



Impressa S9 Avantgarde shown



Impressa S Avantgarde Series

Fully Automatic
Coffee & Espresso Center
with Clearyl Water Care System

Operating Instructions
and Warranty

Customer Service 1-800-220-5701

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and personal injury, do not immerse cord, plugs or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into

wall outlet. To disconnect, turn any control to “off” then remove plug from wall outlet.

12. Do not use appliance for other than intended use.
13. Use extreme caution when disposing hot steam.
14. For household use only.

SAVE THESE INSTRUCTIONS SPECIAL CORD SET INSTRUCTIONS

Regarding your cord set:

- A. 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.
- B. Longer detachable power-supply or extension cords are available and may be used if care is exercised in their use.
- C. 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 rounding 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.

Notice: Your Impressa S Avantgarde Series has a 3-prong grounded plug. To reduce the risk of electrical shock this plug will fit in an outlet only one way. If the plug does not fit in the outlet contact a qualified electrician. DO NOT modify the plug in any way.

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.

JURA-CAPRESSO

Jura was founded in 1931 in Switzerland. Capresso was founded in 1994 in the USA. Both companies have joined forces in the US to bring you the finest Fully Automatic Coffee Centers available anywhere. With innovative and user-friendly features, high quality materials, clear instructions and superb customer service, we are sure you will experience the best coffee, espresso, cappuccino or latte you have ever had. We hope you will enjoy your new Fully Automatic Coffee Center and will recommend it to your friends. For more information about our products visit our website www.capresso.com.

Michael Kramm, President

Customer Service

1-800-220-5701

Mon-Thu 9AM – 9PM • Fri 9AM – 8PM • Sat 9AM – 5PM

Eastern Standard Time.

email: contact@capresso.com

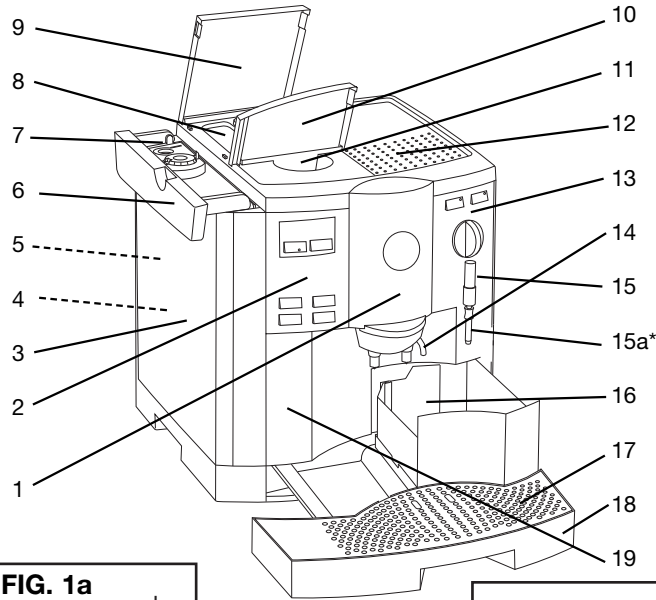
Jura-Capresso LLC.

81 Ruckman Road, Closter, NJ 07624

201-767-3999 • Fax: 201-767-9684

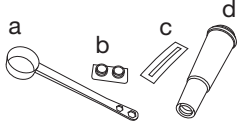
Website: www.capresso.com

FIG. 1



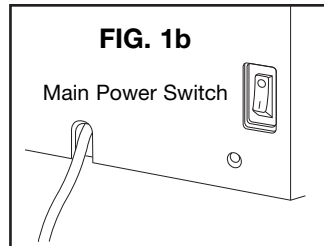
1. Height-Adjustable Dual Coffee Spout
2. Operating Display (Fig.2)
3. Removable Water Tank
4. Low Water Flotation Device(Inside)
5. Clearyl Water Care Cartridge (Not Installed)
6. Lid for Water Tank
7. Holder for Clearyl Water Cartridge
8. Aroma Protection Lid
9. Cover for Bean Container
10. Lid for Ground Coffee Funnel
11. Opening for Ground Coffee
12. Warming Plate
13. Steam System (Fig.3)
14. Hot Water Release
15. Steam Nozzle
- 15a. Dual-Frother-Plus (Fig.14,14a, 14b)
16. Used Coffee Container
17. Removable Grid
18. Removable Drawer/Used Water Tray
19. Cover for Rotary Dial and A La Carte Button (Fig. 3A)

