



Figure: Your machine may look different to the one shown.

Illustration : l'aspect de votre machine peut différer de celle illustrée.

Figura: Puede que su máquina tenga un aspecto diferente al de la figura.

## IMPRESSA F50 Classic

### Instructions for Use



For your safety: read and understand manual before use.

### Mode d'emploi



Pour votre sécurité : lisez le manuel et assurez-vous de l'avoir compris avant d'utiliser la machine.

### Modo de empleo



Para su seguridad: lea cuidadosamente y comprenda el manual antes de usar la máquina.

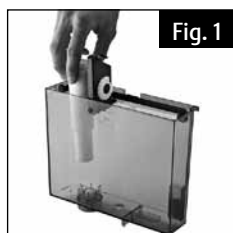


Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6



Fig. 7



Fig. 8



Fig. 9



Fig. 10



Fig. 11



Fig. 12



Fig. 13



Fig. 14



Fig. 15

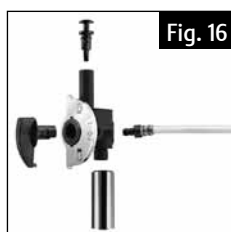
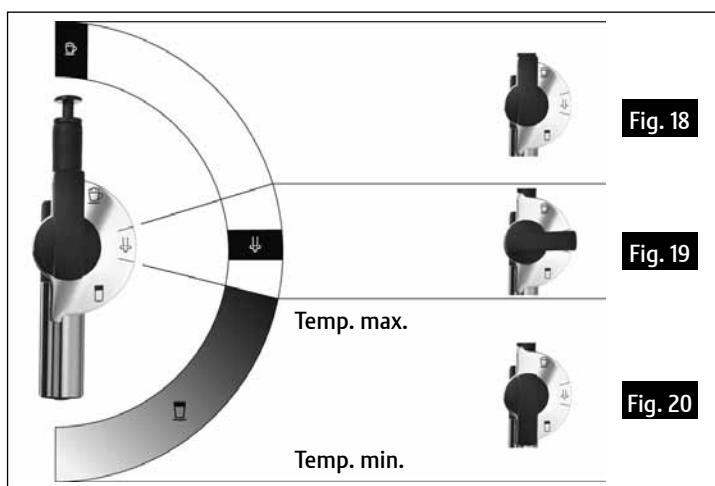


Fig. 16



Fig. 17



## Control elements

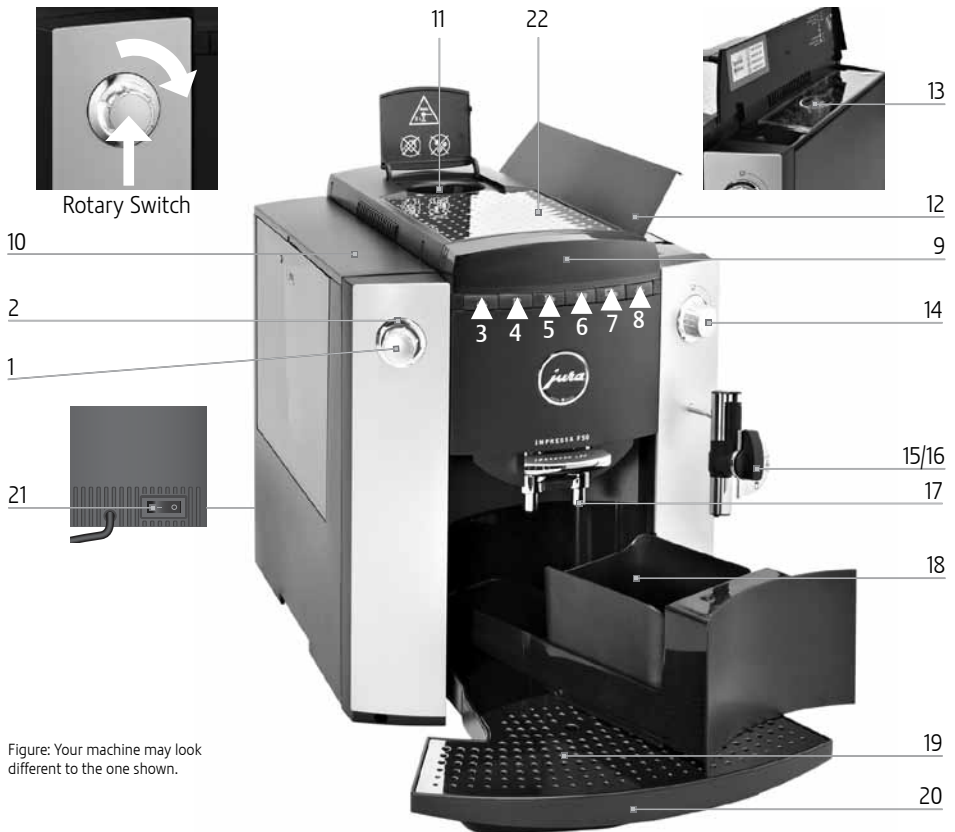







Figure: Your machine may look different to the one shown.

- |    |   |    |  |
|----|---|----|--|
| 1  | Rotary Switch   | 12 | Bean tank cover                                |
| 2  | Illuminated ring  | 13 | Aroma preservation cover                       |
| 3  | ON/OFF key               | 14 | Steam/hot water selector                       |
| 4  | Programming key <b>P</b>  | 15 | Professional Cappuccino Frother with milk pipe |
| 5  | Draw-off key 1 cup       | 16 | Interchangeable hot water nozzle (see Fig. 5)  |
| 6  | Draw-off key 2 cups      | 17 | Height-adjustable coffee spout                 |
| 7  | Maintenance key          | 18 | Coffee grounds container                       |
| 8  | Steam pre-selection key  | 19 | Cup platform                                   |
| 9  | Display dialog system   | 20 | Drip tray                                      |
| 10 | Water tank with carrying handle   | 21 | Power Switch                                   |
| 11 | Filler funnel for pre-ground coffee   | 22 | Metal shelf                                    |

# Your IMPRESSA F50 Classic

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## Symbol description

### Warnings



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



DANGER indicates a hazardous situation which, if not avoided, will result in death or serious injury.



WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION, used with the safety alert symbol, indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE is used to address practices not related to personal injury.

### Symbols used



**Prompt to take action.** This symbol means that you are being prompted to perform some action.



**Information** and tips to make it even easier to use your IMPRESSA.



**Display message**

## IMPORTANT SAFEGUARDS

**Follow the basic safety precautions**

When using electrical appliances, basic safety precautions shall 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 power 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 on 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 an 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.
- To disconnect, turn any control to 'OFF' then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when dispensing hot steam, hot water or hot coffee.
- For household use only.

**SAVE THESE INSTRUCTIONS.**

Pass them on to any subsequent user.

**Intended use** The appliance is designed and intended for household use only. It shall only be used for coffee preparation and to heat milk and water, according to these instructions. Use for any other purpose will be deemed improper. JURA Elektroapparate AG cannot accept any responsibility for the consequences of improper use.

People, including children, who

- do not have the physical, sensory or mental capabilities to use the appliance safely or
- are inexperienced or lack knowledge in how to use the appliance safely

must be supervised by a responsible person when using it, or must be instructed in how to use it correctly.

**Special power cord set instructions**

- The power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- The cord shall be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- This appliance has a 3-pin grounded plug.
- Do not modify the plug in any way.

Do NOT use extension cords.

If the user chooses to use an extension cord,

- the marked electrical rating of the extension cord shall be at least as great as the electrical rating of the appliance, and
- if the appliance is of the grounded type, the extension cord shall 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.

**⚠ WARNING**



To reduce the risk of fire or electric shock, DO NOT remove any service covers. DO NOT modify the appliance in any way that is not described in these instructions. NO user serviceable parts included. Repair MUST be done by authorized personnel only.

In the event of signs of damage, for example if there is a smell of burning, unplug the machine immediately from outlet and contact JURA customer service.

**⚠ CAUTION**

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

- Do not immerse base in water or try to disassemble.
- Do not put the appliance or any individual parts in the dishwasher.
- Check voltage to be sure that the voltage indicated on the name plate complies 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.

There is a risk of scalds or burns on the spouts and the cappuccino frother / nozzle.

- Keep children away.
- Do not touch any hot parts. Use the handles or knobs provided.
- Ensure that the cappuccino frother / nozzle is correctly fitted and clean. If incorrectly fitted or if they become blocked, the cappuccino frother or its parts might come off.

**NOTICE**

- Never clean with scouring powders or hard implements.
- Ensure that the ventilation slots are not covered.
- Never pull out the drip tray during the brewing process. Only pull the drip tray when the display instructs you or when the appliance is ready for use.

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

- Never fill instant coffee, chocolate mix etc. into the bean container or ground coffee funnel (filler funnel for ground coffee). It will damage the functioning of the brewing chamber.
- Never fill sugar coated coffee beans into the bean container. 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 fill frozen beans into the bean container. If you store beans in the freezer, let them thaw 3 to 4 hours before filling them into the bean container.
- Never fill anything but fresh, cold and clean water into the water tank, except when decalcifying.



#### IMPORTANT SAFEGUARDS

- Never use mineral or carbonated water. You can use tap water, bottled water, spring water and reverse osmosis water.
- Never do anything with the machine which is not described in these instructions. In case of doubt, call your dealer.

## 1 Preparing and using for the first time

### JURA on the Internet

Visit us on the Internet. On the JURA website ([www.jura.com](http://www.jura.com)) you will find interesting and up-to-date information on your IMPRESSA and on every aspect of coffee.

### Fill water tank

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**NOTICE** Milk, sparkling mineral water or other liquids can damage the water tank or the machine.

- ▶ Only fill the water tank with fresh, cold water.
- 
- ▶ Remove the water tank and rinse it with cold tap water thoroughly (Fig. 4).
  - ▶ Then fill the water tank and reinstall it. Make sure to install the tank properly, it must engage audibly.

### Fill coffee beans

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**NOTICE** Coffee beans which have been treated with additives (e.g. sugar), ground coffee or freeze-dried coffee will damage the grinder.

- ▶ Only use untreated coffee beans to fill the bean container.
- 
- ▶ Open the bean tank cover (12) and remove the aroma preservation cover (13).
  - ▶ Remove any dirt or foreign matter from the bean tank.
  - ▶ Fill coffee beans in the bean tank and close the cover.

### Power switch



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

- ▶ Never use a machine which is damaged.
  - ▶ Never use a machine which has a defective power cord.
- 

**i** Actuate the power switch (21) on your IMPRESSA before using the machine for the first time.

**i** We recommend that you switch off your IMPRESSA with the power switch (21) if you intend not to use the machine for longer periods of time (e.g. during holidays).

## First use

- ▶ Fill coffee beans in the bean tank (12).
  - ▶ Switch on the IMPRESSA using the ON/OFF key (3).  
LANGUAGE ENGLISH  
The illuminated ring (2) is active.
  - ▶ Confirm your selection by pressing the Rotary Switch (1).  
FILL WATER
  - ▶ Fill the water tank (10) with fresh water.  
OPEN TAP
  - ▶ Place a receptacle under Professional Cappuccino Frother (15) (Fig. 10).
  - ▶ Open the steam / hot water selector (14) (Fig. 13).  
FILLING SYSTEM  
CLOSE TAP
  - ▶ Close the steam / hot water selector (14).  
HEATING  
PRESS RINSE
  - ▶ Press the maintenance key  (7).  
RINSING, machine carries out a rinsing operation.  
READY
- i** If BEANS FILL is displayed, press the coffee draw-off key again. Machine not filled with coffee beans yet.
  - i** To get an excellent crema, adjust the coffee spout (17) to the size of your cup (Fig. 3).

## Determining the water hardness

You can find out what the water hardness is by using the Aquadur® test strip supplied as standard.

