



**Jura Impressa Ultra**

**Jura Impressa  
Cappuccinatore**

**Jura Impressa  
Evolution**

**Jura Impressa 5000/500**

**Instructions for use  
Fully-automatic 2-cup  
espresso/coffee machine**



**Jura Elektroapparate AG, CH-4626 Niederbuchsiten,  
Internet <http://www.juraworld.com>  
Kundendienst Telefon 062 389 82 33**

# Jura Impressa Ultra

**English** ..... **4 – 38**

## Important information for the user

Thank you for choosing this Jura product. Please study these instructions carefully before using your new appliance and keep them in a safe place for easy reference in the future.

These operating instructions contain all the information necessary for the correct use, operation and maintenance of the machine.

Understanding and complying with the directions contained in these operating instructions are essential to ensure that the machine is utilised without risk and to ensure safety during operation and maintenance.

These operating instructions, however, cannot cover all the possible ways in which this machine may be used. Should you require further information or should particular problems occur that are not dealt with in these operating instructions in sufficient detail for you, then please ask your local dealer for the information you require or contact us direct.

### General information on the appliance

**This fully-automatic espresso/coffee machine is the representative of a new generation. It contains many innovations which are of considerable benefit to the user in comparison with other automatic espresso/coffee machines:**

#### Better flavour for your espresso/coffee

- Thanks to the pre-brew function which moistens the coffee powder slightly before actual brewing to ensure that the full aroma is brought out in brewing.
- Thanks to individual control of coffee and water volumes and adjustable brewing temperature, which enables you to adapt the flavour of the coffee to your personal taste and requirements.
- Roasting coffee beans also affects flavour. You can therefore adjust grinding fineness for the various roasts.

#### Simpler, more straightforward and easy-to-understand operations

- Thanks to a new dialogue system between user and machine. A display in English, French, German and Italian shows which function is in operation or tells you what to do next.
- The height of the coffee spout can be adjusted to fit all sizes of cup.
- A separate heating system for the water/steam sector ensures that there is always plenty of hot water or steam available. This makes it much easier to prepare cappuccino.
- Automatic display for cleaning, descaling and service.
- All operating elements are conveniently front-mounted and clearly marked with symbols.

#### Easy care and maintenance

- An integrated rinsing program keeps the system clean.
- A pre-defined cleaning program cleans the coffee sector.
- Descaling is considerably simplified. A special program allows the coffee sector or the hot-water/steam sector to be descaled in separate processes.
- The dialogue system indicates when rinsing, cleaning and descaling programs should be run.
- The brewing unit is cleaned automatically during the rinsing and cleaning program.

#### Timelessly elegant design

- The design of the machine ensures ease of operation, full functionality and creates a closed unit.

The Impressa Ultra exists in three different executions:

**Impressa Ultra** – The fully-automatic machine for private households that demand the best.

**Impressa Cappuccinatore** – The ideal fully-automatic machine for all lovers of fine cappuccino.

**Impressa Evolution** – The fully-automatic machine with extra-large water tank and grounds container for offices, bars, hair-dressing salons, boutiques and everywhere that perfect hospitality and customer service are especially important.

## Contents:

### Jura Impressa Ultra

1. Description .....	page 6	6.5 Programming timer clock .....	page 23
1.1 Operating elements Impressa Ultra .....	page 6	6.6 Programming auto-ON switching .....	page 24
1.2 Operating elements Impressa Cappuccinatore .....	page 8	6.7 Programming auto-OFF switching .....	page 24
1.3 Operating elements Impressa Evolution .....	page 9	6.8 Accessing cup counter .....	page 24
2. Safety instructions .....	page 10	6.9 Programming display language .....	page 25
2.1 Warning .....	page 10	6.10 Program buttons ☺ and ☻ .....	page 25
2.2 Safety precautions .....	page 10	6.11 Program button Ⓝ .....	page 25
3. Check before use .....	page 11	6.11.1 Deleting all individually entered programs .....	page 25
3.1 Checking mains voltage .....	page 11	6.11.2 Corrections during programming .....	page 26
3.2 Checking fuse .....	page 11	6.11.3 Back to "COFFEE READY" .....	page 26
3.3 Adjusting for water hardness .....	page 12	6.11.4 Correcting function activated in error .....	page 26
4. Preparing machine .....	page 14	7. Cleaning "COFFEE SECTOR" .....	page 26
4.1 Mains power .....	page 14	8. Descaling .....	page 28
4.2 Filling water tank .....	page 14	8.1 Descaling "COFFEE SECTOR" .....	page 29
4.3 Adding coffee beans .....	page 14	8.2 Descaling "WATER SECTOR" .....	page 30
4.4 Rinsing machine .....	page 15	9. Adjusting grinder .....	page 31
5. Regular operations .....	page 15	10. Care and maintenance .....	page 32
5.1 For coffee .....	page 16	10.1 "EMPTY GROUNDS" .....	page 32
5.2 For powder coffee .....	page 16	10.2 "EMPTY TRAY" .....	page 32
5.3 For hot water .....	page 17	10.3 "FILL WATER" .....	page 33
5.4 For steam .....	page 18	10.4 "FILL BEANS" .....	page 33
5.5 Frothing up milk with the automatic Cappuccinatore .....	page 19	10.5 "CLEAN UNIT" .....	page 33
5.6 Switching off machine .....	page 20	10.6 "UNIT CALCED" "COFFEE SECTOR/WATER SECTOR" .....	page 33
6. Programming .....	page 20	10.7 SERVICE .....	page 34
6.1 Programming water volume .....	page 21	10.8 General cleaning instructions .....	page 34
6.2 Programming powder volume .....	page 22	10.9 Regular servicing .....	page 35
6.3 Programming brewing temperature .....	page 22	11. Selecting correct coffee .....	page 35
6.4 Programming cup warming tray .....	page 23	12. Disposal .....	page 35
		13. Technical specifications .....	page 35
		14. Troubleshooting tips .....	page 36
		15. Legal information .....	page 38

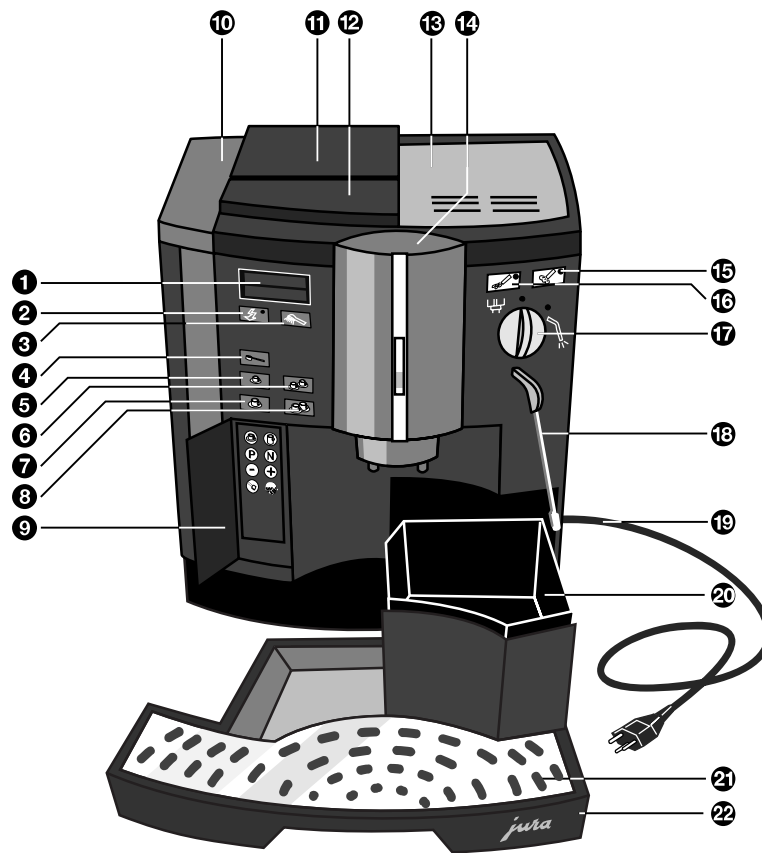
## 1. Description

This fully-automatic espresso/coffee machine is intended for the preparation of 1 or 2 cups of top-quality espresso/coffee with guaranteed froth at the same time. Its special pre-brew function ensures that you enjoy the full coffee aroma. It functions fully automatically at the press of a button. The integrated grinder grinds beans to precisely the fineness you require. A separate filler funnel also enables you to use pre-ground coffee. The separate sectors for coffee and hot water/steam are heated by two separate continuous-flow heaters. This greatly simplifies the preparation of coffee specialities like cappuccino. The adjustable coffee spout can be moved up and down to suit the height of the cup you are using. Individually-programmable powder and water volumes, variable brewing temperature. Programmable timer for switching on and off automatically. Integrated rinsing, cleaning and descaling programs facilitate care and maintenance.

