

IMPRESSA F55/F505



de Veränderter Lieferumfang:

Wichtige Informationen und Ergänzungen zur Bedienungsanleitung Ihrer IMPRESSA

en Modified scope of supply:

Additions and important information about the instructions for use for your IMPRESSA

fr Modification du matériel fourni :

informations importantes et compléments au mode d'emploi de votre IMPRESSA

it Dotazione modificata:

importanti informazioni e integrazioni per le istruzioni per l'uso dell'IMPRESSA

nl Gewijzigde leveringsomvang:

belangrijke informatie en toelichtingen op de gebruiksaanwijzing van uw IMPRESSA

es Equipamiento modificado:

Información y suplementos importantes del modo de empleo de su IMPRESSA

pt Alteração da caixa original:

Informações importantes e complementos ao manual de instruções da sua IMPRESSA

sv Ändrad leverans:

Viktig information och kompletteringar till bruksanvisningen för din IMPRESSA

ru Измененный комплект поставки:





Важная информация и дополнения к руководству по эксплуатации Вашей IMPRESSA

⚠ Die beiliegende Bedienungsanleitung für die IMPRESSA F50/F505 gilt ebenfalls für Ihre IMPRESSA F55.

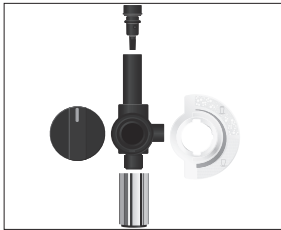
Veränderter Lieferumfang Ihrer IMPRESSA F55/F505

Profi-Feinschaumdüse Ihre IMPRESSA ist standardmäßig mit der **Profi-Feinschaumdüse** ausgestattet. Die neue, innovative Feinschaum-Technologie liefert feinporigen Milchschaum von lang anhaltender Konsistenz.

Abweichungen zur Bedienungsanleitung Auf den Abbildungen in der Bedienungsanleitung wird jeweils die **Profi-Cappuccino-Düse** gezeigt. Die Beschreibungen (insbesondere in Kapitel 13) gelten jedoch auch für die Profi-Feinschaumdüse. Beachten Sie hierbei die abweichenden Symbole für die »Position Milchschaum« und den »Bereich Milch«:

	Profi-Feinschaumdüse	Profi-Cappuccino-Düse
»Position Milchschaum«		
»Bereich Milch«		

Profi-Feinschaumdüse zerlegen und spülen Damit die Profi-Feinschaumdüse einwandfrei funktioniert und aus hygienischen Gründen müssen Sie sie **täglich** zerlegen und spülen, wenn Sie Milch zubereiten. Sie werden von Ihrer IMPRESSA nicht aufgefordert, die Profi-Feinschaumdüse zu zerlegen und zu spülen.



- ▶ Entfernen Sie den Milchschauch und spülen Sie ihn gründlich unter fließendem Wasser.
 - ▶ Ziehen Sie die Profi-Feinschaumdüse mit einer leichten Drehbewegung vorsichtig vom Connector System® ab.
 - ▶ Zerlegen Sie die Profi-Feinschaumdüse in ihre Einzelteile.
 - ▶ Spülen Sie alle Teile der Profi-Feinschaumdüse gründlich unter fließendem Wasser. Bei stark eingetrockneten Milchrückständen legen Sie die Einzelteile zunächst in JURA-Milchsystem-Reiniger ein und spülen Sie sie danach gründlich.
 - ▶ Setzen Sie die Profi-Feinschaumdüse wieder zusammen.
- i** Achten Sie darauf, dass alle Einzelteile korrekt und fest zusammengesteckt sind, damit die Profi-Feinschaumdüse optimal funktioniert.
- ▶ Stecken Sie die Profi-Feinschaumdüse fest auf das Connector System®.





Changes to products supplied as standard for your IMPRESSA F55/F505

- ⚠ The instructions for use enclosed for the IMPRESSA F50/F505 also apply to your IMPRESSA F55.

Changes to products supplied as standard for your IMPRESSA F55/F505

Professional fine foam frother Your IMPRESSA is fitted with the **professional fine foam frother** as standard. The new, innovative fine foam technology delivers fine milk foam with a long-lasting consistency.

Deviations from instructions for use The illustrations in the instructions for use show the **Professional Cappuccino Frother**. However, the descriptions (in chapter 13 in particular) also apply to the professional fine foam frother. Note the different symbols for the "Milk Foam position" and "Milk stage":

	Professional fine foam frother	Professional Cappuccino Frother
"Milk Foam position"		
"Milk stage"		

Dismantling and rinsing the professional fine foam frother

To make sure the professional fine foam frother works properly, and in the interests of hygiene, it must be dismantled and rinsed **daily** if you have been preparing milk. Your IMPRESSA will not prompt you to dismantle and rinse the professional fine foam frother.

- ▶ Remove the milk pipe and rinse it thoroughly under running water.
- ▶ Carefully remove the professional fine foam frother from the Connector System® by twisting slightly.
- ▶ Dismantle the professional fine foam frother into its individual parts.
- ▶ Rinse all the parts of the professional fine foam frother thoroughly under running water. If there are severely dried-on milk residues, firstly immerse the individual parts in JURA milk system cleaner and then rinse them thoroughly.
- ▶ Re-assemble the professional fine foam frother.







- i** Ensure that all individual parts are correctly and firmly connected to ensure optimum operation.
- ▶ Firmly attach the professional fine foam frother to the Connector System®.

 Le mode d'emploi ci-joint concernant l'IMPRESSA F50/F505 est également valable pour votre IMPRESSA F55.

Modification du matériel fourni avec votre IMPRESSA F55/F505

Buse mousse fine Pro Votre IMPRESSA est équipée par défaut de la **buse mousse fine Pro**. La nouvelle technologie mousse fine innovante permet d'obtenir une mousse de lait fine à la consistance persistante.

Divergences par rapport au mode d'emploi Les illustrations du mode d'emploi présentent la **buse Cappuccino Pro**. Cependant, les descriptions (en particulier celles du chapitre 13) s'appliquent également à la buse mousse fine Pro. Veuillez noter que les symboles pour la « position Mousse de lait » et la « partie Lait » diffèrent :

	Buse mousse fine Pro	Buse Cappuccino Pro
« Position Mousse de lait »		
« Partie Lait »		

Démontage et rinçage de la buse mousse fine Pro

Pour garantir le bon fonctionnement de la buse mousse fine Pro et pour des raisons d'hygiène, vous devez obligatoirement la démonter et la rincer **quotidiennement** si vous avez préparé du lait. Votre IMPRESSA ne vous demande pas de démonter et de rincer la buse mousse fine Pro.



- ▶ Retirez le tuyau de lait et rincez-le soigneusement sous l'eau courante.
- ▶ Retirez la buse mousse fine Pro avec précaution du Connector System® en la faisant légèrement tourner.
- ▶ Désassemblez la buse mousse fine Pro.
- ▶ Rincez soigneusement toutes les pièces de la buse mousse fine Pro sous l'eau courante. En présence de résidus de lait très secs, placez d'abord les pièces constitutives dans le détergent pour système de lait JURA puis rincez-les soigneusement.
- ▶ Réassemblez la buse mousse fine Pro.

i Pour garantir le fonctionnement optimal de la buse mousse fine Pro, assurez-vous que toutes les pièces sont montées correctement et solidement.





- ▶ Insérez fermement la buse mousse fine Pro dans le Connector System®.

⚠ Le allegate istruzioni per l'uso per l'IMPRESSA F50/F505 valgono anche per l'IMPRESSA F55.

Cambiamenti nella dotazione dell'IMPRESSA F55/F505

Ugello per microschiama Professional L'IMPRESSA è dotata di serie di un **ugello per microschiama Professional**. La nuova, innovativa tecnologia della microschiama fornisce una schiuma di latte soffice e cremosa, con una consistenza durevole.

Variazioni rispetto alle istruzioni per l'uso Le figure contenute nelle istruzioni per l'uso presentano l'**ugello Professional Cappuccino**. Le descrizioni (in particolare nel capitolo 13) valgono tuttavia anche per l'ugello per microschiama Professional. In proposito prestare attenzione ai diversi simboli per la «posizione Schiuma di latte» e la «zona Latte»:

	Ugello per microschiama Professional	Ugello Professional Cappuccino
«Posizione Schiuma di latte»		
«Zona Latte»		

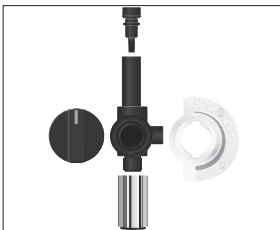
Scomposizione e risciacquo dell'ugello per microschiama Professional

Per fare in modo che l'ugello per microschiama Professional funzioni perfettamente e per motivi igienici, è obbligatorio scomporlo e sciacquarlo **giornalmente** se è stato utilizzato per preparare il latte. L'IMPRESSA non segnala la necessità di scomporre e sciacquare l'ugello per microschiama Professional.

- ▶ Rimuovere il tubo del latte e sciacquarlo a fondo sotto l'acqua corrente.
- ▶ Sfilare con cautela l'ugello per microschiama Professional dal Connector System® ruotandolo delicatamente.
- ▶ Scomporre l'ugello per microschiama Professional nei singoli componenti.
- ▶ Sciacquare a fondo sotto l'acqua corrente tutti i componenti dell'ugello per microschiama Professional. In caso di residui di latte incrostati, immergere innanzitutto i singoli componenti in detergente per il sistema del latte JURA e quindi sciacquarli a fondo.
- ▶ Riasssemblare l'ugello per microschiama Professional.

i Assicurarsi che tutti i componenti siano assemblati correttamente e saldamente per garantire il funzionamento ottimale dell'ugello per microschiama Professional.

