



Impressa S9 shown here with frothXpress Plus installed



Impressa S9, S8, S7

Fully Automatic
Coffee & Espresso Center
with Claris Water Care System

Operating Instructions
and Warranty

Customer Service 1-800-220-5701

D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION

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

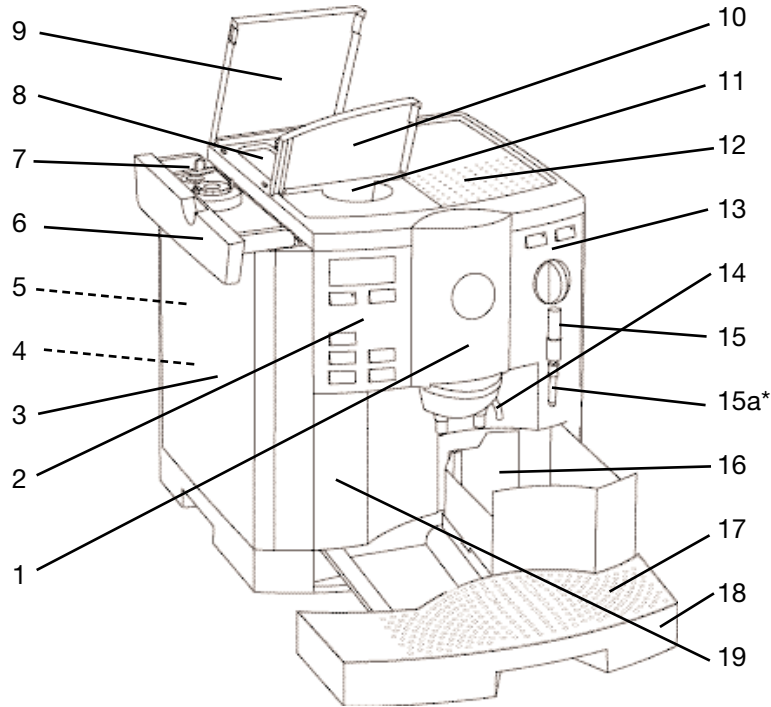
- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with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

JURA-CAPRESSO

Jura was founded in 1931 in Switzerland. Capresso was founded in 1994 in the USA. Both companies have joined forces in the US to bring you the best Fully Automatic Coffee Centers available anywhere. With innovative and user-friendly features, high quality materials, clear instructions and superb customer service we are sure you will experience the best coffee, espresso, cappuccino or latte you ever had. We hope you will enjoy your new Fully Automatic Coffee Center and will recommend it to your friends. For more information about our products check our website www.capresso.com.

Michael Kramm, President

FIG. 1

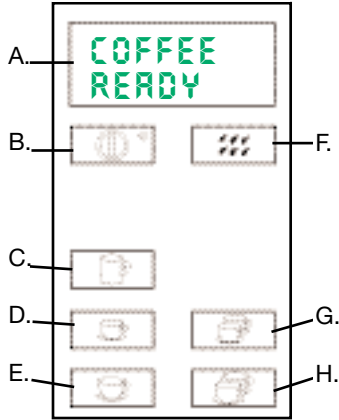


1. Height-Adjustable Coffee Spout
2. Operating Display (See Fig.2)
3. Removable Water Tank
4. Low Water Flotation Device(Inside)
5. Claris Water Care Cartridge (Not Installed)
6. Lid for Water Tank
7. Holder for Claris Water Cartridge
8. Aroma Protection Lid
9. Cover for Bean Container
10. Lid for Ground Coffee Funnel
11. Opening for Ground Coffee
12. Warming Plate
13. Steam System (See Fig.3)
14. Hot Water Release
15. Steam Nozzle
- 15a. Dual-Frother-Plus (See Fig.14,14a)
16. Used Coffee Container
17. Removable Grid
18. Removable Drawer/Used Water Tray
19. Cover for Programming Buttons (See Figure 3A)

* frothXpress-Plus System see Fig. 15, 15a, 16

Operating Display

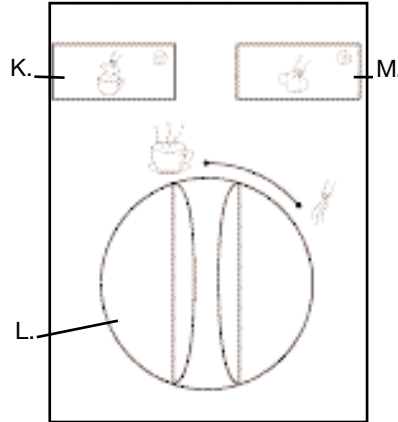
FIG. 2



- A. Display Dialog System
- B. **ON/OFF** Button
- C. **SPECIAL COFFEE** Button
- D. **1-CUP SMALL** Button
- E. **1-CUP LARGE** Button
- F. **RINSE** Button
- G. **2-CUP SMALL** Button
- H. **2-CUP LARGE** Button

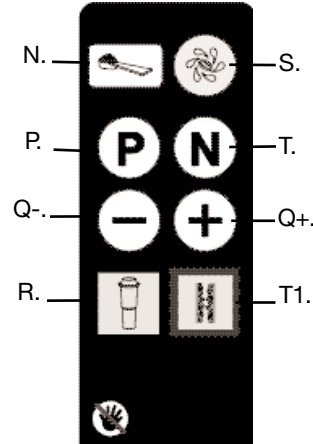
Steam System

FIG. 3



- K. **STEAM PORTION** Button
- L. Selector Switch for Coffee or Hot Water
- M. **PERMANENT STEAM** Button

FIG. 3A



- N. **GROUND** Coffee Button
- P. Program Button (**P**-button)
- Q-/Q+. Minus/Plus Buttons
- R. **CLARIS** BUTTON (for replacements only)
- S. **TABLET CLEANING** Button
- T. N-Button to return to **COFFEE READY** status
- T1. Decalcifying Button (**DECALC**)