### 1.1 Operating elements Jura Impressa Ultra

- ❶ Display dialogue system
- ❷ Main ON/OFF switch
- ❸ Rinsing button
- ❹ Selector button for pre-ground coffee powder
- ❺ Espresso button 1 small cup
- ❻ Espresso button 2 small cups
- ❼ Coffee button 1 normal cup
- ❽ Coffee button 2 normal cups
- ❾ Cover for special programming buttons
- ❿ Water tank with carrying handle
- ⓫ Cover for bean container and aroma protection lid
- ⓬ Cover for pre-ground coffee filler funnel
- ⓭ Cup warming tray
- ⓮ Adjustable coffee spout
- ⓯ Steam selector button
- ⓰ Hot-water selector button
- ⓱ Selector switch for coffee or hot-water/steam
- ⓲ Pivoting nozzle for hot water and steam
- ⓳ Cable with plug
- ⓴ Container for coffee grounds
- ⓵ Drip tray cover
- ⓶ Drip tray/residual water container

**Accessories:** Measuring spoon for coffee



## 1.2 Operating elements Jura Impressa Cappuccinatore

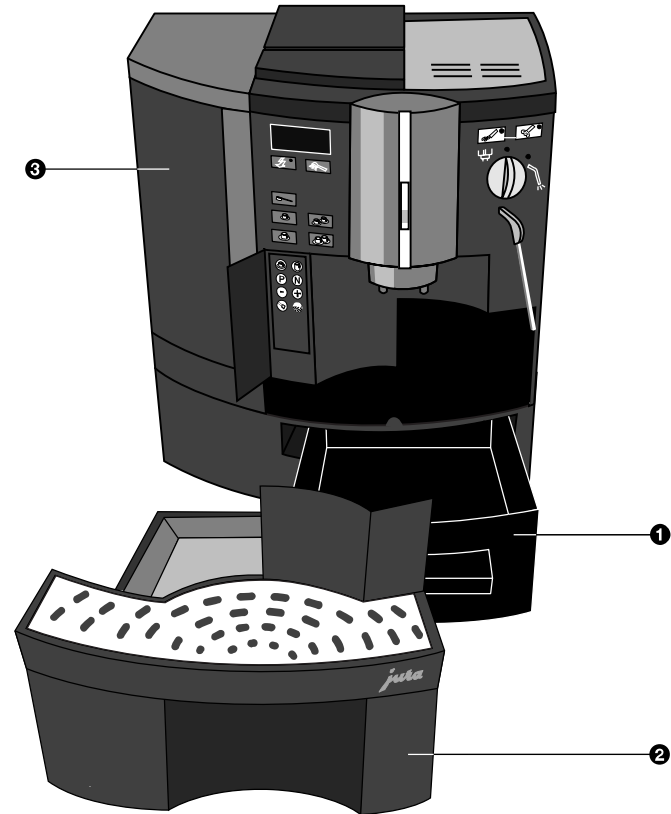
### ① Automatic Cappuccinatore





### 1.3 Operating elements Jura Impressa Evolution

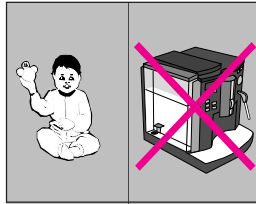
- ① Container for coffee grounds
- ② Drip tray/residual water container
- ③ Water tank



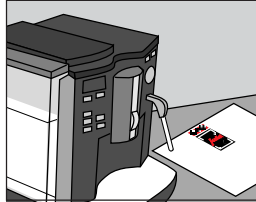
## 2. Safety instructions

### 2.1 Warning

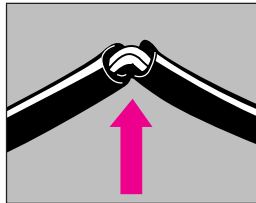
Children are unaware of the dangers that electrical appliances present. Therefore children should never be left alone with electrical appliances unsupervised.



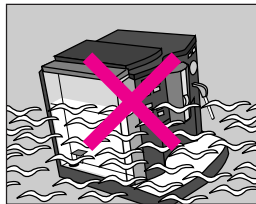
This appliance should only be used by people who have read and understood the operating instructions.



Never use a faulty appliance or one with a damaged power cable.

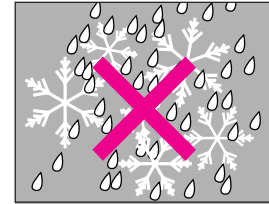


Never immerse the appliance in water.

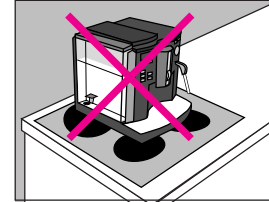


### 2.2 Safety precautions

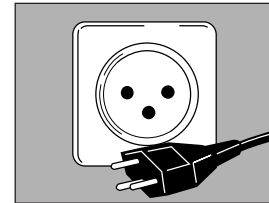
Never expose the appliance to the effects of rain, snow or frost and never operate it with wet hands.



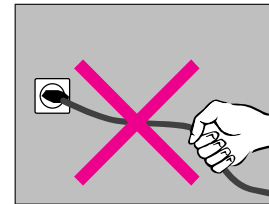
Place your espresso/coffee machine on a solid level surface. Never leave it on a surface that is warm or hot (hob etc.). Choose a location that is inaccessible for children and pets.



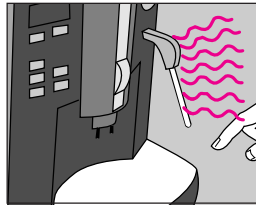
Always remove plug from power socket before cleaning bean container or removing powder funnel. (Important: It is necessary to re-program the timer when the machine has been unplugged or after a power cut).



When removing plug from power socket, never tug on the cord or on the appliance itself.



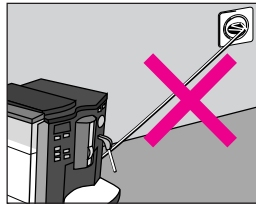
The nozzle becomes hot when water and steam are drawn off. Avoid direct contact with the skin. There is the risk of burning.



Never repair or open the machine yourself. All repairs should be performed only by authorised service centres using original Jura spare parts and accessories.



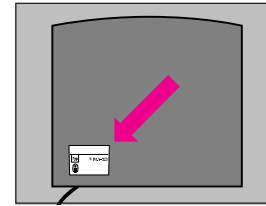
The machine is connected to the mains power socket via an electric cable. Ensure that no one trips over this cable and pulls down the machine. Keep children and animals away.



### 3. Check before use

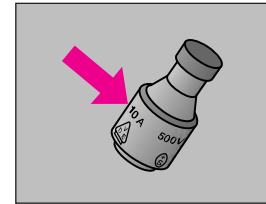
#### 3.1 Checking mains voltage

The machine is set for the correct voltage before leaving our factory. Ensure that your mains voltage corresponds to the details quoted on the rating plate attached to the bottom of the machine.

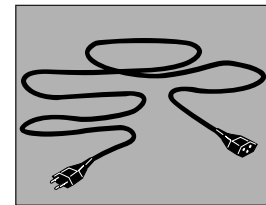


#### 3.2 Checking fuse

The appliance is designed for a current of 10 amps. Check that an appropriate fuse is fitted.



When using an extension lead, make certain that it complies with the above requirements.



### 3.3 Adjusting for water hardness

Water is heated inside the Impressa Ultra. With use, this leads to calcium deposits (furring) forming on the machine. This is automatically indicated in the display.

For this reason, it is necessary to adjust the Impressa Ultra to the hardness of your local water before you use the machine for the first time. Your local water board will tell you what degree of hardness the water in your district has.

**Note:** 1° water hardness on the German scale represents 1.79° on the French scale.

The Impressa Ultra has five settings to choose from, which are shown in the display while the water hardness is being adjusted.

**The symbols in the display mean:**

**WATER**

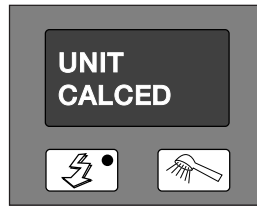
**HARDNESS** Water hardness function is switched off \*)

**WATER**

**HARDNESS 1** German water hardness 1 – 7°

**WATER**

**HARDNESS 2** German water hardness 8 – 15°

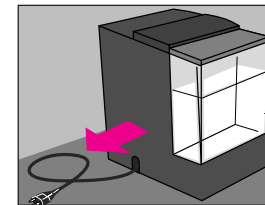


**WATER** German water hardness 16 – 23°  
**HARDNESS 3** French water hardness 28.64 – 41.14°

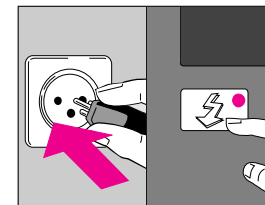
**WATER** German water hardness 24 – 30°  
**HARDNESS 4** French water hardness 42.96 – 53.7°

\*) e.g. if you regularly use water filters or if water softening equipment is installed. Ask your landlord.