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

Level	Display Degree (°dH)	Degrees of general hardness (°dGH)	Parts per million (ppm)	Indicator Strip number of 'reddish' fields
Not active	–	–	–	–
Very soft water	<3	<3	< 53.4	None
Soft water	> 4	> 4	> 71	1
Hard water	> 8.4	> 8.4	> 150	2
Very hard water	> 14	> 14	> 250	3

## Adjusting the water hardness

- i** Water is heated in the IMPRESSA. As a result, calcification occurs during normal use and is indicated automatically. Before using the IMPRESSA for the first time the hardness of the water used must be adjusted. Use the supplied Test sticks for this.
- i** If the filter is activated, the program step Water Hardness no longer appears.
- i** The IMPRESSA has 5 hardness degrees which can be used and are displayed while you are adjusting the water hardness

The displayed information means the following.

- LEVEL --: Water hardness function switched off
- LEVEL 1: water hardness degree 1 to 7°
- LEVEL 2: water hardness degree 8 to 15°
- LEVEL 3: water hardness degree 16 to 23°
- LEVEL 4: water hardness degree 24 to 30°

When the IMPRESSA leaves the factory it is adjusted to LEVEL 3. You can adjust another hardness. To do this, proceed as follows:

READY

- ▶ Press the programming key P (4), illuminated ring (2) is active.

FILTER

- ▶ Turn the Rotary Switch (1) until the following message is displayed: `HARDNESS`.
- ▶ Now press the Rotary Switch (1) to start the programming.  
`LEVEL 3`
- ▶ Turn the Rotary Switch (1) until the required level is displayed. For example, `LEVEL 4`.
- ▶ Press the Rotary Switch (1) to confirm the required level.  
`HARDNESS`
- ▶ Press the programming key **P** (4) to quit the programming mode.  
`READY`

## Installation of CLEARYL Blue filter cartridges

- i** If the CLEARYL Blue filter cartridge is installed properly, descaling of the coffee machine is no longer required.
  - ▶ Fold up the cartridge holder. Install the filter cartridge in the water tank, applying a gentle pressure (Fig. 1).
  - ▶ Fold down the cartridge holder again until it engages audibly.
  - ▶ Fill the water tank with cold, fresh tap water and install it again.
  - ▶ Press the programming key **P** (4), the illuminated ring (2) is active.  
`FILTER`
  - ▶ Press the Rotary Switch (1) to start the programming.  
`NO -`
  - ▶ Turn the Rotary Switch (1) until the following message is displayed: `YES ✓`.
  - ▶ Press the Rotary Switch (1) to activate the filter cartridge.  
`INSERT / OPEN TAP`
  - ▶ Put a sufficiently large container (at least 17 oz or 0.5 liter) under the Professional Cappuccino Frother (15) (Fig. 10).
  - ▶ If not installed already, insert the CLEARYL Blue filter.
  - ▶ Open the steam / hot water selector (14) (Fig.13).  
`RINSING / FILTER`  
`CLOSE TAP`

## 1 Preparing and using for the first time

- ▶ Close the steam/hot water selector (14), now the IMPRESSA will heat up to coffee temperature.

HEATING  
READY

- i** Now you have activated the filter. In Programming Mode the water hardness selection function is no longer displayed.

### Adjusting the grinder

You can adjust the grinder on a continuous scale to suit the degree of roast of your coffee.

---

**NOTICE** If you adjust the consistency of grind when the grinder is not operating, the grinder adjustment switch could be damaged.

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

The consistency of grind is correct if the coffee flows regularly from the coffee spout. In addition a fine, thick crema forms.

- ▶ Open the bean tank cover (12) and remove the aroma preservation cover (13).
- ▶ Turn the grinder adjustment switch (Fig. 2) to the desired position **while** the grinder is running.

## 2 Preparation

### WARNING

Hot coffee, hot steam and hot water can cause scalding. Scalding is a serious burn.

- ▶ Use extreme care when handling hot liquid or steam.
- ▶ Allow liquid to cool down before drinking.
- ▶ In the event of scalding, rinse affected area with cold water and seek medical attention.
- ▶ Keep children AWAY.

### Adjusting the water quantity for coffee




- i** The indicated value in OZ is a reference value and may deviate from the actual value.
- i** If you press the draw-off key for 2 cups (6) the water quantity is doubled automatically.
- i** You can change/stop the water quantity during the draw-off operation, too. Turn the Rotary Switch (1) until the required ML value is displayed.

You can adjust the water quantity in steps of 0.5 OZ (5 ML) using the Rotary Switch (1).


READY

- ▶ Turn the Rotary Switch (1) until the required water quantity is displayed. For example, 4.0 OZ (120 ml).

## Drawing off 1 cup of coffee

- i** You have the possibility of increasing the strength of the coffee at any time in the grinding process by pressing the 1-cup draw-off key  again. For Example: by pressing the 1-cup draw-off key  three times you get strong coffee: STRONG.
- i** You can choose among three strengths at the push of a button. The longer you press the draw-off key for 1 cup  (5), the stronger your coffee will be (Display: MILD/NORMAL/STRONG).
- i** You can adjust the water quantity before the draw-off operation using the Rotary Switch (1).
- i** You can stop the draw-off operation at any time by pressing any coffee draw-off key.
- i** You can check the water quantity used for the last draw-off operation by pressing the Rotary Switch (1).

READY

- ▶ Put a cup under the adjustable coffee spout (17).
- ▶ Press the draw-off key for 1 cup  (5) until the required strength is displayed: MILD.  
E . 0 OZ (180 ml) (water quantity last adjusted), the illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) again to select the water quantity individually:  
For Example: E . 0 OZ (160 ml).  
For Example: MILD.  
Your product is being prepared.


READY

## Drawing off 2 cups of coffee

- i** Selecting the coffee strength is not possible when drawing off 2 cups of coffee. You will draw off 2 mild cups automatically.
- i** You can adjust the water quantity before the draw-off operation using the Rotary Switch (1). The adjusted value (ML) refers to 1 cup.
- i** You can stop the draw-off operation at any time by pressing any coffee draw-off key.
- i** You can check the water quantity used for the last draw-off operation by pressing the Rotary Switch (1).



READY

- ▶ Put 2 cups under the adjustable coffee spout (17).
- ▶ Press the draw-off key for 2 cups  (6).

2 CUPS

4.0 OZ (120 ml) (water quantity last adjusted), the illuminated ring (2) is active.

- ▶ Turn the Rotary Switch (1) again to select the water quantity individually:

For Example: 7.0 OZ (210 ml).