FIG. 4

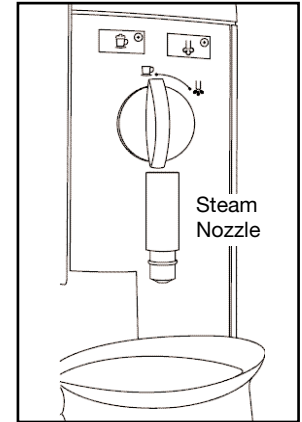


FIG. 5

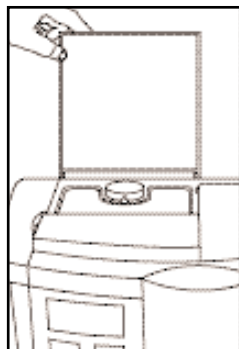


FIG. 6



FIG. 7



FIG. 8a



FIG. 8b



FIG. 9

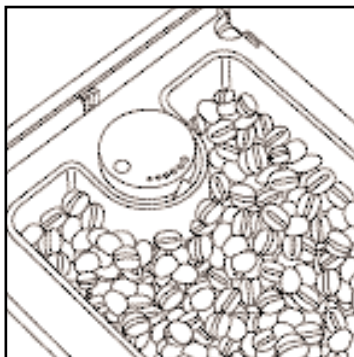


FIG. 10

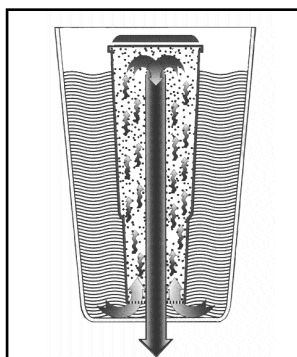


FIG. 11



FIG. 12

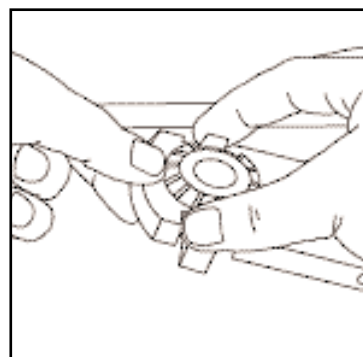


FIG. 13

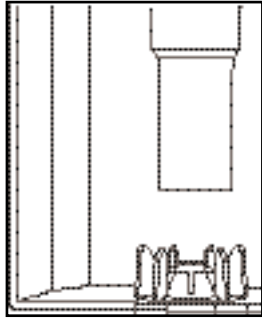


FIG. 14

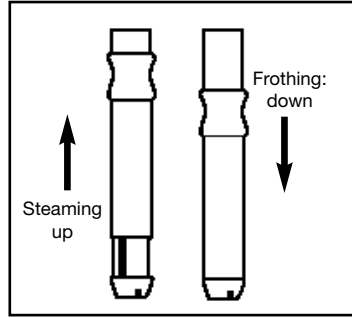


FIG. 14a

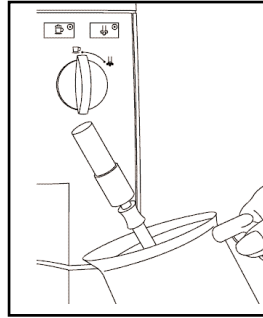


FIG. 15

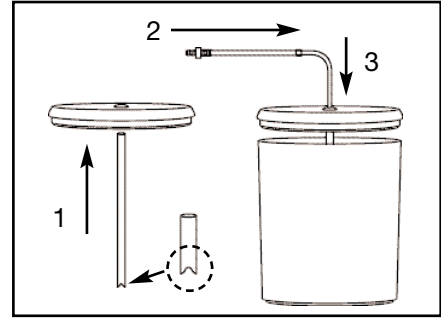


FIG. 15a

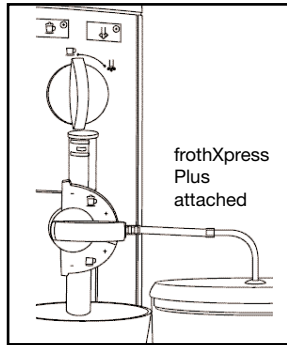


FIG. 16

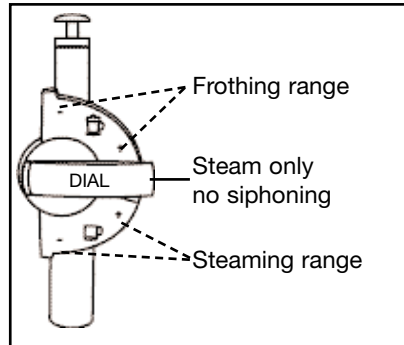


FIG. 17

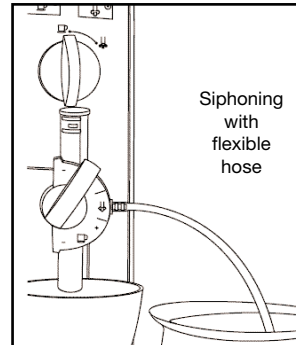


FIG. 18

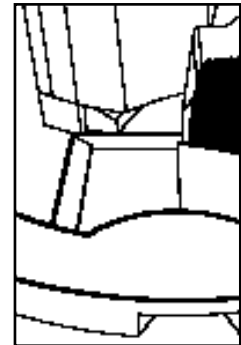


Fig.15-17: Standard with Impressa S9, separately available with Impressa S7 and S8.

FIG. 19

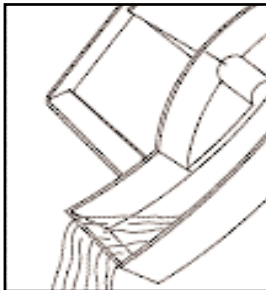


FIG. 20

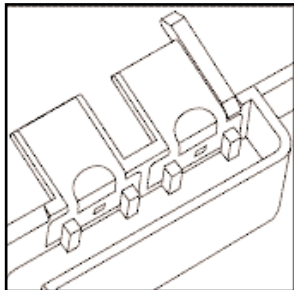


FIG. 21

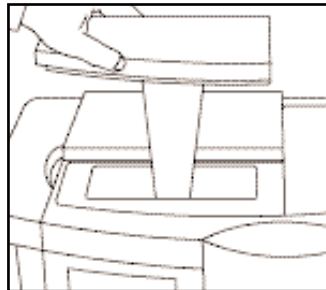


FIG. 22

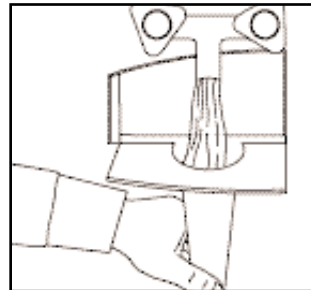


FIG. 23

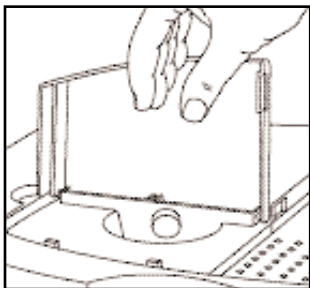


FIG. 24

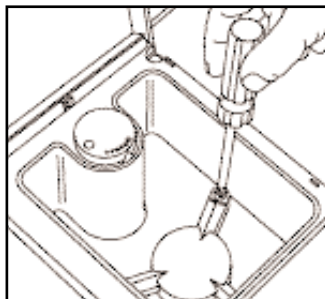


FIG. 25

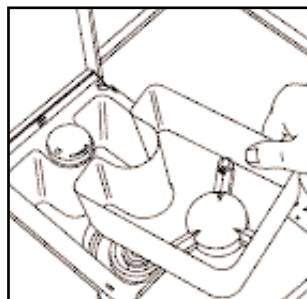


FIG. 26

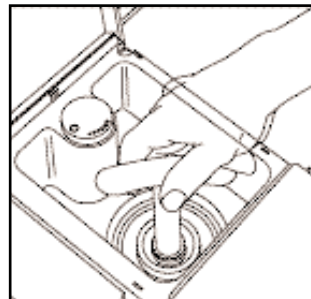


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1. PRODUCT REGISTRATION

Please read the enclosed product registration form now. Fill it out and mail or fax it to us within two weeks after purchasing your machine or register online through our website: www.capresso.com.

Important: This registration is part of your warranty.

2. CUSTOMER SERVICE

Thank you for choosing this Jura-Capresso product. Please study these operating instructions carefully before using your new machine. We highly recommend to view the enclosed video. Should you require further information please call our special **TOLL FREE number: 1-800-220-5701, Mon-Fri 9AM – 9PM & Sat 9AM – 5PM Eastern Standard Time.** If you call at any other time please leave a message with your telephone number and when we can all you back. You can also send us a **FAX at: 201-767-9684** or **EMAIL us at contact@capresso.com**

3. WELCOME TO THE IMPRESSA S7, S8, S9

This fully automatic espresso coffee center is completely programmable and extremely user friendly. With two independent Thermoblock heating systems it can switch from brewing coffee to frothing milk without any up- or down-time. It can prepare 1 or 2 cups of excellent, professional quality espresso or coffee at a time with just a push of a button. The two-step pressure brewing system - well known in commercial applications - was adapted and refined by Jura coffee specialists and is the trademark of each Jura-Capresso coffee center. This Intelligent Pre Brew Aroma System (I.P.B.A.S) ensures optimal coffee extraction and will finish every cup with a rich layer of "crema" - proof for perfectly pressure brewed coffee. The built-in commercial conical

burr grinder grinds beans to the correct fineness. A separate filler funnel lets you use pre-ground coffee. The second Thermoblock generates unlimited steam instantly. With the Dual Frother Plus you can steam and froth (for cappuccino) or just steam milk (for lattes). The unique frothXpress Plus system (standard on the S9, optional on S7 and S8) siphons, heats, steams and froths milk automatically. You can also program a specific amount of frothed/steamed milk and the machine will always deliver the correct volume. A separate hot water spout lets you prepare a cup of tea or any other hot beverage in seconds. You can program and fine tune your machine for different cup sizes, coffee strengths, temperature, fineness of grind, automatic turn-on and turn-off times, language and more. You can select from different maintenance set-ups. The machine will automatically remind you when to refill water, clean, change filter or decalcify. A special section lets you check how many coffees you prepared with the different coffee buttons. Finally, for peace of mind, there is a complete set of "factory default setting" (See chapters 6 and 15.14).