The Impressa Ultra is adjusted to Level 3 before it leaves our factory. You can alter this setting by simply following the instructions given below:



Pull the mains lead with its plug out from the cable box at the rear of the machine.



Pull out the cable. Put the mains plug into the wall socket. Press the ON mains switch.

The red lamp in the mains switch lights up and confirms the machine is under power. The machine switches fully automatically to the start position. The message "FILL WATER" flashes in the display.



Open the front cover and press button **P** for approx. 2 seconds. An acoustic signal indicates that the program is open.



The message "WATER VOLUME" appears in the display.



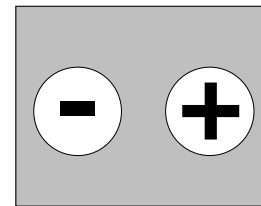
Now press the **-** button. The message "WATER HARDNESS 3" appears in the display.



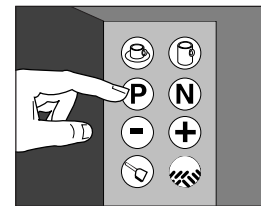
Pressing button **P** causes the water hardness level set to start flashing.



By pressing the **+** and **-** buttons, you can change the setting to a higher or lower level.



When you have set the level of water hardness you require, press button **P** again to confirm the setting. Then press button **N** to return to stand-by status.

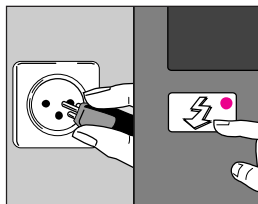


**Note:** It is only necessary to adjust the water hardness before the machine is used for the first time or when a different quality of water is used. The value remains stored in memory even when the machine is disconnected from the mains.

## 4. Preparing machine

### 4.1 Mains power

Plug electrical lead into power socket. Press ON switch.

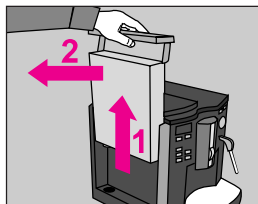


The red lamp in the main power switch lights up and shows that the machine is under power. The machine adjusts automatically to the start position. The message "FILL WATER" flashes in the display.

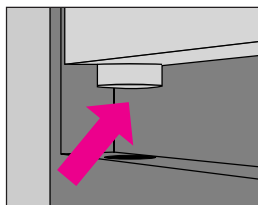


### 4.2 Filling water tank

Remove the water tank and rinse well with cold clean tap water.

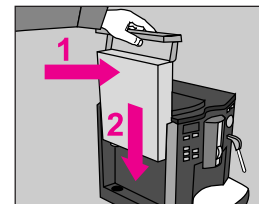


The water tank has a built-in drip lock which prevents water leaking from the tank when it is removed from the machine.

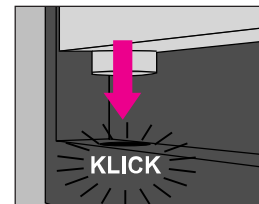


Fill the tank and replace it in the machine.

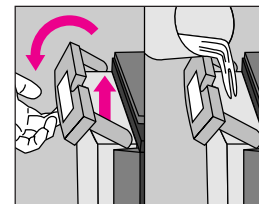
**Important:** Only use clean cold water. Never fill the tank with milk, mineral water or any other liquid.



Ensure that the tank clicks correctly into place.

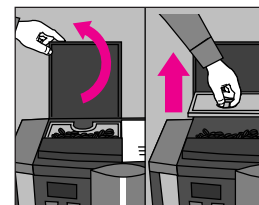


You can also top the tank up with water without removing it from the machine. Simply pull up carrying handle and twist it sideways and pour water into tank from above. When full, put handle back in its original position to cover water tank.

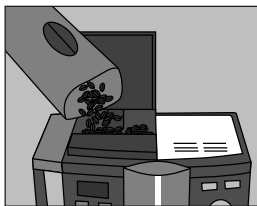


### 4.3 Adding coffee beans

Lift up cover of bean container and remove aroma protection lid. Clean out bean container.

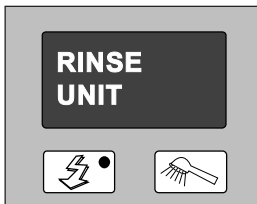


Fill grinder container with coffee beans. Replace aroma protection lid and close cover.

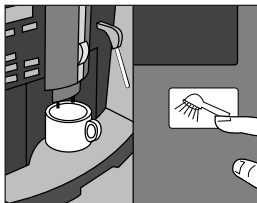


#### 4.4 Rinsing machine

When machine reaches operating temperature, the message “RINSE UNIT” appears in the display.



Place an empty cup under coffee spout and press rinse button. Machine is now rinsed through to clean system.



During this, the display shows the message “UNIT RINSING”.

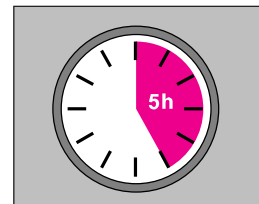


When machine has been rinsed through, the message “COFFEE READY” appears on the display. Discard water in cup.



**Note:**

If your machine has been switched off for less than 5 hours, it is not necessary to perform this rinsing function.



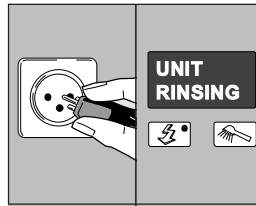
#### 5. Regular operations

Powering up, filling water tank, filling bean container with coffee beans and rinsing the system are the preparations necessary before regular operations can begin.



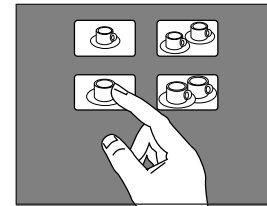
**Note:**

When you use the machine for the first time after it has been standing for a longish period (vacation) or when the power supply has been interrupted for safety reasons, follow the steps from point 4.1. If the machine has been switched off and then shortly afterwards switched on again, proceed from point 4.4.



**Note:**

You can interrupt the flow of coffee at any time by simply pressing any one of the coffee buttons.

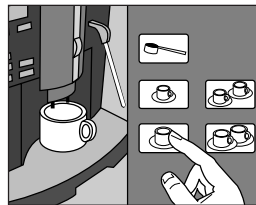


**5.1 For coffee**

First the message "PLEASE WAIT" flashes in the display. Wait until this is replaced by the "COFFEE READY" message before drawing off coffee.

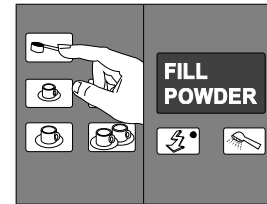


Place 1 or 2 cups under coffee spout and press appropriate button. The pre-brew function moistens the coffee powder, briefly interrupts the flow and then the real brewing process begins.

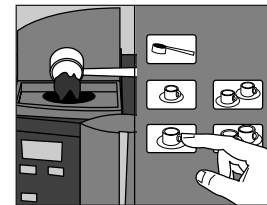


**5.2 For powder coffee**

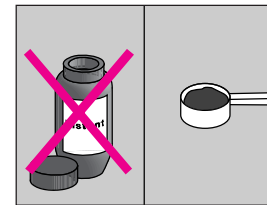
Press powder coffee button. The display shows the "FILL POWDER" message.



Now put 1 or 2 level measuring spoons of pre-ground coffee in powder funnel. Place 1 or 2 cups under coffee spout and press coffee button required.



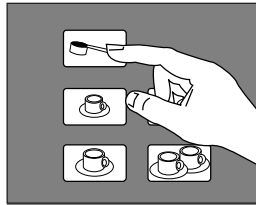
**Important:** Never use soluble instant coffee or quick coffee. Only use coffee powder from freshly ground beans or pre-ground vacuum-packed coffee. Never fill the funnel with more than 1 or 2 portions at a time. The powder funnel is not intended as a container.



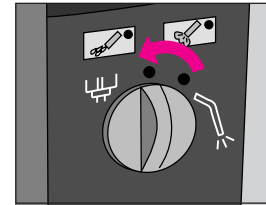


**Note:**

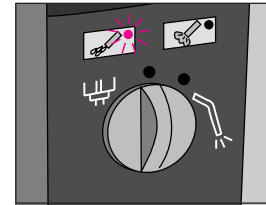
If the powder coffee button is pressed by mistake, this can be corrected and the machine returned to “COFFEE READY” status by activating the rinse program or by pressing any coffee button.



To stop this process, turn switch back to “coffee sector” symbol. Leave cup standing for approx. 5 seconds and allow all hot water to drain out.

