

Jura Impressa Xs90/95 OT

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

Control elements

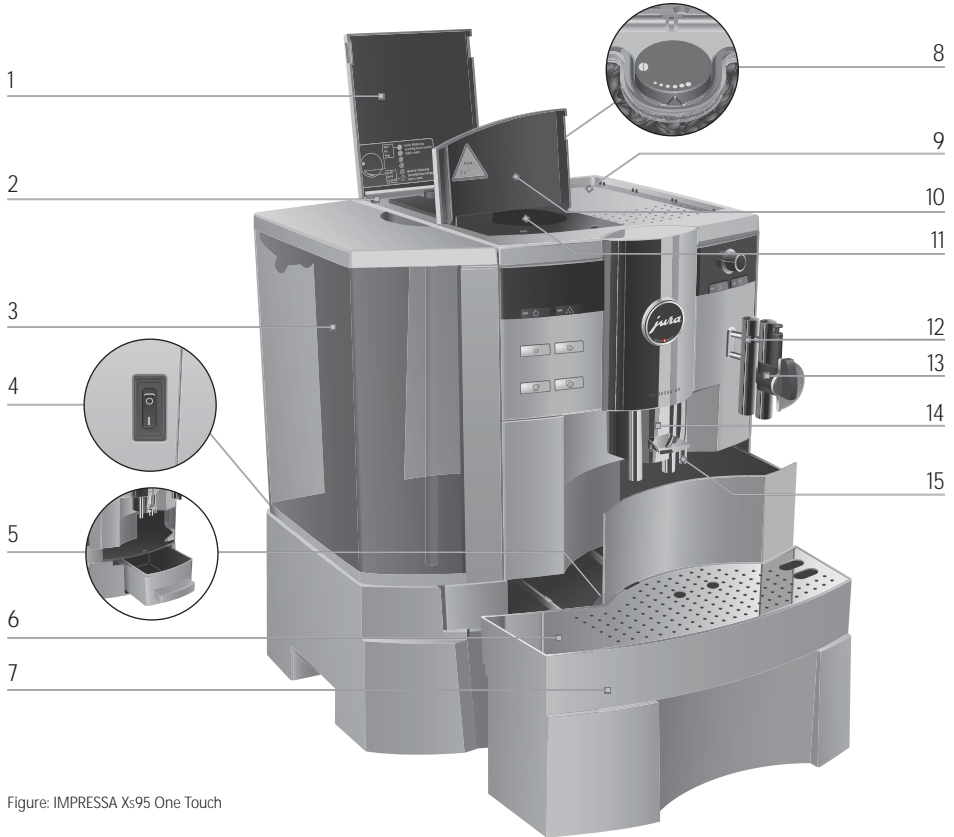










Figure: IMPRESSA Xs95 One Touch








- | | | | |
|---|--|----|--|
| 1 | Bean container cover | 8 | Fineness of grind switch |
| 2 | Bean container with aroma preservation cover | 9 | Cup tray |
| 3 | Water tank with handle | 10 | Cover of filler funnel for pre-ground coffee |
| 4 | Power switch and power cable (back of machine) | 11 | Filler funnel for pre-ground coffee |
| 5 | Coffee grounds container | 12 | Connector System [®] for removable frothers |
| 6 | Cup platform | 13 | Professional Cappuccino Frother |
| 7 | Drip tray | 14 | Height-adjustable coffee spout |
| | | 15 | Hot water spout |



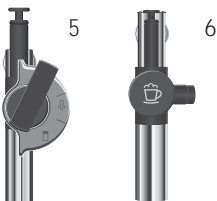
Front left

- 1 Display
- 2 Rotary Switch cover
- 3  Rotary switch
-  On/off button
-  Maintenance button
-  1 Espresso button
-  2 Espresso button
-  1 Coffee button
-  2 Coffees button
-  Coffee à la Carte button
-  Pre-ground coffee button

Front right

- 4  Selector switch
- 5 Professional Cappuccino Frother
- 6 Easy Cappuccino Frother
-  Hot water portion symbol
-  Hot water symbol
-  Cappuccino button
-  Milk portion symbol
-  Milk symbol
-  Latte Macchiato button

The Connector System® permits the use of different frothers. These are available from stockists.