- ▶ Innestare saldamente l'ugello per microschiama Professional sul Connector System®.



- ⚠ De bijgevoegde gebruiksaanwijzing voor de IMPRESSA F50/F505 geldt eveneens voor uw IMPRESSA F55.

Gewijzigde leveringsomvang van uw IMPRESSA F55/F505

Profi-uitloop voor microschuim Uw IMPRESSA is standaard uitgerust met de **Profi-uitloop voor microschuim**. De nieuwe en innovatieve technologie voor microschuim zorgt voor melkschuim met fijne poriën met een lang aanhoudende consistentie.

Afwijkingen ten opzichte van de gebruiksaanwijzing Op de afbeeldingen in de gebruiksaanwijzing wordt de **Profi Cappuccinatore** weergegeven. De beschrijvingen (met name in hoofdstuk 13) gelden echter ook voor de Profi-uitloop voor microschuim. Neem hierbij de afwijkende symbolen voor »Stand Melkschuim« en »Bereik Melk« in acht:

	Profi-uitloop voor microschuim	Profi Cappuccinatore
»Stand Melkschuim«		
»Bereik Melk«		

Profi-uitloop voor microschuim demonteren en spoelen

Voor een correcte werking van de Profi-uitloop voor microschuim alsmede om hygiënische redenen moet u deze **dagelijks** demonteren en spoelen als u melk heeft bereid. U wordt door uw IMPRESSA niet verzocht de Profi-uitloop voor microschuim te demonteren en te spoelen.



- ▶ Verwijder de melkslang en spoel deze grondig onder stromend water af.
- ▶ Trek de Profi-uitloop voor microschuim met een lichte draai-beweging voorzichtig van het Connector System® af.
- ▶ Demonteer de Profi-uitloop voor microschuim.
- ▶ Spoel alle onderdelen van de Profi-uitloop voor microschuim grondig onder stromend water af. Bij sterk ingedroogde melkresten legt u de afzonderlijke onderdelen eerst in de JURA melkessysteemrengjöringsmiddel en spoelt u deze vervolgens grondig af.
- ▶ Zet de Profi-uitloop voor microschuim weer in elkaar.

i Let erop dat alle onderdelen goed en stevig in elkaar zijn gezet, zodat de Profi-uitloop voor microschuim optimaal functioneert.





- ▶ Plaats de Profi-uitloop voor microschuim stevig op het Connector System®.

- ⚠ El modo de empleo que acompaña a la IMPRESSA F50/F505 también es válido para su IMPRESSA F55.

Equipamiento modificado de su IMPRESSA F55/F505

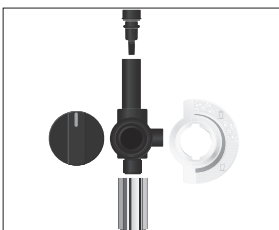
Vaporizador profesional de espuma fina Su IMPRESSA viene equipada por defecto con el **vaporizador profesional de espuma fina**. La innovadora tecnología para espuma fina permite obtener una espuma de leche de burbujas muy finas y con una consistencia duradera.

Diferencias con respecto al modo de empleo En las figuras incluidas en el modo de empleo se muestra el **vaporizador Profi Cappuccino**. Sin embargo, las descripciones (especialmente las incluidas en el capítulo 13) también pueden aplicarse al vaporizador profesional de espuma fina. Preste atención en este caso a los diferentes símbolos utilizados para «Posición Espuma de leche» y «Posición leche»:

	Vaporizador profesional de espuma fina	Vaporizador Profi Cappuccino
«Posición Espuma de leche»		
«Posición leche»		

Desmontar y enjuagar el vaporizador profesional de espuma fina Para un funcionamiento impecable del vaporizador profesional de espuma fina, y por motivos de higiene, es estrictamente necesario desmontarlo y enjuagarlo **diariamente** si ha preparado leche. Su IMPRESSA no va a solicitar que desmonte y enjuague el vaporizador profesional de espuma fina.

- ▶ Retire el tubo de leche y enjuáguelo a fondo bajo un chorro de agua corriente.
- ▶ Retire el vaporizador profesional de espuma fina cuidadosamente del Connector System® con un ligero movimiento giratorio.
- ▶ Desmonte el vaporizador profesional de espuma fina en cada uno de sus componentes.
- ▶ Enjuague a fondo todas las piezas del vaporizador profesional de espuma fina bajo un chorro de agua corriente. En caso de residuos de leche muy resacos, sumerja primero los componentes en limpiador del sistema de leche JURA y, a continuación, enjuáguelos a fondo.







- ▶ Vuelva a ensamblar el vaporizador profesional de espuma fina.
- i** Compruebe siempre que todos los componentes estén correcta y firmemente ensamblados de modo que el vaporizador profesional de espuma fina pueda funcionar a la perfección.
- ▶ Fije el vaporizador profesional de espuma fina al Connector System®.

- ⚠ O manual de instruções fornecido para a IMPRESSA F50/F505 é válido também para a sua IMPRESSA F55.

Alteração da caixa original da sua IMPRESSA F55/F505

Bocal de espuma fina pro A sua IMPRESSA vem equipada de série com o **bocal de espuma fina pro**. A recente e inovadora tecnologia de espuma fina fornece uma espuma de leite fina e de consistência persistente.

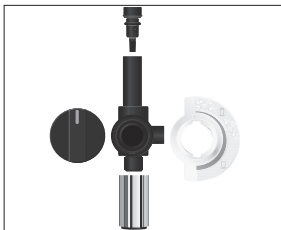
Diferenças em relação ao manual de instruções As figuras no manual de instruções apresentam o respetivo **bocal profissional para Cappuccino**. Contudo, as descrições (sobretudo no Capítulo 13) também se aplicam ao bocal de espuma fina pro. Tenha em atenção os diferentes símbolos para »posição Espuma de leite« e »posição Leite«:

	Bocal de espuma fina pro	Bocal profissional para Cappuccino
»Posição Espuma de leite«		
»Posição Leite«		


Desmontar e lavar o bocal de espuma fina pro

Para que o bocal de espuma fina pro funcione na perfeição, e por razões de higiene, ele terá de ser desmontado e lavado **diariamente** sempre que tenha preparado leite. A sua IMPRESSA não solicitará a desmontagem e a lavagem do bocal de espuma fina pro.

- ▶ Retire o tubo do leite e lave-o exaustivamente com água corrente.
- ▶ Com um ligeiro movimento de rotação, puxe cuidadosamente o bocal de espuma fina pro do Connector System®.
- ▶ Desmonte o bocal de espuma fina pro em peças soltas.
- ▶ Lave bem todas as peças do bocal de espuma fina pro com água corrente. Em caso de resíduos de leite muito secos, em primeiro lugar, coloque as peças soltas no produto de limpeza do sistema de leite da JURA e, depois, lave bem.
- ▶ Volte a montar o bocal de espuma fina pro.







- i** Tenha atenção para que todas as peças soltas estejam devida e firmemente encaixadas, para que o bocal de espuma fina pro possa funcionar na perfeição.
- ▶ Encaixe firmemente o bocal de espuma fina pro no Connector System®.

 Den medföljande bruksanvisningen för IMPRESSA F50/F505 gäller även för IMPRESSA F55.

Förändrad leverans av IMPRESSA F55/F505

Professional-finkumsskummare IMPRESSA är som standard utrustad med **Professional-finkumsskummaren**. Den nya, innovativa finkumstekniken ger ett fint mjölkskum som behåller konsistensen länge.

Avvikelser från bruksanvisningen På bilderna i bruksanvisningen visas **Profi Cappuccino-skummarer**. Beskrivningarna (i synnerhet i kapitel 13) gäller dock med få undantag även för Professional-finkumsskummaren. Observera de avvikande symbolerna för "läge Mjölkskum" och "området Mjök":

	Professional-finkumsskum- mare	Profi Cappuccino-skummarer
"Läge Mjölkskum"		
"Område Mjök"		

Isärtagning och sköljning av Professional-finkumsskummaren


Av hygieniska skäl och för att Professional-finkumsskummaren ska fungera felfritt måste du ta isär och skölja den **dagligen** om du har tillrett mjölk. Du får ingen uppmaning från IMPRESSA om att ta isär och skölja Professional-finkumsskummaren.



- ▶ Ta bort mjölkslangen och skölj den noggrant under rinnande vatten.
- ▶ Vrid försiktigt av Professional-finkumsskummaren från Connector System®.
- ▶ Ta isär Professional-finkumsskummaren i dess delar.
- ▶ Skölj Professional-finkumsskummarens alla delar noggrant under rinnande vatten. Vid kraftigt intorkade mjölkrester ska du först lägga delarna i JURA mjölksystemsrengöring och därefter skölja dem noggrant.
- ▶ Sätt ihop Professional-finkumsskummaren igen.

i Se till att alla delar sitter fast och är ihopsatta på rätt sätt, så att Professional-finkumsskummaren fungerar optimalt.





- ▶ Sätt fast Professional-finkumsskummaren i Connector System®.

-  Прилагаемое руководство по эксплуатации для IMPRESSA F50/F505 действительно также для Вашей IMPRESSA F55.