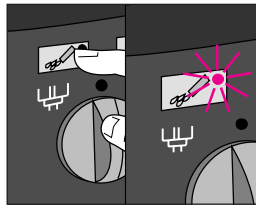


**Note:** Your machine can supply hot water at any time. If you wish to draw off coffee and hot water alternately, you can leave the hot water selector on. If you are drawing off hot water once only, the hot water button should be switched off again.

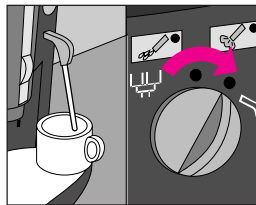


**5.3 For hot water**

Press hot water button. A green lamp in the button starts flashing. Wait until flashing stops and you see a constant green light.

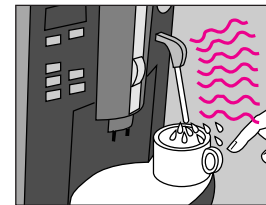


Place a cup under nozzle and turn switch to “nozzle” symbol. Machine will now deliver hot water.



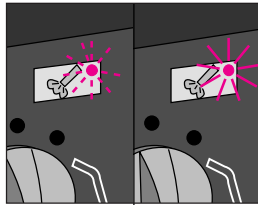
**Important:**

When hot water and steam are first drawn off, there is a possibility of spitting and risk of scalding. The nozzle becomes hot. Avoid direct contact with the skin.



### 5.4 For steam

Press steam button. A green lamp in the button starts flashing. Wait until flashing stops and you see a constant green light.



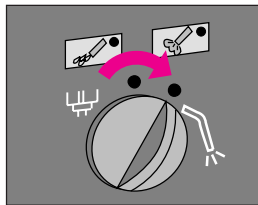
When steam is drawn off, there is the possibility that condensed water will first come out. We recommend you draw off and discard this, before drawing off steam.



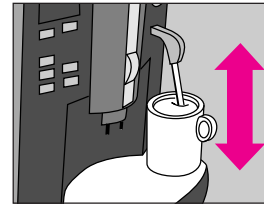
Place cup containing the drink you wish to heat or froth under nozzle. The tube of the nozzle must be immersed in the liquid.



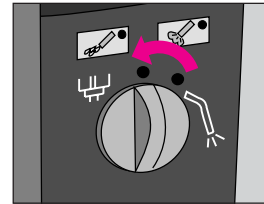
Turn selector switch to “nozzle” symbol and machine will deliver hot steam.



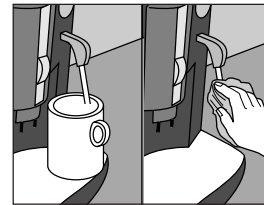
**Tip:**  
Move your cup up and down a few times while drawing off steam to make a good froth.



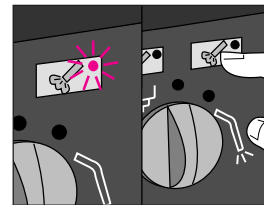
When you have finished drawing off steam, turn switch back to “coffee sector” symbol. Leave cup standing for approx. 5 seconds to allow all steam to escape.



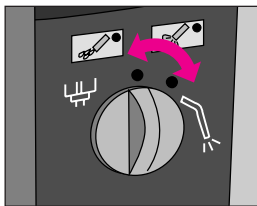
After drawing off steam, **immediately** run off half a cup of water and clean outside of nozzle with a cloth.



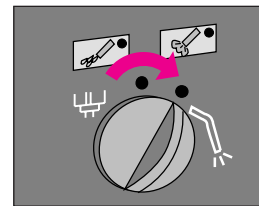
**Note:** If you wish to use the steam function several times, you can leave the steam selector on. This means that you can draw off steam at any time. If you are drawing off steam once only, steam button should be switched off again.



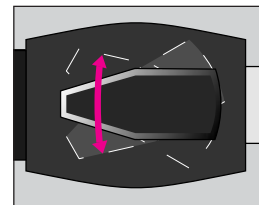
Your machine is only able to supply either hot water or steam on a constant basis. You can only leave one of these function buttons switched on. As with professional machines in cafes and restaurants, you can choose which functions you wish to use alternately: espresso, coffee, hot water or steam.



When the green warning light in the steam button burns constantly, you can draw off steam. Turn the selector switch to the “nozzle” position. The milk is now frothed up and channeled into the cup as perfect frothy cappuccino.

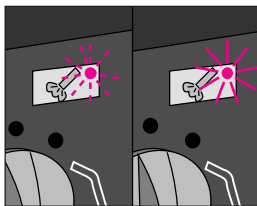


The through-flow regulator enables you to select the ideal froth level. Turn the lever gently to the left or right until you obtain the result you like best.

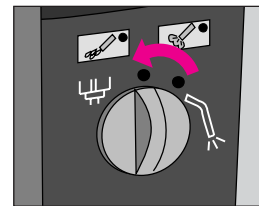


### 5.5 Frothing up milk with the automatic Cappuccinatore

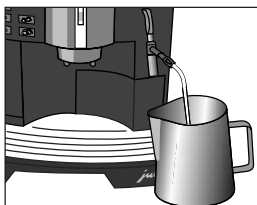
Set to steam-ready mode by pressing the steam button.



When you have drawn off as much cappuccino as required, turn the selector switch back to the “coffee” position.



Pour milk into the stainless steel pot and place the suction tube in the milk.

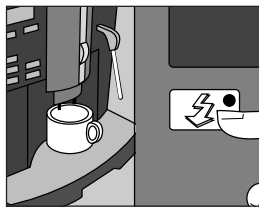


#### Important:

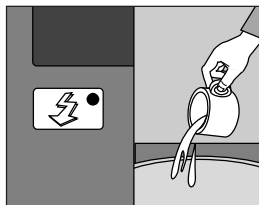
Whenever you have finished frothing milk, it is important to clean the Cappuccinatore. Fill up the stainless steel pot with water and insert the suction tube in the water. Draw off steam until only a clean water/steam mixture is channeled into the cup. Your Cappuccinatore is now clean again.

### 5.6 Switching off machine

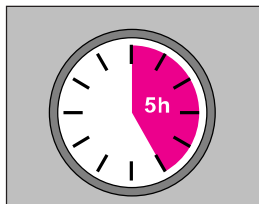
When machine is switched off, the rinsing function is automatically run again. Place an empty cup under coffee spout and press main switch "OFF".



When the rinsing water has run into the cup, machine powers down and red lamp on main switch goes out. Discard the water.

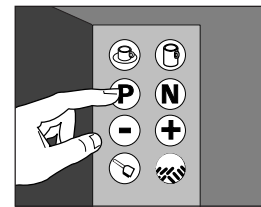


**Note:** Your machine switches off automatically after 5 hours. You can also program a shorter switch-down time. See point 6.7 for explanation of programming.



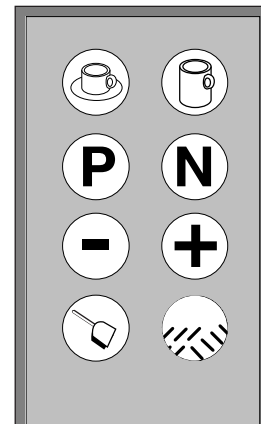
### 6. Programming

Before leaving our factory, the machine is adjusted to enable you to obtain coffee without any additional programming. In order to adapt the result to your personal taste, various values can be programmed individually. The programming and special buttons are located behind the small front cover.

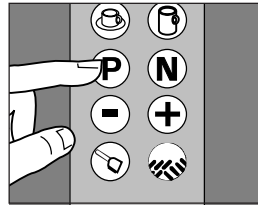


The symbols on the buttons mean:

- ☕ = Special coffee – ristretto
- ☕ = Special coffee – larger coffee
- P = Open program / Confirm
- N = Correct program / Close
- + = Next function / Change stored values upwards
- = Previous function / Change stored values downwards
- 🧽 = Cleaning program
- 🌀 = Descaling program



These buttons allow you to adapt the values for various functions individually. Press button **P** for approx. 2 seconds.

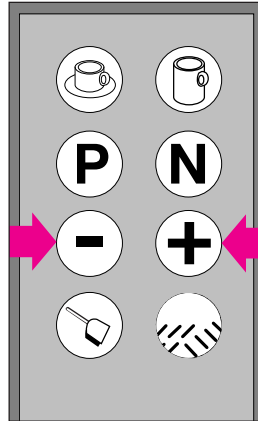


An acoustic signal indicates that the program is open. A message appears in the display showing which function can be altered, for instance "WATER VOLUME". The sequence of the functions that can be altered is fixed:



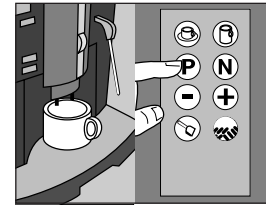
1. Water volume
2. Powder volume
3. Brewing temperature
4. Heating warming tray
5. Timer clock
6. Automatic switch-on time
7. Automatic switch-off time
8. Cup counter
9. Language selection for dialogue display German, English, French, Italian
10. Water hardness

You can use the **+** and **-** buttons to select these functions up or down the list. The function you choose is shown in the display.