FIG. 1a



- a. Scoop
- b. Cleaning tablets
- c. Water indicator
- d. Clearyl filter

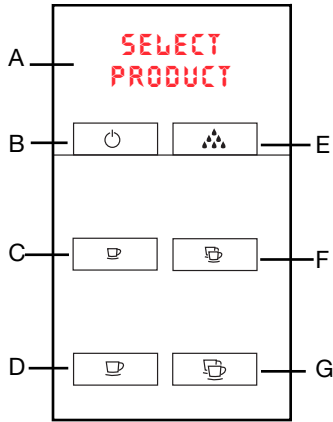
FIG. 1b



* frothXpress-Plus System see Fig. 15 to 17a

Operating Display

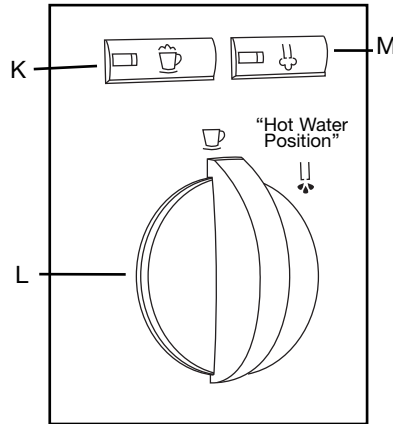
FIG. 2



- A. Display Dialog System
- B. **ON/OFF** Button
- C. **1-CUP Espresso** Button
- D. **1-CUP Coffee** Button
- E. **RINSE** Button
- F. **2-CUP Espresso** Button
- G. **2-CUP Coffee** Button

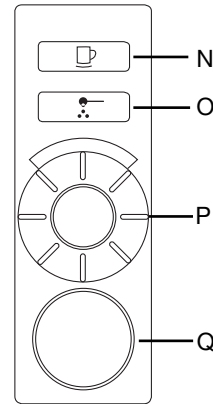
Steam & Hot Water System

FIG. 3



- K. **STEAM PORTION** Button
- L. Selector Switch for Coffee or Hot Water
- M. **PERMANENT STEAM** Button

FIG. 3A



- N. **A La Carte** Button
- O. **Ground Coffee** Button
- P. **Rotary Dial** w/push button
- Q. **Service Cover** (do not remove)