Измененный комплект поставки Вашей IMPRESSA F55/F505

Профессиональная насадка для приготовления мелкочаеистой пены Profi В стандартном исполнении кофе-машина IMPRESSA оснащена профессиональной насадкой для приготовления мелкочаеистой пены Profi. Инновационная технология приготовления мелкочаеистой пены позволяет добиться мелкопористой консистенции молочной пены, сохраняющейся на протяжении длительного времени.

Отклонения от руководства по эксплуатации На изображениях в руководстве по эксплуатации показана профессиональная насадка для приготовления капучино Profi Cappuccino. Описания (в особенности в главе 13) также действительны для профессиональной насадки для приготовления мелкочаеистой пены Profi. Учитывайте при этом отличающиеся символы для положений «Молочная пена» и «Молоко»:

	Профессиональная насадка для приготовления мелкочаеистой пены Profi	Профессиональная насадка для приготовления капучино Profi Cappuccino
Положение «Молочная пена»		
Положение «Молоко»		

Разборка и промывка профессиональной насадки для приготовления мелкочаеистой пены Profi Если используется функция приготовления молока, то для обеспечения безупречного функционирования профессиональной насадки для приготовления мелкочаеистой пены Profi, а также из соображений гигиены насадку необходимо **ежедневно** разбирать и промывать. Кофе-машина IMPRESSA не выдает запроса на разборку и промывку профессиональной насадки для приготовления мелкочаеистой пены Profi.

- ▶ Снимите молочный шланг и тщательно его промойте под проточной водой.
- ▶ Легким вращательным движением осторожно отсоедините профессиональную насадку для приготовления мелкочаеистой пены Profi от системы сменных насадок Connector System®.

Измененный комплект поставки Вашей IMPRESSA F55/F505



- ▶ Разберите профессиональную насадку для приготовления мелкочаеистой пены Profi на отдельные детали.
 - ▶ Тщательно промойте все детали профессиональной насадки для приготовления мелкочаеистой пены Profi под струей проточной воды. При наличии сильно засохших остатков молока сначала положите детали в средство для очистки насадки для средство для очистки системы приготовления молока JURA и затем тщательно промойте их.
 - ▶ Вновь соберите профессиональную насадку для приготовления мелкочаеистой пены Profi.
- i** Для обеспечения оптимального функционирования профессиональной насадки для приготовления мелкочаеистой пены Profi проследите за тем, чтобы все отдельные детали были правильно и прочно соединены друг с другом.
- ▶ Прочно вставьте профессиональную насадку для приготовления мелкочаеистой пены Profi в систему сменных насадок Connector System®.

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IMPRESSA F50 / F505

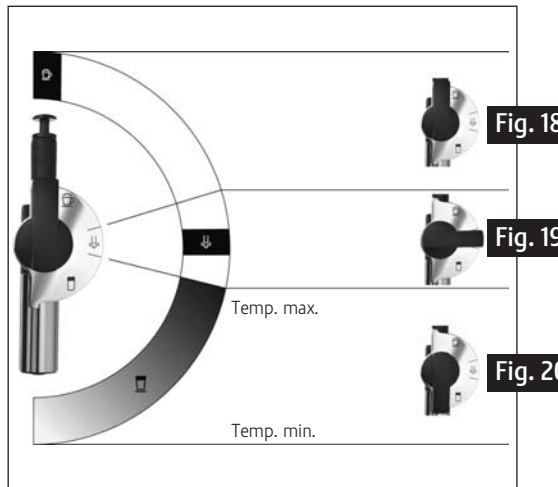
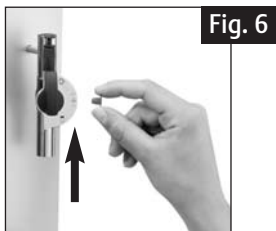
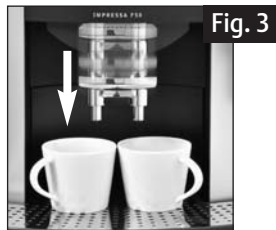
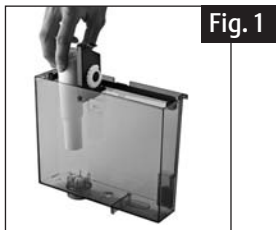
Instructions for use

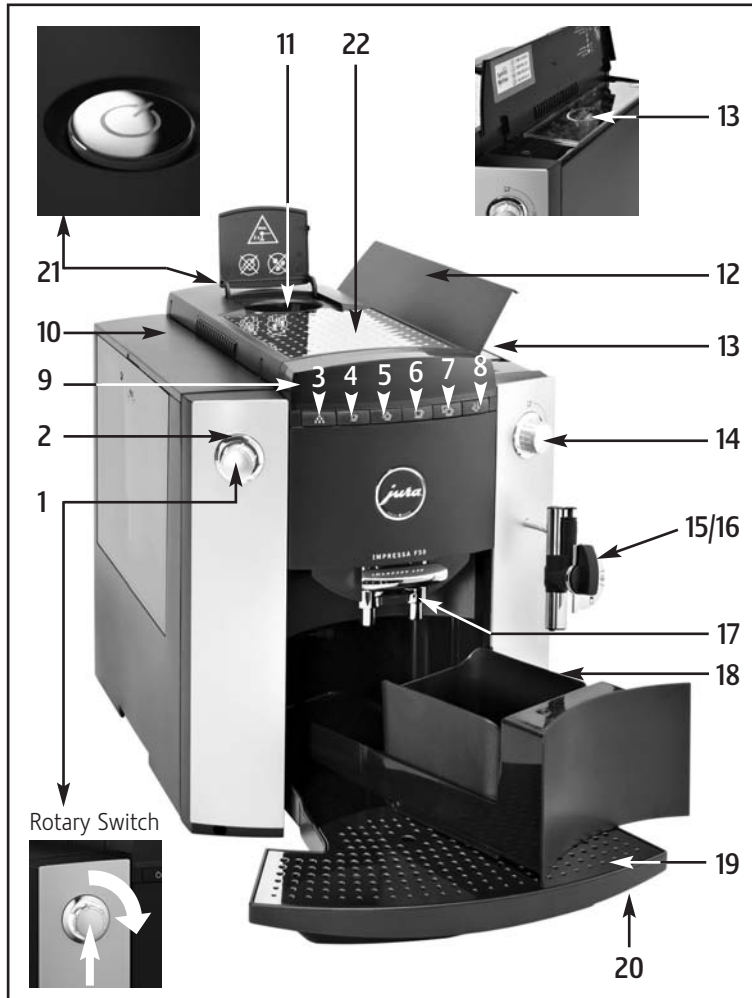
Legend:

- **DISPLAY** DISPLAY: serves as information.
- **DISPLAY** DISPLAY: please follow the instructions shown.

 = Note / Tip

 = Important





Control elements

1. Rotary Switch
2. Illuminated ring
3. Maintenance button
4. Preparation button, 1 espresso
5. Preparation button, 2 espressi
6. Preparation button, 1 coffee
7. Preparation button, 2 coffees
8. Steam preselection button
9. Display dialogue system
10. Water tank with handle
11. Filler funnel for preground coffee
12. Bean container cover
13. Aroma preservation cover
14. Steam / hot water draw-off tap
15. Removable Professional Cappuccino Frother with milk pipe
16. Removable hot-water nozzle (see Fig. 5)
17. Height-adjustable coffee spout
18. Coffee grounds container
19. Cup grille
20. Drip tray
21. On/Off button (= Zero-Energy Switch)
22. Metal shelf

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Before you get started

Congratulations on purchasing this IMPRESSA. To ensure that your IMPRESSA works smoothly, please read these instructions for use carefully and keep them as a future reference.

If you need more information or if you experience any problems which are not covered in enough detail in these instructions for use, please contact your local stockist or ourselves.



1. Safety instructions

1.1 Proper use

The machine is designed and intended for private domestic use. It should only be used for coffee preparation and to heat milk and water. Use for any other purpose will be deemed improper. JURA Elektroapparate AG cannot accept any responsibility for the consequences of improper use.

Before using the machine read these instructions for use thoroughly and completely and comply with the instructions they contain. Keep these instructions for use close to the machine and pass them on to the next user.

1.2 Warnings

- Children are not aware of the dangers which may arise when using electric appliances, so never leave children unattended near electric appliances.

- The IMPRESSA may only be operated by instructed persons.
- People, including children, who
 - do not have the physical, sensory or mental capabilities to use the machine safely or
 - are inexperienced or lack knowledge in how to use the machine safelymust be supervised by a responsible person when using it, or must be instructed in how to use it correctly.
- Never start up a defective IMPRESSA or an IMPRESSA with a damaged supply cable.
- In the event of signs of damage, for example if there is a smell of burning, unplug the machine immediately from the mains supply and contact JURA service.
- If the mains cable of this machine is damaged, it must be repaired either directly by JURA or by an authorised JURA service centre.
- Never repair or open the IMPRESSA yourself. Repairs and modifications to the machine may only be undertaken by authorised JURA service centres using genuine spare parts and accessories. The machine contains live parts. If opened, there is a danger of potentially fatal injury.
- Do not immerse the IMPRESSA in water.

1.3 Precautions

- Never subject the IMPRESSA to environmental influences (rain, snow, frost) and do not operate with wet hands.
- Place the IMPRESSA on a sturdy, horizontal surface resistant to any water leaks. Never place on hot or warm surfaces (hobs). Select a site out of reach of children.