4. A WORD ABOUT "CREMA COFFEE"

According to the majority of coffee experts, grinding, tamping and brewing under high pressure is the ideal extracting process for maximum flavor and aroma. Your Jura-Capresso automatic coffee center will always produce espresso and coffee with a thick, foamy layer called "crema." The crema traps the fine aromatics and the light gaseous flavors that register on the palate. The high pressure and the short brewing time prevent the extraction of bitter oils and release less caffeine than any other brewing methods. You will always make the absolute freshest

and most aromatic cup of coffee. This is also the reason why many European restaurants and hotels will serve you freshly pressured brewed coffee only. Experiment with your new machine and prepare yourself the best and most enjoyable cup of coffee!

4.1 PRESSURE BREWING

You can make any quantity of coffee from ½ oz. to 16 oz. Please note: in order to create the "crema" on top of your coffee, the machine brews coffee at slightly lower temperatures than a drip coffee maker. Since your coffee is delivered directly into your cup we recommend to enjoy it immediately.

4.2 DIFFERENT COFFEE DRINKS

Here are some guidelines for the most popular coffee drinks:

- *Ristretto*: ½ to 1 oz. of coffee.
- *Espresso*: 1 to 2 oz. coffee.
- *Double Shot*: 3 to 4 oz. of coffee.

Definitely add a bit of sugar to the above drinks.

- *Crema Coffee*: 5 oz. to 7 ½ oz. of coffee
- *Cappuccino*: Espresso plus 3 to 4 oz. of hot frothed milk.
- *Latte*: Espresso plus 3 to 5 oz. of steamed milk with little or no froth.
- *Café Mocha*: add chocolate syrup to the milk before frothing/steaming.

Experiment with the size of your milk based drinks. For stronger coffee taste add more coffee, for more milk taste use more frothed milk.

4.3 COFFEE FACTS

- **Caffeine** is tasteless. A "strong" coffee or espresso is mostly the result of the amount of coffee in relation to the amount of water. The longer a bean is roasted, the less caffeine it has.
- **Arabica and Robusta** are two genetically different kinds of beans. "Arabica" beans have more flavor and a little less caffeine than "Robusta" beans which are mostly used in lower priced coffees and instant coffees.
- **Espresso** is not a bean, it's the way the coffee is roasted and prepared. Typical US espresso roasts result in darker beans with an oily outside. European espresso roasts are medium brown with no or very little oils showing on the outside. Please note: If you use dark, oily beans, see chapter 8 for special handling.

5. PLEASE, DON'T... (or you void your warranty protection):

- Never fill instant coffee into the grinder or ground coffee funnel it can damage the functioning of the brewing chamber.
- Never fill sugar coated coffee beans into the bean container.
- Never fill frozen beans into the bean container. If you store beans in the freezer, let them thaw for 3 to 4 hours before filling them into the bean container.
- Never fill anything other than coffee beans into the bean container (no chocolate, rice, nuts, spices, etc.
- Never fill anything but fresh, cold clean water into the water container, except when decalcifying (chapter 17.2).
- Never use mineral or carbonated water. You can use tap water, spring water, distilled water and reverse osmosis water.
- Never repair or open the machine yourself. All repairs should be performed only by an authorized service center.

PLEASE, DO...

- Fill water tank with fresh, cold water only.
- Remove any foreign particles (small stones) from coffee beans.
- Let frozen beans thaw for 3 to 4 hours before pouring them into the bean container.

All Display Messages Are Shown in GREEN

6. FACTORY SETTINGS

Each machine leaves the factory with the settings described below. To change any of these settings, see chapter 15.

- **SPECIAL COFFEE** button (Fig.2,C) brews ~8 oz. of coffee.
- **1-CUP SMALL** button (Fig.2,D) brews ~2 oz. of coffee.
- **1-CUP LARGE** button (Fig.2,E) brews ~5 oz. of coffee.
Other settings: Each of the three buttons above can be set from ~1/2 oz. to 8 oz. of coffee. The 2 cup buttons (Fig.2; G,H) will automatically produce twice as much coffee as the setting of the corresponding 1-cup buttons.
- Hot water (**TEA PORTION**): 5 oz. Other settings: The hot water release can be set to any amount between 1/2 oz. and 16 oz.
- 5-hour auto shut-off. Other settings: manual shut off, auto shut-off from 1/2 hour to 9 hours after last use.
- Water hardness setting: level 2.
Other settings: --, 1, 3, 4
- Filter: **FILTER NO** (Claris Water Care Cartridge: not installed)
Other Settings: **FILTER YES** (see chapter 11.)
- Coffee temperature: **HIGH**
Other setting: **NORMAL**
- Steam portion: 14 seconds
Other settings: 3 to 250 seconds in 1 second intervals
- Language in: English.

- Other settings: French, Portuguese, German, Italian, Dutch, Spanish
- Economy Mode: Off
Other setting: Economy Mode: On
 - Time: --. (not set)
Other setting: Set a time
 - Unit On: --. (not set)
Other setting: Set a time that the unit turns on automatically.
(Requires that you first set a time.)

7. PREPARING THE MACHINE FOR THE FIRST TIME

The following procedure is only necessary when setting up the machine for the first time and after “Emptying System Before Transport” (see chapter 16.10).

- Plug-in machine.
- Do not fill water tank now.
- Switch your machine on by pressing the **ON/OFF** button (Fig. 2,B). The machine adjusts fully-automatically to the starting position.

PLEASE WAIT

FILL SYSTEM / PRESS STEAM

- Place a container underneath the steam nozzle (Fig.4).
- Press the **PERMANENT STEAM** button (Fig.3,M).

FILL WATER (machine beeps).

- Remove water tank and rinse well with clear tap water.
- Fill water tank and replace. Make sure that tank engages well.

FILL SYSTEM / PRESS STEAM

- Press the **PERMANENT STEAM** button (Fig.3,M).

PLEASE WAIT

RINSE UNIT

- Place a container under the coffee-spout (Fig. 8b) and press the **RINSE** button (Fig. 2,F).

UNIT RINSING COFFEE READY

Attention: You can only make coffee when the display reads **COFFEE READY**.

CUP ILLUMINATION

The cup illumination adds a dramatic touch to brewing coffee. Providing the machine is plugged in, you can activate the cup illumination for 3 minutes by pressing any button.

7a. ADDING COFFEE BEANS

- Lift up cover of the bean container (Fig. 5) and remove aroma protection lid (Fig. 6).
- Clean out any dirt or foreign objects from the bean container.
- Fill the bean container with coffee beans (Fig.7), replace the aroma protection lid (Fig.6), and close the cover.

7b. FIRST TIME GRINDING/BREWING

- Move the coffee spout up (Fig.8b).
- Put a large cup underneath the coffee spout.
- Make sure there is water in the tank.
- Push the **SPECIAL COFFEE** button (Fig.2,C).
- The machine will start grinding. Then it will pre-brew, pause, and continue brewing. It will brew approx. 8 oz. of coffee. During the first brewing cycle the coffee will be extremely weak since some of the ground coffee stays in the connector channel between the grinder and the brewing chamber. Your next cup of coffee will be fine.

