



IMPRESSA X9

Instructions for use



Art. Nr. 65590 – 6/05 – UL/NSF

IMPRESSA
if you love coffee

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, to reduce the risk of fire, electric shock, and/ or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet any when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when disposing steam.
- For household and commercial use.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord set.

- A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- **WARNING:**
To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only.

CAUTION:

This appliance is for household and commercial use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.



Fig. 1



Fig. 2



Fig. 3



Fig. 4

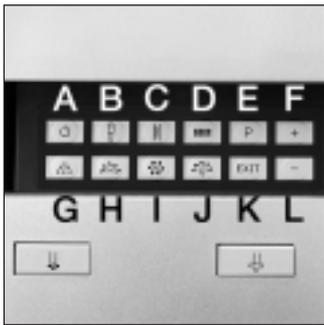


Fig. 5

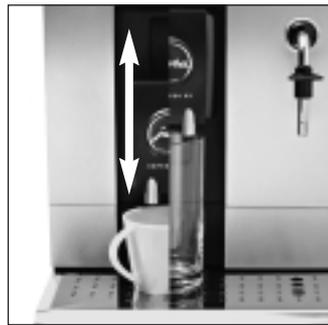


Fig. 6

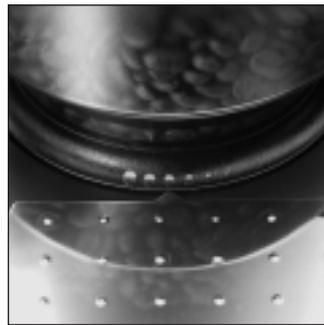


Fig. 7

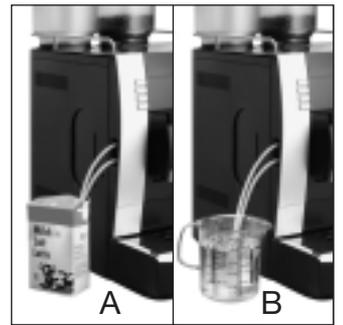


Fig. 8

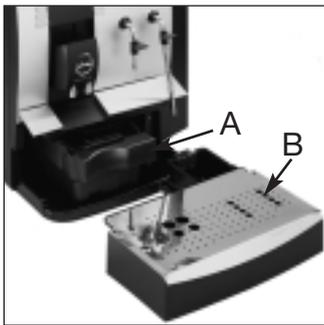


Fig. 9



Fig. 10



Fig. 11



Fig. 12



Fig. 13

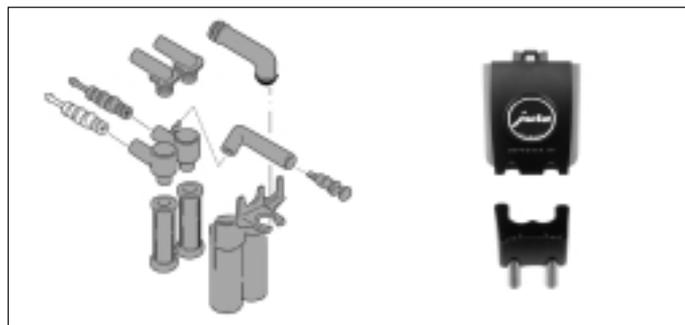


Fig. 14



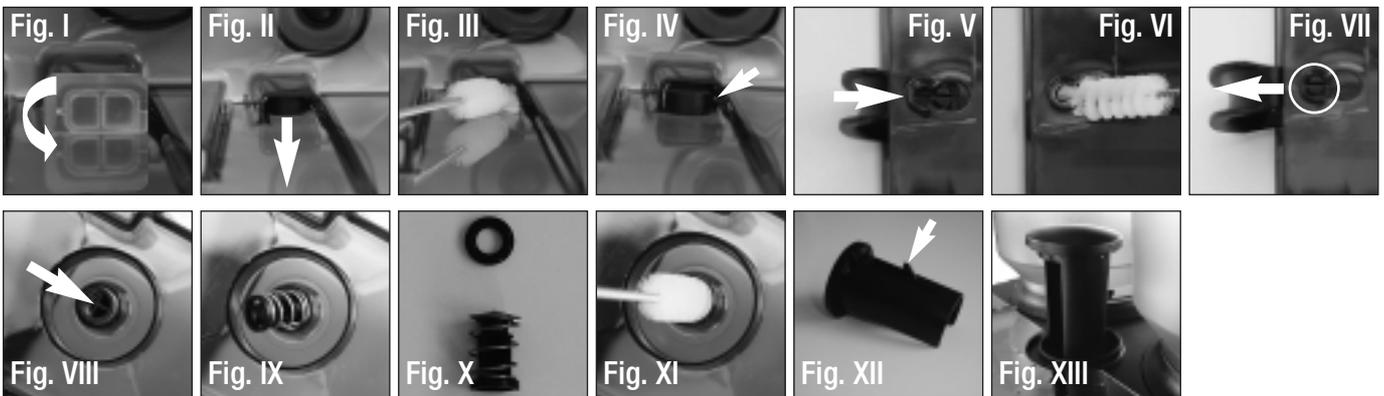
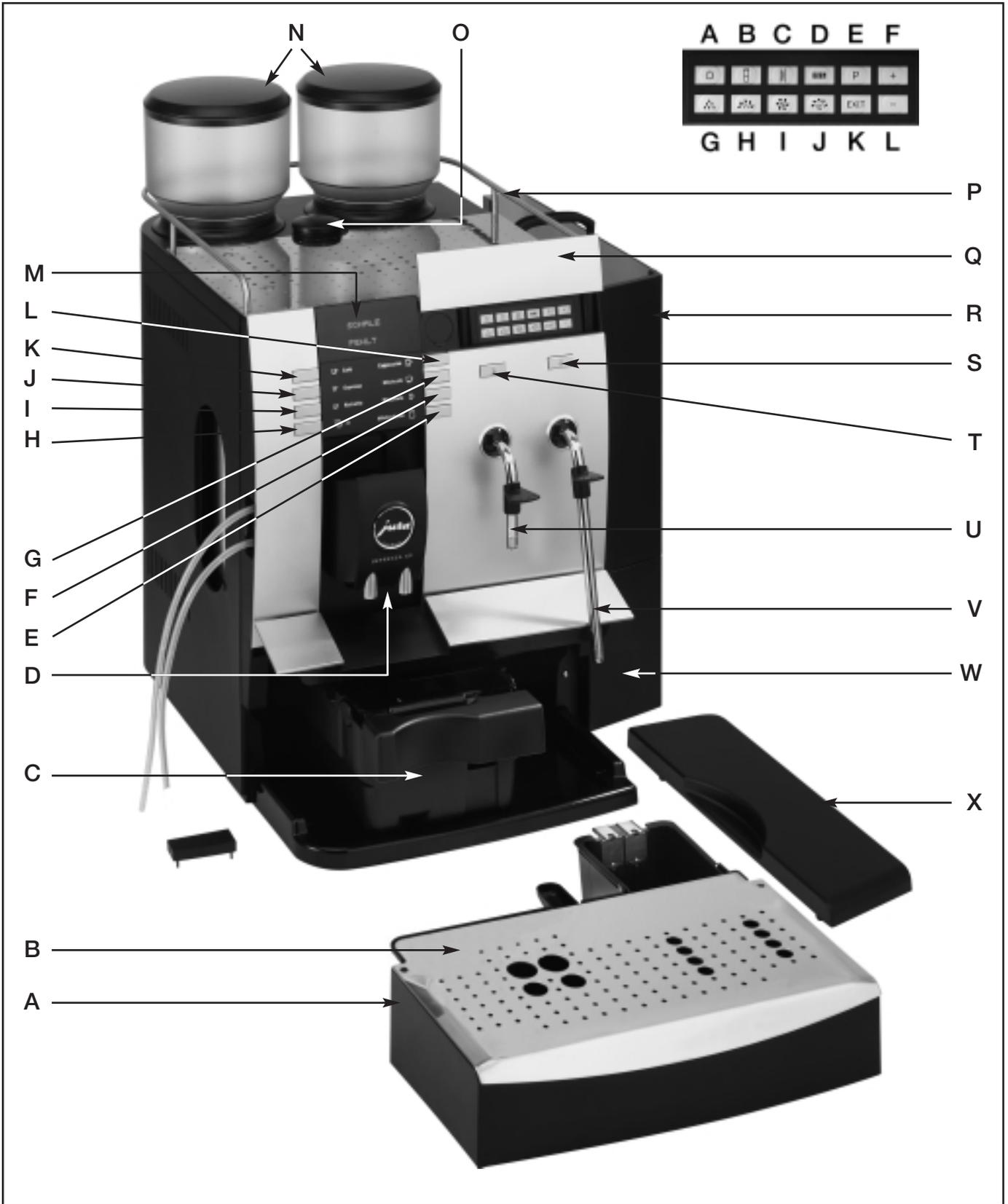
Fig. 15



Fig. 16



Fig. 17



Operating elements Impressa X9

- A Drip tray
- B Drip grate
- C Grounds bin
- D Height-adjustable dual spout
- E Frothing key
- F Macchiato key
- G Milk Coffee key
- H 2x key
- I Ristretto key
- J Espresso key
- K Coffee key
- L Cappuccino key
- M Display dialog system (incl. graphics display)
- N Bean tank
- O Filler funnel for cleaning tablet
- P Cup railing
- Q Cover for programming keys
- R Water tank
- S Steam key
- T Hot Water key
- U Pivoting hot water spout
- V Pivoting steam spout
- W Accessories drawer
- X Water tank cover

Programming keys

- A ON / OFF
- B Filter
- C Decalcify
- D Counter
- E Access programming mode
- F +
(Page through parameters / higher values)