- Be careful to ensure that the mains cable is not trapped and does not rub against sharp edges.
- Always remove the mains plug during long periods of absence (holidays etc.).
- Always remove the mains plug before cleaning.
- When removing the mains plug, never tug the supply cable or the IMPRESSA itself.
- The IMPRESSA is connected to the power supply by a supply cable. Make sure people can't trip over the supply cable, bringing down the IMPRESSA. Make sure children and pets cannot reach the machine.
- Never put the IMPRESSA or individual parts of it in the dishwasher.
- Install the IMPRESSA in a place where the air can circulate well to prevent it from overheating.

2. Preparing the IMPRESSA

2.1 Checking the mains voltage



The IMPRESSA is set to the right mains voltage by default. Check whether your mains voltage matches that stated on the rating plate on the underside of your IMPRESSA.

2.2 Checking the electric fuse



The IMPRESSA is rated for a current of 10 amps. Check whether a fuse for this rating is fitted.

2.3 Filling the water tank



Only top up with fresh, cold water. Never fill with milk, mineral water or other liquids.

- Remove the water tank and rinse it well with cold mains water (Fig. 4).
- Then fill the water tank and refit in the IMPRESSA. Be careful to ensure that the tank is correctly inserted and properly engaged.

2.4 Filling with coffee beans



To make sure you get lasting enjoyment from your machine and to avoid the need for repairs, please note that the grinder in your JURA coffee machine is not suitable for coffee beans that have been treated with additives (e.g. sugar) during or after roasting. Using coffee blends of this type may damage the grinder. Any resulting repair costs will not be covered by the warranty conditions.

- Fold the bean container cover (12) open and remove the aroma preservation cover (13).
- Remove any dirt or foreign objects from inside the bean container.
- Fill the bean container with coffee beans and close the cover.

2.5 Adjusting the grinder

You can adjust the grinder to suit the degree of roast of your coffee. Our recommendations:


- a light roast → a finer setting (the smaller the dots, the finer the grinding)
- a dark roast → a coarser setting (the larger the dots, the coarser the grinding)




Only use the switch to adjust the consistency of grind when the grinder is running.

- Open the bean container cover (12) and remove the aroma preservation cover (13).
- To adjust the consistency of grind, turn the switch to the desired position during the grinding operation (Fig. 2).

3. Using for the first time

- Fill the bean container with coffee beans (12).
- Switch your IMPRESSA on with the On/Off button  (21).
- **DISPLAY** SPRACHE
DEUTSCH
- The illuminated ring (2) is active.
- Turn the Rotary Switch (1) until the desired language appears on the display.
- Now confirm your selection by pressing the Rotary Switch (1).
- **DISPLAY** FILL
WATER TANK
- Remove the water tank (10) and fill with fresh water. Refit the water tank in your IMPRESSA.
- **DISPLAY** OPEN TAP
- Place receptacle under the Professional Cappuccino Frother (15) (Fig. 10).
- Now open the steam / hot water draw-off tap (14) (Fig. 13).
- **DISPLAY** SYSTEM
FILLING

- **DISPLAY** CLOSE TAP
- Close the steam / hot water draw-off tap (14).
- **DISPLAY** SYSTEM
FILLING
- **DISPLAY** HEATING
- **DISPLAY** PRESS
RINSE
- Press the Maintenance button  (3).
- The machine rinses.
- **DISPLAY** RINSING
- **DISPLAY** READY



If FILL BEANS appears on the display, again press any coffee preparation button. The grinder is not yet filled with coffee beans.



To get a really good crema you can individually adjust the height-adjustable coffee spout (17) to your cup sizes (Fig. 3).

4. Adjusting the water hardness



Water is heated in the IMPRESSA. Over time this will result in calcification and this is displayed automatically. The IMPRESSA must be set to the hardness of the water used. Use the test strips provided.



1° German hardness corresponds to 1.79° French hardness.



When the filter is activated, the water hardness programme item disappears.

The IMPRESSA is set to 16° dH by default. You can change this setting. Proceed as follows:

- **DISPLAY** READY
- Press and hold the Rotary Switch (1) until RINSE appears on the display.
- The illuminated ring (2) is active.
- Turn the Rotary Switch (1) until the following message appears on the display:
 - **DISPLAY** HARDNESS
- Now press the Rotary Switch (1) to enter the programme item.
- **DISPLAY** 16° dH
- Now turn the Rotary Switch (1) until the desired water hardness appears.
- For example **DISPLAY** 20° dH.
- Confirm the desired water hardness by pressing the Rotary Switch (1).
- **DISPLAY** OK
- **DISPLAY** HARDNESS
- Turn the Rotary Switch (1) until the following message appears on the display:
 - **DISPLAY** EXIT
- Now press the Rotary Switch (1) to exit programming mode.
- **DISPLAY** READY

5. Using the CLARIS filter cartridge

i If you use the CLARIS filter cartridge correctly, your automatic coffee machine no longer has to be descaled. The DE-SCALE programme item no longer appears.

5.1 Inserting the filter

- Press and hold the Rotary Switch (1) until RINSE appears on the display.
- The illuminated ring (2) is active.
- Turn the Rotary Switch (1) until the following message appears on the display:
 - **DISPLAY** FILTER –
- Press the Rotary Switch (1) again to enter this programme item.
- **DISPLAY** NO –
- Turn the Rotary Switch (1) until the following message appears on the display:
 - **DISPLAY** YES ✓
- Press the Rotary Switch (1) to activate the filter cartridge.
- **DISPLAY** OK
- **DISPLAY** INSERT
OPEN TAP
- Remove and empty the water tank (10).
- Fold up the filter holder. Insert the filter cartridge in the water tank, exerting slight pressure (Fig. 1).
- Close the filter holder until it audibly snaps into place.
- Fill the water tank with cold, fresh mains water and reinsert the tank.
- Place a sufficiently large receptacle (around 1 litre) under the Professional Cappuccino Frother (15) (Fig. 10).
- Open the steam / hot water draw-off tap (14) (Fig. 13).
- **DISPLAY** FILTER
RINSING


i You can interrupt rinsing of the filter at any time by closing the steam / hot water draw-off tap (14). To continue with filter rinsing, open the steam / hot water draw-off tap (14) again.

- **DISPLAY** CLOSE TAP
- Close the steam / hot water draw-off tap (14), your IMPRESSA will now heat up to coffee temperature.
- **DISPLAY** HEATING
- **DISPLAY** READY

i You have now activated the filter. In programming mode, the Water hardness programme item **DISPLAY** HARDNESS no longer appears.

5.2 Changing the filter



i After drawing off around 50 litres of water, the filter will cease to work. You will be prompted to change the filter. Please use the scale on the filter holder on the water tank to monitor how long the CLARIS filter cartridge has been in use (max. 2 months).

- **DISPLAY** READY
FILTER
- Press the Maintenance button  (3) until the following message appears:
- **DISPLAY** CHANGE
OPEN TAP
- Remove the water tank from the machine and empty it.
- Fold up the filter holder. Take out the old CLARIS filter cartridge and insert the new filter cartridge into the water tank, exerting slight pressure (Fig. 1).






- Close the filter holder until it audibly snaps into place.
- Fill the water tank with cold, fresh mains water and reinsert in the IMPRESSA.
- Place a sufficiently large receptacle (around 1 litre) under the Professional Cappuccino Frother (15) (Fig. 10) and open the steam / hot water draw-off tap (14) (Fig. 13).
- **DISPLAY** FILTER
RINSING
- **DISPLAY** CLOSE TAP
- Close the steam / hot water draw-off tap (14).
- **DISPLAY** HEATING
- **DISPLAY** READY

6. Rinsing the IMPRESSA

i If the IMPRESSA is switched off and has already cooled down, you are prompted to perform the rinse operation. A rinse operation is triggered automatically when shutting the coffee machine down.

- Switch your IMPRESSA on with the On/Off button  (21).
- **DISPLAY** HEATING
- **DISPLAY** PRESS
RINSE
- Press the Maintenance button  (3).
- **DISPLAY** RINSING
- **DISPLAY** READY

7. Adjusting the amount of water for coffee

-  The figure in ML is approximate and may vary from the actual amount.
-  The machine automatically doubles the amount of water programmed for the 2 espresso ☞ / 2 coffees ☞ preparation buttons.
-  You can also change the amount of water during operation. Turn the Rotary Switch (1) during the brewing operation until the desired ML figure appears on the display.
-  You can stop the drawing off of water prematurely by pressing any button.
-  It is easy to permanently adjust the amount of water for all speciality coffees, milk specialities and hot water to the cup size. As in the following example, adjust the amount of water or milk once and then this amount will be used each time you prepare this speciality coffee.

Example:


Permanent setting of amount of water for one espresso:


- **DISPLAY** READY
- Press the 1 ESPRESSO preparation button and hold down until the following message appears on the display.
- **DISPLAY** 1 ESPRESSO
- **DISPLAY** ENOUGH COFFEE ?
- Press the button again as soon as there is enough coffee in your cup.
- **DISPLAY** OK

- **DISPLAY** 1 ESPRESSO

- **DISPLAY** READY

8. Preparing 1 cup of coffee

 You can change the strength at any time before or during the grinding operation by turning the Rotary Switch (1). You can choose from 4 strengths (**DISPLAY** MILD / NORMAL / STRONG / XSTRONG).

 You can stop preparation at any time by pressing any preparation button.

- **DISPLAY** READY

- Place 1 cup under the height-adjustable coffee spout (17).