8. ADJUSTING THE GRINDER

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

We recommend the following:

- Light roast: use a finer adjustment.
- Dark roast: use a coarser adjustment.
- Open the cover of the bean container (Fig.5).
- To adjust grinding turn the selector switch to the desired position (Fig.9).

You have the following possibilities:

- The smaller the dots, the finer the grinding.
- The bigger the dots, the coarser the grinding.

IMPORTANT: The grinding grade can only be adjusted while the grinder is actually grinding.

ATTENTION: Oily beans tend to stick together. Stir beans just before grinding to ensure a proper flow of beans into the burrs.

9. RINSING THE MACHINE

The machine will automatically complete a rinse cycle when it is turned off (or when the machine turns off automatically). When the machine is cold and you turn the machine on it will warm up.

PLEASE WAIT

RINSE UNIT

- Place an empty cup under the coffee-spout (Fig. 8b) and press the **RINSE** button.

You can always rinse at any time. Just press the **RINSE** button.

10. ADJUSTING FOR WATER HARDNESS

The water is heated inside the machine. With use, this leads to calcium deposits forming inside the machine. The display will remind you when it is time to perform a decalcifying cycle. The machine is set to level 2 (medium hard water). If you have harder water you need to set it to a higher level. If you have softer water you can set it to level 1. If you are not sure about the hardness of your water, ask your local water company for the "Water Hardness in Grains."

HARDNESS LEVEL 1: grains 2-9

HARDNESS LEVEL 2: grains 10-19

HARDNESS LEVEL 3: grains 20-29

HARDNESS LEVEL 4: grains 30+

You can also use the enclosed water hardness indicator strip to determine the water hardness:

- Insert the stick for one second into the water you want to use. Shake off any excess water and wait for one minute.
- If all five fields of the test stick turn reddish, set the hardness level to 4. If four fields turn reddish, set the hardness level to 3. If three or less fields turn reddish, leave the level in position 2.

You can change the hardness settings as follows:

COFFEE READY

- Open cover for programming buttons (Fig.1,19) and press and hold the **P** button (Fig.3A,P) until you hear a beep.

PRESS KEY / POWDER QUANTITY

- Press the **+** button several times until the display shows:

HARDNESS LEVEL 2.

- Press the **P** button. You will hear one beep.

- You can now change the hardness level by pressing the **+** button until the desired level is displayed.
- Press the **P** button once again to confirm. Another beep will be heard.
- Press the **N** button. The display will show **COFFEE READY**.

In level **--** the water hardness monitor is turned off.

IMPORTANT: Turning the monitor off requires you to use the Claris filter cartridge or distilled water.

11. CLARIS WATER CARTRIDGE

The machine comes with one free Claris water cartridge. The Claris water cartridge is specially made for use with the Impresa machines. The Claris cartridge:

- Reduces the water hardness up to 75%.
- Removes (if present) up to 85% chlorine, up to 90% lead, up to 95% copper and up to 67% aluminum.
- Cleans the water through an upward current principle (See Fig. 10) just before the brewing cycle starts, ensuring freshly filtered water every time you make coffee.
- Eliminates decalcifying. When using the Claris water cartridge, you never need to decalcify your machine.
- Is available through your retailer, the enclosed mail order form, or through www.cappresso.com, or call 1-800-220-5701.

11a. INSTALLING THE CLARIS CARTRIDGE

- Make sure the water tank is empty.
- Remove cartridge from its bag.
- Snap the Claris extension tube on top of the cartridge (Fig. 11).
- Open water container lid and pull up the holder for the Claris

cartridge (Fig.12).

- Insert the cartridge with its tapered end down and the extension piece up. Make sure it fits snugly over the white mesh piece inside the water container. Push down gently (Fig.13).
- Close the holder for the cartridge so that it engages in the water tank (Fig.12).
- Fill the water tank with fresh cold water and replace.

11b. PROGRAMMING THE CLARIS CARTRIDGE

COFFEE READY.

- Open cover for programming (Fig.1,19).
- Press the **P** button until you hear a beep.

PRESS KEY / POWDER QUANTITY.

- Press the **+** button several times until the display shows:

FILTER NO

- Press the **P** button (you will hear a beep). The word **NO** flashes.
- Press the **+** button once and the word **YES** flashes.
- Press the **P** button to confirm.

RINSE FILTER / PRESS STEAM.

- Place a large container (approx. 1 liter or at least 22 oz.) under the steam nozzle (Fig. 4) and press the **PERMANENT STEAM** button (Fig.3,M).

PLEASE WAIT / FILTER RINSING. Water will be pushed through the steam nozzle and will stop automatically. The water might be slightly discolored. Discard water. This procedure activates the Claris cartridge.

FILTER YES

- Press the **N** button.

COFFEE READY

IMPORTANT: If you select "YES" for the Claris Cartridge the function **WATER HARDNESS** is suppressed and turned off.

11c. REPLACING THE CLARIS CARTRIDGE

The filter is monitored automatically. After approx. 50 liters (approx. 55 quarts) of water, the filter loses its effect. The display will show:

REPLACE FILTER

Attention: The filter should be changed every 2 months if you use less than 50 liters. In this case, no message will appear in the display.

- Remove the old cartridge, snap the extension tube onto the new cartridge and install. The old cartridge is environmentally friendly. Dispose with regular household trash.
- Fill water tank with fresh water.
- Open front cover and press the **CLARIS** button (Fig.3A,R) for a few seconds until you hear a beep.

RINSE FILTER / PRESS STEAM

- Place a large container (approx. 1 liter or at least 22 oz.) under the steam nozzle and then press the **PERMANENT** steam button (Fig.3,M).

PLEASE WAIT / FILTER RINSING

Water will be dispersed into the container and will stop automatically. When the cycle stops the machine will display

COFFEE READY.

12. MAKING ESPRESSO AND "CREMA COFFEE"

To understand the principles of pressure brewing refer to chapters 4. through 4.3.

Push the **ON/OFF** button to turn the machine on.

PLEASE WAIT

The machine is heating up. Then the display will read:

RINSE UNIT

- Place an empty cup under the coffee-spout (Fig. 8b) and press the **RINSE** button (Fig. 2,F).

UNIT RINSING

COFFEE READY You are now ready to make coffee.

- Place 1 or 2 cups under the coffee-spout and press one of the cup buttons (Fig. 2; C,D,E,G,H). The pre-brew system moistens the coffee powder, briefly interrupts the flow and then starts the real brewing process. **IMPORTANT:** You can stop the flow of coffee at any time by pressing any of the coffee buttons.
- Adjust the coffee-spout (Fig. 8a,8b) to the size of your cups.

12a. USING GROUND COFFEE

- Open cover (Fig. 1,19).
- Press the **GROUND COFFEE** button (Fig. 3A; N).

FILL POWDER.

- Fill 1 or 2 level measuring scoops of ground coffee into the opening for ground coffee (Fig. 1,11).

IMPORTANT: Never use instant coffee.

- Now push one of the coffee buttons to brew your coffee.

NOTE: If the **GROUND COFFEE** button (Fig. 3A,N) is pressed by mistake just press one of the cup buttons. The machine will run a rinse cycle and return to **COFFEE READY**.

13. PROCESSING HOT WATER

- Place a cup under the height-adjustable coffee spout

(Fig. 8a or 8b) and turn selector switch to the right (Fig. 3,L) to the water symbol. Hot water will come out of the hot water spout (Fig.1,14). During this time the display will read:

TEA PORTION. After 5 oz. of hot water (factory setting) the flow will stop automatically. The display will read: **CLOSE TAP.**

- Turn the selector switch back to the coffee symbol (Fig. 3,L) **COFFEE READY.** To change the programmed amount of hot water see chapter 15.5.

14. FROTHING AND STEAMING MILK

The Impressa S9, S8 and S7 can be operated with two different frothing systems:

- a) The Dual Frother-PLUS which is mounted on all machines.
- b) The frothXpress-PLUS system which is included with the S9. For the S7 and S8 order this system with the enclosed order form or through our website: www.cappresso.com.