2 CUPS

Your product is being prepared.

READY

## Drawing off pre-ground coffee

- i** Never use instant coffee or quick-coffee. We recommend that you always use powder from fresh coffee beans or, preground, vacuum-packed coffee. Never fill in more than 2 portions of powder. The pre-ground coffee tank is no storage tank. Make sure that the pre-ground you use is not too fine. This may cause blocking of the system. In this case the coffee only drips out of the coffee spout.
- i** If you have filled in too little powder, the message **ADD MORE POWDER** will be displayed. The IMPRESSA stops the operation and returns to “ready for draw off” mode.
- i** You can stop the draw-off operation at any time by pressing any coffee draw-off key.

READY



- ▶ Put 1 or 2 cups under the adjustable coffee spout (17).
- ▶ Open the cover of the filler funnel for pre-ground coffee (11).

FILL POWDER

- ▶ Fill 1 or 2 level spoonfuls of pre-ground coffee in the filler funnel for pre-ground coffee (11) (Fig. 11) and close the cover.

POWDER

SELECT CUP BUTTON

- ▶ Press the required draw-off key for 1 cup  (5) or 2 cups  (6).

4.0 OZ (120 ml) (water quantity last adjusted), the illuminated ring (2) is active.

POWDER

- ▶ Turn the Rotary Switch (1) again to select the water quantity individually: For Example: 7 . 0 OZ (210 ml).

POWDER

Your product is being prepared.

READY

## Drawing off hot water

- i** If you do not change the settings using the Rotary Switch (1), the water quantity last adjusted will be drawn off automatically.
- i** Install the hot water nozzle (see Fig. 5 ) to obtain perfect water flow. Do not replace the replaceable hot water nozzle (16) directly after drawing off water, because the nozzle is hot after the draw-off operation.

---

**⚠ CAUTION** There is a danger of scalding from hot water splashes.

- ▶ Avoid direct contact with the skin.
- 

READY

- ▶ Place a cup under the replaceable hot water nozzle (16).
- ▶ Open the steam / hot water selector (14) (Fig. 13).

The illuminated ring (2) is active.

For example, 4 . 5 OZ (140 ml).

WATER

- ▶ Adjust the required water quantity by turning the Rotary Switch (1).

For example, 6 . 5 OZ (200 ml).

WATER

If the required water quantity is reached, the following message is displayed: CLOSE TAP.

- ▶ Close the steam / hot water selector (14).

READY

- i** Before CLOSE TAP water may still escape the system.

## Drawing off steam

- i** The Steam function is used for preparing milk foam and hot milk as well as for the Professional Cappuccino Frother (15) cleaning program.
- i** With the optionally available 2-stage frothing nozzle, liquids can be heated and frothed using the steam function.

- i** Make sure the nozzle is correctly fitted when drawing off steam. If the nozzle becomes blocked with particles of milk residue or is incorrectly assembled, the nozzle may disengage and come off while the frother is in use.
- i** Due to the system design, some water will escape at first when steam is drawn. However, this will not affect the result in any way.

---

**⚠ CAUTION** There is a danger of scalding from hot steam.

- ▶ Avoid direct contact with the skin.
- 

READY

- ▶ Press the steam pre-selection key  $\downarrow$  (8).

HEATING

STEAM / READY

- ▶ To draw off steam, open the steam/hot water draw-off valve (14) (Fig. 13).

The illuminated ring (2) is active.

- ▶ You can adjust the steam dispensing time individually by turning the Rotary Switch (1) until the required SEC are displayed on the screen. For example: 33 SEC.

- i** If you do not change the steam dispensing time with the Rotary Switch (1), the machine will set the steam quantity according to the previously used settings.

While drawing off steam, STEAM is shown on the display.

Once the desired steam quantity has been reached, CLOSE

TAP appears on the display.

- ▶ Close the steam/hot water selector (14).

STEAM / READY

- i** The machine is ready to dispense steam as long as STEAM / READY appears on the display.

- i** Due to the system design, some steam may be released before the tap is closed.

- i** Steam dispensing can be stopped at any time by closing the steam/hot water selector (13).

## Dispensing Cappuccino with the Professional Cappuccino Frother

**i** Cappuccino consists of one-third each of espresso, hot milk and milk foam. The Professional Cappuccino Frother (15) is used for preparing the milk portion. When steam is drawn, a vacuum is generated, which the Professional Cappuccino Frother (15) uses to draw milk and produce the milk foam. You can also heat up milk by turning the selector lever on the Professional Cappuccino Frother to the Milk position (Fig. 20).

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

**i** Make sure that the nozzle is correctly fitted. If the nozzle becomes blocked with particles of milk residue or is incorrectly assembled, the nozzle may disengage and come off, when the frother is used.

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


▶ Take the milk pipe out of 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).

▶ Turn the selector lever on the Professional Cappuccino Frother to the Milk Foam position (Fig. 18).

READY

▶ Press the steam pre-selection key  (8).

HEATING

STEAM / READY

▶ To draw off steam, open the steam/hot water selector (Fig. 13).

The milk foam will be prepared. The illuminated ring (2) is active.

**i** You can adjust the steam dispensing time individually by turning the Rotary Switch (1) until the required SEC are displayed on the screen. For example, 35 SEC.

**i** If you do not change the steam dispensing time with the Rotary Switch (1), the machine will set the steam quantity according to the previously used settings.

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

While drawing off steam, STEAM is shown on the display. Once the desired steam quantity has been reached, CLOSE TAP is shown on the display.

► Close the steam/hot water selector (14).

STEAM / READY

**i** At any time, you can stop dispensing steam at an earlier stage by closing the tap for dispensing steam/hot water (14).

**i** As long as STEAM / READY is on view in the display, the machine is ready to dispense steam.

**i** Due to the system design, steam can still escape and some milk may continue to drip before the tap is closed.

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

**i** To ensure that the Professional Cappuccino Frother (15) works perfectly, you should rinse it with water whenever you have prepared some milk.

