

Jura Impressa XF50

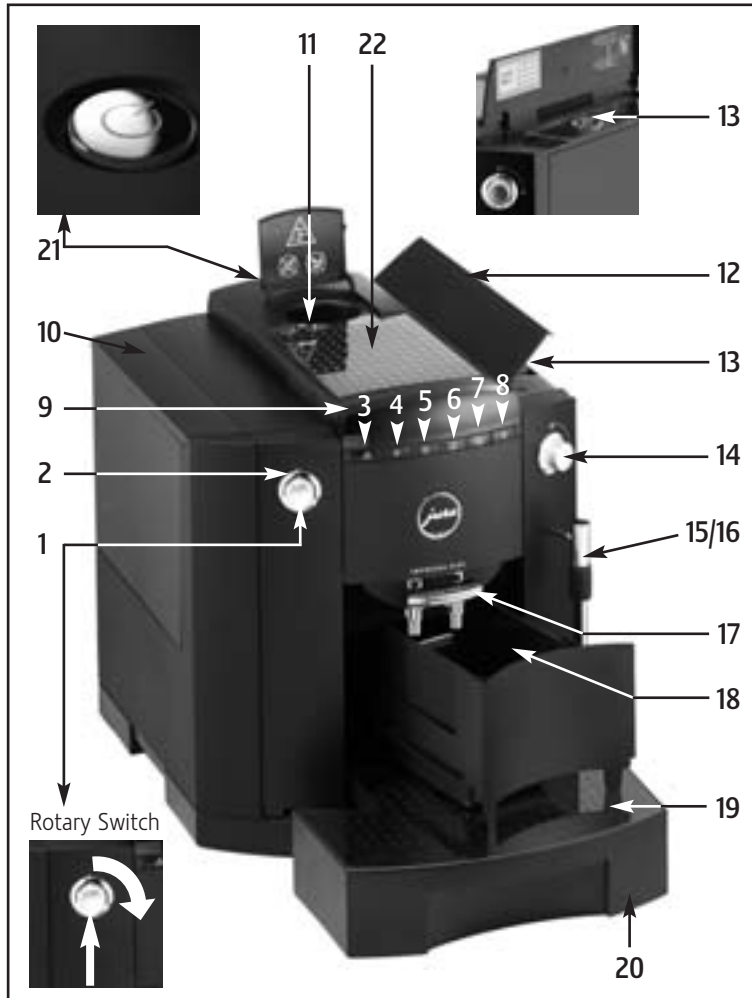
Operating & cleaning Instructions



My Coffee Shop Pty Ltd
ACN 102 850 037

390 Johnston St
Abbotsford VIC 3067
ph: 03 9946 4160

97/1-5 Harwood St
Pymont NSW 2009
ph: 02 9034 6580



Control elements

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

Operating Instructions

Cappuccino

1. Place your cup / mug under the milk / coffee spout on the right.
2. Turn the milk selector to the foam milk position – See diagram below.



3. Press the cappuccino key. Your cappuccino will now be poured

Flat white

1. Place your cup/mug under the spout on the right.
2. Turn the milk selector to the flat milk position – See diagram below.



3. Press the Latte macchiato key. Your flat white will now be poured

Café Latte

1. Follow the procedure for making a cappuccino.
2. When your cup or glass 1/3 full of foam milk, turn the milk selector to the flat milk position.

Espresso or Long Black

1. Place your cup / mug under the middle spouts and press espresso or coffee key. Your drink will now be poured. Press the button twice for a double espresso or two long blacks.

Note: Each key is fully programmed however you can stop the milk and coffee flow short by pressing any key while it is pouring. Adjustments to suit personal preference can also be made using the rotary dial. These changes do not affect the programmed settings.



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Cleaning Products – Jura Impressa XF50

Daily

See procedure – Daily milk system clean

Must be performed at the end of each day just before the machine is turned off

Purpose: To ensure the milk system is clean overnight so milk does not go off blocking the pathways



Use Cafetto daily milk cleaner 1 litre bottle (Prod no. 71144)
or Jura Milk System Cleaner Mini Tabs 180g (Prod no. 71150)

Weekly

See procedure – Weekly milk system clean

Performed once per week

Purpose: To remove any build up of milk fats to ensure the milk frother works correctly



Use Cafetto weekly milk cleaner – 1 litre bottle (Prod no. 71145)

When prompted

Clean machine – See procedure (Coffee system clean)

Performed only when prompted (Every 220 coffees)

Purpose: Removes coffee oil from the brewing unit and coffee path to maintain the quality of the coffee



Use Jura cleaning tablets - 6 pk (Prod no. 71111)
- 25 pk (Prod no. 71112)

See procedures – Changing the filter **or** Descaling the machine

Perform a filter change or descale only when prompted.