## 6.1 Programming water volume

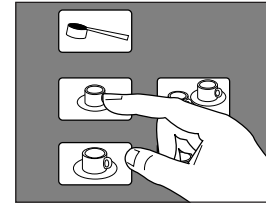
Place a cup under coffee spout and press button **P** for 2 seconds until you hear acoustic signal.



Check that "WATER VOLUME" is shown in the display. If not, press **+** button until "WATER VOLUME" is displayed.



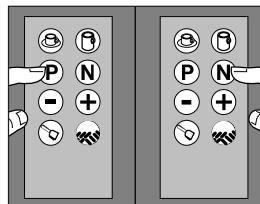
Now press the coffee or espresso button you wish to adjust. You must always chose the button for 1 cup. The appropriate volume of water for 2 cups is adjusted automatically by the machine after you have finished programming.



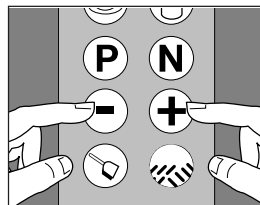
The display now confirms the cup selection you have chosen, for instance "1 SMALL CUP". You can check volume of coffee optically while coffee is running into cup.



When there is sufficient coffee in cup, press button **P** briefly in order to program water volume. The fully-automatic machine has now stored the new volume of water in memory. If you wish to finish programming, press button **N**. This exits program and takes you back to "COFFEE READY".

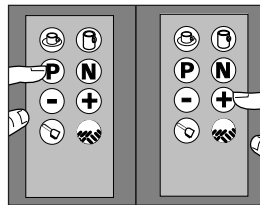


If you wish to program other functions, press either **+** or **-** instead of **N**. The display will indicate the current function.

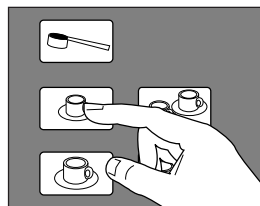


## 6.2 Programming powder volume

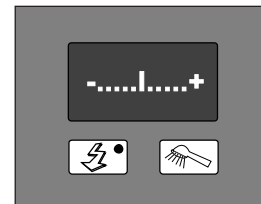
Press **P** button until you hear signal. Press **+** button until "powder volume" appears. Check display.



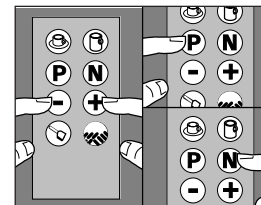
Now press the coffee or espresso button you wish to adjust. You must always chose the button for 1 cup. The appropriate volume of powder for 2 cups is adjusted automatically by the machine after you have finished programming.



The display shows a volume scale of powder. The diagram shows you the minimum and maximum quantities.

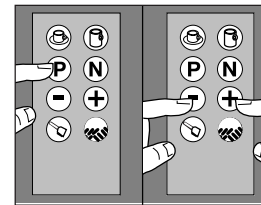


By pressing **+** or **-** button briefly, you can select the volume of powder you require. Then press button **P** briefly to store new volume of powder in memory. You can exit program by pressing button **N**. Or select next function by pressing **+** or **-**.

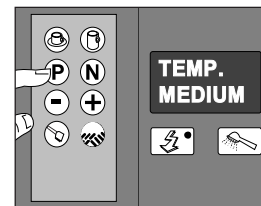


## 6.3 Programming brewing temperature

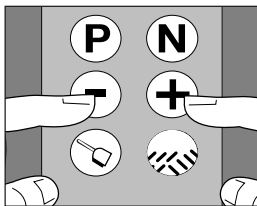
Press **P** button until you hear signal. Press **+** or **-** button until "MEDIUM TEMP" appears ...



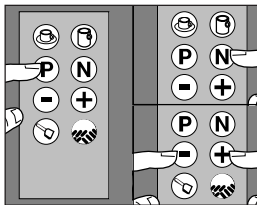
... or "LOW" or "HIGH". Press button **P** until display flashes.



Press  $\oplus$  or  $\ominus$  button to change temperature. The following text is displayed “HIGH”, “MEDIUM”, “LOW”.

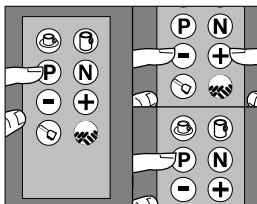


Press button  $\text{P}$  briefly to confirm programming. Exit program by pressing button  $\text{N}$  or select next function by pressing  $\oplus$  or  $\ominus$ .

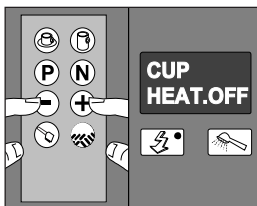


### 6.4 Programming cup warming tray

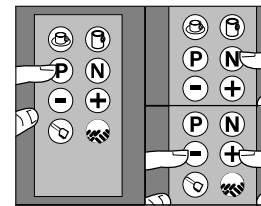
Press  $\text{P}$  button until you hear signal in order to enter program. Press  $\oplus$  or  $\ominus$  button until “CUP HEAT.OFF” (or “HEAT.ON”) appears. Press  $\text{P}$  button until display flashes.



You can choose between “CUP HEAT.OFF” and “CUP HEAT.ON”. Press  $\oplus$  or  $\ominus$  button to change temperature.

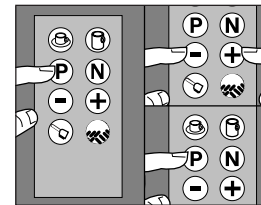


Then press button  $\text{P}$  briefly to confirm programming. You can exit program by pressing button  $\text{N}$ . Or select next function by pressing  $\oplus$  or  $\ominus$ .

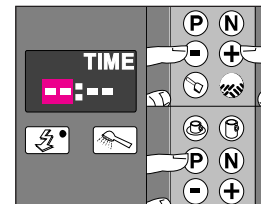


### 6.5 Programming timer clock

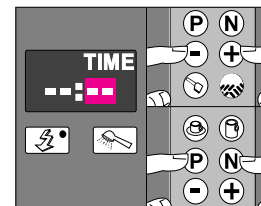
Press  $\text{P}$  button until you hear signal in order to enter program. Press  $\oplus$  or  $\ominus$  button until “TIME” is displayed. Press  $\text{P}$  button until display flashes.



The clock separates hours and minutes. The hour digits flash first. First set hour by using  $\oplus$  or  $\ominus$  button. Press  $\text{P}$  button to confirm hour setting.

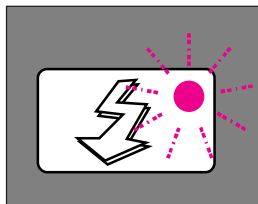


Minute digits flash. Use  $\oplus$  or  $\ominus$  button to set minutes. Press  $\text{P}$  button to confirm minute setting. You can exit program by pressing button  $\text{N}$ . Or select next function by pressing  $\oplus$  or  $\ominus$ .



### 6.6 Programming auto-ON switching

If you program this function in accordance with the instructions given in point 6.5 and switch off machine, the red lamp in the main switch flashes to confirm your programming.

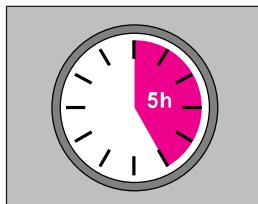


**Note:** Your machine will only switch on at the time you have programmed if you have correctly programmed both the ON-switching function and the clock.

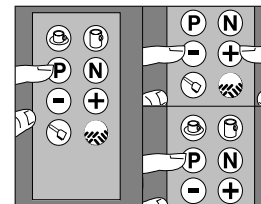


### 6.7 Programming auto-OFF switching

Your machine is programmed to switch off automatically after five hours from the last time coffee, hot water or steam was drawn off. If nothing is drawn off for five hours, the machine switches off automatically.

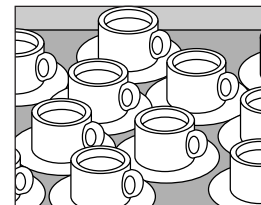


You can shorten this five-hour period in steps of half an hour, but you cannot increase it. To program a shorter shut-down time, follow the instructions given in point 6.5.

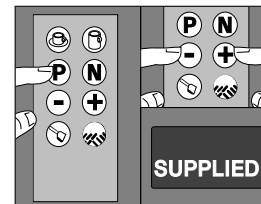


### 6.8 Accessing cup counter

The machine automatically registers the number of cups of coffee that have been drawn off.