- G Rinse
- H Clean milk system
- I Clean coffee system
- J Clean dual spout
- K EXIT
- L –
(Page through parameters / lower values)

Legend:

DISPLAY DISPLAY: serves as information.
Continuous text.

GRAPHICS DISPLAY:
please follow the instructions shown.

 = Note

 = Important

 = Tip

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JURA Impressa X9

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Important Information for the user

Thank you for choosing this JURA product.

Please study these operating instructions carefully before using your new machine and keep them in a safe place for easy reference in the future.

Should you require further information or should particular problems occur that are not dealt with in sufficient detail for you in these operating instructions, please ask your local dealer for the information you require or get in touch with us directly.

1. Description of the machine

Spoil your customers, guests, staff and yourself with superb coffee delights. Operating the IMPRESSA X9 is easy even for inexperienced users. The display dialog system features plain text and comprehensible symbols that take you through each program step by step. The Intelligent Pre Brew Aroma System (I.P.B.A.S) brings out the full coffee aroma in espresso or coffee - always crowned by a beautiful crema. You can have your coffee made with powder from either of the two grinders or program a mixture according to your personal preference. **Cappuccino, latte macchiato or milk coffee at the press of a key and without shifting around cups.**

The intelligent electronic system provides the utmost operating convenience. For instance, the active bean tank monitor prompts you to refill the two 650 g bean containers.

With the integrated rinsing, cleaning and decalcifying programs, machine maintenance is done at the press of a key.