Operating Instructions

Cappuccino

1. Place your cup in the centre position and select cup size.

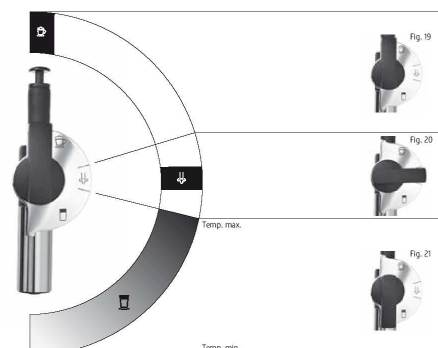
Your espresso shot will now be poured

2. Move your cup to the right position.
3. Turn the milk selector to the cappuccino (not shaded) position and select temperature. 12 o'clock is minimum temp. Turn clockwise to increase temp.

4. Direct the outlet into the side of the cup.
5. Press the steam key.

Your frothed milk will now be poured

6. Press the milk key when your cup is full.



Flat white

1. Place your cup in the centre position and select cup size.

Your espresso shot will now be poured

2. Move your cup to the right position.
3. Turn the milk selector to the flat milk (shaded) position and select temperature. 6 o'clock is minimum temp. Turn anticlockwise to increase temp.

4. Direct the outlet into the side of the cup.
5. Press the steam key.

Your hot milk will now be poured

6. Press the milk key when your cup is full.

Café Latte

1. Follow the procedure for making a flat white
2. When your glass is 2/3 full, turn the milk selector to the cappuccino (not shaded) position to add froth.
3. Press the milk key when your cup is full.

Long Black

1. Place your cup in the centre position and select cup size.

Your espresso shot will now be poured

2. Top up you cup with hot water from the hot water spout or office hot water system.



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

Cleaning Products – GIGA Gen II

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

See procedure - Coffee system clean

Performed only when prompted (Every 200 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



My Coffee Shop Pty Ltd
ACN 102 850 037

390 Johnston St
Abbotsford VIC 3067
ph: 03 9946 4160

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

IMPRESSA Xs9 Classic

Cleaning the cappuccino frother

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



These short instructions do not replace the 'IMPRESSA Xs9 Classic Instructions for Use'. Make sure you read and observe the safety information and warnings first in order to avoid hazards.

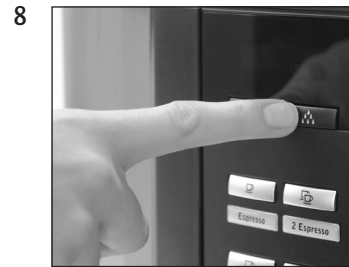
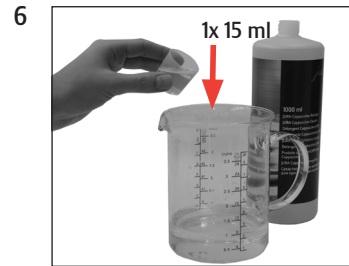
Precondition: COFFEE READY



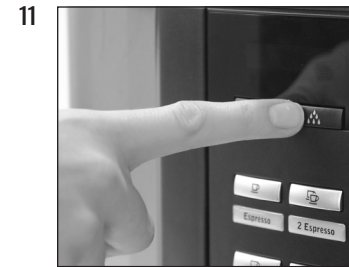
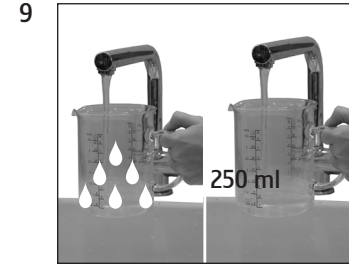
MAINTENANCE

CLEAN CAPPUCCINO

CLEANER FOR CAPPU.