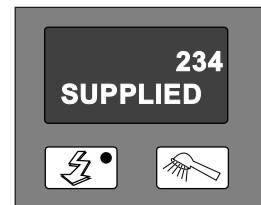


In order to call up this information, press **P** button until you hear signal in order to enter program. Press **+** or **-** button until "SUPPLIED" appears. Now you can see the total number of cups that have been drawn off.



By pressing the individual operating buttons (e.g. "2 small cups" or "Rinse" etc.) you can see how many times this particular function has been selected. Exit program by pressing **N**. Or select next function by pressing **+** or **-**.

**Note:** You cannot call up the number of times hot water or steam have been drawn off.





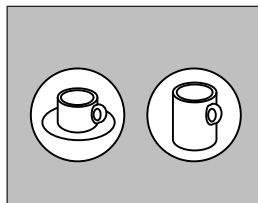
### 6.9 Programming display language

Press **P** button until you hear signal. Press **+** or **-** button until “ENGLISH” appears. Press **P** button until “ENGLISH” flashes. Use **+** or **-** button to selected language you want and press **P** button to confirm. Exit program by pressing button **N**. Or select next function by pressing **+** or **-**.



### 6.10 Program buttons **C** and **R**

Program buttons **C** and **R** can be used to program two additional special coffees. Proceed in the same way as for programming water volume (6.1) and powder volume (6.2).

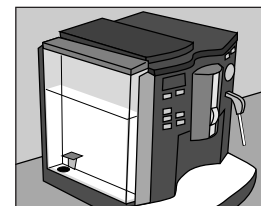
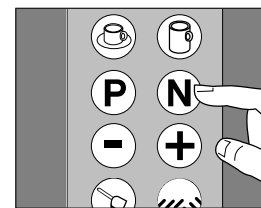


### 6.11 Program button **N**

The **N** button gives you the following ways of making corrections:

#### 6.11.1 Deleting all individually entered programs

Your machine leaves our factory programmed with standard values. These values are based on our experience in respect of flavour, water and powder volume, brewing temperature etc.

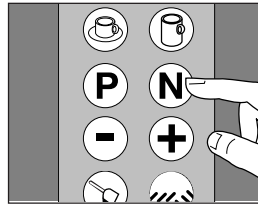


If you have altered these standard values by programming your own values, you can reset the original standard values when the display shows the message “COFFEE READY”. (Your settings for clock and display language remain unchanged.) To do this, press **N** button until you hear signal.

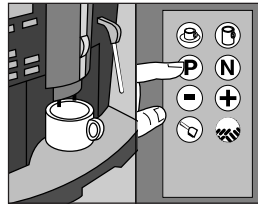


### 6.11.2 Corrections during programming

If you make a mistake when programming a function, press button **N**. This resets the standard value for this function.



You can then re-program the function. All programming for other functions remains unchanged.



### 6.11.3 Back to "COFFEE READY"

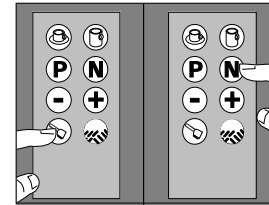
By pressing button **N** after programming, you return to "COFFEE READY".



### 6.11.4 Correcting function activated in error

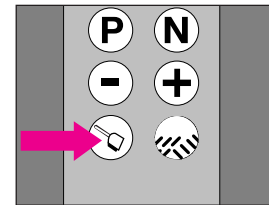
If you press the cleaning or descaling button by mistake, you can return to "COFFEE READY" by immediately pressing **N** button.

**Important:** Once an automatic process has actually commenced, it cannot be interrupted.

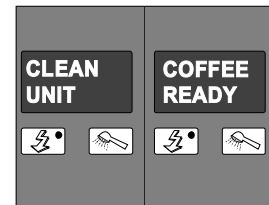



## 7. Cleaning "COFFEE SECTOR"

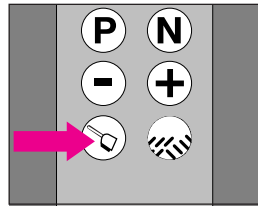
Your machine has a fixed cleaning program that cannot be changed. It is essential not to interrupt the process once it has been commenced.



The machine tells you when the cleaning program should be run via the display. The messages "CLEAN UNIT" and "COFFEE READY" flash alternately. You should then clean the machine.



Press  button for about 4 seconds until you hear acoustic signal. The following messages appear on the display one after the other:

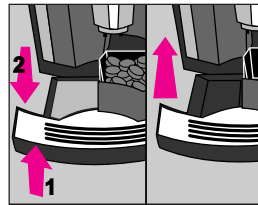


1. "FILL WATER"
- (as described in point 4.2)
2. "EMPTY TRAY"
- (as described in point 10.2)
3. "PRESS CLEAN"

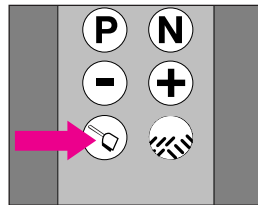
You must follow the instructions displayed to enable the cleaning program to run smoothly.



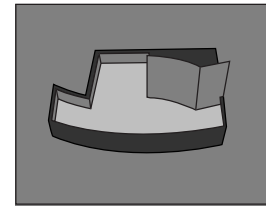
Fill water tank, remove and empty drip tray, clean coffee grounds container and replace drip tray and grounds container.



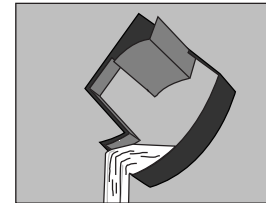
4. Press cleaning button again. Display shows the message "UNIT CLEANING". The cleaning program lasts approx. 15 minutes.



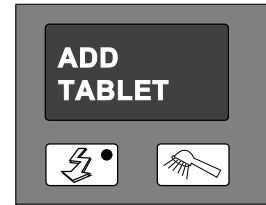
Cleaning water is channelled into the residual water container and coffee grounds container. You can let cleaning water from the coffee spout flow either into the drip tray or into a cup (empty cup from time to time).



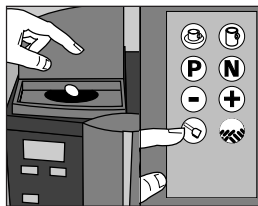
It is important to empty residual water container before cleaning and not to remove it while the program is running.



After approx. 3 minutes, cleaning is interrupted and the display shows the messages "ADD TABLET", "PRESS CLEAN". The machine makes a whistling sound to signal this interruption.



Use only **original** Jura cleaning tablets and drop these into the powder funnel (2nd coffee sort). Then press cleaning button again to re-start cleaning program. (During cleaning it might be necessary to empty tray or to top up water tank. If so the appropriate message will appear on the display.)

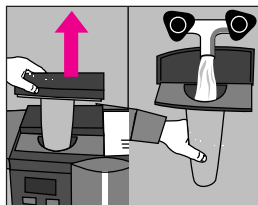


**Note:** Jura cleaning tablets are available from your Jura dealer.

When the cleaning process has ended, the message “EMPTY GROUNDS” appears in the display. Now empty residual water container and coffee grounds container.

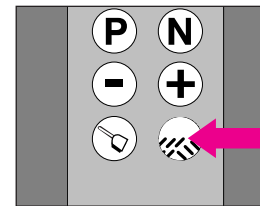


Every time the cleaning program has been run, the filler funnel for the 2nd coffee sort should be cleaned. Remove this from machine, rinse it under hot running water and **dry well** before replacing.

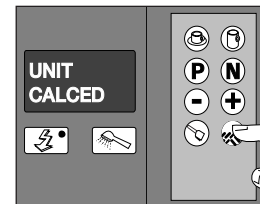


## 8. Descaling

Your machine has a fixed descaling program that cannot be changed.



The machine tells you when the descaling program should be run via the display. The following messages might be displayed: “UNIT CALCED”, “COFFEE SECTOR” or “WATER SECTOR”. You must now descale the appropriate sector.



The descaling program works in two separate sectors:

- Descaling the coffee sector
- Descaling the hot-water/steam sector



The descaling program has two stages:

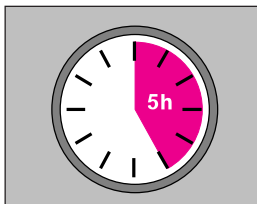
- Stage 1:**  
Descaling with descaling agent
- Stage 2:**  
Rinsing with fresh water
- The machine tells you which sector needs descaling.



**Note:**

**Only descale the machine if it has been switched off for at least 5 hours and has cooled down completely.**

If you are using an acid-based descaling agent, it is important to avoid any splashes or drips on sensitive kitchen surfaces, particularly those in natural stone or wood. If they do occur, they should be removed immediately.