1.1 Standard functions

Your IMPRESSA X9 makes the following standard products (Fig. 1):

| | | | |
|---|-----------|---|--------------|
| A | COFFEE | E | CAPPUCCINO |
| B | ESPRESSO | F | MILK COFFEE |
| C | RISTRETTO | G | MACCHIATO |
| D | 2x | H | FROTHED MILK |

1.2 DISPLAY to be made by a JURA service technician

The following DISPLAY can **only** be made by a JURA service technician:

- a) Customer-specific product set-up. The standard products can be replaced with:
 - 2 espressos, 2 coffees, 2 ristrettos, pot of coffee, latte macchiato, milk, hot water or steam at all times.
 - Optionally you can preset the grinder or Rinse key.

 The products can be arranged according to your personal preference. (Fig. 1)

- b) Lock products
- c) All the products can be modified by a service technician to meet the customer's specific requirements.
- d) Adjust filter capacity
- e) Assign code groups
 - A total of 3 code groups can be assigned. Each code group has its own authorization.

2. Safety information

2.1 Warnings

- Children are unaware of the dangers that can be caused by electrical machines; for this reason, children should never be left unsupervised with electrical machines.
- The machine may only be used by people who have been instructed.
- Never use a faulty machine or one with a damaged power cable.

2.2 Safety precautions

- Never expose the machine to the effects of weather (rain, snow, frost) and never operate it with your hands wet.
- Place your machine on a solid and level surface. Never leave it on a warm or hot surface (hobs). Choose a location that is inaccessible for children or pets.
- If you intend not to use the machine for a longer time (e.g. holidays) always switch the machine off with the power switch (Fig. 15/D) and disconnect the mains cable.
- Always switch off the machine with the power switch (Fig. 15/D) and disconnect the mains cable before cleaning the machine.
- When removing the plug from the power socket, never tug on the cord of the machine itself.
- Never repair or open the machine yourself. Repairs may only be done by authorised service centres using original spare parts and accessories.
- The machine is connected to the mains power socket via an electric cable. Please ensure that no-one trips over the cable and pulls the machine down. Keep children and pets at a distance.
- Never put the machine or parts of it into the dishwasher.
- To prevent overheating, please put the machine in a place with a good circulation of air.
- If you use de-scaling agents containing acid, remove any splashes and drips on sensitive surfaces, in particular natural stone and wood surfaces, straight away or take corresponding safety precautions.
- Use service connectors A + B for approved manufacturer's accessories only (Fig. 15 A+ B).

3. Preparing the machine

3.1 Checking the mains voltage

The coffee machine is preset to the correct mains voltage. Check if your local mains supply voltage complies with the information given on the type plate on the rear of the coffee machine (Fig. 15/C).

3.2 Checking the fuse

Check whether the fuse matches your machine (Fig. 15/C).

3.3 Filling the water tank

- Remove the water tank (Fig. 2) and rinse it out well with cold tap water.
- Then fill the water tank and put it back into the machine.
- Please ensure that the tank locks in properly.

 Please only use fresh, cold water. Never fill up with milk, mineral water and other fluids. You can also top up water without removing the tank. Simply remove the cover and pour in the water from above with a vessel and replace the lid again.

3.4 Adding coffee beans

You have the possibility of using two different types of coffee beans.

- Remove the cover from the bean container (Fig. 3)
- Clean out any dirt or foreign objects from the bean container.
- Fill coffee beans into the bean container and replace the cover again.

4. First use

➔ Make sure to have filled the water tank and the bean tank.

- Switch the IMPRESSA X9 on with the power switch on the rear of the machine (Fig. 15/D).
- Open the programming door on the front (Fig. 4) and switch the IMPRESSA X9 on with the ON / OFF key (Fig. 5/A).

LANGUAGE
ENGLISH

- Select a language of your choice by pressing the «+» or «-» key (Fig. 5/F or L).
- Press P to save your selection (Fig. 5/E).

CONFIRMED
✓

TIME
HOURS
-:--

- Set the hours by pressing the «+» or «-» key (Fig. 5/F or L).
- Press P to save your setting (Fig. 5/E).

TIME
MINUTES
12:00

- Set the minutes by pressing the «+» or «-» key (Fig. 5/F or L).
- Press P to save your setting (Fig. 5/E).

CONFIRMED
✓

WELCOME TO
jura

PRESS RINSE

- Press the Rinse key (Fig. 5/G).

SYSTEM FILLI
MACHINE HEAT

- Place a cup under the height-adjustable dual spout (Fig. 6).

PRESS RINSE

- Press the Rinse key (Fig. 5/G).

RINSING

➔ First the coffee spout is rinsed, then the coffee spout.

5. Switching the machine on

- Switch the IMPRESSA X9 on with the power switch on the rear of the machine (Fig. 15/D).
- Open the programming door on the front (Fig. 4) and switch the IMPRESSA X9 on with the ON / OFF key (Fig. 5/A).

WELCOME TO

jura

MACHINE HEAT

- Place a cup under the height-adjustable dual spout (Fig. 6).

PRESS RINSE

- Press the Rinse key (Fig. 5/G).

RINSING

➔ First the coffee spout is rinsed, then the coffee spout.

6. Rinsing the machine

COFFEE READY

- Press the Rinse key (Fig. 5/G).

RINSING

➔ First the coffee spout is rinsed, then the coffee spout.

7. Setting the grinding degree

You can adjust the grinding gear to the roast of your coffee. We recommend

- a finer setting → (for a lighter roast)
- a coarser setting → (for a darker roast)

- To adjust the grinding degree, turn the setting rings to the required position (Fig. 7).
- You have the following options:
 - The smaller the dots, the finer the grind
 - The larger the dots, the coarser the grind

! The grinding degree may only be adjusted while the grinding gear is running.

8. Adjusting your machine to the water hardness

Water is heated in the machine. This leads to scale as a result of use, which is automatically shown on the display. The machine must be adjusted to match the hardness of the water used. For this, please use the enclosed test stick.

