 – 17:30
 Service Number during off hours:
 016 201 5789

Office Address/ Service RICMAS Peninsular Sdn. Bhd.
 Address 3A-1 Jalan Perubatan 3
 Pandan Indah
 55100 Kuala Lumpur

N**New Zealand**

Euro Espresso Ltd

Customer Service Phone +64 9 277 1334
Fax +64 9 277 9375
E-mail info@euroespresso.co.nz

Opening Hours Monday to Friday
8:30 am – 5:00 pm

Distributor Address/ Service Address 6 Mepal Place, Manukau City,
Auckland
PO Box 76–342, Manukau City,
Auckland 1730

Norway

Black Cat Kaffe og Tehus AS

Customer Service Phone +47 22 06 29 90
Fax +47 22 06 29 99
E-mail
info@blackcatkaffeogtehus.no

Opening Hours Monday to Friday 08:30 – 16:30

Distributor Address/ Service Address Black Cat Kaffe og Tehus AS
Aslakveien 20h, 0753 Oslo

P**Philippines**

Pacific Continental Company Inc.

Customer Service Phone +63 2 551 3216
Fax +63 2 831 8314
E-mail jura@conlincoffee.com

Opening Hours Monday to Friday 09:00 – 18:00
Service Number during off hours: +63
916 5294052

Distributor Address/ Service Address Pacific Continental Company Inc.
2753 Park Avenue, Pasay City
Metro Manila 1300

Puerto Rico

ProExpo CA Consultores S.A.

Customer Service Phone +506 234 7404
Fax +506 253 5296
E-mail info@grupocapresso.com

Distributor Address/ Service Address ProExpo CA Consultores S.A.
P.O. Box 75-2120
Calle Blancos, San Jose

S**Saudi Arabia**

Saudi Marketing Solutions

Customer Service Phone +9661 201 2053
Fax +9661 201 2056
E-mail info@sms-arabia.com

Opening Hours Saturday to Wednesday
09:00 – 13:00 and 17:00 – 21:00

Distributor Address P.O.Box 12679 Jeddah 21483

Service Address Aruba & Muhandis Musad
Al-Anqari Street Intersection, Riyadh

Singapore

RICMAS INTERNATIONAL Pte. Ltd.

Customer Service Phone +65 6562 8853
Fax +65 6562 8854
E-mail jura@ricmas.com

Opening Hours Monday to Friday 09:00 – 17:30
Service Number during off hours: +65
90210314

Office Address/ Service Address RICMAS INTERNATIONAL Pte. Ltd.
25 International Business Park
German Center #01–57/58
Singapore 609916

South Africa

International Coffee Equipment CC

Customer Service	Phone +27 11 708 2481 E-mail info@icesa.za.net
Opening Hours	Monday to Friday 08.00 – 17.00 Saturday 08.00 – 13.00
Office Address	International Coffee Equipment CC JURA Corner Building, Showroom 475/3 Hans Strydom Drive KYA Sand
Service Address	International Coffee Equipment CC JURA Corner Building, 1st Floor 475/3 Hans Strydom Drive KYA Sand

T

Taiwan

Eurocafé Corporation

Customer Service	Phone +886 2 28272683 Fax +886 2 28225797 E-mail service@eurocafe.com.tw
Opening Hours	Monday to Friday 9:00 am – 6.00 pm
Office Address/ Service Address	Eurocafé Corporation 2F, No. 251 Sec. 2 Hsi An Street Pei-Tou District Taipei

Thailand

RICMAS (Thailand) Co., Ltd.

Customer Service	Phone +66 2262 0543 Fax +66 2262 0542 E-mail jura@ricmas-thailand.com
Opening Hours	Monday to Friday 09.00 – 17.00 Service Number during off hours: +66 1828 6996
Office Address/ Service Address	55 Biohouse Building Sukhumvit 39 Rd. Klongtan-nue, Wattana, Bangkok 10110

Turkey

John's Coffee

Customer Service	Phone +90 216 420 2400 Fax +90 216 313 56 32 E-mail info@johnscoffee.com.tr
Opening Hours	Monday to Friday 08:30 – 18:00
Office Address/ Service Address	John's Coffee Imes Sanayi Sitesi C blok 308 Sok. Yukari Dudullu-Istanbul, 34776

U

United Arab Emirates

Boncafé Middle East LLC.

Customer Service	Phone +97 14 28 28 742 Fax +44 20 77 222 333 E-mail info@boncafeme.com
Opening Hours	Saturday to Thursday 8.30 – 17.30 Service Number during off hours: +44 870 165 0429
Distributor Address/ Service Address	Boncafé Middle East LLC. P.O. Box 74044, DUBAI

United Kingdom

Fairfax Coffee Ltd

Customer Service	Phone +44 20 7722 7646 Fax +44 20 77 222 333 E-mail info@fairfaxcookshop.com
Opening Hours	Monday to Friday 09.00 – 17.30
Distributor Address/ Service Address	Fairfax Coffee Ltd 1 Regency Parade, Finchley Road, London NW3 5EQ

V

Vietnam

Please contact the Singapore office for details.

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Directives

The machine complies with the following EU directives:

- 73/23/EEC of 19 February 1973, Low Voltage Directive including Amending Directive 93/68/EEC.
- 89/336/EEC of 3 May 1989, Electromagnetic Compatibility, incl. Amending Directive 92/31/EEC.

Technical changes

We reserve the right to make technical changes.

The illustrations used in the IMPRESSA J5 Manual show the IMPRESSA J5 Pianowhite model. Your IMPRESSA could incorporate minor changes.

Feedback

Your opinion is important to us!
Use the contact link at www.jura.com.

JURA Elektroapparate AG
Kaffeeweltstraße 10
CH-4626 Niederbuchsiten

www.jura.com