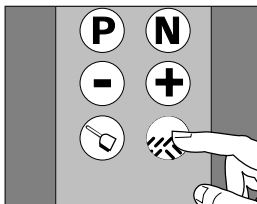


**8.1 Descaling  
"COFFEE SECTOR"**

Press ☉ button for approx. 4 seconds until you hear an acoustic signal. The following messages appear on the display one after the other:

1. "AGENT IN TANK"
2. "EMPTY TRAY"
3. "EMPTY GROUNDS"
4. "CHOOSE SECTOR"
5. "PRESS CALC"

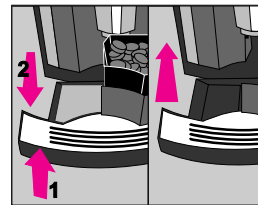
You must follow the instructions displayed to enable descaling program to run smoothly.



**AGENT IN TANK:** Your machine will become furred up in normal use. You should **never use vinegar** to remove this fur. Always use a proprietary liquid descaling agent. We recommend "Durgol ME". **Mix descaling agent 1:1 with water** to make up 750 ml. Pour this solution into the water tank.

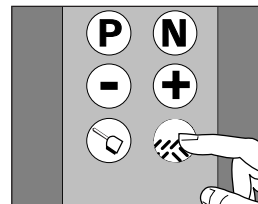


Remove drip tray and grounds container, empty and replace.

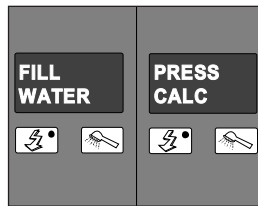


**Stage 1:** Press ☉ button. Turn selector switch to coffee sector. The descaling program now runs automatically. Descaling solution is channelled inside machine to drip tray. It is therefore essential to empty this before descaling and not to remove it while program is running.

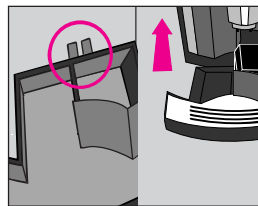
**Important:** Always wait until all descaling solution has been used up and tank is empty. Never top up descaling solution.




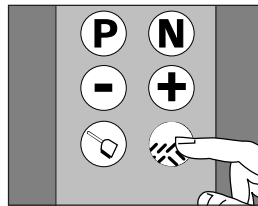
The machine makes a whistling sound to signal end of Stage 1. The display shows "FILL WATER", "PRESS CALC".  
**Stage 2:** Rinse water tank well and fill with clean water. Empty out residual water and coffee grounds containers.



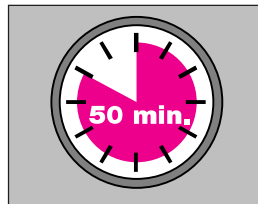
**Note:**  
 Clean the metal contacts and their holders thoroughly with hot water, washing-up liquid and a brush. Replace the tray.



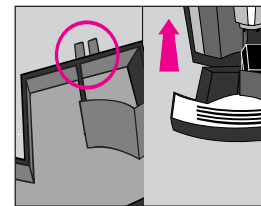
Press  button. The machine now rinses in order to flush out the remains of descaling solution.




Descaling takes about 50 minutes. When second stage of the process is over, display shows the messages "PLEASE WAIT" and then "COFFEE READY".

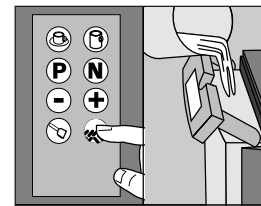


**Important:** Now empty residual water container and clean it thoroughly. Dry metal contacts well and replace tray with grounds container. You can now draw off coffee again.

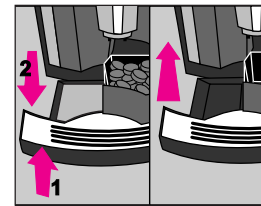



## 8.2 Descaling "WATER SECTOR"

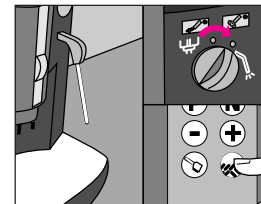
1. Press  button.
2. Mix up descaling solution and pour into water tank (see 8.1 "AGENT IN TANK").



3. Remove drip tray and grounds container and empty
4. Replace drip tray and grounds container without drip tray cover.



5. Turn selector switch to water/steam sector.
6. Press  button.




Descaling takes about 50 minutes. When first stage of process is over, the machine emits a whistling sound. The display shows the messages "FILL WATER", "EMPTY TRAY", "PRESS CALC".

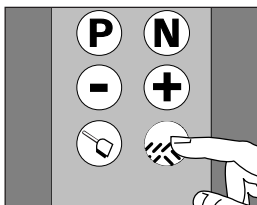
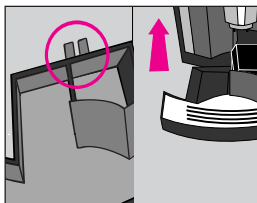
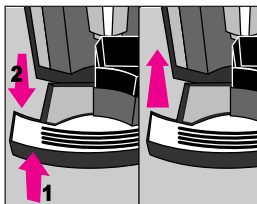
**Important:** Always wait until all descaling solution has been used up and tank is empty. Never top up descaling solution.

**Stage 2:** Rinse water tank well and fill with fresh water. Empty out tray and coffee grounds container.

**Note:**

Clean the metal contacts and their holders thoroughly with hot water, washing-up liquid and a brush. Replace the tray.

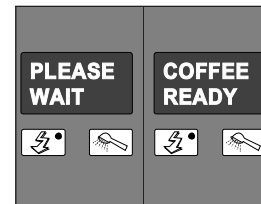
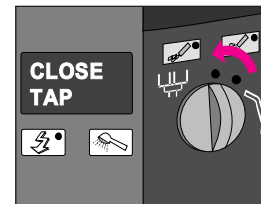
Press  button. Machine now rinses to flush out remains of descaling solution.



When 2nd stage is over, the message "CLOSE TAP" appears. Turn selector switch back to coffee sector.

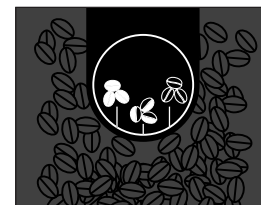
Display now flashes the messages "PLEASE WAIT" and then "COFFEE READY".

**Important:** Now empty residual water container and clean it thoroughly. Dry metal contacts well and replace tray with grounds container. You can now draw off coffee again.

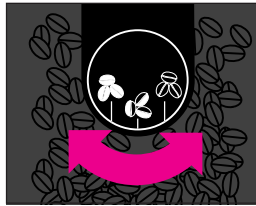


## 9. Adjusting grinder

You can adjust the grinder to the roast of your coffee. The grinder leaves our factory adjusted for a medium roast (symbol in the centre).

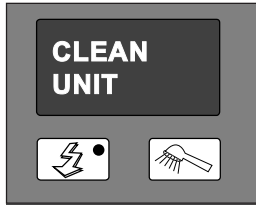


If you are using a light roast of coffee, turn knob anti-clockwise to “light beans” position. For a dark roast, turn knob clockwise to “dark beans” position.  
**Important:** Fineness should only be adjusted when grinder is operating.



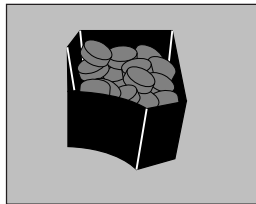
## 10. Care and maintenance

Your machine has automatic monitoring controls. The display shows information on all cleaning and maintenance measures that are necessary.



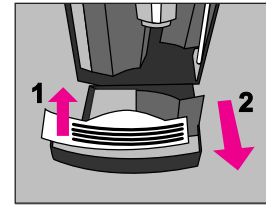
### 10.1 "EMPTY GROUNDS"

Coffee grounds are collected in the grounds container. When the “EMPTY GROUNDS” message is displayed, all coffee buttons are blocked and you must empty the coffee grounds container before you can draw off coffee again.



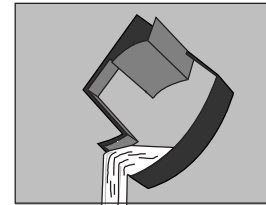
**Important:** Leave the machine switched on while the grounds container is being emptied. The counter is only reset to zero if the machine is left switched on.

Remove drip tray. Do this carefully as there is water in it. The coffee grounds container is located inside the drip tray. Remove it and dispose of coffee grounds. Replace grounds container and drip tray after ensuring that metal contacts are well dried.



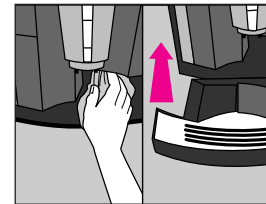
### 10.2 "EMPTY TRAY"

A certain amount of waste water builds up when the machine is functioning and is collected in the drip tray. When the “EMPTY TRAY” message appears, no more coffee can be drawn off. Remove drip tray and wash it thoroughly under running water.