➔ 1° German hardness is equivalent to 1.79° French hardness.

The machine can be adjusted from 1° German hardness up to 30° German hardness. The function can also be deactivated.

The IMPRESSA X9 is preset to 16° German hardness. You can adjust your machine to the local water hardness. Example:

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS
16°dH
1100

- Press P again (Fig. 5/E) to activate the programming step.
- Adjust the machine to the required water hardness by pressing the «+» or «-» key.

HARDNESS



- Press P to save your setting (Fig. 5/E).

CONFIRMED



HARDNESS



- Press EXIT (Fig. 5/K).

SELECT PRODU

9. Coffee

9.1 Making coffee / espresso / ristretto

COFFEE READY

- Place a cup under the height-adjustable dual spout (Fig. 6) and press a product key of your choice. The pre-brewing process (I.P.B.A.S.) moistens the coffee powder, briefly interrupts the flow of hot water and then begins with the actual brewing process. The following example shows how to make 1 espresso.

1 ESPRESSO



- ➔ A bargraph indicates the duration of the espresso brewing process.
- ➔ To stop the brewing process prematurely, press any of the coffee keys. For a perfect frothing result, adjust the dual spout (Fig. 6) to the size of your cup.

9.2 Making cappuccino / macchiato

COFFEE READY

- Place a cup under the height-adjustable dual spout (Fig. 6) and press the Macchiato key (Fig. 1/G). Make sure the milk hoses (Fig. 8/A) have been dipped into the milk. The following example shows how to make 1 macchiato.

MACCHIATO



- The IMPRESSA X9 starts by making the frothed milk.
- ➔ The lower of the two bargraphs indicates the duration of the milk frothing process.

MACCHIATO



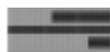
- Last of all the machine brews the coffee.
- ➔ The upper of the two bargraphs indicates the duration of the coffee brewing process.
- ➔ Press any of the product keys to stop the frothing or the brewing process prematurely.
- ➔ The milk system is rinsed automatically 10 minutes after dispensing milk. You will hear an acoustic signal before the rinsing cycle starts.

9.3 Making milk coffee

COFFEE READY

- Place a cup under the height-adjustable dual spout (Fig. 6) and press the Milk Coffee key (Fig. 1/F).

MILK COFFEE



- Coffee and milk are discharged into the cup simultaneously.
- ➔ The upper of the two bargraphs indicates the duration of the coffee brewing process.
- ➔ Press any of the product keys to stop the frothing and the brewing process prematurely.
- ➔ The milk system is rinsed automatically 10 minutes after dispensing milk. You will hear an acoustic signal before the rinsing cycle starts.

9.4 Frothing milk

COFFEE READY

- Place a cup under the height-adjustable dual spout (Fig. 6) and press the Frothing key (Fig. 1/H). Make sure the milk hoses (Fig. 8/A) have been dipped into the milk.

MILK FROTH



- Your milk/frothed milk will be prepared.
- ➔ A bargraph indicates the duration of the frothing process.
- ➔ Press the frothing key to stop the frothing process prematurely.

9.5 2x key

- ➔ You can make 2 coffees in one brewing step by preselecting the 2x key. Press the 2x key and then the coffee key of your choice.

- ! The milk products cannot be doubled.

COFFEE READY

- Make 2 ristretti, espressi or coffees by pressing the 2x key (Fig. 1/D) first.

COFFEE READY



- Select a coffee product. For example, ristretto (Fig. 1/C)

2 RISTRETTI



- The machine will now make two ristrettos in one brewing step.

10. Making hot water

COFFEE READY

- Place a cup under the pivoting hot water spout (T) and press the Hot Water key (T/⏏).

HOT WATER



- The machine stops dispensing the programmed portion of hot water automatically.

➔ A bargraph indicates the duration of the hot water dispensing process.

➔ To stop the machine from dispensing hot water prematurely, press any of the product keys.

! There might be some initial splashing when drawing off hot water. The pivoting hot water spout becomes hot. Avoid direct contact with the skin!

11. Drawing off steam

COFFEE READY

- Place a cup under the pivoting steam spout (V) and press the Steam key (S / ☕).

STEAM

- The machine stops dispensing the programmed portion of steam automatically.

➔ A bargraph indicates the duration of the steam dispensing process.

➔ To stop the machine from dispensing steam prematurely, press any of the product keys.

! There might be some initial splashing when drawing off steam. The pivoting steam spout becomes hot. Avoid direct contact with the skin!

12. Switching the machine off

COFFEE READY

- Switch the machine off using the ON / OFF key (Fig. 5/A). The machine automatically performs a rinsing cycle when you switch it off. Only the spouts and nozzles that were used are rinsed.

GOOD-BYE

➔ Use the power switch on the rear of the machine (Fig. 15/D) to disconnect the machine from the mains supply.

13. Programming

The following parameters can be programmed:

- Water hardness
- Setup (product)
- Time
- Switch-on time
- Switch-off time
- Language
- Display (unit and time format)
- Information (number of products made, number of cleaning cycles run)

13.1 Adjusting the machine to the water hardness

➔ For this, please refer to Chapter 8 “Adjusting your machine to the water hardness”.

13.2 Customizing (product definition)

You can program each product according to your preference. Example: cappuccino

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS

16° dH

- Press the «+» or «-» key until SETTING appears on the display.

SETTING

- Press P again (Fig. 5/E) to activate the SETTING programming step.

SETTING

PLEASE
SELECT

- Select a product key of your choice. In our example it is cappuccino (Fig. 1/E).

CAPPUCCINO

WATER
100 ML

- Press P (Fig. 5/E) again to activate the setting programming step.
- Press the «+» or «-» key until the required amount of water appears on the display.

