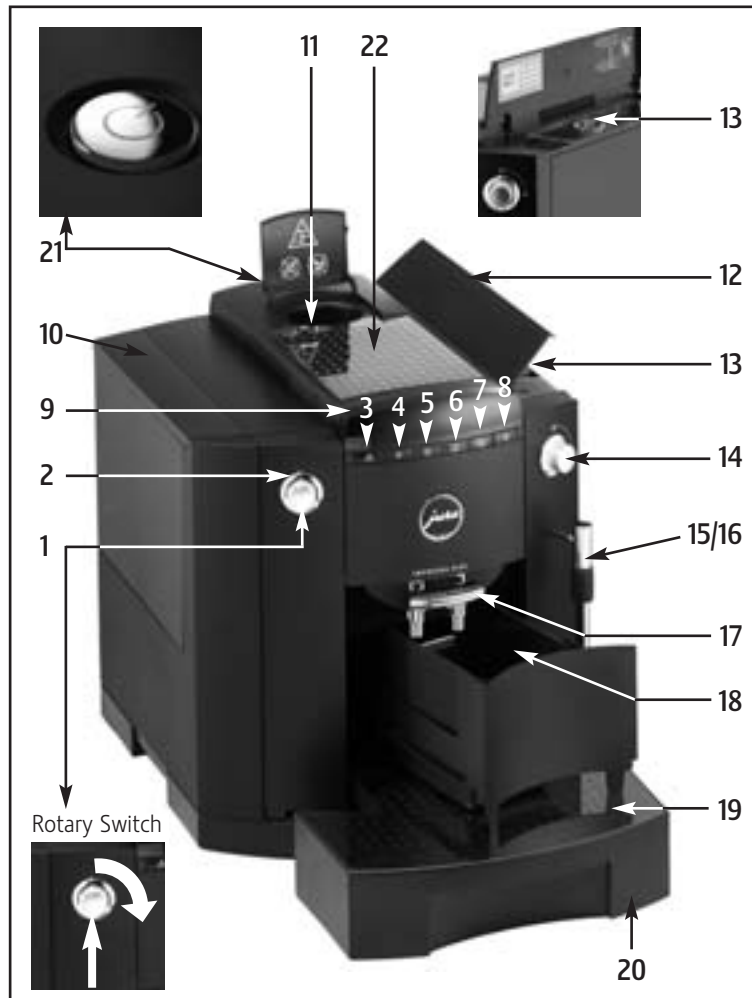


Jura Impressa XF50

Operating & cleaning Instructions





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

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.

Jura Impressa Xf50 – End of Day cleaning



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 cleaning procedure – Milk system



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 the parts in 250ml of warm water (not hot) and 15ml of Jura cappuccino cleaner for 15 – 20 min (max).
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

IMPRESSA XF50 Classic

Cleaning the machine

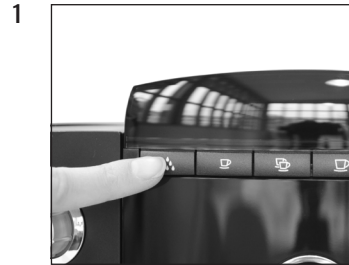
Approximate duration 15 min.

Equipment required:
2-phase cleaning tablets
Tub of 25 (Art. 62535)
Pack of 6 (Art. 62715)

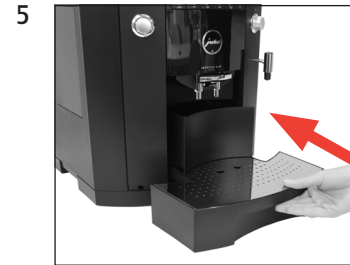
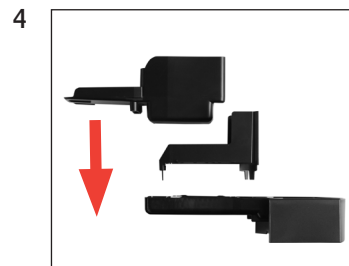


These short instructions do not replace the 'IMPRESSA XF50 Instructions for Use'. Make sure you read and observe the safety information and warnings first in order to avoid hazards.