- Press the 1 coffee preparation button ☞ (6).

- **DISPLAY** 1 COFFEE

- The illuminated ring (2) is active.

- You can adjust the desired strength for the current coffee preparation by turning the Rotary Switch (1) during the grinding operation.

- **DISPLAY** 1 COFFEE

- **DISPLAY** ■■■□□□□□□□

- You can adjust the desired amount of water for the current coffee preparation by again turning the Rotary Switch (1) during the brewing operation.

- For example **DISPLAY** 100 ML.

- Turn the Rotary Switch (1) until the desired amount of water appears on the display.

- For example **DISPLAY** 110 ML.

■ **DISPLAY** ■■■□□□□□□□

■ Your speciality coffee is prepared.

■ **DISPLAY** 1 COFFEE

■ **DISPLAY** READY

9. Preparing 2 cups of coffee



The strength cannot be selected when preparing 2 cups of coffee. You automatically prepare 2 mild cups.



You can stop preparation prematurely by pressing any preparation button.

■ **DISPLAY** READY

■ Place 2 cups under the height-adjustable coffee spout (17).

■ Press the 2 coffees preparation button  (7).

■ **DISPLAY** 2 COFFEES

■ The illuminated ring (2) is active.

■ **DISPLAY** ■■■□□□□□□□

■ You can adjust the desired amount of water for the current coffee preparation by turning the Rotary Switch (1) during the brewing operation. The modified ML value relates to 1 cup.

■ For example **DISPLAY** 100 ML.

■ Turn the Rotary Switch (1) until the desired amount of water appears on the display.

■ For example **DISPLAY** 110 ML.

■ **DISPLAY** ■■■□□□□□□□

■ Your speciality coffee is prepared.

■ **DISPLAY** 2 COFFEES

■ **DISPLAY** READY

10. Preparing preground coffee



Never use water-soluble instant coffee or instant coffee. We would recommend always using powder from freshly ground coffee beans or preground, vacuum-packed coffee. Never add more than 2 portions of powder. The filler shaft is not designed for storage. Ensure that the preground coffee you are using is not ground too fine. This may block the system and the coffee will then only be dispensed in drips.



If you have added too little powder, the NOT ENOUGH PRE-GROUND message appears on the display. The IMPRESSA aborts the operation, ejects the preground coffee and resets the machine so that it is ready to brew coffee.



You can interrupt preparation prematurely by pressing any preparation button.

■ **DISPLAY** READY



■ Place 1 or 2 cups under the height-adjustable coffee spout (17).

■ Open the cover of the filler funnel for preground coffee (11).

■ **DISPLAY** FILL
PRE-GROUND

■ Place 1 or 2 level measuring spoons of preground coffee into the filler funnel for preground coffee (11) (Fig. 11) and close the cover.

■ **DISPLAY** SELECT
BUTTON

- Select the 1 coffee preparation button  (6) or 2 coffees preparation button  (7).
- **DISPLAY** 1 COFFEE
- **DISPLAY** ■■■□□□□□□□
- The illuminated ring (2) is active.
- By turning the Rotary Switch (1), you can individually select the amount of water for coffee:
- For example **DISPLAY** 110 ML.
- **DISPLAY** ■■■□□□□□□□
- Your speciality coffee is prepared.
- **DISPLAY** 1 COFFEE
- **DISPLAY** READY

11. Preparing hot water



To obtain a perfect water flow, fit the removable hot water nozzle (Fig. 5). Do not change the removable hot-water nozzle (16) immediately after drawing off water because it will be hot and there will be a danger of burns.



When drawing off water, sputtering may occur at the start. Avoid direct contact with the skin.

- **DISPLAY** READY
- Place a cup under the removable hot-water nozzle (16) (Fig. 5).
- Open the steam / hot water draw-off tap (14) (Fig. 13).
- The illuminated ring (2) is active.
- **DISPLAY** WATER
- **DISPLAY** ■■■□□□□□□□

- If necessary adjust the amount of water saved by turning the Rotary Switch (1).
- For example **DISPLAY** 200 ML.
- **DISPLAY** ■■■□□□□□□□
- Once the desired amount of water is reached, the following appears on the display:
- **DISPLAY** CLOSE TAP
- Close the steam / hot water draw-off tap (14).
- **DISPLAY** READY



Due to the system design, some water may be released before the TAP is closed.

12. Preparing steam



The steam function is used to prepare milk foam and hot milk and for cleaning the Professional Cappuccino Frother (15).



If the optional 2-stage frothing nozzle is fitted, the steam function can be used to heat liquids and produce foam.





Make sure that the nozzle is fitted correctly when preparing steam. If the nozzle becomes blocked with particles of milk residue or is incorrectly assembled, it may disengage and come off while the frother is in use.




Due to the system design, some water will escape at first when steam is drawn off. However, this will not affect the result in any way.




When drawing off , sputtering may occur at the start. The nozzle gets hot during operation. Avoid direct contact with the skin.


- **DISPLAY** READY
 - Press the steam preselection button ↕ (8).
 - **DISPLAY** HEATING
 - **DISPLAY** READY
 - Open the steam / hot water draw-off tap (14) (Fig. 13) to draw off steam.
 - The illuminated ring (2) is active.
 - **DISPLAY** STEAM
 - **DISPLAY** ■■■□□□□□□□
 - You can adjust the steam preparation time individually by turning the Rotary Switch (1) until the desired number of SEC appear on the display.
 - For example **DISPLAY** 25 SEC.
 - **DISPLAY** ■■■□□□□□□□
 - If you do not change the steam preparation time on the Rotary Switch (1), you prepare the saved amount of steam.
 - Once the amount of steam is reached, the following message appears on the display:
 - **DISPLAY** CLOSE TAP
 - Close the steam / hot water draw-off tap (14).
 - **DISPLAY** READY
-  The machine is ready to prepare steam for around 40 sec., then the machine is reset so that it is ready to brew coffee.
-  You can prematurely stop steam preparation at any time by closing the steam / hot water draw-off tap (13).

 Due to the system design, some steam may be released before the tap is closed. There is a danger of scalding.


13. Professional Cappuccino Frother


13.1 Preparing cappuccino with the Professional Cappuccino Frother

 Cappuccino is made up of one third espresso, one third warm milk and one third milk foam. The Professional Cappuccino Frother (15) is used for preparing the milk portion.

 When steam is drawn off, a negative pressure is created and this draws milk with the aid of the Professional Cappuccino Frother (15) and produces milk foam.

You can also heat up milk by turning the selector switch on the Professional Cappuccino Frother to the Milk position (Fig. 20).

 To avoid malfunctions, the Professional Cappuccino Frother (15) must be cleaned regularly.

 Make sure that the nozzle is fitted correctly. If the nozzle becomes blocked with particles of milk residue or is incorrectly assembled, it may disengage and come off while the frother is in use.


- When using for the first time, remove the protective cover from the Professional Cappuccino Frother (Fig. 6). The protective cover is used only during transport to protect the nozzle against contaminant ingress.

- Remove the milk pipe from the Welcome Pack and connect it to the Professional Cappuccino Frother.

- Insert the other end of the milk pipe into a milk carton or connect it to a milk container (Fig. 7).
- Place a cup under the Professional Cappuccino Frother (Fig. 7).

i The high-quality stainless steel container is a practical addition for all lovers of milk specialities. It keeps the milk cool throughout the day and is fully in keeping with the design of your IMPRESSA.

All original JURA accessories are available from stockists.

- Turn the selector switch on the Professional Cappuccino Frother to the Milk Foam position (Fig. 18).
- **DISPLAY** READY
- Press the steam preselection button  (8).
- **DISPLAY** HEATING
- **DISPLAY** READY
- Open the steam / hot water draw-off tap (Fig. 13) to draw off steam. The milk foam is prepared.
- The illuminated ring (2) is active.
- **DISPLAY** STEAM
- **DISPLAY** ■■■■■■■■■■
- You can adjust the steam preparation time individually by turning the Rotary Switch (1) until the desired number of SEC appear on the display.
- For example **DISPLAY** 25 SEC.
- **DISPLAY** ■■■■■■■■■■
- If you do not change the steam preparation time on the Rotary Switch (1), you prepare the saved amount of steam.

i Adjust the steam preparation time to suit the size of your cup.

- Once the amount of steam is reached, the following message appears on the display:


■ **DISPLAY** CLOSE TAP

- Close the steam / hot water draw-off tap (14).

■ **DISPLAY** READY

i The machine is ready to prepare steam for around 40 sec., then the machine is reset so that it is ready to brew coffee.

i You can prematurely stop steam preparation at any time by closing the steam / hot water draw-off tap (14).

 Due to the system design, some steam and milk may be released before the tap is closed. There is a danger of scalding.

- Now, move your cup with the milk foam under the coffee spout and draw off the desired speciality coffee (Fig. 8). Your cappuccino is ready.

13.2 Preparing hot milk with the Professional Cappuccino Frother

i Turn the selector switch on the Professional Cappuccino Frother to the Milk position (Fig. 20).

The operation for preparing hot milk is the same as that for preparing milk foam for a cappuccino (see chapter 13 'Preparing cappuccino with the Professional Cappuccino Frother').



13.3 Rinsing the Professional Cappuccino Frother



To ensure that the Professional Cappuccino Frother (15) works perfectly, you should rinse it with water after every milk preparation.