- Press P (Fig. 5/E) to confirm your setting.

CONFIRMED

✓

CAPPUCCINO

FROTH
20 SEC

- Press P (Fig. 5/E) again to activate the programming step.
- Press the «+» or «-» key to define the amount of frothed milk.
- Press P to confirm your setting (Fig. 5/E).

CAPPUCCINO

MILK
20 SEC

- Press P (Fig. 5/E) again to activate the programming step.
- Press the «+» or «-» key to define the amount of frothed milk.
- Press P to confirm your setting (Fig. 5/E).
- Press the «+» or «-» key until powder appears on the display.

CAPPUCCINO

POWDER

- Press P (Fig. 5/E) again to activate the programming step.
- Press the «+» or «-» key to set the coffee strength.
- Press P to confirm your setting (Fig. 5/E).

CAPPUCCINO

GRINDER
50% 50%

- Press P (Fig. 5/E) again to activate the programming step.
- Press the «+» or «-» key to define the left and the right grinder.
- Press P to confirm your setting (Fig. 5/E).

CAPPUCCINO

TEMP.
NORMAL

- Press P (Fig. 5/E) again to activate the programming step.
- Press the «+» or «-» key to set the temperature.
- Press P to confirm your setting (Fig. 5/E).
- Press EXIT (Fig. 5/K).

SETTING

PLEASE
SELECT

- Press EXIT (Fig. 5/K) to leave this programming step or select the next product key.

13.3 Setting the time

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS

16:3H
■■■■

- Press the «+» or «-» key until TIME appears on the display.

TIME

12:00

- Press P again (Fig. 5/E) to activate the TIME programming step.

TIME

HOURS
12:00

- Press the «+» or «-» key to set the hours.

TIME

HOURS
14:00

- Press P to confirm your setting (Fig. 5/E).

TIME

MINUTES
14:00

- Press the «+» or «-» key to set the minutes.

TIME

MINUTES
14:45

- Press P to confirm your setting (Fig. 5/E).

CONFIRMED

✓

TIME

14:45

- Press the «+» or «-» key to select the next program step or press EXIT (Fig. 5/K) to leave programming mode.

13.4 Automatic switch-on time

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS

16:3H
■■■■

- Press the «+» or «-» key until MACHINE ON appears on the display.

UNIT ON

-|-

- Press P again (Fig. 5/E) to activate the MACHINE ON programming step.

UNIT ON

HOURS
-|-

- Press the «+» or «-» key to set the hours.

UNIT ON

HOURS
07:00

- Press P to confirm your setting (Fig. 5/E).

UNIT ON

MINUTES
07:00

- Press the «+» or «-» key to set the minutes.

UNIT ON

MINUTES
07:30

- Press P to confirm your setting (Fig. 5/E).

CONFIRMED

✓

UNIT ON

07:30

- Press the «+» or «-» key to select the next program step or press EXIT (Fig. 5/K) to leave programming mode.



If —:— appears on the display, the switch-on function is deactivated.

13.5 Automatic switch-off time



You can program the automatic switch-off time. Choose a time between 0.5 and 9.0 hours or —:— (inactive).

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS

16:3H
■■■■

- Press the «+» or «-» key until OFF AFTER appears on the display.

OFF AFTER

5.0 HRS

- Press P again (Fig. 5/E) to activate the OFF AFTER programming step.

OFF AFTER

5.0 HRS

- Press the «+» or «-» key to define after how many hours your machine should switch off.

OFF AFTER

9.0 HRS

- Press P to confirm your setting (Fig. 5/E).

CONFIRMED

✓

OFF AFTER

9.0 HRS

- Press the «+» or «-» key to select the next program step or press EXIT (Fig. 5/K) to leave programming mode.

13.6 Programming the language

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS

16:3H
■■■■

- Press the «+» or «-» key until LANGUAGE appears on the display.

LANGUAGE

GERMAN

- Press P again (Fig. 5/E) to activate the LANGUAGE programming step.

LANGUAGE

GERMAN

- Press the «+» or «-» key to select the required language.

LANGUAGE

ENGLISH

- Press P to confirm your setting (Fig. 5/E).

CONFIRMED



LANGUAGE

ENGLISH

- Press the «+» or «-» key to select the next program step or press EXIT (Fig. 5/K) to leave programming mode.
- Press EXIT (Fig. 5/K) again to leave programming mode.

13.7 Setting up the display

13.7.1 Unit of measurement (ml/oz)

➔ This setting allows you to select a unit of measurement (ml or oz).

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS



- Press the «+» or «-» key until DISPLAY appears on the display.

SETTINGS

- Press P again (Fig. 5/E) to activate the DISPLAY programming step.

SETTINGS

UNIT
ML

- Press P again (Fig. 5/E) to activate the selected unit of measurement.

SETTINGS

UNIT
ML

- Press the «+» or «-» key to select the required unit of measurement.

SETTINGS

UNIT
OZ

- Press P to confirm your setting (Fig. 5/E).

CONFIRMED



SETTINGS

UNIT
ML

- Press the EXIT key (Fig. 5/K) for with «+» or «-» key to select the next program step.
- Press EXIT (Fig. 5/K) again to leave programming mode.

13.7.2 Time format

➔ This setting allows you to select the time format (24 hours or AM/PM).

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS



- Press the «+» or «-» key until DISPLAY appears on the display.

SETTINGS

- Press P again (Fig. 5/E) to activate the DISPLAY programming step.

SETTINGS

UNIT
ML

- Press the «+» or «-» key until TIME FORMAT appears on the graphics display.

SETTINGS

TIME
FORMAT

- Press P again (Fig. 5/E) to activate TIME FORMAT.