CAPPUCCINO / CLEANS
WATER FOR CAPPUCCINO



CAPPUCCINO / CLEANS
COFFEE READY

IMPRESSA Xs9 Classic

Cleaning the machine

Approximate duration 20 min.

3-phase cleaning tablets

Prod no. 71112 25pcs

Prod no. 71111 6pcs



These short instructions do not replace the 'IMPRESSA Xs9 Classic Instructions for Use'. Make sure you read and observe the safety information and warnings first in order to avoid hazards.

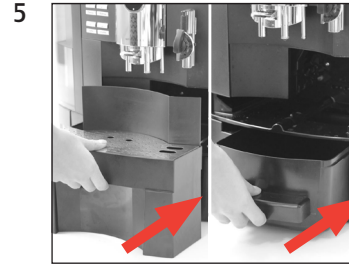
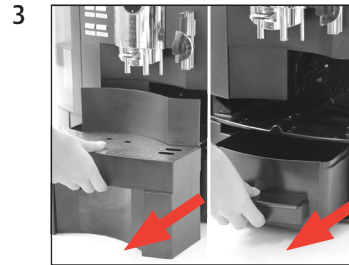
Precondition: COFFEE READY /
CLEAN MACHINE



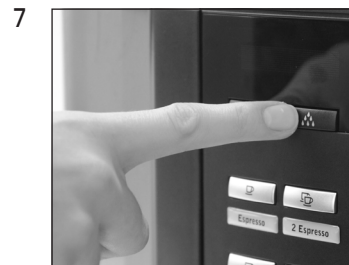
DURATION 20 MIN. /
START YES



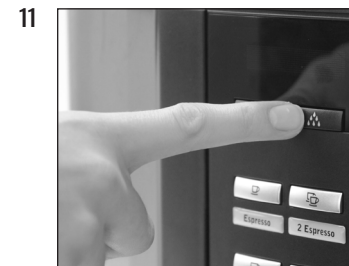
EMPTY TRAY



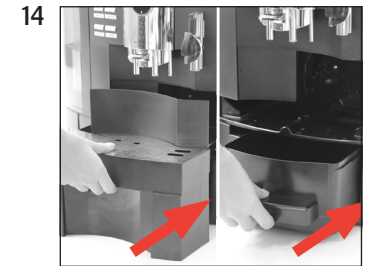
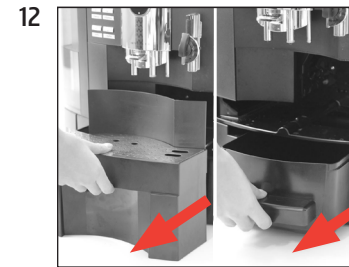
PRESS RINSE



CLEANS
ADD TABLET / PRESS
RINSE



REINIGT
EMPTY TRAY



COFFEE READY

IMPRESSA Xs9 Classic



Descaling the machine

Approximate duration 45 min.

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

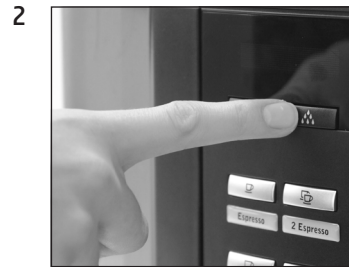


These short instructions do not replace the 'IMPRESSA Xs9 Classic Instructions for Use'. Make sure you read and observe the safety information and warnings first in order to avoid hazards.

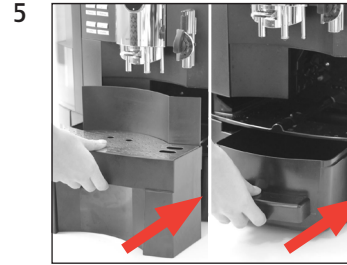
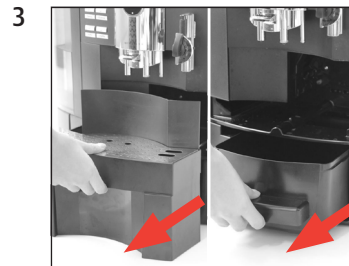
Precondition: COFFEE READY /
DESCALIFY MACHINE



