



IMPRESSA F8 TFT



Technical overview

JURA Standards

Variable brewing unit, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	■
Powder recognition for second ground coffee type	■
Hot water function	■
Cappuccino frother	■
Height-adjustable coffee spout	■
Energy Save Mode (E.S.M.®)	■
Multi-level Aroma+ grinder	■
CLARIS filter cartridge	■
High-performance pump, 15 bar	■
Thermoblock heating system	■
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
Zero-Energy Switch or power switch	■
Swiss made	■

Specific benefits

Latte macchiato at the touch of a button (with rotary function)	■
Cappuccino at the touch of a button (with rotary function)	■
Wireless ready	■
Powder recognition for additional ground coffee variety	■
Intelligent preheating	■
Integrated storage compartment	■
TÜV certificate for user-friendly user manual	■

Settings and programming options

Programmable amount of water	■
Amount of water can be adjusted for each preparation	■
Programmable coffee strength	4 levels
Coffee strength can be adjusted for each preparation	■
Programmable brewing temperature	2 levels
Hot water temperature can be programmed	3 levels
TFT colour display	■
Rotary Switch	■
Programmable switch-off time	■
Integrated cappuccino rinsing and cleaning programme	■

Design and materials

Height-adjustable coffee spout	65 – 111 mm
Height-adjustable cappuccino spout	65 – 111 mm
Height-adjustable hot water spout	65 – 111 mm
White cup illumination	■
Amber cup illumination	■
Connector System®	■
Sound design	■

Accessories

Stainless steel vacuum milk container	optional
Cup warmer	optional
Cool Control	optional

In figures

Water tank capacity	1.9 l
Coffee grounds container (servings)	approx. 16
Bean container with aroma preservation cover	310 g
Cable length	approx. 1.1 m
Voltage	230 V AC
Power	1450 W
Energy consumption	13 Wh
Energy consumption with E.S.M.®	approx. 6 Wh
Stand-by power	0 W
Weight	9.6 kg
Dimensions (W × H × D)	28.5 × 35.5 × 44.5 cm
Checks	CE S
Colour	Piano Black



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TFT display with Rotary Selection



Inspiring range of beverages



Aroma⁺grinder now twice as fast



Revolutionary fine foam technology

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Coffee around the clock

This is the first time that a TFT colour display has made an appearance in JURA's compact class. It makes operation using the Rotary Switch very easy and clear. Four speciality coffees can be individually programmed on the start screen, allowing you to prepare your favourite coffee in a flash around the clock. The innovative Aroma⁺ grinder makes sure that your long breakfast coffee is just as irresistible as the intense espresso, the classic café crème or the trendy latte macchiato. It grinds the fresh beans at twice the speed yet very gently and makes coffee pleasure an explosion of aromas at any time.

TFT display with Rotary Selection

JURA's TFT technology has found its way into the compact class. Simply turn the Rotary Switch and a list of speciality coffees appears on the 2.8" display. Simply touch the button for coffee that fulfils your wildest dreams. Four products can be individually programmed on the start screen and assigned any name.

Inspiring range of beverages

The IMPRESSA F8 delivers the perfect coffee experience no matter what your preferred beverage. It's the right choice for anyone who enjoys lungo, café crème and espresso but now and then likes to treat themselves to a perfect cappuccino or latte macchiato.

Aroma⁺grinder now twice as fast

By perfecting the cutting angle inside the grinding cone, the JURA engineers have managed to increase efficiency significantly. As a result, the perfect aroma can now be achieved in all its natural fullness in half the grinding time. So now coffee lovers can enjoy pure and perfect coffee indulgence with less preparation time and less noise. The powder chute for ground coffee can be used for additional coffee varieties such as a decaffeinated blend.

Revolutionary fine foam technology

A hot water function for tea and a steam portion function so that milk can be heated automatically for hot chocolate topped with foamed milk is just as much a part of the machine as the innovative cappuccino or latte macchiato system. So you can prepare trend specialities without even having to move the cup. Simply turn the switch and delicate light-as-air milk foam of the finest quality and consistency will flow into your cup before coffee is added to create your classic cappuccino. Both the coffee and milk spout are height-adjustable on a continuous scale, so you can treat yourself to a great-tasting cup of coffee using any standard cup.