SETTINGS

FORMAT
24 HRS

- Press the «+» or «-» key to select the required time format.

SETTINGS

FORMAT
AM/PM

- Press P to confirm your setting (Fig. 5/E).

CONFIRMED



SETTINGS

TIME
FORMAT

- Press the EXIT key (Fig. 5/K) for with «+» or «-» key to select the next program step.
- Press EXIT (Fig. 5/K) again to leave programming mode.

13.8 Information

➔ With the IMPRESSA X9 you can check each coffee you made. You can also check the number of cleaning cycles and decalcifying cycles you performed.

COFFEE READY

- Press P (Fig. 5/E) until you hear an acoustic signal.

HARDNESS



- Press the «+» or «-» key until INFORMATION appears on the display.

INFORMATION

- Press P (Fig. 5/E) to activate the INFORMATION programming step.

1 ESPRESSO

200
PRODUCTS

- Press the «+» or «-» key to select the required item of information.

➔ You can leave the INFORMATION menu any time by pressing EXIT (Fig. 5/K).

- Press the «+» or «-» key to select the next program step or press EXIT (Fig. 5/K) to leave programming mode.

💡 Under TOTAL you will find all the products made (coffee, hot water and steam)

14. Counter

 The single counter allows you to record your consumption over a defined period of time. This counter can be reset to 0 at any point in time.

COFFEE READY

- Press Counter (Fig. 5/D) until you hear an acoustic signal.

1 ESPRESSO

150
PRODUCT

- Press the «+» or «-» key to select a product.
- The display will indicate the number of times this product was made.
- Press EXIT (Fig. 5/K) to leave the COUNTER.

Reset counter:

COUNTER

RESET
NO

- Press the «+» or «-» key until the display indicates

COUNTER

RESET
YES

- Press P to confirm your selection (Fig. 5/E).

RESET



15. Maintenance

15.1 Filling the water tank

WATER TANK

FILL

- If this message is displayed, the machine will no longer make coffee/hot water. Refill water as described in Chapter 3.3.

 The water tank should be rinsed out and filled with fresh water daily. When using a fixed water supply system, we recommend regularly rinsing the water tank and filling it with fresh water.

15.2 Cleaning the water tank

 To clean the water tank, remove it from the machine.

a) Cleaning the float shaft

- Remove the flexible float shaft cover (Fig. I)
- Remove the float switch (Fig. II)
- Clean the float shaft using a corresponding brush (Fig. III)

 When installing the float, make sure the position of the guide at the float, which runs in the shaft opening, is correct (Fig. IV).

b) Cleaning the water tank handle

- Put the water tank handle in vertical position
- Press the water tank handle downwards (Fig. V)
- Remove the water tank handle from the support
- Clean the support using a corresponding brush (Fig. VI)
- After the cleaning, insert the water tank handle in the support again
- Pull upwards to engage the handle in the support (Fig. VII).

c) Cleaning the valve

- Press upwards the valve body (Fig. VIII)
- Remove the O-ring on the inside of the water tank from the valve body.
- Remove the valve body together with the spring (Fig. IX/X).
- Clean the valve body opening using the brush (Fig. XI).

d) Valve assembly

- After cleaning, install the valve body again in reverse order



Do not use any sharp objects to remove the O-ring.

15.3 Installing a fixed water supply system

Please refer to the operating instructions for the fixed water supply system or contact your JURA dealer.

15.4 Emptying the coffee grounds container

The coffee grounds container collects the coffee grounds.

GROUND

EMPTY

- If this information is displayed, the machine will no longer make coffee. The grounds container needs to be emptied.
- Carefully take out the drip tray; it is filled with water. Remove the grounds container (Fig. 9/ A).

15.5 Emptying the drip tray

DRIP TRAY

EMPTY

- If this information is displayed, the machine will no longer make coffee. The drip tray needs to be emptied.
- Carefully take out the drip tray; it is filled with water (Fig. 9/B).

15.6 Grounds bin missing

GROUND BIN

MISSING

- If this message lights up, the grounds bin is not installed properly or missing altogether.

15.7 Filling the bean tank

COFFEE READY

FILL
BEANS

The display dialog system indicates which of the two bean tanks is empty. Fill tank with beans as described in Chapter 3.4.



The bean level is monitored electronically on the IMPRESSA X9. To ensure smooth operation, we recommend that you regularly clean the bean tanks with a dry cloth. Switch the machine off with the ON / OFF key (Fig. 5/A) before you do so.

- Switch the machine off with the power switch on the rear of the machine (Fig. 15/D).

15.8 Removing stones

- Open the programming door on the front (Fig. 4) and switch the IMPRESSA X9 off with the ON / OFF key (Fig. 5/A).
- Switch the machine off with the power switch on the rear of the machine (Fig. 15/D) and disconnect it from the mains supply.
- Open the hinged door on reverse of the machine (Fig. 10).

- Push sliders to the rear (Fig. 10) and take the bean tank out of the machine.
- Remove any beans with a vacuum cleaner.
- Insert the key (Fig. 11).
- Now turn the key counter-clockwise until the jammed stone is released.
- Remove any remaining powder with a vacuum cleaner.
- Re-install the bean tank and pull the sliders to the front before closing the door (Fig. 10).

15.9 General cleaning instructions

- Never use sharp objects or caustic chemicals for cleaning.
- Clean the inside and outside of the case using a soft, damp cloth.
- Clean the pivoting steam spout (V) each time it was used.
- After heating milk, draw off some steam to clean the inside of the pivoting steam spout (V).
- The water tank should be rinsed out and filled with fresh water daily.

➔ Visible calcification in the water tank can be removed using a commercial decalcifying agent. Take out the water tank (Fig. 2).

15.10 Disassembling and cleaning the dual spout

➔ We recommend to disassemble and clean the dual spout if you make milk products regularly.