DURATION 45 MIN. /
START YES



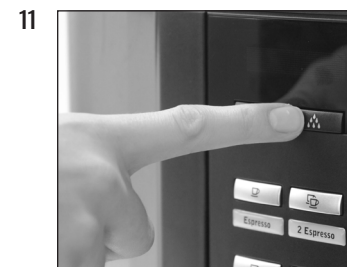
EMPTY TRAY



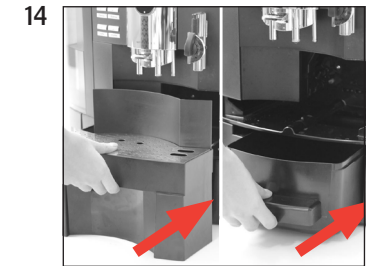
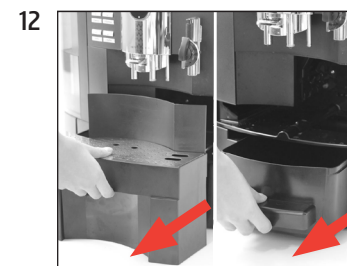
SOLVENT IN TANK



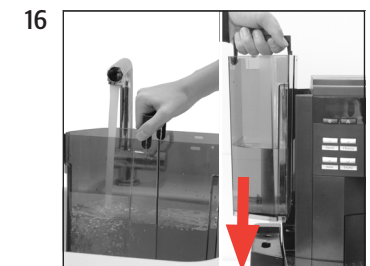
SOLVENT IN TANK /
PRESS RINSE



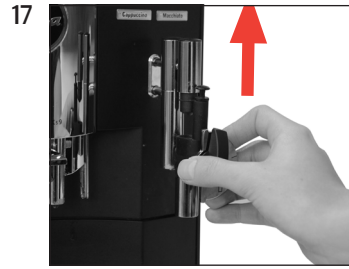
DESCALOS
EMPTY TRAY



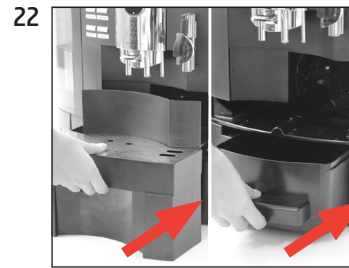
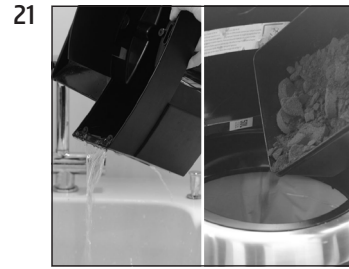
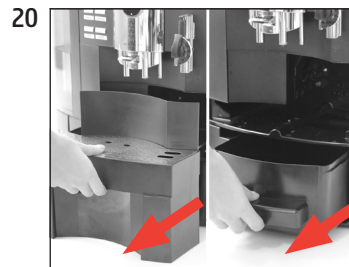
RINSE WATER TANK /
FILL WATER TANK



PRESS RINSE



DECALOS
HEATING UP
MACHINE RINSING
EMPTY TRAY



COFFEE READY

6 Display messages

Message	Cause/Result	Action
FILL WATER TANK	The water tank is empty. You cannot prepare any coffee products, hot water or milk products.	▶ Fill the water tank (see Chapter 1, 'Preparing and using for the first time – Filling the water tank').
EMPTY GROUNDS	The coffee grounds container is full. You cannot prepare any coffee products, but you can prepare hot water or milk.	▶ Empty the coffee grounds container and the drip tray.
EMPTY TRAY	The drip tray is full. You cannot prepare any coffee products, hot water or milk products.	▶ Empty the drip tray.
TRAY MISSING	The drip tray is not inserted correctly or is not inserted at all. You cannot prepare any coffee products, hot water or milk products.	▶ Insert the drip tray. ▶ Clean the metal contacts on the back of the drip tray.
FILL BEANS	The bean container is empty. You cannot prepare any coffee products, but you can prepare hot water or milk.	▶ Fill the bean container (see Chapter 1, 'Preparing and using for the first time – Filling the bean container').
PRESS RINSE	The IMPRESSA is prompting you to start a rinse operation or continue a started maintenance programme.	▶ Press the maintenance button to start rinsing or to continue the maintenance programme.
COFFEE READY / RINSE CAPPUCCINO	The IMPRESSA is prompting you to start cappuccino rinsing.	▶ Press the maintenance button to start cappuccino rinsing.
COFFEE READY / CLEAN MACHINE	After 220 preparations or 80 switch-on rinses, the IMPRESSA will prompt you to clean it.	▶ Clean the machine (see Chapter 5, 'Maintenance – Cleaning the machine').