FIG. 4

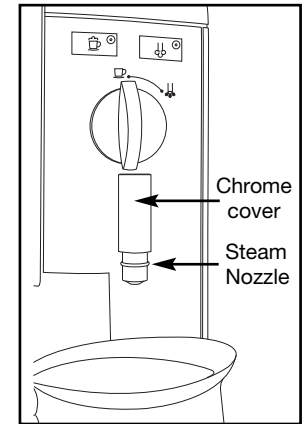


FIG. 5

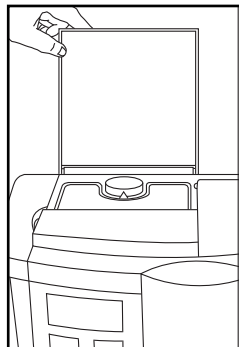


FIG. 6

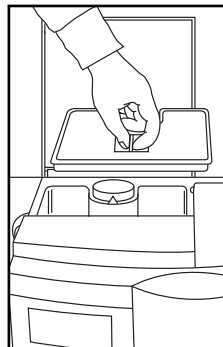


FIG. 7

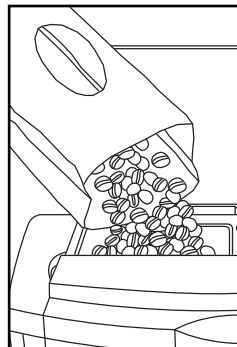


FIG. 8a



FIG. 8b

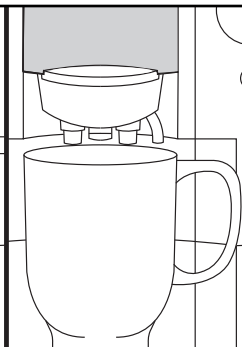


FIG. 9

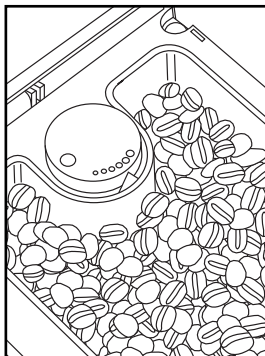


FIG. 10

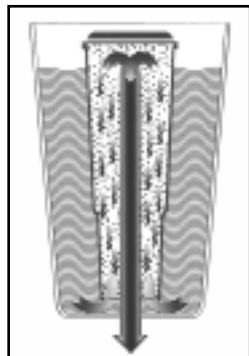


FIG. 11

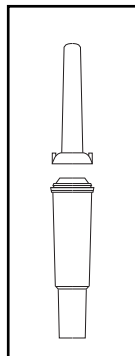


FIG. 12

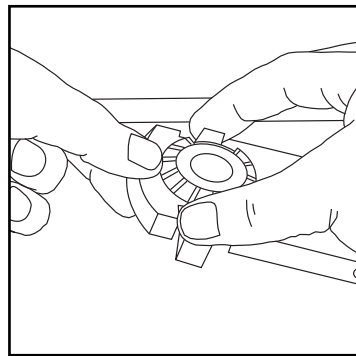


FIG. 13

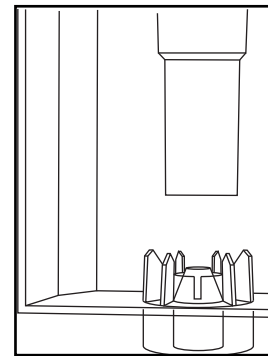


FIG. 14

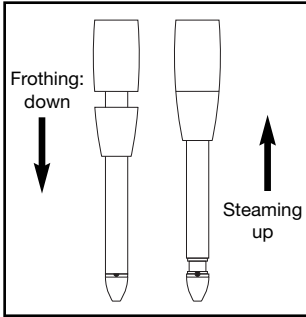


FIG. 14a

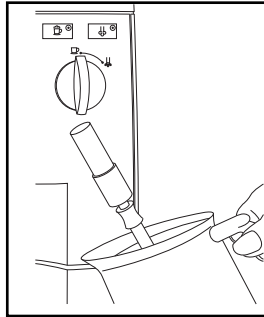


FIG. 14b

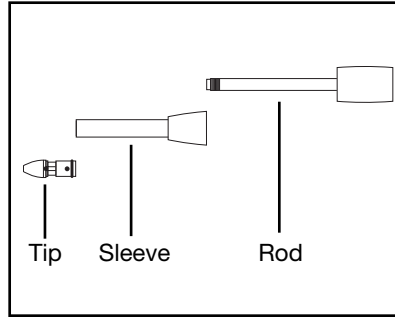


FIG. 15

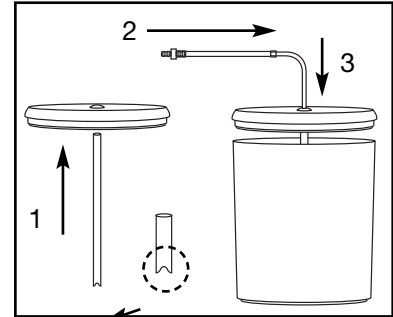


FIG. 15a

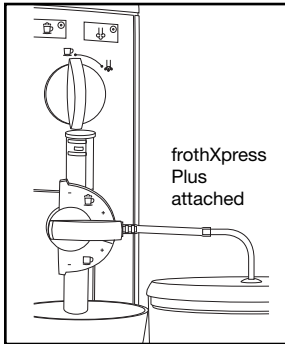


FIG. 16

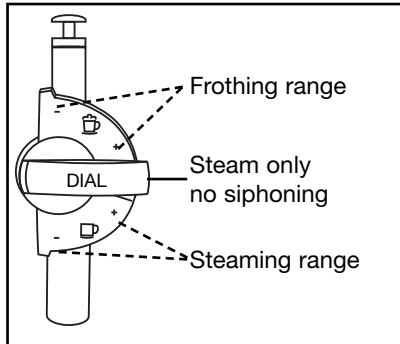


FIG. 17

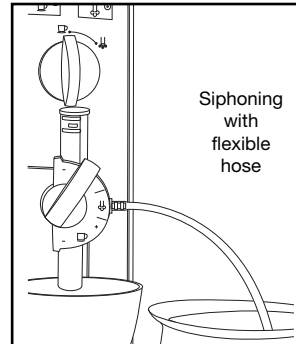


FIG. 17a

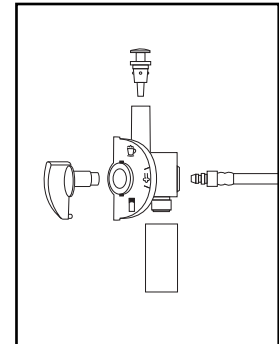


FIG. 18

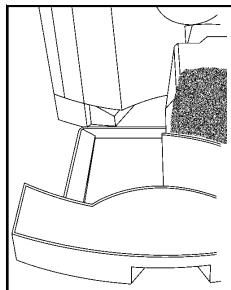


FIG. 19

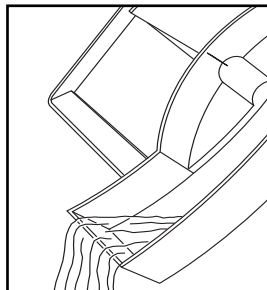


FIG. 20

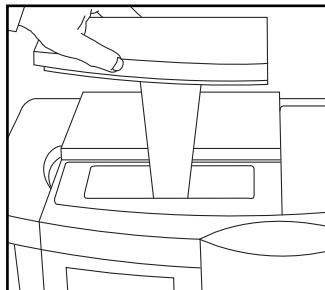


FIG. 21

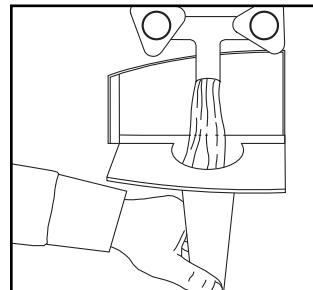


FIG. 22

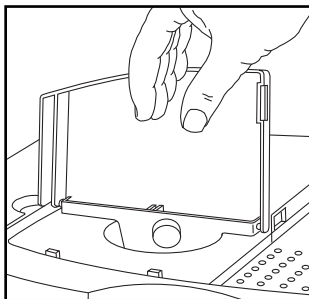


FIG. 23

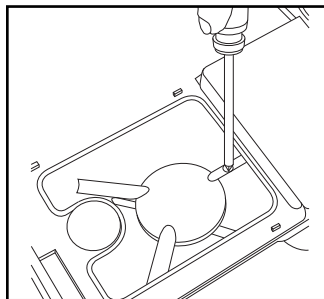


FIG. 24

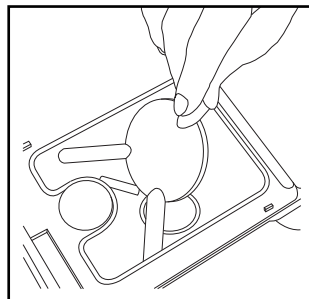


FIG. 25

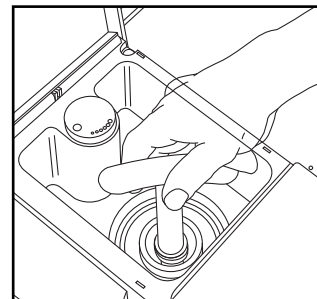


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1. PRODUCT WARRANTY REGISTRATION

Please read the enclosed product registration form now. Fill it out and mail or fax it to us within two weeks after purchasing your machine or register online through our website: www.capresso.com.

Important: This registration is part of your warranty (chapter 22).

2. OPERATING INSTRUCTIONS / CUSTOMER SERVICE