- Remove the cover of the height-adjustable dual spout by pressing the Unlock key (Fig. 12) and remove the coffee distributor (Fig. 13).
- Take off the spouts (Fig. 13).
- Take the spouts apart (Fig. 14).
- Thoroughly rinse all the parts with warm water.
- Attach the spouts to the IMPRESSA X9 (Fig. 13).
- Reassemble the parts (Fig. 14).
- Put back the cover, making sure it locks into place (Fig. 13).

! Use the corresponding brushes for carrying out the cleaning steps described in sections above.

15.11 Cleaning the milk system

💡 We recommend to clean the milk system daily.

Once started, the cleaning process must not be interrupted. It takes approx. 2 minutes.

- Open the programming door on the front (Fig. 4).
- Press the Clean Milk System key (Fig. 5/H) until you hear an acoustic signal.

CLEANER FOR

PRESS
KEY

- Place a receptacle with a capacity of at least 0.5 litres under the height-adjustable dual spout (Fig. 6).
- Fill a receptacle with approx. 4 dl of water and add 1 1/2 capfuls of JURA cappuccino cleaning agent. Dip the two milk hoses into this solution (Fig. 8/B).
- Press the Clean Milk System key (Fig. 5/H).

MACHINE CLEA

- You will hear an acoustic signal.

WATER FOR C

PRESS
KEY

➔ Fill a receptacle with approx. 4 dl of fresh water and dip the milk hoses into it (Fig. 8/B).

- Press the Clean Milk System key (Fig. 5/H).

MACHINE CLEA

COFFEE READY

! Always dip both milk hoses into the fluid (Fig. 8/B).

15.12 Cleaning the coffee system

Once started, the cleaning process must not be interrupted. It takes approx. 15 minutes.

COFFEE READY

CLEAN

➔ After having dispensed 220 products or after 80 rinsing cycles, the machine must be cleaned. The machine will still make coffee or hot water/steam. However, we recommend that you run a cleaning cycle within the same day. After having made another 20 coffees the cleaning alarm flashes, and after yet another 20 coffees, the display will indicate the following message:

CLEAN NOW

- Open the programming door (Fig. 4) and press the Clean Coffee System key (Fig. 5/I) until you hear an acoustic signal.

EMPTY

TRAY

EMPTY

COFFEE
BIN

- Remove the tray and the grounds bin and EMPTY the coffee grounds.

COFFEE BIN

MISSING

- Place the grounds bin and the tray back into the machine.

PRESS
KEY

- Place a sufficiently large receptacle under the height-adjustable dual spout (Fig. 6).

- Press the Clean Coffee System key (Fig. 5/I) until you hear an acoustic signal.

MACHINE CLEA

- You will hear an acoustic signal.

ADD TABLET

PRESS
KEY

- Drop a JURA cleaning tablet into the filler funnel (Fig. 16).

- Press the Clean Coffee System key (Fig. 5/I).

MACHINE CLEA

- You will hear an acoustic signal.

EMPTY

TRAY

EMPTY
COFFEE
BIN

- Remove the tray and the grounds bin and EMPTY the coffee grounds.

COFFEE BIN
MISSING

- Place the grounds bin and the tray back into the machine.

COFFEE READY

15.13 Cleaning the dual spout

Once started, the cleaning process must not be interrupted. It takes approx. 20 minutes.

COFFEE READY
CLEAN

- ➔ After having dispensed 220 products or after 80 rinsing cycles, the machine must be cleaned. The machine will still make coffee or hot water/steam. However, we recommend that you run a cleaning cycle within the same day. After having made another 20 coffees the cleaning alarm flashes, and after yet another 20 coffees, the display will indicate the following message:

CLEAN NOW

- Open the programming door (Fig. 4) and press Clean Dual Spout (Fig. 5/J) until you hear an acoustic signal.

EMPTY
TRAY

EMPTY
COFFEE
BIN

- Remove the tray and the grounds bin and EMPTY the coffee grounds.

COFFEE BIN
MISSING

- Place the grounds bin and the tray back into the machine.

CLEANER FOR
PRESS
KEY

- Place a sufficiently large receptacle under the height-adjustable dual spout (Fig. 6).
- Fill a receptacle with approx. 4 dl of water and add 1 1/2 capfuls of JURA cappuccino cleaning agent. Dip the two milk hoses into the solution (Fig. 8/B).
- Press the Clean Dual Spout key (Fig. 5/J).

MACHINE CLEA

- You will hear an acoustic signal.

ADD TABLET
PRESS
KEY

- Drop a JURA cleaning tablet into the filler funnel (Fig. 16).
- Press the Clean Dual Spout key (Fig. 5/J).

MACHINE CLEA

- You will hear an acoustic signal.

WATER FOR C
PRESS
KEY

- ➔ Fill a receptacle with approx. 0.4 litres of fresh water and dip the milk hoses into it (Fig. 8).

- Press the Clean Dual Spout key (Fig. 5/J).

MACHINE CLEA

- You will hear an acoustic signal.

EMPTY
TRAY

EMPTY
COFFEE
BIN

- Remove the tray and the grounds bin and EMPTY the coffee grounds.

COFFEE BIN
MISSING

- Place the grounds bin and the tray back into the machine.

COFFEE READY

15.14 Decalcifying

Once started, the decalcifying program must not be interrupted. It takes approx. 40 minutes.

- ➔ When using acidic decalcifying agents, immediately remove any splashes or drops from sensitive surfaces, in particular surfaces made of natural stone or wood, or take appropriate preventive measures.

COFFEE READY
DESCALE

- ➔ We recommend that you decalcify the machine within the same day. If you make more coffees, the display will indicate DECALCIFY. After yet even more coffees made, the display will read DECALCIFY NOW.