Message	Cause/Result	Action
COFFEE READY / CLEAN NOW	After 250 preparations the IMPRESSA will prompt you to clean it.	► Clean the machine (see Chapter 5, 'Maintenance – Cleaning the machine').
COFFEE READY / DECALCIFY MACHINE	The IMPRESSA is prompting you to descale it.	► Descale the machine (see Chapter 5, 'Maintenance – Descaling the machine').
COFFEE READY / DECALCIFY NOW	The IMPRESSA is prompting you to descale it.	► Descale the machine (see Chapter 5, 'Maintenance – Descaling the machine').
COFFEE READY / CHANGE FILTER	After 50 litres of water have flowed through, or after two months, the filter will cease to work.	► Replace the CLARIS filter cartridge (see Chapter 5 'Maintenance – Changing the filter').
COFFEE READY / CHANGE NOW	After 55 litres of water have flowed through, the filter will cease to work.	► Replace the CLARIS filter cartridge (see Chapter 5 'Maintenance – Changing the filter').
NOT ENOUGH PRE-GROUND	There is too little pre-ground coffee in the filler funnel. The IMPRESSA stops the operation.	► The next time you make coffee use more pre-ground coffee (refer to Chapter 3, 'Preparation at the touch of a button – Pre-ground coffee').

Trouble shooting:

Milk flow

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

Note: If there is no steam or the steam pressure is low, follow the steam trouble shooting procedure first.

Solution:

1. Select flat milk (Fig 1) and test the milk flow in the flat milk range.
2. If the milk is flowing normally with a consistent pour and good temperature, go to step 3. If not, go to step 4.
3. Turn the milk selector to the froth position (Fig 2), and test the milk flow. If the milk flow is spluttering, you are only getting steam or the milk is flat and cool, replace the air suction (Fig 3) and test again. If the problem has been resolved, 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. Do not remove the chrome face. (Fig 5)
6. Soak the parts in 250ml of warm water and 15ml of Jura cappuccino cleaner for 15 min.
7. Remove the parts from the solution and rinse them under tap water.
8. Clean the milk and air paths with the cleaning brush (part no. 71161). (Fig 6 – 10)
9. Re-assemble the auto frother and refit onto the machine.
10. Test the milk function. If the problem has not been resolved and you suspect the steam pressure is low, follow steps - Trouble shooting: Steam, otherwise contact customer support on 1300 365 487.



Figure 1



Figure 2



Figure 3

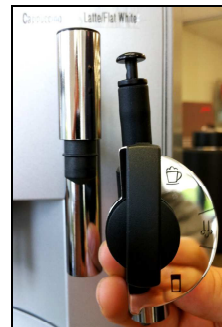


Figure 4



Figure 5



Figure 6 - Milk

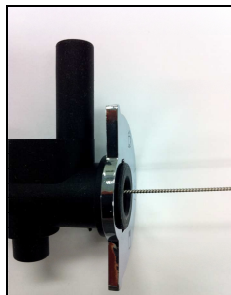


Figure 7 - Milk



Figure 8 - Air

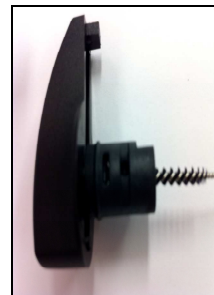


Figure 9 - Milk



Figure 10 - Milk



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

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



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