Precondition: **READY / CLEAN**



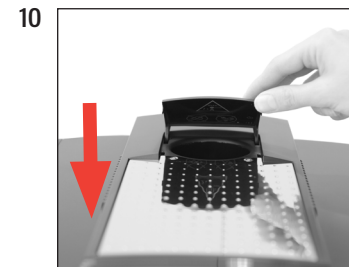
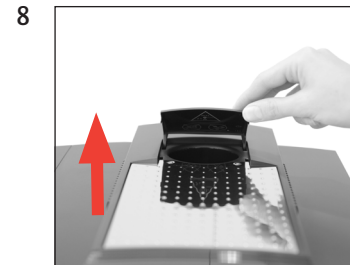
EMPTY TRAY



PRESS RINSE



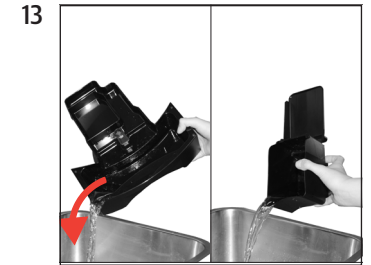
**CLEANING
ADD TABLET**



PRESS RINSE



**CLEANING
EMPTY TRAY**



**HEATING
READY**

IMPRESSA XF50 Classic



Descaling the machine

Approximate duration 40 min.

Equipment required:

Descaling tablets

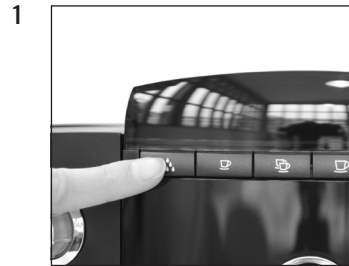
Tub of 36 (Art. 70751)

Pack of 3 (Art. 61848)

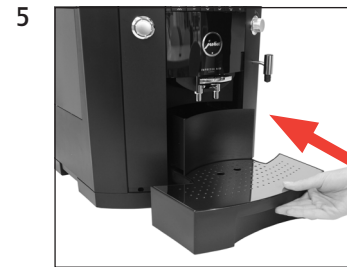
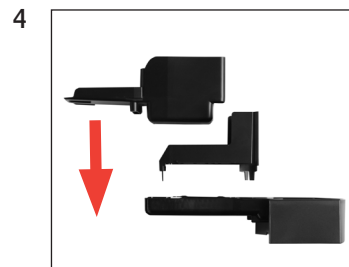


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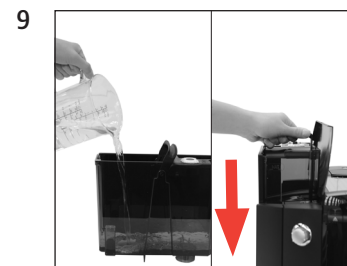
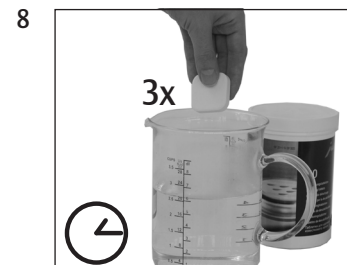
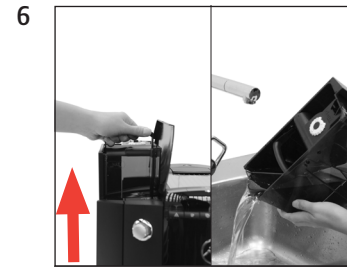
Precondition: **READY /**
DE-SCALE



EMPTY TRAY



AGENT IN TANK



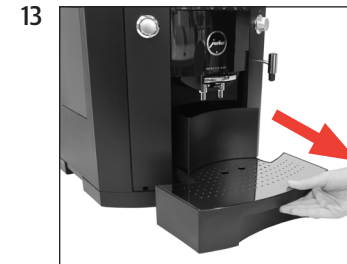
OPEN TAP
AGENT IN TANK



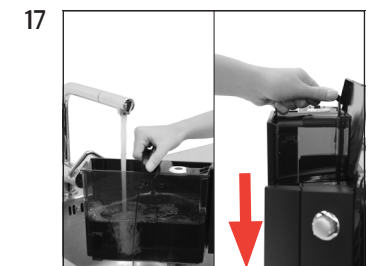
DE-SCALING
CLOSE TAP



DE-SCALING
EMPTY TRAY



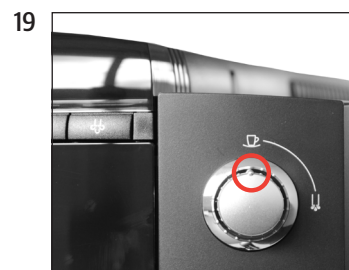
FILL WATER TANK



OPEN TAP



DE-SCALING
CLOSE TAP



DE-SCALING
EMPTY TRAY



READY

IMPRESSA XF50 Classic



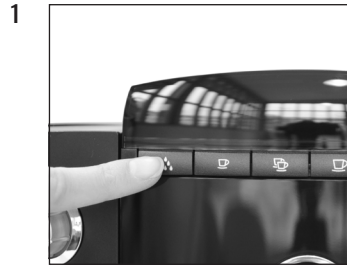
Changing the filter

Equipment required:
CLARIS Pro Blue filter cartridge
 Pack of 4 (Art. 69670)