- Open the programming door on the front (Fig. 4) and press the Decalcify key (Fig. 5/C).

EMPTY
TRAY

EMPTY
COFFEE
BIN

- Remove the tray and the grounds bin and EMPTY the coffee grounds.

COFFEE BIN
MISSING

- Place the grounds bin and the tray back into the machine.

- Completely dissolve 3 JURA tablets in 0.7 litres of water and pour the solution into the empty water tank.

SOLVENT IN T
PRESS
KEY

- ➔ Place 3 sufficiently large receptacles under the height-adjustable dual spout, the steam spout and the hot water spout (Fig. 17, 1/2 litre receptacle each).

- Press the Decalcify key (Fig. 5/C).

MACHINE DECA

- You will hear an acoustic signal.

TRAY
EMPTY

- Remove the tray and the grounds bin. EMPTY the coffee grounds.

TRAY
MISSING

- Place the grounds bin and the tray back into the machine.

WATER TANK

RINSE/F

- Thoroughly rinse out the water tank and fill it with fresh tap water.
- Place the water tank back into the machine.



Place 3 sufficiently large receptacles under the height-adjustable dual spout, the steam spout and the hot water spout (Fig. 17, 1/2 litre receptacle each).

PRESS

KEY

- Press the Decalcify key (Fig. 5/C).

MACHINE DECA

CAPPUCCINO

RINSING

- You will hear an acoustic signal.

EMPTY

TRAY

EMPTY

COFFEE
BIN

- Remove the tray and the grounds bin and EMPTY the coffee grounds.

COFFEE BIN

MISSING

- Place the grounds bin and the tray back into the machine.

COFFE READY

15.15 Cleaning the grinder and the bean tank

- Switch off the machine by pressing the ON/OFF key (Fig.5/A)
- Disconnect the machine from power supply (Fig. 15/D)
- Open the flap (Fig. 10) on the back of the machine
- Push back the slides (Fig. 10)
- Remove the bean tanks by turning them (Fig. 10)
- Remove bean residues using the vacuum cleaner.



Note position cam at the powder suction pipe (Fig. XII)

- Insert powder suction pipe in the tablet shaft (note notch) (Fig. XIII)
- Connect the vacuum cleaner to the powder suction tube and switch on the vacuum cleaner for approx. 10 sec.
- Reassemble the machine again in reverse order according to the steps described above.

16. Tips for perfect coffee

Height-adjustable dual spout

You can adjust the height-adjustable dual spout to the size of your cups.

Grinding

Please refer to Chapter 7 “Setting the grinding degree”.

Individual programming for perfect coffee

Please refer to Chapter 14.2. Customizing (product definition).

Pre-warm cups

You can warm the cups in advance with hot water or steam. The smaller the quantity of coffee, the more important the warming of the cups.

17. Messages

| Display | Cause | Remedy |
|-------------------------------|--|---|
| WATER TANK FILL | The tank is empty. The water level gauge in the tank is jammed. The tank is calcified; the water level gauge is clogged. | Fill up with water. Empty tank, rinse, fill water and put it back. Take out tank, decalcify, rinse well, fill with water and put it back. |
| SELECT PRODU FILL BEANS | The bean tank is empty. Message still lights up despite beans having been refilled. Stone jammed in the system. | Refill bean tank. Make a cup of coffee. Remove stone as described in Chapter 15.8 "Removing stones". |
| GROUND EMPTY | The grounds bin is full. | Take out and empty tray and grounds bin. |
| TRAY EMPTY | The tray is full. | Empty tray and place it back into machine. |
| TRAY MISSING | The tray is not properly engaged. | Insert tray properly. |
| GROUND BIN MISSING | The grounds bin is not installed. | Install grounds bin. |
| SELECT PRODU CLEAN | 200 products dispensed or 80 rinsing cycles run. Cleaning cycle completed but message still lighting up. | Clean according to Chapter 15.13. Run cleaning cycle again but without cleaning tablet. |
| SELECT PRODU DESCALE | Machine needs to be decalcified. Decalcifying cycle completed but message still lighting up. | Decalcify machine as described in Chapter 15.14. Run decalcifying cycle again using water only (no decalcifying agent). |
| ERROR | Please contact your local service partner. | |

18. Disposal

Please return the IMPRESSA X9 to your local dealer, the service shop or to JURA for proper disposal.

19. Legal information

These operating instructions contain all the information necessary for the correct use, operation and maintenance of your machine. Understanding and complying with the directives contained in these operating instructions are essential for the machine without risk and also for safety during operation and maintenance. These operating instructions cannot cover all imaginable users of the machine.

We would further point out that the contents of these operating instructions in no way constitute a part of or amend any previous or existing contract, agreement or legal relationship. All obligations on the part of JURA Elektroapparate AG result from the sales agreement question, which also contains the complete details of the valid warranty terms. These contractual warranty terms are neither extended nor limited in any way by information contained in these operating instructions.

These operating instructions contain information protected by copyright. Photocopying or translation into another language without the prior written approval of JURA Elektroapparate AG are not admissible.

20. Technical data

Version «UL» 220 V AC

| | |
|------------------------------|---|
| Voltage: | 220 V AC |
| Output: | 2600 W |
| Fuse: | 15 A* |
| Safety check: |  |
| Pump pressure: | 2 x max. 15 bar |
| Water tank: | 5.0 liters |
| Capacity, bean container: | 2x 650 gr. |
| Capacity, grounds container: | max. 40 port. |
| Cable length: | approx. 1.8 m |
| Weight: | 20.5 kg |
| Dimensions (B x H x D): | 43 x 58.5 x 51 cm |

* During the preparation of draw-offs of coffee, steam can also be drawn off.