Thank you for choosing this Jura-Capresso product.

- Please study these Operating Instructions carefully before using your new machine. We highly recommend viewing the enclosed DVD. Select S Avantgarde Series.
- Also included is a Quick Reference Guide. Keep it next to your machine until you are familiar with all functions.
- For further information please call our TOLL FREE number: 1-800-220-5701, Mon-Fri 9AM – 9PM & Sat 9AM – 5PM Eastern Standard Time. If you call at any other time please leave a message including your telephone number and a time you can be reached. You can send us a FAX at: 201-767-9684 or EMAIL us at contact@capresso.com.

Please note: if you lose your Operating Instructions or the Quick Reference Guide, you can download a printable copy from our website www.capresso.com.

3. WELCOME TO THE IMPRESSA S AVANTGARDE SERIES

This fully automatic espresso coffee center is completely programmable and extremely user friendly. With two independent stainless steel Thermoblock heating systems it can switch from brewing coffee to frothing milk without any up- or down-time. It can prepare 1 or 2 cups of excellent, professional quality espresso or coffee at a time with just a push of a button. The two-step

pressure brewing system - well known in commercial applications - was adapted and refined by Jura coffee specialists and is the trademark of each Jura-Capresso coffee center. This two-step brewing system ensures optimal coffee extraction and will finish every cup with a rich layer of "crema" - proof for perfectly pressure brewed coffee. The built-in low-noise, commercial conical burr grinder grinds beans to the correct fineness (6 settings). A separate filler funnel lets you use pre-ground