## Dispensing Hot Milk with the Professional Cappuccino Frother

**i** Turn the selector lever on the Professional Cappuccino Frother to the Milk position (Fig. 20). The procedure for dispensing hot milk is the same as the procedure for dispensing milk foam for Cappuccino (see section 2 “Preparation – Dispensing Cappuccino with the Professional Cappuccino Frother”).

**i** To ensure that the Professional Cappuccino Frother (15) works perfectly, you should rinse it with water whenever you have prepared some milk.

## 3 Daily operation

### Emptying the coffee grounds container

EMPTY GROUNDS

**i** If this message appears on the display, you can no longer draw off coffee. You must empty the coffee grounds container first (Fig. 14).


- ▶ Carefully take out the drip tray, it is filled with water.

NO - / TRAY

- ▶ Insert the empty and clean drip tray again.

READY

### Switching off the IMPRESSA

**i** To ensure perfect operation, please switch your IMPRESSA to standby mode with the  (3) symbol first. Then switch the machine off with the power switch (21).

READY

- ▶ Switch off the IMPRESSA using the ON/OFF key  (3).

RINSING

An automatic rinsing operation is started.

## 4 Permanent settings in programming mode

### WARNING

Hot coffee, hot steam and hot water can cause scalding. Scalding is a serious burn.

- ▶ Use extreme care when handling hot liquid or steam.
- ▶ Allow liquid to cool down before drinking.
- ▶ In the event of scalding, rinse affected area with cold water and seek medical attention.
- ▶ Keep children AWAY.

**i** When your IMPRESSA leaves the factory it is adjusted such that you can draw off coffee without having to change any settings. However, you can program various parameters individually.

You can program the following stages:

- Filter
- Water hardness
- Aroma
- Temperature
- Time
- Automatic switch-on time
- Automatic switch-off time
- Draw-offs
- Language
- Display

**i** **Programming key P (4):** Use the programming key **P (4)** to open or quit the programming mode (no saving of values effected).

**i** **Rotary switch:** Turn the Rotary Switch to change the adjusted values or to select the next programming step. Press the Rotary Switch to check the values adjusted or to save the values selected

## Programming the aroma ROBUST or STANDARD

**i** When the machine leaves the factory, the aroma is set to robust. If requested it can also be set to Standard.

READY

- ▶ Press programming key **P** (4) until **FILTER** appears. The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until **AROMA** is displayed.

AROMA

- ▶ Press the Rotary Switch (1).

ROBUST

- ▶ Turn the Rotary Switch (1) until the following message is displayed: **STANDARD**.
- ▶ To confirm the new aroma settings, press the Rotary Switch (1).

AROMA

- ▶ Press the programming key **P** (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).

READY

## Programming the temperature



Hot coffee, hot steam and hot water can cause scalding. Scalding is a serious burn.

- ▶ Use extreme care when handling hot liquid or steam.
- ▶ Allow liquid to cool down before drinking.
- ▶ In the event of scalding, rinse affected area with cold water and seek medical attention.
- ▶ Keep children AWAY.

READY

- ▶ Press programming key **P** (4) until **FILTER** appears. The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until **TEMPERATURE** is displayed.

TEMPERATURE

- ▶ Press the Rotary Switch (1).

HIGH



- ▶ Turn the Rotary Switch (1) to change the temperature from HIGH to NORMAL (or vice versa).  
NORMAL
- ▶ To confirm the new settings, press the Rotary Switch (1).  
TEMPERATURE
- ▶ Press the programming key P (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).  
READY

## Programming the time

- i** You must program the time if you want to use the automatic switch-on function.

READY

- ▶ Press programming key P (4) until FILTER appears. The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until TIME is displayed.  
TIME
- ▶ Now press the Rotary Switch (1) to start programming the time.  
---- : ----
- ▶ Turn the Rotary Switch (1) to adjust the hours.  
12 : ----
- ▶ Press the Rotary Switch (1) to confirm the hour settings and to activate the minutes.  
12 : ----
- ▶ Turn the Rotary Switch (1) to select the minutes.  
12 : 05
- ▶ To confirm the new settings, press the Rotary Switch (1).  
TIME
- ▶ Press the programming key P (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).  
READY

- i** If the machine is disconnected from power grid, the time must be programmed again.

## Programming the automatic switch-on time

- i** You must program the time (Chapter 4 “Permanent settings in programming mode – Programming the time”) if you want to use the automatic switch-on function.

READY

- ▶ Press programming key **P** (4) until **FILTER** appears. The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until **MACHINE ON** is displayed.

MACHINE ON

- ▶ Now press the Rotary Switch (1) to start programming the switch-on time.

--:--

- ▶ Turn the Rotary Switch (1) to adjust the hours.
- ▶ Press the Rotary Switch (1) to confirm the hour settings and to activate the minutes.

12:--

- ▶ Turn the Rotary Switch (1) to select the minutes.
- ▶ To confirm the new switch-on time, press the Rotary Switch (1).

MACHINE ON

- ▶ Press the programming key **P** (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).

READY

## Programming the automatic switch-off time

- i** You can program your coffee machine such that it will switch off automatically after a certain time. You can program the switch-off time in a range between 0.5 and 9 hours, or select --:-- (i.e. inactive).

READY

- ▶ Press programming key **P** (4) until **FILTER** appears. The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until **OFF AFT. HR** is displayed.

OFF AFT. HR

- ▶ Now press the Rotary Switch (1) to start programming the switch-off time. Switch-off time **OFF AFT. HR**.

5.0 HR




- ▶ Turn the Rotary Switch (1) to adjust the hours.  
1.0 HR
- ▶ To confirm the new switch-off time, press the Rotary Switch (1).  
OFF AFT. HR
- ▶ Press the programming key P (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).  
READY

## Cup counter

You can check how many cups of the following coffee products were drawn off:

- 1 cup
- 2 cups
- Powder coffee

READY

- ▶ Press programming key P (4) until FILTER appears.  
The illuminated ring (2) is active.
  - ▶ Turn the Rotary Switch (1) until CUPS MADE is displayed.  
CUPS MADE
  - ▶ Now press the Rotary Switch (1) to start programming the item CUPS MADE.  
The total number of drawn off products is displayed.  
For example: 100.
  - ▶ Press one of the draw-off keys to learn the number of draw-off operations for the individual products (1 cup , 2 cups , powder)
  - ▶ For example, press draw-off key for 1 cup .
- 20

**i** The number of pre-ground coffee drawn off can be checked by opening the filler funnel for pre-ground coffee.

- ▶ To quit, press the Rotary Switch (1).  
CUPS MADE
- ▶ Press the programming key P (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).  
READY

## Programming the language

READY

- ▶ Press programming key **P** (4) until **FILTER** appears. The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until **LANGUAGE** is displayed.