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

- **DISPLAY** READY
- Remove the milk pipe from the milk carton or the milk container.
- Fill a receptacle with fresh water and immerse the milk pipe in it.
- Place a receptacle under the Professional Cappuccino Frother and move the selector switch to the Milk foam or Milk position.
- Press the steam preselection button  (8).
- **DISPLAY** HEATING
- **DISPLAY** READY
- Open the steam / hot water draw-off tap (14) (Fig. 13) to draw off steam. The frother and milk pipe are rinsed.
- **DISPLAY** STEAM
- **DISPLAY** 
- Ignoring the CLOSE TAP display message, draw off steam until clean water runs out of the frother. Then close the steam / hot water draw-off tap (14).
- **DISPLAY** READY

13.4 Dismantling and rinsing the Professional Cappuccino Frother

- Carefully remove the Professional Cappuccino Frother (15) from your IMPRESSA by twisting slightly.
- Dismantle the Professional Cappuccino Frother (15) into its individual parts (Fig. 16).
- Rinse all frother parts thoroughly under running water.
- Re-assemble the frother and refit it on your IMPRESSA.

13.5 Cleaning the Professional Cappuccino Frother




To ensure that the Professional Cappuccino Frother (15) always works properly, you should clean it daily when you have been preparing milk foam or hot milk.



Your IMPRESSA will not prompt you to clean the Professional Cappuccino Frother.




JURA Cappuccino Cleaner is available from stockists.

- Place a receptacle under the Professional Cappuccino Frother (Fig. 9).
- Fill a second receptacle with 2.5 dl of fresh water and add a capful of JURA Cappuccino Cleaner.
- Immerse the milk pipe in the second receptacle with the JURA Cappuccino Cleaner (Fig. 9).
- **DISPLAY** READY
- Press the steam preselection button  (8).
- **DISPLAY** HEATING
- **DISPLAY** READY

- Open the steam / hot water draw-off tap (Fig. 13) to draw off steam.
- **DISPLAY** STEAM
- **DISPLAY** ■■■■■□□□□□□□□
- Ignoring the CLOSE TAP display message, draw off steam until the receptacle containing JURA Cappuccino Cleaner is empty. The Professional Cappuccino Frother and the milk pipe are cleaned.
- Close the steam / hot water draw-off tap.
- **DISPLAY** READY


i The machine is ready to prepare steam for around 40 sec., then the machine is reset so that it is ready to brew coffee.

- Fill the receptacle with 2.5 dl of fresh water. Immerse the milk pipe in the receptacle containing fresh water.

i When READY appears on the **DISPLAY**, press the steam pre-selection button  (8) again to ready the machine to prepare steam.

- Open the steam / hot water draw-off tap (Fig. 13) to draw off steam.
- Ignoring the CLOSE TAP display message, draw off steam until the receptacle containing fresh water is empty. Then close the steam / hot water draw-off tap (14). The Professional Cappuccino Frother (15) and the milk pipe are rinsed with fresh water.
- Cleaning of the Professional Cappuccino Frother is complete, your IMPRESSA is ready for use.

14. Switching off the IMPRESSA

- **DISPLAY** READY
- Switch the IMPRESSA off with the On/Off button  (21).
- **DISPLAY** RINSING
- Automatic switch-off rinse is started.

i Just one automatic rinse is started if at least 1 speciality coffee has been prepared. Otherwise the machine switches off without a rinse.

15. Programming

i The IMPRESSA is configured in the factory such that you can prepare coffee without any additional programming. You can individually program various settings to adapt your beverages to your personal taste.

You can program the following settings:

- RINSE
- BUTTONS
- FILTER –
- HARDNESS
- ENERGY –
- OFF AFTER
- RINSING
- RESET
- INFO
- DISPLAY
- LANGUAGE





Rotary Switch

Permanent settings in programming mode always follow the same model. To enter programming mode, press the Rotary Switch (1) until RINSE appears on the display. By turning the Rotary Switch (1) you can change the set values and select different programme items. By pressing the Rotary Switch (1) you can view values or save selected values.

You can select and adapt the following programme items to your needs:

Programme item	Sub-item	Explanation
RINSE	RINSE FILTER (only appears if filter is activated) CLEAN DE-SCALE (only appears if filter is not activated) EXIT	Select the desired maintenance programme. If no action is taken, programming mode is exited automatically after approximately five seconds. For more information, please refer to chapters 6 and 16 to 18.
BUTTONS	SELECT BUTTON EXIT	Select your settings for speciality coffees, milk specialities and hot water.
FILTER $\text{--}/\checkmark$	NO -- YES \checkmark	Indicate whether you want to operate your IMPRESSA with or without a CLARIS filter cartridge.
HARDNESS (only appears if filter is not activated)	INACTIVE 1° – 30° dH	Adjust the water hardness.
ENERGY $\text{--}/\checkmark$	SAVE -- SAVE \checkmark	Select an energy-saving mode.

Programme item	Sub-item	Explanation
OFF AFTER	15 MIN to 15 HRS	Set the number of hours after which the IMPRESSA should switch off automatically.
RINSING	MANUAL AUTOMATIC	Set whether the switch-on rinse should be started manually or automatically.
RESET	PRODUCT ALL PROD. RESET ALL EXIT	Reset the settings for individual products, all products or the entire machine to the factory setting.
INFO	BUTTONS CLEAN FILTER (only appears if filter is activated) DE-SCALE (only appears if filter is not activated) VERSION EXIT	Keep track of all prepared speciality coffees and milk specialities and view the maintenance status.
DISPLAY	ML OZ	Select the unit for the amount of water.
LANGUAGE	DEUTSCH ENGLISH FRANCAIS ITALIANO NL ESPAÑOL PORTUGUES РУССКИЙ	Select your language.

15.1 Buttons programme item

i With the **DISPLAY** BUTTONS programme item you can enter individual settings for all speciality coffees, milk and hot water.

i Permanent settings in programming mode always follow the same model.

The following permanent settings can be made for speciality coffees, milk and hot water:

Product	Amount of water	Strength	Temperature
1 espresso	25 ML – 240 ML	MILD, NORMAL, STRONG, XSTRONG	NORMAL, HIGH
2 espressi	25 ML – 240 ML		NORMAL, HIGH
1 coffee	25 ML – 240 ML	MILD, NORMAL, STRONG, XSTRONG	NORMAL, HIGH
2 coffees	25 ML – 240 ML		NORMAL, HIGH
Milk	3 – 120 SEC		
Hot water	25 ML – 450 ML		

For example:

Proceed as follows to change the amount of water for a coffee from 100 ML to 110 ML, to change the strength from NORMAL to STRONG and the temperature from NORMAL to HIGH.

- Press the Rotary Switch (1) until the following message appears on the display:
 - **DISPLAY** RINSE
- Turn the Rotary Switch (1) again until the following message appears on the display:
 - **DISPLAY** BUTTONS
- Press the Rotary Switch (1).
- **DISPLAY** SELECT
BUTTON

- Press the preparation button for the speciality coffee for which you want to adjust the amount of water. For example, 1 COFFEE.
- **DISPLAY** WATER
- Press the Rotary Switch (1).
- For example **DISPLAY** 100 ML.
- Turn the Rotary Switch (1) to adjust the amount of water as desired.
- For example **DISPLAY** 110 ML.
- Press the Rotary Switch (1) to save the new amount of water.
- **DISPLAY** OK
- **DISPLAY** WATER
- Turn the Rotary Switch (1) further until the next sub-item appears on the display:
 - **DISPLAY** STRENGTH
- Press the Rotary Switch (1).
- **DISPLAY** NORMAL
- Turn the Rotary Switch (1) until the following message appears on the display:
 - **DISPLAY** STRONG
- Press the Rotary Switch (1) to save the change.
- **DISPLAY** OK
- **DISPLAY** STRENGTH
- Turn the Rotary Switch (1) further until TEMPERATURE appears on the display.
- Press the Rotary Switch (1).
- **DISPLAY** NORMAL

- Turn the Rotary Switch (1) to adjust the temperature.
- **DISPLAY** HIGH
- Press the Rotary Switch to confirm your selection.
- **DISPLAY** OK
- **DISPLAY** TEMP.
- Turn the Rotary Switch (1) until EXIT appears on the display.
- Press the Rotary Switch (1).
- **DISPLAY** SELECT
BUTTON
- Turn the Rotary Switch (1) again until EXIT appears on the display.
- Press the Rotary Switch (1).
- **DISPLAY** BUTTONS
- Turn the Rotary Switch (1) again until EXIT appears on the display.
- Press the Rotary Switch (1) to exit programming mode.
- **DISPLAY** READY



15.2 Filter programme item

For details, please refer to chapter 5.1 'Inserting the filter'.

15.3 Water hardness programme item


For details, please refer to chapter 4 'Adjusting the water hardness'.

15.4 Energy programme item

 The IMPRESSA is equipped with the new On/Off button  (21) (= Zero-Energy Switch). This allows the machine to be fully disconnected from the mains. An Energy Save Mode (E.S.M.®) can also be permanently set.

- **DISPLAY** READY
- Press and hold the Rotary Switch (1) until RINSE appears on the display.
- The illuminated ring (2) is active.
- Turn the Rotary Switch (1) until ENERGY – appears on the display.
- Press the Rotary Switch (1).
- **DISPLAY** SAVE –
- Turn the Rotary Switch (1) until the following message appears on the display:
- **DISPLAY** SAVE ✓
- Press the Rotary Switch (1) again to confirm the change.
- **DISPLAY** OK
- **DISPLAY** ENERGY ✓
- Turn the Rotary Switch (1) until EXIT appears on the display.
- Press the Rotary Switch (1) to exit programming mode.
- **DISPLAY** READY


15.5 Automatic switch-off time programme item

 You can program when your IMPRESSA is to switch off. Select a time between 15 min. and 15 hrs.