When the drip tray is removed, you can also clean the inside of the machine. Wipe off coffee powder with damp cloth. Then replace clean drip tray after ensuring that metal contacts are well dried.

**Tip:** Always combine these two maintenance steps.





### 10.3 "FILL WATER"

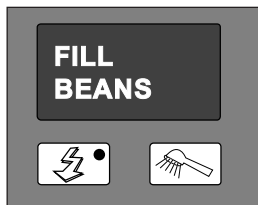
When this message is displayed, no more coffee can be drawn off. Top up water as described in point 4.2.



### 10.4 "FILL BEANS"

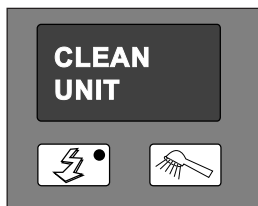
When this message appears, you must top up the bean container. This is described in point 4.3. Before topping up container, clean out inside using dry cloth. Ensure machine is switched off before doing this.

**Note:** The "FILL BEANS" message does not disappear until coffee has been drawn off again.



### 10.5 "CLEAN UNIT"

After coffee etc. has been drawn off 250 times or 180 rinse programs have been run, the machine must be cleaned. A message appears in the display to remind you. Despite the message, you can continue to draw off coffee and hot water/stream. However, we recommend that

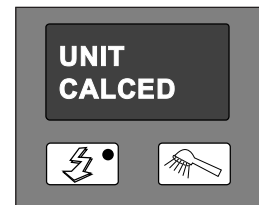


you clean the machine within the next two days (see point 7 for instructions). "CLEAN UNIT" does not disappear until complete cleaning process has been carried out.

**Note:** Jura cleaning tablets are available from your Jura dealer.

### 10.6 "UNIT CALCED" "COFFEE SECTOR/ WATER SECTOR"

Your machine will become furred up in the course of normal use. The amount of furring depends on the hardness of your water. The machine registers when descaling becomes necessary and signals this via the display. Although you can continue to draw off coffee and hot water/stream, we recommend that you descale the machine within the next 2 – 3 days. Follow instructions given in point 8.



### 10.7 SERVICE

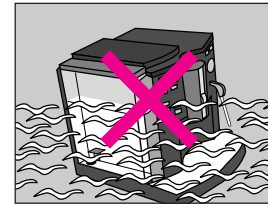
Services should be performed only by authorised dealers or Jura service centres.

**Important:** If recommendations displayed by machine are not complied with, there is the possibility of damage occurring to machine which is not covered under the terms of the warranty.

Thanks to the integrated rinsing and cleaning process, it is not necessary for the brewing unit to be removed and cleaned separately.



Wipe down casing inside and out using a soft damp cloth.



Never put the machine or parts of it in a dishwasher or immerse in water.



Clean the hot-water/steam nozzle every time it is used.

### 10.8 General cleaning instructions

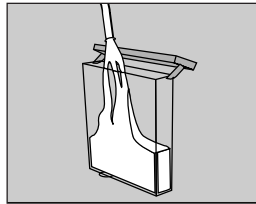
**Important:** Never use sharp or abrasive articles or corrosive chemicals to clean your machine.



After warming milk, draw off a little hot water to clean the nozzle.

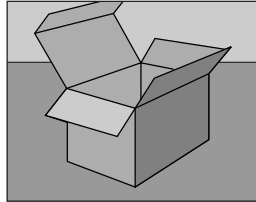
The water tank should be rinsed out every day and filled with clean water.

**Tip:** If you notice any furring in the water tank, this can be descaled separately. Remove the tank from the machine in order to do this.



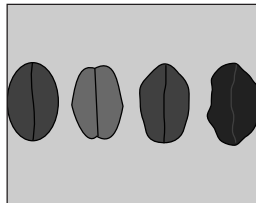
### 10.9 Regular servicing

Regular Jura services ensure your machine's reliability and longer life. Keep original packaging to protect machine when transported.



### 11. Selecting correct coffee


Basically, you can use all normal commercial brands of coffee, from pale to dark roasts. However, coffee is a natural product and its flavour can vary depending on origin of beans, blends of different types of coffee and roasting. You will discover which coffee you personally prefer by trying various types.



### 12. Disposal

You should return your coffee machine to a Jura dealer.

### 13. Technical specifications Impressa Ultra and Impressa Cappuccinatore

Voltage:	230 V AC
Power consumption:	1350 W
Fuse:	10 A
Cord:	1.1 m with plug
Weight:	11.5 kg
Dimensions (WxDxH):	345 x 390 x 350 mm
Water tank:	2.7 litres
Coffee bean container:	280 g
Safety standards:	



### Impressa Evolution

Weight:	13.6 kg
Water tank:	5.7 litres

## 14. Troubleshooting tips

<b>Display</b>	<b>Cause or symptom</b>	<b>Action</b>
<b>FILL WATER</b>	<p>Water tank is empty</p> <p>Water level indicator in tank is jammed</p> <p>Tank is furred up; water level indicator stuck.</p>	<p>Top up with water.</p> <p>Empty tank, rinse out, fill up and replace.</p> <p>Remove tank, descale, rinse well, fill up and replace.</p>
<b>FILL BEANS</b>	<p>Bean container is empty.</p> <p>Message still displayed, although beans filled.</p> <p>A foreign object is stuck in entrance to grinder.</p>	<p>Top up with beans.</p> <p>Draw off cup of coffee. "FILL BEANS" message only disappears after coffee is drawn off.</p> <p>Switch off machine, remove beans from container and wipe out container with dry cloth.</p>
<b>EMPTY GROUNDS</b>	<p>Coffee grounds container is full.</p> <p>Message still displayed although grounds container emptied.</p> <p>The message appears after only a few cups have been drawn off.</p>	<p>Remove drip tray, empty grounds container, replace tray.</p> <p>The tray was out of the machine for less than 8 seconds for emptying. Take tray out again for approx. 10 seconds and replace.</p> <p>Leave the machine switched on while the grounds container is being emptied. The counter is only reset to zero if the machine is left switched on.</p>
<b>TRAY MISSING</b>	<p>Tray has not been replaced correctly.</p> <p>Grounds have fallen under tray and are preventing it from being correctly inserted.</p>	<p>Insert tray correctly</p> <p>Remove tray, clean inside of machine, replace tray.</p>

<b>Display</b>	<b>Cause or symptom</b>	<b>Action</b>
<b>EMPTY TRAY</b>	The residual water container is full.	Remove container carefully, empty, rinse out and replace.
	Message still displayed, although container emptied.	Remove container, clean metal contacts and their holders thoroughly with hot water, washing-up liquid and a brush, dry them well and replace the container.
<b>CLEAN UNIT</b>	You have drawn off coffee 250 times or run the rinse program 180 times.	Clean as per instructions in point 7.
	Message still displayed, although machine cleaned. – Error in program sequence.	Run cleaning program again; this time do not add cleaning tablet.
<b>UNIT CALCED COFFEE SECTOR/ WATER SECTOR</b>	The appropriate sector needs descaling.	Run descaling program as per instructions in point 8.
	Message still displayed, although machine descaled. – Error in program sequence.	Run descaling program again; this time only using water and without descaling agent.
<b>CLOSE TAP</b>	Not ready to provide water or steam.	Switch over to coffee sector, press water or steam button and then draw off the water or steam required.
<b>FAULT</b>	Various causes	Ring the Impressa Hotline
	When coffee is drawn off, it only drips.	Run 1 or 2 rinse programs. If result is no better, clean machine as per instruction in point 7.
	The coffee temperature drops or you can see that the coffee is running more slowly.	We recommend that you run the descaling program (point 8 of the operating instructions).

If none of the remedies listed above help, please contact your dealer or get in touch with Jura direct.

**Tips if coffee is not hot enough**

Pre-warm cups

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

Sugar and cream

Warm cups in advance with hot water or steam. The smaller the quantity of coffee, the more important warming the cups is.

## 15. Legal information

These operating instructions contain all the information necessary for the correct use, operation and maintenance of your espresso/coffee machine.

Understanding and complying with the directions contained in these operating instructions are essential to ensure that the machine is utilised without risk and to ensure safety during operation and maintenance.

These operating instructions cannot cover all the possible ways in which this machine may be used. Should you require further information or should particular problems occur that are not dealt with in these instructions in sufficient detail for you, then please ask your local dealer for the information you require or contact us direct.

We would further point out that the contents of these operating instructions in no way constitute a part of, or alter, any previous or existing contract, agreement or legal relationship. All obligations on the part of Jura Elektroapparate AG result solely from the relevant sales agreement which also contains full details of the only warranty terms valid in respect of this appliance. The contractual terms of this warranty are neither extended nor limited in any form by the information contained in these operating instructions.

These operating instructions contain information that is protected by copyright. The photocopying or translation into any other language of these instructions without prior written authorisation from Jura Elektroapparate AG is strictly prohibited.