LANGUAGE

- ▶ Now press the Rotary Switch (1) to start programming the item **LANGUAGE**.
- ▶ Turn the Rotary Switch (1) until the required language is displayed. For example **DEUTSCH**.
- ▶ Press the Rotary Switch (1) to save the selected language.

SPRACHE

- ▶ Press the programming key **P** (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).

BEREIT

## Programming Display 24H/AM/PM

READY

- ▶ Press programming key **P** (4) until **FILTER** appears. The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until **DISPLAY** is displayed.

DISPLAY

- ▶ Press the Rotary Switch (1).

ML/OZ

- ▶ Turn the Rotary Switch (1) until **24H/AM PM** appears.
- ▶ Press the Rotary Switch (1).  
E.g. **24H**.

- ▶ Select a setting of your choice.
- ▶ Press the Rotary Switch (1) to save the setting.

DISPLAY

- ▶ Press the programming key **P** (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).

READY

## Programming the display for ML/OZ

READY

- ▶ Press programming key **P** (4) until **FILTER** appears.  
The illuminated ring (2) is active.
- ▶ Turn the Rotary Switch (1) until **DISPLAY** is displayed.

DISPLAY

- ▶ Press the Rotary Switch (1).

ML/OZ

- ▶ Press the Rotary Switch (1).  
E.g. ML.
- ▶ Select a setting of your choice.
- ▶ Press the Rotary Switch (1) to save the setting.

DISPLAY

- ▶ Press the programming key **P** (4) to quit the programming mode or select the next programming item using the Rotary Switch (1).

READY

## 5 Maintenance

**⚠ WARNING**

---

Use of maintenance products that are harmful to health and discharge of liquids during maintenance program. Harmful if swallowed. Irritating to eyes and skin.

- ▶ Keep children AWAY.
  - ▶ Keep children away from the machine while it is performing a maintenance program.
  - ▶ Avoid contact with skin and eyes.
  - ▶ Avoid generation of dust. Do not inhale dust.
  - ▶ When using do not eat or drink.
  - ▶ Keep maintenance products away from food, drink and animal food.
  - ▶ Keep container tightly closed and dry. Keep in a cool place.
- 



### General cleaning instructions

- Never use scratching objects, pan cleaners, cleaning sponges or caustic chemicals to clean the machine.
- Wipe off the case on the inside and outside using a soft, moist cloth.
- Clean the replaceable hot water nozzle after each use.
- To ensure that the Professional Cappuccino Frother functions perfectly, you should rinse it with water each time after preparing milk.
- To ensure that the Professional Cappuccino Frother functions perfectly, you should clean it daily if you have prepared milk.
- The water tank should be rinsed daily and refilled with fresh water.
- i** If the water tank shows signs of scaling, remove the scaling using a commercial de-scaling solvent. Take out the water tank (Fig. 4).
- i** Remove the CLEARYL Blue filter cartridge, if installed, before descaling the water tank.

## Replacing the filter

- i** After drawing off approx. 2000 oz (60 liters), the filter cartridge will be used up. A message requesting you to replace the filter will appear on the display. Please monitor the period of use of the CLEARYL Blue filter cartridge (max. 2 months) using the scale on the cartridge holder by the water tank.

READY / FILTER

- ▶ Switch off the IMPRESSA using the ON/OFF key  (3).
- ▶ Press the maintenance key  (7) until the following message is displayed: CHG FILTER / OPEN TAP.
- ▶ Remove the water tank from the machine and empty it.
- ▶ Fold up the cartridge holder. Install the filter cartridge in the water tank, applying a gentle pressure (Fig. 1).
- ▶ Fold down the cartridge holder again until it engages audibly.
- ▶ Fill the water tank with cold, fresh tap water and reinstall it.
- ▶ Place a sufficiently large jug (at least 34 oz or 1 liter) under the Professional Cappuccino Frother (15) (Fig. 10) and open the steam/hot water tap (14).

RINSING / FILTER

CLOSE TAP

- ▶ Close the steam / hot water selector (14).

HEATING

READY

## Rinsing the IMPRESSA

- i** When the IMPRESSA is switched off and has cooled down, a rinsing operation is started when the machine is switched on again. When the machine is switched off, a rinsing operation is started automatically.

- ▶ Switch on the IMPRESSA using the ON/OFF key  (3).

HEATING

PRESS RINSE

- ▶ Press the maintenance key  (7).

RINSING

READY

## Rinsing the Professional Cappuccino Frother

- ▶ Carefully pull off the Professional Cappuccino Frother (15) from your IMPRESSA.
- ▶ Disassemble the Professional Cappuccino Frother (15) into its components (Fig. 16).
- ▶ Rinse all the nozzle parts thoroughly under running water.
- ▶ Reassemble the Professional Cappuccino Frother (15) and reattach it to your IMPRESSA.

## Cleaning the Professional Cappuccino Frother

- i** To ensure that the Professional Cappuccino Frother (15) works perfectly, you should clean it daily if you have been preparing milk foam or hot milk.
- i** The IMPRESSA will not prompt you to clean the Professional Cappuccino Frother.
- i** The JURA milk system cleaner is available from specialized dealers.

### WARNING

Non-recommended cleaning agents will not optimally remove milk residues. This may cause the cappuccino frother to become blocked and fly off the machine. Discharge of hot steam.

- ▶ Use only original JURA milk system cleaner.

### WARNING

Harmful and irritating cleaning agent. Harmful if swallowed. Irritating to eyes and skin.

- ▶ Keep children AWAY.
- ▶ Avoid contact with skin and eyes.
- ▶ After contact with skin, wash immediately with plenty of water. In case of skin irritation, seek medical advice.
- ▶ After eye contact, immediately flush eyes with plenty of water and seek medical advice.
- ▶ If swallowed, rinse mouth immediately and drink large quantities of water. Do not induce vomiting. Seek medical advice immediately and show label.