Purpose: Protects against lime scale build up inside the machine maintaining water & steam paths



Prod no.71131



9 pk – Prod no. 71121

36 pk – Prod no. 71122



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Daily milk system clean



1. Fill a cleaning jug with 250 ml of cold water and add 15ml of cappuccino cleaning solution.
2. Lift the milk pipe up out of the cooler and place it into the cleaning jug. Place the second cleaning jug under the steam outlet.
3. Select steam. The machine will heat for 20 sec and then display ready.
4. Open the steam tap. Draw half of the cleaning solution through the milk frother in the froth milk position and half in the flat milk position.
5. Rinse the cleaning container jug and fill it with 250 ml of cold water. Repeat step 4 to rinse the auto frother.



Weekly milk system clean

Complete this procedure once a week after the daily milk system clean

1. Remove the automatic milk frother from the machine. (Fig 1 - 2)
2. Separate the automatic milk frother into 4 parts. (Fig 3)
3. Soak parts in 250ml of warm water & 15ml of Cafetto red weekly solution (71145) for 20 min.
4. Remove the parts from the solution and rinse them under cold tap water.
5. Re-assemble the auto frother and refit onto the machine.



Figure 1



Figure 2



Figure 3



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IMPRESSA XF50 Classic

Coffee system clean

Approximate duration 15 min.

3-phase cleaning tablets

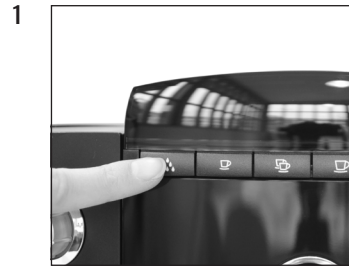
Prod no. 71112 25pcs

Prod no. 71111 6pcs

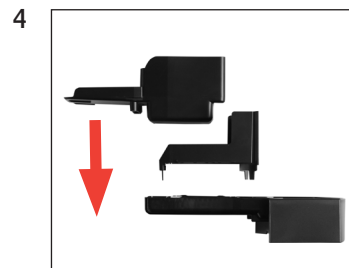
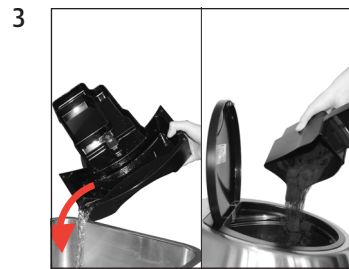


These short instructions do not replace the 'IMPRESSA XF50 Instructions for Use'. Make sure you read and observe the safety information and warnings first in order to avoid hazards.

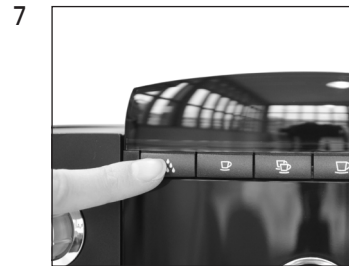
Precondition: **READY / CLEAN**



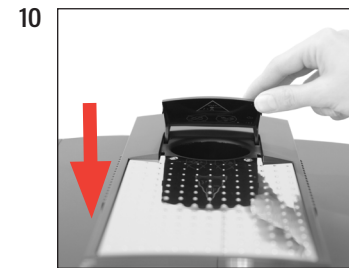
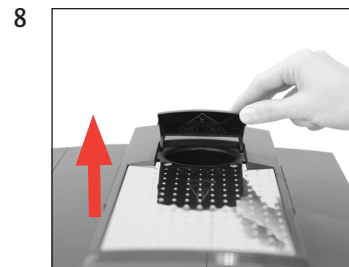
EMPTY TRAY