coffee. The second Thermoblock generates unlimited steam instantly. With the Dual Frother Plus you can steam and froth (for cappuccino) or just steam milk (for lattes). The unique frothXpress Plus system siphons, heats, steams and froths milk automatically. You can also program a specific amount of frothed/steamed milk and the machine will always deliver the correct volume. A separate hot water spout lets you prepare a cup of tea or any other hot beverage in seconds. With four pre-set coffee buttons, an A La Carte button and the easy-to-use Rotary dial you can brew exactly the coffee you desire. You can re-program cup size, coffee strength and temperature. You can select from different maintenance set-ups. The machine will automatically remind you when to refill water, clean, change filter or decalcify. A special section lets you check how many coffees you prepared with the different coffee buttons.

3a. "CREMA COFFEE" AND PRESSURE BREWING

According to the majority of coffee experts, grinding, tamping and brewing under high pressure is the ideal extracting process for maximum flavor and aroma. Your Jura-Capresso automatic coffee center will always produce espresso and coffee with a thick, foamy layer called "crema." The crema traps the fine

aromatics and the light gaseous flavors that register on the palate. The high pressure and the short brewing time prevent the extraction of bitter oils and release less caffeine than any other brewing method. You will always make the absolute freshest and most aromatic cup of coffee. This is the reason why many European restaurants and hotels serve only fresh pressured brewed coffee. Experiment with your new machine and prepare yourself the best and most enjoyable cup of coffee!