- **DISPLAY** READY

- Press and hold the Rotary Switch (1) until RINSE appears on the display.
- The illuminated ring (2) is active.
- Press the Rotary Switch (1) until you reach the OFF AFTER programme item.
- **DISPLAY** OFF AFTER
- Press the Rotary Switch (1) to enter the OFF AFTER programme item.
- **DISPLAY** 1 HRS
- Turn the Rotary Switch (1) to set the number of hours after which the machine is to switch off.
- For example **DISPLAY** 2 HRS.
- Press the Rotary Switch (1) to save the new automatic switch-off time.
- **DISPLAY** OK
- **DISPLAY** OFF AFTER
- Turn the Rotary Switch (1) until the following message appears on the display.
- **DISPLAY** EXIT
- Press the Rotary Switch (1) again to exit programming mode.
- **DISPLAY** READY


15.6 Rinse programme item

 You can set whether the rinse should be started manually or automatically when switching on.

- **DISPLAY** READY

- Press and hold the Rotary Switch (1) until RINSE appears on the display.
- The illuminated ring (2) is active.
- Turn the Rotary Switch (1) until RINSING appears on the display.
- Press the Rotary Switch (1).
- **DISPLAY** MANUAL
- Turn the Rotary Switch (1) until the following message appears on the display:
- **DISPLAY** AUTOMATIC
- Press the Rotary Switch (1) again to confirm the change.
- **DISPLAY** OK
- **DISPLAY** RINSING
- Turn the Rotary Switch (1) until EXIT appears on the display.
- Press the Rotary Switch (1) to exit programming mode.
- **DISPLAY** READY

15.7 Reset programme item

 In the RESET programme item you can reset various settings to their factory settings:

- **DISPLAY** PRODUCT
The settings (amount of water, strength, temperature) for any product can be reset individually to the factory settings. The corresponding double product is reset to the factory settings at the same time.
- **DISPLAY** ALL PROD.
The settings (amount of water, strength, temperature) for all products are reset to the factory settings.

■ **DISPLAY** RESET ALL

All customer settings are reset to the factory settings. The IMPRESSA then switches off.

For example you want to reset the values for one product to the factory setting:

■ **DISPLAY** READY

■ Press and hold the Rotary Switch (1) until RINSE appears on the display.

■ The illuminated ring (2) is active.

■ Turn the Rotary Switch (1) until RESET appears on the display.

■ Press the Rotary Switch (1).

■ **DISPLAY** PRODUCT


■ Press the Rotary Switch (1).

■ **DISPLAY** SELECT
BUTTON

■ Press any preparation button, e.g. 1 ESPRESSO.

■ **DISPLAY** OK

■ **DISPLAY** SELECT
BUTTON

 By again pressing the appropriate preparation button, you can reset other speciality coffees to their factory setting.

■ **DISPLAY** SELECT
BUTTON

■ Press the Rotary Switch (1) to exit the PRODUCT programming item.

■ Turn the Rotary Switch (1) until EXIT appears on the display.

■ Press the Rotary Switch (1).


■ **DISPLAY** RESET

■ Turn the Rotary Switch (1) again until EXIT appears on the display.

■ Press the Rotary Switch (1) to exit programming mode.

■ **DISPLAY** READY

15.8 Information programme item

 In the INFORMATION programme item you can view the following information:

- Total coffee preparations
- Number of speciality coffees prepared, number of 'coffee powder', 'hot water' and 'steam' preparations
- Maintenance status and number of maintenance programmes performed (cleaning, descaling, changing the filter)
- and information relating to the software version

■ **DISPLAY** READY

■ Press and hold the Rotary Switch (1) until RINSE appears on the display.

■ The illuminated ring (2) is active.


■ Turn the Rotary Switch (1) until INFO appears on the display.

■ Press the Rotary Switch (1).

■ **DISPLAY** BUTTONS

■ Press the Rotary Switch (1) again.

■ **DISPLAY** XXXX (=total number of speciality coffees prepared).

 To view the number of product preparations, press the preparation button of the desired speciality coffee. For example, to view the number of '1 COFFEE' preparations.

- Press the 1 COFFEE preparation button.
- **DISPLAY** XXXX (=total number for '1 COFFEE')
- Press the Rotary Switch (1) to exit the programme item.
- **DISPLAY** BUTTONS

i Turn the Rotary Switch (1) for more information about the filter, descaling or the machine version.

- Turn the Rotary Switch (1) until CLEAN appears on the display for example.
- Press the Rotary Switch (1) to view the number of cleaning operations performed.
- **DISPLAY** XXXX (=total number of cleaning operations performed)
- Turn the Rotary Switch (1) until the following message appears on the display:
- **DISPLAY** ■■■■■■■■■■

i In addition to the number of maintenance programmes performed, the progress bar also shows you the current maintenance status. When the bar is completely filled, your IMPRESSA will request the respective maintenance programme.


- Press the Rotary Switch (1) to exit the CLEAN programme item.
- **DISPLAY** CLEAN
- Turn the Rotary Switch (1) until EXIT appears on the display.
- Press the Rotary Switch (1).
- **DISPLAY** INFO
- Turn the Rotary Switch (1) again until EXIT appears on the display.

- Press the Rotary Switch (1) again.
- Press the Rotary Switch (1) once more.
- **DISPLAY** READY

15.9 ML/OZ display programme item

- **DISPLAY** READY
- Press and hold the Rotary Switch (1) until RINSE appears on the display.
- The illuminated ring (2) is active.
- Turn the Rotary Switch (1) until DISPLAY appears on the **DISPLAY**.
- Press the Rotary Switch (1).
- **DISPLAY** ML
- Turn the Rotary Switch (1) and select the desired setting.
- For example **DISPLAY** OZ.
- Press the Rotary Switch (1) to save the desired setting.
- **DISPLAY** OK
- **DISPLAY** DISPLAY
- Turn the Rotary Switch (1) until the following message appears on the display:
- **DISPLAY** EXIT
- Press the Rotary Switch (1) to exit programming mode.
- **DISPLAY** READY

15.10 Language programme item

 You can choose from the following languages:


German	Dutch
English	Spanish
French	Portuguese
Italian	Russian

- **DISPLAY** READY
- Press and hold the Rotary Switch (1) until RINSE appears on the display.
- The illuminated ring (2) is active.
- Turn the Rotary Switch (1) until you reach the LANGUAGE programme item.
- **DISPLAY** LANGUAGE
- Press the Rotary Switch (1) to enter the LANGUAGE programme item.
- **DISPLAY** ENGLISH
- Turn the Rotary Switch (1) until the desired language appears on the display.
- For example **DISPLAY** DEUTSCH.
- Press the Rotary Switch (1) to save the language selected.
- **DISPLAY** OK
- **DISPLAY** SPRACHE
- Turn the Rotary Switch (1) until the following message appears on the display:
 - **DISPLAY** EXIT
- Press the Rotary Switch (1) to exit programming mode.
- **DISPLAY** BEREIT


16. Maintenance

16.1 Filling with water

- **DISPLAY** FILL
WATER TANK


 When this display lights up, the machine cannot prepare any more products. Top up with water as described in chapter 2.3.

- **DISPLAY** READY

 The water tank should be rinsed daily and filled with fresh water. Only top up with fresh, cold water. Never fill with milk, mineral water or other liquids.

16.2 Emptying coffee grounds container

- **DISPLAY** EMPTY
GROUND



 When this display lights up, the machine cannot prepare any more products and the coffee grounds container must be emptied (Fig. 14).

- Remove the drip tray (20) carefully as it will contain water.
- **DISPLAY** TRAY
MISSING
- Fit the empty, clean drip tray back in the IMPRESSA.
- **DISPLAY** READY


16.3 Drip tray missing

- **DISPLAY** TRAY
MISSING
- When this display lights up, the drip tray (20) has not been correctly inserted or has not been inserted at all.
- Insert the drip tray (20).
- **DISPLAY** READY

16.4 Filling with coffee beans

- **DISPLAY** FILL
BEANS
- Top up the beans as described in chapter 2.4.
-  The FILL BEANS display only goes out after a coffee has been prepared.
-  We recommend that you clean the bean container with a dry cloth from time to time before refilling. Switch the IMPRESSA off to do this.

16.5 Changing the filter

-  After drawing off 50 litres of water, the filter will cease to work. You will be prompted to change the filter.

For details, please refer to chapter 5.2 'Changing the filter'.

16.6 Cleaning the IMPRESSA

After 200 preparations or 160 rinses, the IMPRESSA must be cleaned. The display will indicate this. You can still prepare coffee or hot water/steam. We do however recommend that you undertake cleaning within the next couple of days. For details, please refer to the cleaning chapter (item 17).

- **DISPLAY** READY
CLEAN

16.7 IMPRESSA calcification

Over time the IMPRESSA will build up limescale deposits. The degree of calcification depends on the hardness of your water. The IMPRESSA detects when it needs descaling. You can still prepare coffee or hot water/steam. We do however recommend that you undertake descaling within the next couple of days. For details, please refer to the descaling chapter (item 18).