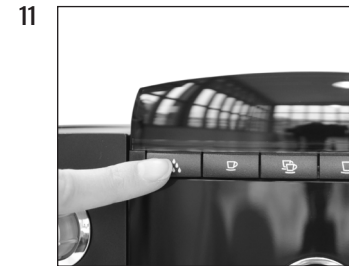
PRESS RINSE



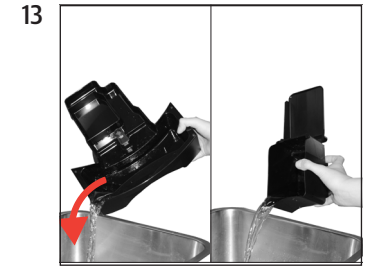
**CLEANING
ADD TABLET**



PRESS RINSE



**CLEANING
EMPTY TRAY**



**HEATING
READY**

IMPRESSA XF50 Classic

Descaling the machine

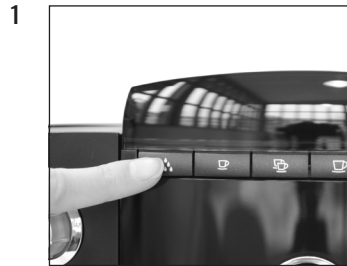
Approximate duration 40 min.

Descaling tablets
 Prod no. 71122 36pcs
 Prod no. 71121 9pcs

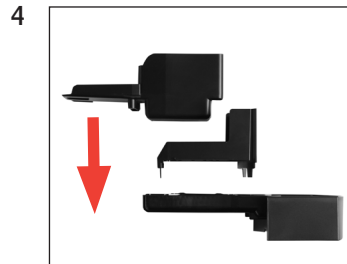
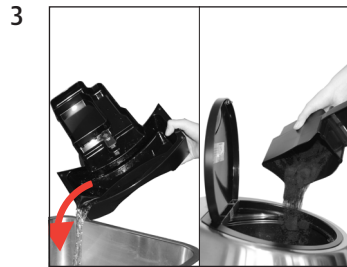


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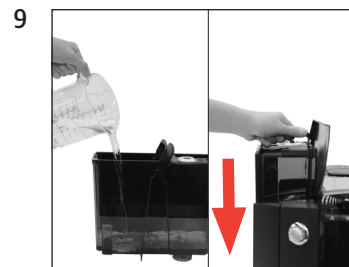
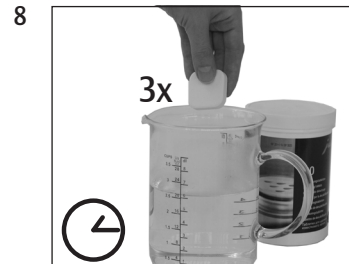
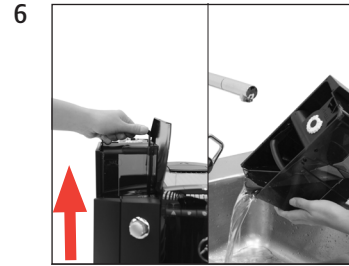
Precondition: **READY / DE-SCALE**