- ▶ Place a container under the Professional Cappuccino Frother (Fig. 9).
- ▶ Fill a second container with 8.5 oz (250 ml) of fresh water and add one capful of JURA milk system cleaner.
- ▶ Immerse the milk pipe into the container with the milk system cleaner (Fig. 9).

READY



- ▶ Press the steam pre-selection key  $\downarrow$  (8).

HEATING  
STEAM / READY

- ▶ To draw off steam, open the steam/hot water selector (Fig. 13).
- ▶ Draw steam until the container with the milk system cleaner is empty. This procedure cleans the Professional Cappuccino Frother and the milk pipe.
- ▶ Close the steam/hot water selector.

STEAM / READY

**i** As long as STEAM / READY is on view in the display, the machine is ready to dispense steam.

- ▶ Fill the container with 8.5 oz (250 ml) of fresh water. Dip the milk pipe into the container with the fresh water.

**i** When READY appears in the display, press the steam preselect key  $\downarrow$  (8) again to set the machine in readiness for the steam function.

- ▶ To draw off steam, open the steam/hot water selector (Fig. 13).
- ▶ Draw off steam until the container with the fresh water is empty. During this procedure the Professional Cappuccino Frother (15) and the milk pipe are rinsed with fresh water. Cleaning of the Professional Cappuccino Frother is now complete and your IMPRESSA is ready for use.

## Cleaning the IMPRESSA

After 200 draw-off operations or after 160 rinsing operations, the IMPRESSA must be cleaned. A message appears on the display, telling you to start the cleaning program. You can still draw off coffee or hot water/steam. However, we recommend that you should clean the machine within the next few days.

### WARNING

Non-recommended (e.g. liquid) cleaning agents may contain substances that could damage the machine or leave residues.

- ▶ Use only original JURA cleaning tablets. These are specially formulated for your machine.

**⚠ WARNING**

---

Harmful and irritating cleaning agent. Harmful if swallowed. Irritating to eyes and skin.

- ▶ Keep children AWAY.
  - ▶ Avoid contact with skin and eyes.
  - ▶ Avoid generation of dust. Do not inhale dust.
  - ▶ After contact with skin, wash immediately with plenty of water. In case of skin irritation, seek medical advice.
  - ▶ After eye contact, immediately flush eyes with plenty of water and seek medical advice.
  - ▶ If swallowed, rinse mouth immediately and drink large quantities of water. Do not induce vomiting. Seek medical advice immediately and show label.
- 

Your IMPRESSA features an integrated cleaning program. The cleaning operation will take some 15 min.

- i** Original JURA cleaning tablets which are specially designed for the cleaning programm of your IMPRESSA are available at your authorized dealer.
- i** After each cleaning operation the filler funnel for pre-ground coffee (11) should be cleaned.

READY / CLEAN

- ▶ Press the maintenance key (7) until the following message is displayed: EMPTY TRAY.

- ▶ Empty the tray.

NO TRAY

- ▶ Insert the tray again.
- ▶ Remove the cup platform (19).
- ▶ Put a container (Fig. 12) under the adjustable coffee spout (17).

PRESS RINSE


- ▶ Press the maintenance key ☼ (7).

CLEANING

FILL TABLET

- ▶ Fill in the tablet (see Fig. 15).

PRESS RINSE

- ▶ Press the maintenance key  (7).

CLEANING  
EMPTY TRAY  
NO TRAY  
READY

- ▶ Wipe coffee powder tank with a dry cloth after the cleaning program has finished.  
The cleaning operation was completed successfully.

## De-scaling the IMPRESSA

During operation, the machine will calcify. The degree of scaling depends on the hardness of the water in your region. The machine will inform you when de-scaling is required. You can still draw off coffee or hot water / steam. However, we recommend that you should de-scale the machine within the next few days.

### WARNING

Non-recommended descaling agents (e.g. vinegar) may contain substances that could damage the machine or leave residues.

- ▶ Use only original JURA descaling tablets. These are specially formulated for your machine.

### WARNING

Harmful and irritating descaling agent. Harmful if swallowed. Irritating to eyes and skin.

- ▶ Keep children AWAY.
- ▶ Avoid contact with skin and eyes.
- ▶ Avoid generation of dust. Do not inhale dust.
- ▶ After contact with skin, wash immediately with plenty of water. In case of skin irritation, seek medical advice.
- ▶ After eye contact, immediately flush eyes with plenty of water. Remove contact lenses. Seek medical advice.
- ▶ If swallowed, rinse mouth immediately and drink large quantities of water. Do not induce vomiting. Seek medical advice immediately and show label.

### NOTICE

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



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

- i** If the descaling agent comes into contact with sensitive surfaces (e.g. marble), damage cannot be ruled out. Clean up any splashes immediately.

Your IMPRESSA features an integrated de-scaling program. The de-scaling operation will take some 40 min.

- i** Original JURA de-scaling tablets which are specially designed for the de-scaling program of your IMPRESSA are available at your authorized dealer.
- i** If the IMPRESSA needs de-scaling, the corresponding message is displayed. You can still draw off coffee or hot water/steam and start the de-scaling program later. Before starting the de-scaling program, the machine must be switched off. Once started, the de-scaling operation must not be interrupted.
- i** In any case wait until the de-scaling solvent is used up and the tank is empty. Never refill de-scaling solvent.

READY / DECALOIFY

- ▶ Switch off the IMPRESSA using the ON/OFF key  (3).
- ▶ Remove the Professional Cappuccino Frother (15) (Fig. 17).
- ▶ Press the maintenance key  (7) until the following message is displayed: EMPTY TRAY.

- ▶ Empty the tray.

NO TRAY

- ▶ Insert the tray again.

SOLVENT IN TANK

- ▶ Completely dissolve the content of one blister (3 tablets) in a jug containing 17 oz (0.5 liters) of water, and fill the mixture in the empty water tank.
- ▶ Reinstall the water tank.