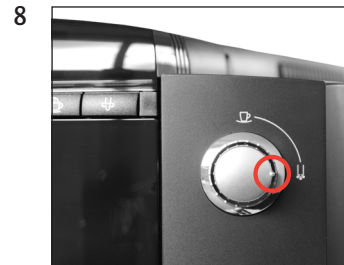
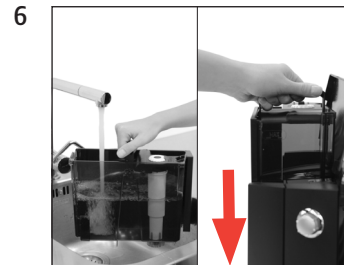
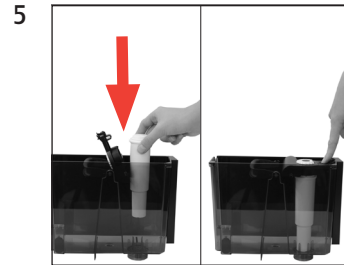
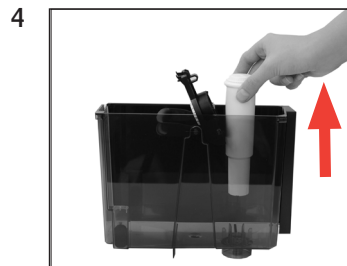


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Precondition: **READY / FILTER**



**CHANGE
OPEN TAP**



**FILTER RINSING
CLOSE TAP**



**HEATING
READY**

Trouble shooting:

Milk not frothing



- 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. 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 milk is still cool and flat, replace the air suction and test again. If the problem has been resolved, order in a spare air suction (part no. 71210) 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 15ml of Jura cappuccino cleaner for 15 – 20 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 – 9)
9. Re-assemble the auto frother and refit onto the machine.
10. Test the milk function. If the problem has not been resolved contact customer support on 1300 365 487 to arrange the repair of your machine.



Figure 1



Figure 2



Figure 3 – Froth



Figure 4

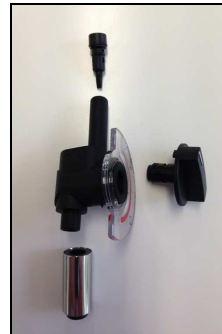


Figure 5



Figure 6 - Milk

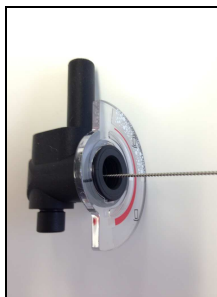


Figure 7 - Milk



Figure 8 - Air



Figure 9 - Milk

Trouble shooting:

Steam



- No steam
- Low steam
- Steam coming from the wrong location

Solution:

1. Unplug the machine for 10 seconds, plug the machine back in, turn it on and test the milk function. If the problem has not been resolved go to step 2.
2. Remove the auto frother from the machine. (Fig 1)
3. Pull the chrome steam nozzle cap toward you until it un-clips from the steam nozzle below it. (Fig 2)
4. Unscrew the steam nozzle from the steam arm turning it clockwise as you look down onto it. (Fig 3)
5. Clean the 1mm diameter steam hole in the steam nozzle using the cleaning brush (part no.71161) (Fig 4 – 5)
6. Screw the steam nozzle back onto the steam arm turning it anti-clockwise as you look down onto it. Using a tea towel, grip the steam nozzle and tighten so that it is hand tight.
7. Re-fit the chrome steam nozzle cap by placing it into position, supporting the steam nozzle below it with one hand and with the other hand pushing the steam nozzle cap down as you rock it forwards and backwards. It will clip onto the steam nozzle. (Fig 6)
8. Re-fit the auto frother. (Fig 7)
9. Test the steam using the milk function.
 - a. If there is steam coming from the steam nozzle however the pressure is low, descale the machine and test the steam pressure again. Note: If you normally use Claris filters, descale with 1 tablet only. See manual – Descaling machine.
 - b. If there is still no steam or steam is escaping from the wrong location, please contact customer support on 1300 365 487 to arrange the repair of your machine.



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7

My Coffee Shop

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