Recommendation:

- If you froth for only one or two cups at a time and want 100% control over the frothing/steaming process, the Dual Frother-PLUS might be the preferred equipment. Use with the **PERMANENT STEAM** button (Fig. 3,M).
- If you always want the same amount of milk and milk froth in your cup or you make three, four, five or more cappuccinos in a row the frothXpress-PLUS is definitely faster and more convenient to use. Ideally use the **STEAM PORTION** button.

Frothing (Cappuccino): Injecting hot steam into the milk to warm the milk and create a firm layer of tiny bubbles.

Steaming (Latte): Injecting hot steam to warm the milk without a frothy layer.

14a. USING THE DUAL FROTHER PLUS

Frothing Position: The cylinder of the frother is pushed down.

Steaming Position: The cylinder is pushed up (see Fig. 14).

- Fill at least 4 to 5 oz. of cold milk into a frothing pitcher. The pitcher should have at least a 10 to 12 oz. capacity. You can also use a larger pitcher (e.g. 20 oz.) and fill it with up to 13 oz. of milk. (Normally 3 to 5 oz. of milk is what you need for one cappuccino or one latte). Always start with cold milk. Skim milk will produce the most froth and will let you taste more of the coffee. Milk with 1% and 2% fat will give you a bit less froth. Regular milk (3% fat) will produce even less froth.

The machine is ready to produce steam as long as both green lights in the steam buttons are illuminated (Fig. 3,K & M).

- If they are off, just push either button. Both lights will start blinking for about 15 seconds and then will stay illuminated.
- Immerse the frother into the milk so that the black tip and part of the cylinder are below the surface of the milk. The tip of the frother should not touch the bottom of the pitcher.
- Now push the **PERMANENT** steam button. Hot steam will be injected into the milk. The display will read **STEAM INTAKE**.

Tips for steaming: Leave the cylinder in the "up" position. Make sure that the milk does not start boiling. You can stop the steaming process at any time by pushing the **PERMANENT** steam button. To continue steaming, just push the button again.

Tips for frothing: Start with the frother in the steaming position ("up") for 10 to 20 seconds, depending how much milk you are working with. This way the milk is first heated. Then push down the cylinder. The sound will change and milk-froth will build up immediately. This way the froth on top of your milk is also warm. If the milk is not warm enough, continue in the steaming position.

14b. CLEANING THE DUAL FROTHER PLUS

The tip and sleeve of the frother are high precision parts (Fig. 14). Always keep those parts clean and free of any milk residue.

Make sure that the two side holes, the groove and the hole on the bottom of the tip are always free of any milk deposits.

- After finishing frothing, remove the Dual Frother Plus and immerse it in a cup with warm water. This is the easiest way to keep the milk from hardening. The frother is attached securely to the steam nozzle. Before pulling it down, turn it a few times to loosen it. Then turn and pull down at the same time. When replacing the frother turn and push it up to make a tight connection. This will prevent the frother from becoming loose when steam is passing through.

Cleaning the steam nozzle: The Dual-Frother-PLUS is off (Fig. 4).

- Place a cup underneath the steam nozzle and press the **PERMANENT** steam button. Steam will eject any milk droplets. Stop the process after one or two seconds.

Tip: if the steam nozzle is blocked by hardened milk, use a needle and loosen up the milk deposit. Then let some steam pass through the steam nozzle.

14c. USING THE FROTHXPRESS PLUS SYSTEM WITH MILK CONTAINER (standard with S9)

The frothXpress system lets you produce hot steamed or frothed milk right into your cup. After playing a bit with this attachment you will be able to get exactly the amount of frothed or steamed milk you want in your cup (refer to the video).

- Remove the Dual-Frother-PLUS.
- Fill the milk container with cold milk.

- Assemble the milk container as shown in Fig. 15.
- Attach the frothXpress-PLUS system as shown in Fig. 15a.

Important: This system siphons milk and mixes it inside the frothXpress with hot steam. It is necessary that all parts are connected tightly, otherwise the siphoning process will not work.

Frothing Position: The dial points to the upper part of the face (frothing range). Start with the dial pointing to the "-" symbol (12 o'clock). Milk will be siphoned, heated and frothed. For hotter milk, move the lever towards the "+" symbol (See Fig. 15).

Steaming Position: The dial points to the lower part of the face (steaming range). Start with the dial pointing to the "-" symbol (6 o'clock). Milk will be siphoned and heated with no froth. For hotter milk move the lever towards the "+" symbol.

Steam Only Position: When the dial points to the steam symbol (3 o'clock), the siphoning is blocked. Only steam will pass through the frother Fig. 16.

Frothing

- Place a cup underneath the frothXpress (see Fig. 15a). The machine is ready to produce steam as long as both green lights in the steam buttons are illuminated. If they are off, just push either button. Both lights will start blinking for about 15 seconds and then will stay illuminated.
- Make sure that the dial points to the 12 o'clock position.
- Press the **PERMANENT** steam button. The display will read **STEAM INTAKE** and frothing will begin immediately.
- When you have enough frothed milk push the button again. Frothing will stop.

If you always use the same amount of frothed/steamed milk, you can use the **STEAM PORTION** button (Fig. 3,K). Steam will be

dispensed for the programmed time and then it will stop automatically. During this time the display shows **STEAM PORTION**. The factory setting is for 14 seconds of steaming. You can program the steam portion button to froth from 3 to 250 seconds (see chapter 15.4).

Hotter Milk

- If you want your frothed milk hotter, move the dial to the middle position (3 o'clock).
- Lift the cup so that the bottom of the frother is slightly immersed into the milk. Push the **PERMANENT** steam button. Hot steam will increase the milk temperature. Push the button again to stop.

Steaming

Setting the dial to the lower part of the face, will eliminate any froth build up. Milk will be siphoned and warmed. Otherwise it is the same procedure as explained above under "Frothing".

TIP: After filling your cup(s) with the desired amount of hot frothed milk you can immediately move it (them) underneath the coffee spouts and brew coffee.

14d. USING THE FROTHXPRESS PLUS SYSTEM WITH FLEXIBLE HOSE (Fig. 17)

The S9 comes equipped with a long flexible hose. This is useful if you have your regular milk in the milk container and you want to use another milk or chocolate milk.

- Insert the black connecting piece into the frothXpress system. Insert the other side of the flexible hose into a milk carton.

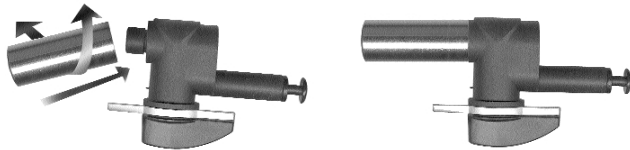
- Now froth or steam as described in chapter 14c.

14e. HOT CHOCOLATE, CAFE MOCHA

For hot chocolate fill the milk container with the desired amount of chocolate syrup, add cold milk and stir well. Then proceed as described under "Frothing". Adding a shot or two of espresso makes it a Café Mocha.

14f. CLEANING THE FROTHXPRESS PLUS

- Remove the hose which connects the frothXpress Plus and the milk container.
- Store the milk container in the refrigerator.
- Remove the frothXpress from the steam nozzle.
- Drop the hose and the frothXpress in a cup with warm water. This will prevent the milk from hardening.
- Place a cup underneath the steam nozzle and push the **PERMANENT** steam button and let steam pass through for a second or two (see Fig. 4).
- Replace the frothXpress-PLUS system.



For a more thorough cleaning you can take the pieces apart. When attaching the chrome sleeve to the black nipple, angle it as shown above. Use a twisting back and forth motion and gently push the two pieces together.