EMPTY TRAY



AGENT IN TANK



**OPEN TAP
AGENT IN TANK**



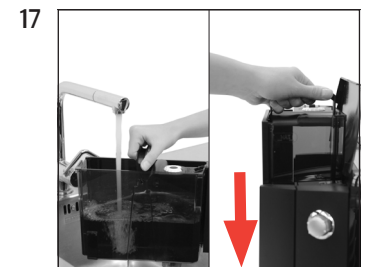
**DE-SCALING
CLOSE TAP**



**DE-SCALING
EMPTY TRAY**



FILL WATER TANK



OPEN TAP



DE-SCALING
CLOSE TAP



DE-SCALING
EMPTY TRAY



READY

IMPRESSA XF50 Classic

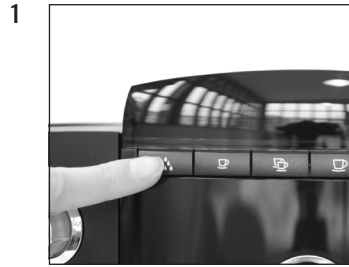
Changing the filter

CLARIS white filter cartridge
Prod no.71131

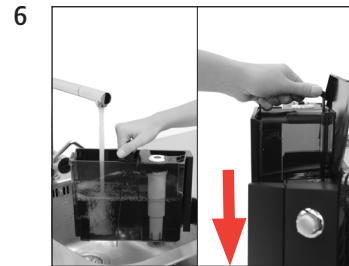
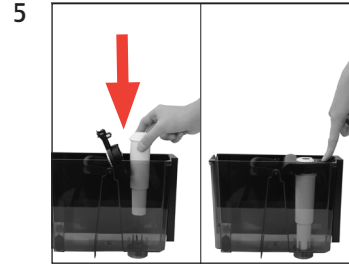
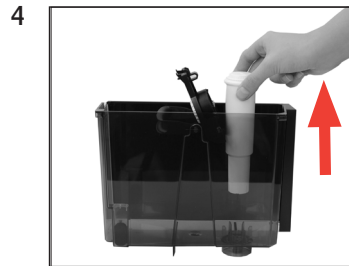
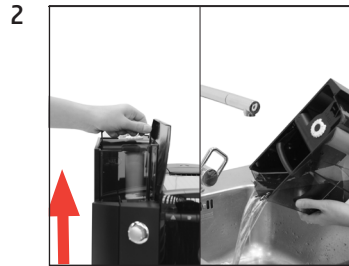


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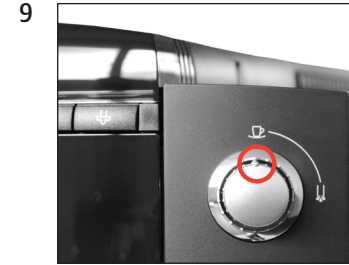
Precondition: READY / FILTER



CHANGE
OPEN TAP



FILTER RINSING
CLOSE TAP



HEATING
READY

Troubleshooting:

Milk flow

- No milk flow
- Milk spluttering
- Not filling cups
- Froth milk is flat & cool

Solution:

1. Remove the air suction. (Fig 1)
2. Check the valve on the tip of the air suction is clean and is able to open and close freely. Squeeze the valve between your fingers, it should open, release it and it should close. (Fig 2)
3. Refit the air suction. Turn the milk selector to the froth position (Fig 3), and test the milk. If the problem is still occurring replace the air suction and test again. If the problem has been solved, order in a spare air suction (Part no. 71866) otherwise go to step 4.
4. Remove the auto frother from the machine. (Fig 4)
5. Separate the auto frother into 4 parts. (Fig 5)
6. Soak the parts in 250ml of warm water and 15 ml of Cafetto red weekly cleaner (71145) for 30 min.
7. Clean the milk and air paths with the cleaning brush (Part no. 71161) (Fig 6 – 9)
8. Rinse parts under tap water, re-assemble the auto frother and refit onto the machine.
9. Test the milk. If the problem has not been solved and you suspect the steam pressure is low, follow steps - Troubleshooting: Steam, otherwise contact customer support on 1300 365 487.



Figure 1



Figure 2



Figure 3 – Froth



Figure 4



Figure 5



Figure 6 - Milk

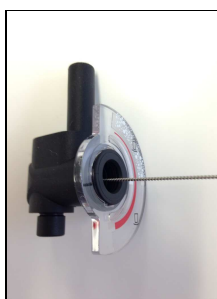


Figure 7 - Milk



Figure 8 - Air



Figure 9 - Milk



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Welcome to My Coffee Shop!

Our hours of operation are Monday – Friday 9am to 5pm. Visit us at your convenience at www.mycoffeeshop.com.au. Orders and service requests can be placed by:

Phone: 1300 365 487
E-mail: clientservices@mycoffeeshop.com.au
Online: www.mycoffeeshop.com.au/shop-online
Remittances: accountsreceivable@mycoffeeshop.com.au
Service enquiries: servicecentre@mycoffeeshop.com.au

Next business day delivery via courier to:

Adelaide Canberra Melbourne Sydney

for product orders placed by 1.30pm

Please note you will be advised when ordering if delivery charges apply to your order.

Once again, welcome to My Coffee Shop and remember we are here to help. If you have any questions please don't hesitate to contact us.

We look forward to exceeding your expectations and making your day easier and more enjoyable.

Kind regards,

My Coffee Shop
Client Services
My Coffee Shop Pty Ltd



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