OPEN TAP

SOLVENT IN TANK

- ▶ Put a sufficiently large container under the hot water spout (Fig. 17).
- ▶ Open the steam / hot water selector (14) (Fig. 13).

DE-SCALING

CLOSE TAP

- ▶ Close the steam / hot water selector (14).

DE-SCALING

EMPTY TRAY

- ▶ Empty the tray.

NO TRAY

- ▶ Insert the tray again.

FILL WATER

- i** Rinse the water tank thoroughly and fill it with cold, fresh tap water. Install it again.

OPEN TAP

- ▶ Open the steam / hot water selector (14) (Fig. 13).

DE-SCALING

CLOSE TAP

After you have closed the steam / hot water draw off tap (14), the following message is displayed: DE-SCALING / EMPTY TRAY.

- ▶ Empty the tray.

NO TRAY

- ▶ Insert the tray again.

PRESS RINSE

- ▶ Press the maintenance key  (7).

RINSING

READY

The de-scaling operation was completed successfully.

## 6 Display messages

Message	Cause/Result	Action
FILL WATER	Water tank is empty. Float defective	<ul style="list-style-type: none"> <li>▶ Refill water.</li> <li>▶ Rinse or de-scale water tank.</li> </ul>
FILL BEANS	Bean tank is empty. Although you have refilled beans, the message still appears.	<ul style="list-style-type: none"> <li>▶ Refill beans.</li> <li>▶ Draw off a cup of coffee. The message will disappear only after you have drawn off a cup of coffee</li> </ul>
EMPTY GROUNDS	Coffee grounds container full. Tray reinstalled too early after emptying.	<ul style="list-style-type: none"> <li>▶ Empty coffee grounds container.</li> <li>▶ Wait 10 sec. before reinstalling the tray.</li> </ul>
NO TRAY	Drip tray not installed properly or missing.	<ul style="list-style-type: none"> <li>▶ Install tray properly.</li> </ul>
READY / CLEAN	Cleaning required.	<ul style="list-style-type: none"> <li>▶ Start cleaning program.</li> </ul>
READY / SCALED	De-scaling required.	<ul style="list-style-type: none"> <li>▶ Start de-scaling program.</li> </ul>
READY / FILTER	Filter used up.	<ul style="list-style-type: none"> <li>▶ Replace filter.</li> </ul>
FAULT	General fault.	<ul style="list-style-type: none"> <li>▶ Switch off.</li> <li>▶ Disconnect from mains supply.</li> <li>▶ Connect IMPRESSA to power grid.</li> <li>▶ Switch on IMPRESSA.</li> <li>▶ Have IMPRESSA checked by JURA service.</li> </ul>

## 7 Troubleshooting

Problem	Cause/Result	Action
Very loud noise coming from the grinding gear.	Foreign body in grinding gear.	<ul style="list-style-type: none"> <li>▶ Drawing off pre-ground coffee still possible.</li> <li>▶ Have IMPRESSA checked by JURA service.</li> </ul>
Too little froth when frothing milk.	Professional Cappuccino Frother has become dirty. Individual parts of the Professional Cappuccino Frother are incorrectly assembled.	<ul style="list-style-type: none"> <li>▶ Clean the Professional Cappuccino Frother.</li> <li>▶ Check correct assembly of the Professional Cappuccino Frother.</li> </ul>
Coffee only drips from the coffee spout.	Grinding degree too fine. Pre-ground coffee too fine.	<ul style="list-style-type: none"> <li>▶ Coarser grinding gear adjustment.</li> <li>▶ Use a coarser pre-ground coffee.</li> </ul>

High-frequency, electromagnetic interference may influence the display. Drawing off coffee is possible at any time.

- i** If you were unable to solve the problem, contact customer support in your country (see Chapter 10 'JURA contact details / Legal information').

## 8 Transport and environmentally friendly disposal

### Transport / Emptying the system

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

#### **Precondition: IMPRESSA switched off.**

- ▶ Place a container under the Professional Cappuccino Frother (15) (Fig. 10).
- ▶ Press the steam preselection key (8) until the following message is displayed: `OPEN TAP.`  
`EMPTYING`  
`CLOSE TAP`  
The IMPRESSA is switched off.


### Disposal

Please dispose of old machines in an environmentally neutral way.





## 9 Technical data

Voltage	120 V ~, 60 Hz
Power	1450 W
Conformity mark	
Energy consumption Standby	Approx. 3.5 Wh
Energy consumption "Ready for draw-off" mode	Approx. 11.5 Wh
Pump pressure	Static, max. 15 bar
Holding capacity of water tank	64.3 oz (1.9 l)
Holding capacity of bean container	7.1 oz (200 g)
Holding capacity of coffee grounds container	Max. 16 portions
Cord length	Approx. 43.3 in. (Approx. 1.1 m)
Weight	Approx. 20.1 lb (Approx. 9.1 kg)
Dimensions (W x H x D)	11 x 13.6 x 17.5 in. (28 x 34.5 x 44.5 cm)

**Directives** The machine complies with the following directives:

- Standard UL 1082
- Canadian Standard CSA C22.2 No. 64

## 10 JURA contact details / Legal information

**Headquarters** JURA Elektroapparate AG  
Kaffeeweltstrasse 10  
CH-4626 Niederbuchsiten  
Switzerland

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Customer Service		
Phone	1-800-220-5701	1-(855)-544-8600
E-Mail	info@us.jura.com	info@juracanada.ca
Opening Hours (EST)	Mon – Thu 9 am – 9 pm Fri 9 am – 8 pm Sat 9 am – 5 pm	
Distributor Address	20 Craig Road Montvale, NJ 07645	115 Matheson Boulevard East Mississauga, Ontario, L4Z 1X8
Phone	001 (201) 767-3999	1-(905)-501-8600
Fax	001 (201) 767-9684	
Internet	www.jura.com	www.ca.jura.com

@ You will find additional contact details for your country at **www.jura.com**.

**Technical changes** We reserve the right to make technical changes. The diagrams used in these instructions for use are for illustration purposes only and do not represent the original colors of the machine. Some details of your IMPRESSA may vary.

**Feedback** Your opinion is important to us! Use the contact link at [www.jura.com](http://www.jura.com).

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