14g. CLEANING THE MILK CONTAINER

- Remove the lid of the milk container. (The milk container is dishwasher safe; upper rack.)
- Clean the lid and the two metal hoses with warm water.
- Assemble as shown in Fig. 15.

15. PROGRAMMING

Before leaving our factory, many of the functions are set to enable you to obtain coffee without any additional programming (see chapter 6 "Factory Settings"). You can change a variety of parameters to produce coffee to your personal taste. The programming buttons (Fig. 3A) are located behind the cover for programming (Fig.1,19).

The following functions can be programmed:

- Amount of coffee (**POWDER QUANTITY**)
- Coffee temperature
- Cup size (**WATER QUANTITY**)
- Steam portion
- Amount of hot water (**TEA PORTION**)
- Claris filter cartridge
- Water hardness
- Economy mode
- Clock/time
- Auto turn-on
- Auto shut-off
- Supplies and cup counter (information only)
- Languages

- To begin programming, open cover, press and hold the **P** button until you hear a "beep."

The display will always show the first function:

POWDER QUANTITY / PRESS KEY.

You are now in programming mode.

15.1 PROGRAMMING POWDER QUANTITY

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the coffee button you want to program (Fig. 2; button C,D or E).

POWDER

- _ _ _ || _ _ _ +

- Push the **+** or **-** button to increase or decrease the ground coffee quantity. The vertical bars in the display will move accordingly. This will make your coffee stronger or milder.
- To store this new setting in memory press the **P** button.

POWDER QUANTITY / PRESS KEY

You can now change the setting for another coffee button. Just press that coffee button and repeat above procedure.

IMPORTANT: The "2-cup" buttons are adjusted automatically.

- Press the **N** button to return to **COFFEE READY** or press the **+** button to go to the next function.

15.2 PROGRAMMING COFFEE TEMPERATURE

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the **+** button until the display shows

TEMP. COFFEE / PRESS KEY

All coffee buttons are set to temperature **HIGH**. The other setting is **NORMAL** and will reduce the coffee temperature by about 7° F.

- Press the coffee button that you want to program (Fig.2; button C,D,E): **TEMP. HIGH**
- Push the **+** button. The display changes to **TEMP. NORMAL**.
- To store this new setting in memory press the **P** button.

TEMP. COFFEE / SELECT KEY

- Press the **N** button to return to **COFFEE READY** or press the **+** button to go to the next function.

15.3 PROGRAMMING CUP SIZE (WATER QUANTITY)

You can program any of the three "single-cup" buttons to produce between ½ oz. and 8 oz. of coffee. The "double-cup" buttons will automatically produce twice that amount. See chapter 6 for the factory-set cup sizes.

- Make sure you have coffee beans in the bean container.

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the **+** button until the display shows

WATER QUANTITY / PRESS KEY

- Place a cup under the coffee spout (Fig. 8a or 8b) and press the coffee button you want to program (Fig.2,C,D,E), e.g. 1-small-cup-button.

The machine starts grinding and the display shows:

1 SMALL CUP / PLEASE WAIT

When the actual brewing starts the display alternates the following messages: **ENOUGH COFFEE?** and **PRESS KEY P.**

- When the desired amount of coffee is in your cup, press the **P** button. The machine stops brewing and the display shows:
-_ _ _ || _ _ +

At this time you have two options:

Option 1: Press the **P** button. The machine will save the cup size you just programmed and the display will show

WATER QUANTITY / PRESS KEY You can now program the cup size for another coffee button.

Option 2: If you press the **+** or **-** buttons you can now increase or decrease the amount of water slightly. The vertical bars in the display will move to the right or left. Put a cup underneath the coffee spout. Now press the coffee button again. The machine will repeat the process.

- Press the **N** button to return to **COFFEE READY** or press the **+** button to go to the next function.

15.4 PROGRAMMING STEAM PORTION

If you want the same amount of frothed milk you can program how long the frother should dispense steam. The advantage is that the frothing will stop automatically. This is particularly useful when using the frothXpress Plus system. At the time of programming, the machine will not froth. It will simply store the time (3 to 250 seconds).

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the **+** button until the display shows

STEAM PORTION

- Press the **P** button.

PORTION /...20 SEC.

- Press the **+** or **-** button to change the frothing/steaming time.
- To store this new setting in memory press the **P** button.

STEAM PORTION

- Press the **N** button to return to **COFFEE READY** or press the **+** button to go to the next function.

15.5 PROGRAMMING HOT WATER (TEA PORTION)

You can program the hot water spout to deliver between ½ oz. and 16 oz. of hot water.

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the **+** button until the display shows

TEA PORTION

- Place a cup under the hot water spout (Fig.8a or 8b).
- Press the **P** button.

OPEN TAP

- Turn the selector switch to the water symbol (Fig.3,L). Hot water will flow into your cup. The display shows

ENOUGH TEA? / CLOSE TAP

- When you have enough hot water in your cup turn the selector switch back to the cup symbol (Fig. 3,L). The hot water flow will stop. **TEA PORTION**
- Press the **N** button to return to **COFFEE READY** or press the **+** button to go to the next function.

15.6 PROGRAMMING THE CLARIS CARTRIDGE

See chapter 11b.

15.7 PROGRAMMING WATER HARDNESS

(This function only comes up if the Claris Filter Cartridge is set to **FILTER NO.**) To change the setting for the water hardness see chapter 10.

15.8 PROGRAMMING ECONOMY MODE

In the setting **ECONOMY MODE ON** the heating element for steam turns off 10 minutes after last use of steam.

In the setting **ECONOMY MODE OFF** the heating element for steam turns off 20 minutes after last use of steam.

Whenever the heating element is off the green indicator lights inside the steam buttons are off.

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the + button until the display shows

ECONOMY MODE OFF

- Press the **P** button.
- Press the + button to change to **ECONOMY MODE ON**
- Press the **P** button to confirm.
- Press the **N** button to return to **COFFEE READY** or press the + button to go to the next function.

15.9 PROGRAMMING TIMER/CLOCK

If you want the machine to turn itself on automatically you need to set the time.

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the + button until the display shows **TIME --**
- Press the **P** button.
- Press the + or – button to set the hours.
- Press the **P** button to confirm the hours.
- Press the + or – button to set the minutes.
- Press the **P** button to confirm the minutes.

Attention: The time is displayed in the 24hr mode (not AM/PM). Therefore if the actual time is 3:45 p.m. you must set the time to 15:45.

- Now press the + button to advance to the next function.

15.10 PROGRAMMING AUTO TURN-ON TIME

After setting the actual time (see chapter 15.9) you can now set the auto turn-on time.

UNIT ON —.—

- Press the **P** button.
- Press the + or – button to set the hours.
- Press the **P** button to confirm the hours.
- Press the + or – button to set the minutes.
- Press the **P** button to confirm the minutes.

The machine will turn itself on at the programmed time.

IMPORTANT: To switch off the automatic timer proceed as follows:

- Press the **P** button.
- Press the **N** button.

UNIT ON :—

15.11 PROGRAMMING AUTO SHUT-OFF TIME

The machine is programmed to shut off 5 hours after last use. You can select from ½ hour to 9 hour shut off or manual shut off.

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the **+** button until the display shows

OFF AFTER 5.0 HOURS

- Press the **P** button.
- Press the **+** or **-** button for desired setting.
- Press the **P** button to confirm.
- Press the **N** button to return to **COFFEE READY** or press the **+** button to go to the next function.

15.12 CUP COUNTER, ETC.

The cup counter will show you the total number of coffee and water uses. It will show for example **22 SUPPLIED**. If you push any of the coffee buttons or the rinse button it will show you how often this particular button has been used. (There is no display for number of hot water or steam uses).

- Press the **N** button to return to **COFFEE READY** or press the **+** button to go to the next function.

15.13 PROGRAMMING LANGUAGE SELECTION

The machine can display its messages in seven languages.

COFFEE READY

- Press the **P** button.