- **DISPLAY** READY
DE-SCALE

16.8 General cleaning instructions

- When cleaning never use objects, pan cloths or cleaning sponges which may scratch the machine or corrosive chemicals.
- Wipe the inside and outside of the housing with a soft, damp cloth.
- Always clean the removable hot-water nozzle after use.
- To ensure that the Professional Cappuccino Frother always works properly, you should rinse it with water after every milk preparation.



- To ensure that the Professional Cappuccino Frother always works properly, you should clean it daily when you have been preparing milk.
- The water tank should be rinsed daily and filled with fresh water.


i If you can see scale starting to form in the water tank, you can use a conventional descaling agent to remove it. Remove the water tank to do this (Fig. 4).

i When using a Claris filter cartridge, remove this before descaling the tank.

16.9 Emptying the system

i This operation is needed to protect the IMPRESSA from frost damage during transport.

- **DISPLAY** READY
- Press the steam preselection button  (8).
- **DISPLAY** HEATING
- **DISPLAY** READY
- Open the steam / hot water draw-off tap (14) (Fig. 13) to draw off steam.
- The illuminated ring (2) is active.
- **DISPLAY** STEAM
- **DISPLAY** 
- Remove and empty the water tank. Allow all the steam to exit the nozzle until the system is empty.
- **DISPLAY** CLOSE TAP

- Close the steam / hot water draw-off tap (14).
- Press the On/Off button  (21) to switch off your IMPRESSA.


17. Cleaning



The IMPRESSA machine comes with an integrated Cappuccino cleaning programme. The operation lasts about 15 minutes.

i Your stockist can supply original JURA cleaning tablets which are optimised for the cleaning programme of your IMPRESSA. We would like to point out that using unsuitable cleaning tablets may damage your machine and leave traces in the water.

i Once started, the cleaning operation must not be interrupted.


i The filler funnel for preground coffee must be cleaned after every cleaning programme (11).


- **DISPLAY** READY
CLEAN
- Press the Maintenance button  (3) until the following message appears:
- **DISPLAY** EMPTY
TRAY
- Empty the drip tray.
- **DISPLAY** TRAY
MISSING
- Carefully reinsert the drip tray.
- Remove the cup grille (19).


- Place a 1 litre receptacle (Fig. 12) under the height-adjustable coffee spout (17).
- **DISPLAY** PRESS
RINSE
- Press the Maintenance button  (3).
- **DISPLAY** CLEANING
- **DISPLAY** ADD
TABLET
- Add the tablet to the powder shaft (Fig. 15). Close the powder shaft.
- **DISPLAY** PRESS
RINSE
- Press the Maintenance button  (3).
- **DISPLAY** CLEANING
- **DISPLAY** EMPTY
TRAY
- Remove and empty the drip tray.
- **DISPLAY** TRAY
MISSING
- Reinsert the drip tray.
- **DISPLAY** HEATING
- **DISPLAY** READY
- Once the cleaning operation is complete, use a dry cloth to rub down the powder shaft.
- Cleaning is complete.


18. Descaling


The IMPRESSA machine comes with an integrated descaling programme. The operation lasts about 40 minutes.

 Your stockist can supply original JURA descaling tablets which are optimised for the descaling programme of your IMPRESSA. We would like to point out that using unsuitable descaling tablets may damage your machine and leave traces in the water.

 The display will indicate when the IMPRESSA needs descaling. You can still prepare coffee or hot water/steam and run the descaling programme later on. Once started, the descaling operation must not be interrupted.

 When using the descaling agent, immediately clean up any splashes or drips on sensitive surfaces, especially natural stone and wooden surfaces. Alternatively take appropriate precautions.

 Always wait until all the added descaling agent has been used and the tank is empty. Never top up the descaling agent.

- **DISPLAY** READY
DE-SCALE
- Remove the Professional Cappuccino Frother (15) (Fig. 17).
- Press the Maintenance button  (3) until the following message appears:
- **DISPLAY** EMPTY
TRAY
- Empty the drip tray.

- **DISPLAY** TRAY
MISSING

■ Carefully reinsert the drip tray.

- **DISPLAY** AGENT
IN TANK

Remove and empty the water tank. Completely dissolve the contents of one blister (3 tablets) in 0.5 litres of water and add the mixture to the water tank. Reinsert the water tank.

- **DISPLAY** OPEN TAP
AGENT
IN TANK

■ Place a sufficiently large receptacle under the hot-water spout (Fig. 17).

■ Open the steam / hot water draw-off tap (14) (Fig. 13).

- **DISPLAY** DE-SCALING

- **DISPLAY** CLOSE TAP

■ Close the steam / hot water draw-off tap (14).

- **DISPLAY** DE-SCALING

- **DISPLAY** EMPTY
TRAY

■ Empty the drip tray.

- **DISPLAY** TRAY
MISSING

■ Carefully reinsert the drip tray.

- **DISPLAY** FILL
WATER TANK



Rinse the water tank thoroughly and fill it with cold fresh mains water. Then refill in the IMPRESSA.

- **DISPLAY** OPEN
TAP

■ Open the steam / hot water draw-off tap (14) (Fig. 13).

- **DISPLAY** DE-SCALING

- **DISPLAY** CLOSE TAP

■ Once you have closed the steam / hot water draw-off tap (14), the following appears on the display:

- **DISPLAY** DE-SCALING

- **DISPLAY** EMPTY
TRAY

■ Empty the drip tray.

- **DISPLAY** TRAY
MISSING

■ Carefully reinsert the drip tray.

- **DISPLAY** READY

■ Descaling is complete.

19. Disposal



Please dispose of old machines in an environmentally-neutral way

Old machines contain valuable, recyclable materials which should be recycled. Please therefore dispose of old machines via suitable collection systems.

20. Tips for a perfect coffee

Height-adjustable coffee spout (17)

You can adjust the coffee spout to the size of your cups (Fig. 3).

Consistency of grind

For details, please refer to chapter 2.5 'Adjusting the grinder'

Prewarming cups

You can prewarm the cups with hot water or steam. The smaller the amount of water for coffee, the more important the prewarming process.

Sugar and cream

Heat will be lost when you stir the product in your cup. Adding cream or milk from the fridge greatly lowers the temperature of the coffee.

21. Messages

DISPLAY	Cause	Remedy
FILL WATER TANK	The water tank is empty	Fill the water tank
	The float is defective	Rinse or descale the water tank
FILL BEANS	The bean container is empty	Fill with beans
	Even though the beans have been topped up, the display does not go out	Prepare a cup of coffee. The Fill beans message only disappears after you have prepared a coffee
EMPTY GROUNDS	Coffee grounds container full	Empty coffee grounds container
	Drip tray inserted too soon after emptying	Wait 10 sec. before inserting drip tray
TRAY MISSING	Drip tray not inserted correctly or missing	Insert correctly
READY CLEAN	Cleaning needed	Perform cleaning operation (chapter 17)
READY DE-SCALE	Descaling needed	Perform descaling operation (chapter 18)
READY FILTER	Filter has ceased working	Change filter (chapter 5.2)
ERROR	General fault	- Disconnect IMPRESSA from mains
		- Have IMPRESSA checked by JURA customer support
		- You will find contact details for your country at www.jura.com .

22. Problems

Problem	Cause	Remedy
Very loud grinder noise	Foreign object in grinder	Coffee preparation with preground powder still possible Have IMPRESSA checked by JURA customer support
Too little foam when producing milk foam	Professional Cappuccino Frother is dirty	Clean the Professional Cappuccino Frother (chapter 13)
	Individual parts of Professional Cappuccino Frother are not correctly assembled	Check how the Professional Cappuccino Frother is put together
Coffee only dispensed in drips	Consistency of grind too fine	Adjust grinder to coarser setting
	Preground coffee too fine	Use a coarser preground coffee

High-frequency electromagnetic interference may affect the display. Coffees can be still prepared.

If you have not been able to remedy messages or problems, please contact your stockist or JURA Elektroapparate AG.

23. Legal information

These instructions for use contain the information required to correctly use, operate and maintain the machine.



The information in these instructions for use must be read and followed to ensure safe usage, operation and maintenance.

These instructions for use cannot take into account every conceivable form of use. The machine is designed for private use at home.

We would also like to inform you that the content of these instructions for use does not form part of a previous or existing agreement, undertaking or legal relationship or change any which do exist. All the obligations of JURA Elektroapparate AG can be found in the respective purchase agreement which also contains the complete and only warranty agreement. These contractual warranty provisions are neither extended nor restricted by the details provided in these instructions for use.

The instructions for use contain information which is protected by copyright. It is not permitted to photocopy these instructions for use or translate them into another language without the prior written consent of JURA Elektroapparate AG.

24. Technical data

Voltage:	220 – 240 V ~, 50 Hz
Power:	1450 W
Current:	10 A
SAVE – energy consumption:	Approx. 18 Wh
SAVE ✓ energy consumption:	Approx. 5 Wh
Pump pressure:	Static, max. 15 bar
Water tank:	1.9 litres
Holding capacity of bean container:	200 g
Holding capacity of coffee grounds container:	Max. 16 portions
Cable length:	Approx. 1.1 m
Weight:	9.1 kg
Dimensions (WxHxD):	28 x 34.5 x 44.5 cm
Marks of conformity:	 

JURA Elektroapparate AG in Niederbuchsiten confirms that its automatic coffee machines comply with the following directives.

This machine complies with the following directives:

2006 / 95 / EC – Low-Voltage Directive

2004 / 108 / EC – Electromagnetic Compatibility

2005 / 32 / EC – Ecodesign



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IMPRESSA
IF YOU LOVE COFFEE