POWDER QUANTITY / PRESS KEY

- Press the **+** button until the display shows

LANGUAGE ENGLISH

- Press the **P** button.
- Press the **+** or **-** button for desired language.
- Press the **P** button to confirm.

15.14 RE-INSTALL FACTORY SETTINGS

You can re-install the factory settings for the following functions:

- coffee and water quantity, coffee temperature for all coffee buttons, steam portion and tea portion.

Proceed as follows:

COFFEE READY

- Press and hold the **N** button until you hear a beep. Now the above functions are set according to chapter 6 (factory settings).

16. CARE AND MAINTENANCE

16.1 FILL WATER

FILL WATER

If this message shows on the display, no more coffee can be made until you fill the water container. The water container will never be completely empty. The low water floatation device (Fig.1;4) activates the **FILL WATER** indicator when there are about 10 oz. of water left.

- Remove water tank, rinse and fill with fresh water and replace.

16.2 EMPTYING THE USED COFFEE CONTAINER

EMPTY GROUNDS

Used coffee grounds are collected in the used coffee container (Fig.1,16). If this message shows on the display no more coffee can be made until you empty the used coffee container.

- Remove the used water tray carefully since there is water in it (Fig.1, Fig.18, Fig.19)

ATTENTION: Do not unplug the machine while you are emptying the coffee grounds.

- Empty the used coffee container and the water tray (drawer).
- Make sure the two metallic contacts of the drawer are clean and dry (Fig. 20).
- Replace the used coffee container and drawer.

COFFEE READY

16.3 EMPTYING THE USED WATER TRAY

EMPTY TRAY

If this message shows on the display no more coffee can be made until you empty the drawer. Follow the instructions in chapter 16.2.

16.4 FILL BEANS

FILL BEANS

- Fill beans as described in chapter 7a.

The message **FILL BEANS** will only disappear after making the next cup of coffee.

We recommend cleaning the bean container from time to time with a dry cloth before you refill beans (please make sure the machine is turned off when cleaning.)

16.5 STONES AND BEANS

Every coffee specialty store will tell you that occasionally small stones can be found in between coffee beans. Small stones will be processed through the burr grinder without any harm (the

stone will end up in the used coffee container). However larger stones can block the burr grinder. The noise of the grinder will become very loud and the grinder will block.

Before Filling Beans into the Bean Container:

- Shake your bean bag thoroughly so that a stone will fall to the bottom of the bag.
- Before emptying the bean bag completely, check if there are any particles that look like stones and remove them.

16.6 REMOVING STONES OR OTHER FOREIGN OBJECTS FROM THE BURR GRINDER

If the burr grinder is blocked, proceed as follows:

- Turn off the machine by pushing the **ON/OFF** button (Fig. 2,B). Wait until the machine has shut down completely.
- Unplug the machine.
- Open the bean container and remove all beans (scoop out beans or use a hand-held vacuum cleaner).
- Loosen the two screws in the bean container (Fig.24) and remove the bean container (Fig.25).
- If any beans remain, remove them.
- Attach the burr grinder release tool to the upper burr (Fig.26).
- If you cannot find this tool call 1-800-220-5701 and we will send the tool to you free of charge.
- Turn the tool counter-clockwise slowly until the stone becomes loose.

Attention: Do not try to turn the tool clockwise.

- Replace the bean container, and tighten the two screws.
- Turn machine on and test the grinder without beans to see if the blockage has disappeared.

16.7 CLEANING METAL CONTACTS

EMPTY TRAY/CLEAN CONTACTS

- Remove used water tray (Fig.1, 18).
- Clean the metal contacts (Fig. 20) with hot water and dish-washing liquid. Use a household brush if necessary.
- Replace water tray. **COFFEE READY**

16.8 CLEANING THE FROTHER SYSTEMS

See chapters 14b, 14f and 14g.

16.9 GENERAL CLEANING INSTRUCTIONS

Never use abrasive materials or chemicals to clean the machine.

- Clean the housing with a soft, damp cloth.
- Rinse water tank daily and fill with fresh cold water.

16.10 EMPTYING THE SYSTEM BEFORE TRANSPORT

This procedure is necessary to prevent water and frost damage in case you intend to transport the machine.

COFFEE READY

- Remove the frother system. Leave the steam nozzle attached (Fig. 4).
- Place a container under the steam nozzle.
- Press the **PERMANENT** steam button (Fig. 3, M).

STEAM INTAKE

- Now remove the water tank. The machine will still release some steam. You will hear a knocking noise and the machine will stop after approx. 30 seconds. The display will show

PRESS STEAM/ FILL SYSTEM.

- Turn off the machine (Fig.2, B). You can now safely transport the machine.
- The next time you turn on the machine, proceed as described in chapter 7.

17. AUTOMATIC CLEANING CYCLES

17.1 CLEANING WITH SPECIAL TABLET

The machine monitors how many coffees are brewed and how often the rinsing program is activated. After approx. 200 coffees the display will show **CLEAN UNIT**. You can continue to make coffee, however we highly recommend that you clean the machine as described below within the next few days. This cleaning program will remove oil build-ups in the brewing chamber. If the display shows **CLEAN NOW** you should clean the machine immediately. There will also be a "beep".

This cleaning program takes about 15 minutes. Please use the enclosed white cleaning tablet. The machine comes with a pack of 2 tablets. To re-order see chapter 19.

Important: Once the cleaning program has started do not interrupt the procedure.

- Make sure the machine is on.
- Open the cover (Fig. 1,19) and push and hold the **TABLET CLEANING** button (Fig. 3A,S) until you hear a beep.

EMPTY TRAY (FILL WATER might also show).

- Make sure that the water container is at least half full.
- Remove and empty the tray and the used bean container and replace. **Attention:** Even if the tray and the bean container are already empty, you still need to remove

the tray for approx. 20 seconds and then replace it.

- Place a large container (24 oz.) underneath the coffee spout (Fig.1, 1).

ADD TABLET/ PRESS CLEANING

- Open the ground coffee funnel lid (Fig.1,10) and drop one white tablet into the opening (Fig.23).
- Push the **TABLET CLEANING** button (Fig.3A,S) again.
- The machine will start the automatic cleaning program by dispensing water in intervals into the container underneath the coffee spout.
- When finished, the display shows **EMPTY TRAY** and the machine "beeps".
- Remove the tray. There will be water in the tray and in the used coffee container. Empty, clean and replace.

RINSE UNIT

- Place a cup underneath the coffee spout and push the **RINSE** button (Fig.2,F).

COFFEE READY

- Clean the ground coffee funnel after each cleaning cycle.
- Remove the funnel and rinse under hot water and dry.
- Replace funnel (Fig.21 and 22).

17.2 DECALCIFYING

The machine has an integrated decalcifying program. When the shows **UNIT CALCED** it is time to decalcify the machine. You can still make coffee. However, it is highly recommended that you decalcify the machine within the next 2 days.

Note: If you use the Claris water cartridge and the message **UNIT CALCED** is displayed, then your cartridge function is not activated. Follow the instructions in chapter 11a.

Run the decalcifying program only after the machine has been switched off for at least 5 hours and has cooled down completely. **IMPORTANT:** The decalcifying program must not be interrupted.

DECALCIFYING AGENT:

Only use our special decalcifying tablets. For supplies see chapter 19.

CAUTION: Never use vinegar or any other decalcifying agent. This might damage internal parts of the machine.

Decalcifying Procedure

UNIT CALC

- Remove, empty water tank and replace
- Turn off machine and let it cool down for approx. 5 hours.
- Open cover (3), push and hold the **DECALC** button (Fig. 3a,T1) until you hear a "beep".

EMPTY TRAY

ATTENTION: Even if the drawer is empty you must remove it for at least 20 seconds. Replace drawer.

AGENT IN TANK

- Remove Water Container. Fill with 20 oz. of water and completely dissolve the contents of one blister pack (2 tablets).

AGENT IN TANK / OPEN TAP / PRESS CALC

- Make sure that the frothing attachment is removed and place a large container under the steam nozzle (Fig. 4).

- Turn selector switch (Fig. 3L) to the water symbol and press the **DECALC** button (Fig. 3A, T1).
- The machine will pump the mixture in intervals through the steam nozzle into the container underneath.

During this time the display will show:

UNIT DECALC/PLEASE WAIT

After about 12 minutes the machine "beeps". The display will show **PRESS CALC**.

- Empty the container underneath the steam nozzle and place it underneath the hot water release (Fig.1,14).
- Now push the **DECALC** button again (Fig. 3A, T1). The machine will now pump the mixture in intervals through the hot water spout.

UNIT DECALC/PLEASE WAIT

- After another six to eight minutes the machine will beep again. The display will show **CLOSE TAP**. Turn the selector switch (fig. 3,L) back to the cup symbol.
- The machine will now pump the remaining mixture in intervals into the used water tray inside.

UNIT DECALC/PLEASE WAIT.

- After another 20 to 30 minutes the machine "beeps" and the shows **EMPTY TRAY**.
- Carefully remove the used water tray (Fig.1,18), empty it, rinse thoroughly and replace.

FILL WATER

- Remove the water tank, rinse thoroughly, fill it halfway with fresh water and then replace.

OPEN TAP

- Place a 12 oz. container underneath the steam nozzle and

turn the selector switch (Fig.3,L) to the water symbol.

PRESS CALC

- Press the **DECALC** button.

The machine will pump the fresh water in intervals through the steam nozzle into the container underneath. During this time the display will show: **UNIT DECALC/PLEASE WAIT**

- When the machine "beeps" remove container from under the steam nozzle, empty it and place it under the hot water release. (Fig.1,14).
- Push the **DECALC** button again (Fig. 3A, T1). The machine pumps fresh water in intervals through the hot water spout.

UNIT DECALC/PLEASE WAIT

The machine "beeps" again. The display shows **CLOSE TAP**.

- Turn the selector switch (Fig.3, L) back to the cup symbol.
- The machine will now pump fresh water in intervals into the used water tray inside.

UNIT DECALC/PLEASE WAIT

The machine beeps and the shows

CLEAN CONTACTS/ EMPTY TRAY

- Empty the used water tray, clean the contacts (see Fig. 19 and Fig. 20) and replace tray.

PLEASE WAIT

RINSE UNIT

- Push the **RINSE** button (Fig. 2,F)

COFFEE READY

18. TIPS FOR PERFECT COFFEE

Height adjustable coffee-spout

Adjust the height of the coffee-spout to the size of your cups.

Grinding

Please refer to chapter 8 "Adjusting the Grinder."

Pre-warm cups

You should warm cups in advance with hot water or steam. The smaller the quantity of coffee, the more important it is to warm your cups.

Sugar and cream

Warmth is lost by stirring the contents of the cup. Adding milk or cream from the refrigerator considerably lowers the temperature of the coffee.

19. SUPPLIES

The following supplies are necessary to keep your machine in good working order:

- Claris Water Filter Cartridge (eliminates the need for decalcifying tablets).
- Special Cleaning Tablets (white tablets).
- Decalcifying tablets (if you do not use the Claris cartridge).

All these supplies are available through:

- your local Capresso retailer
- the enclosed mail order form that came with your machine
- our toll free line at 1-800-220-5701 or
- the Internet at www.capresso.com.

20. WARRANTY

For Home Use: Limited One Year Warranty

For Office and Commercial Use: Limited Six Month Warranty

This warranty covers your IMPRESSA S7, S8 and S9. This warranty is in effect for the period described above from the date of

the first consumer purchase and is limited to the United States of America. **This warranty covers all defects in materials or workmanship (parts and labor) including UPS ground transportation for both ways, if necessary.**

This warranty does not cover:

- Any machine not distributed by JURA-CAPRESSO within the United States.
- Any machine not purchased from an Authorized Dealer.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.
- Damage caused by neglecting and omitting cleaning and decalcifying cycles.
- Damage caused by use of instant coffee or any other ingredients not allowed in this product.

This warranty will be void if the Product Registration Card is not sent within two weeks after purchase date.

Other limitations and exclusions:

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for JURA-CAPRESSO any other liability in connection with the sale of the machine.

JURA-CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refer to the loss of the original purchasers

time, loss of the use of the machine or other costs relating to the care and custody of the machine. The terms “consequential damages” refer to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

21. TROUBLESHOOTING

A. NO COFFEE COMES OUT OF THE COFFEE SPOUT

Reason: Beans in bean container are not feeding properly into the grinder because they are stuck together.

Solution: Stir beans before grinding and while grinding turn the grinding selector to the coarsest setting.

When using very oily beans pour the beans onto a plate and let some of the sticky oils evaporate (this will not harm the aroma of the coffee).

Reason: You used ground coffee in the ground coffee funnel. The ground coffee was too fine.

Solution: Use ground coffee which is ground somewhat coarser.

Reason: No water is transported through the system.

Solution: Remove water container and make sure that the connecting valve is free of any particles (like a coffee bean etc).

Reason: The ground coffee funnel is clogged; the internal brewing chamber is clogged.

Solution: Place a large cup underneath the coffee spout. Push the rinse button (Fig.2,F) a few times until the blocked coffee is removed. (Never fill more than 2 scoops of coffee in the ground coffee funnel; the funnel is not a storage area for ground coffee). Also, use a ground coffee which is ground somewhat coarser.

B. THE DISPLAY READS "FILL WATER" BUT THERE IS ENOUGH WATER IN THE WATER TANK.

Reason: The low water floatation device (Fig.1,4) is missing.

Solution: Within the water tank is a small compartment (like a mouse trap). Inside is a small black floatation device. On top is a small clear see-through plastic cover. This small plastic cover is missing and the floatation device is outside of the small compartment. Check if you can find both pieces inside the water tank and put it back together. If you cannot find the pieces call 1-800-220-5701. We will send the pieces to you **FREE OF CHARGE.**

C. INSUFFICIENT FROTHED MILK PRODUCTION

Reason: Milk is initially not cold enough or your milk is not suited for thick frothing.

Solution: Make sure milk is cold. Use a different type of milk. Skim milk will produce the thickest and longest lasting froth. Full fat milk will produce less thick froth.

Reason: The components of the frother are not assembled properly, or the components are clogged with hardened milk, or one or more of the components is missing, or the steam nozzle is clogged.

Solution:

- a. Remove frother. Check that steam comes out of the steam nozzle. If not, use a needle and clear blockage from inside steam nozzle.
- b. Clean all other frother parts and assemble properly. See chapter 123.
- c. If any parts are missing call Customer Service: 1-800-220-5701 or use the enclosed mail order form to order the missing part.

**D. GRINDER MAKES AN EXTREMELY LOUD NOISE;
NO BEANS ARE GROUND**

Reason: A stone or something else is blocking the burr grinder.

Solution: See chapter 16.5 and 16.6.

E. THE REMOVABLE DRAWER (Fig.1, 18) DOESN'T COME OUT

Reason: The internal used coffee disposal chute did not retract.

Solution: Turn off the machine. Wait a minute. Turn machine on and wait until it stops making any noise. Now try to pull out the drawer. If this does not work, turn the machine off. Now pull the drawer out with some force. You will feel some resistance. When the drawer is out you will see that the back wall of the used coffee container (Fig.1,16) is missing.

Reach into the machine and retrieve the back wall (it is a small black flexible piece). Set the used coffee container aside and insert the drawer (without the used coffee container) into the machine. Turn the machine on. Wait until all noise has stopped. The disposable chute should retract. Remove the drawer, replace the used coffee container and insert it back into the machine. Check if the drawer comes out easily.

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