3b. DIFFERENT COFFEE DRINKS

Here are some guidelines for the most popular coffee drinks:

- Ristretto: 1/2 to 1 oz. of coffee. Sweeten to taste.
- Espresso: 1 to 2 oz. coffee. Sweeten to taste.
- Double Shot: 3 to 4 oz. of coffee. Sweeten to taste.
- Crema Coffee: 5 to 8 oz. of coffee.
- Cappuccino: Espresso plus 3 to 4 oz. of hot frothed milk.
- Latte: Espresso plus 3-5 oz. steamed milk with little or no froth.
- Café Mocha: Make Espresso then add chocolate syrup to the milk before frothing/steaming.

TIP: Experiment with the size of your milk based drinks. For stronger coffee taste add more coffee, for more milk taste add more frothed milk.

3c. COFFEE FACTS

- **Caffeine** is tasteless. A "strong" coffee or espresso is mostly the result of the amount of coffee in relation to the amount of water. The longer a bean is roasted, the less caffeine it has.
- **Arabica and Robusta** are two genetically different kinds of beans. "Arabica" beans have more flavor and a little less caffeine than "Robusta" beans which are mostly used in lower priced

coffees and instant coffees.

- **Espresso** is not a bean, it's the way the coffee is roasted and prepared. Typical US espresso roasts result in darker beans with an oily surface. European espresso roasts are medium brown with no or very little oils on the surface.

All Display Messages Are Shown in **RED**

4. PLEASE, DON'T... (or you void your warranty protection):

- Never pull out the drawer during the brewing process. Only pull the drawer when the display instructs you or when the display shows **SELECT PRODUCT**.
- Never fill instant coffee into the bean container or ground coffee funnel; it can damage the brewing chamber.
- Never fill sugar coated coffee beans into the bean container.
- Never fill frozen beans into the bean container. If you store beans in the freezer, let them thaw 3 to 4 hours before filling them into the bean container.
- Never fill anything other than coffee beans into the bean container (no chocolate, rice, nuts, spices, etc.)
- Never fill anything but fresh, cold clean water into the water container, except when decalcifying (chapter 29).
- Never use mineral or carbonated water. You can use tap water, bottled water, spring water, distilled water and reverse osmosis water.
- Never repair or open the machine yourself. All repairs should be performed only by an authorized service center.

PLEASE, DO...

- Fill water tank with fresh, cold water only.

- Remove any foreign particles (small stones) from coffee beans.
- Let frozen beans thaw for 3 to 4 hours before pouring them into the bean container.

5. FACTORY SETTINGS

Each machine leaves the factory with the settings described below. To change any of these settings (chapter 16).

- All coffee buttons are set to temperature **HIGH**.
- **1-CUP Espresso** button (Fig. 2,C) 2 oz./ **STRONG**.
- **2-CUP Espresso** button (Fig. 2,F) 2 oz. per cup / **STRONG**.
- **1-CUP Coffee** button (Fig. 2,D) 5 oz./ **STRONG**.
- **2-CUP Coffee** button (Fig. 2,G) 5 oz. per cup / **STRONG**.
Other settings: Each of the four buttons above can be set from 1 oz. to 8 oz. of coffee per cup.
- **A La Carte** button (Fig. 3A,N) 7 oz.
- Hot water (**WATER PORTION**): 5 oz. Other settings: The hot water release can be set from 1 oz. to 15 oz.
- 5-hour auto shut-off. Other settings: manual shut off, auto shut-off from 1/2 hour to 15 hours after last use.
- Water hardness setting: level 2.
Other settings: “blank”, 1, 3, 4
- Filter: **FILTER NO** (Clearyl Water Care Cartridge: not installed)
Other Settings: **FILTER YES** (chapter 14a).
- Coffee temperature: **HIGH** for all coffee buttons
Other setting: **NORMAL**
- Steam portion: 14 seconds
Other settings: 3 to 120 seconds in 1 second intervals
- Language: English.
Other settings: French, Portuguese, German, Italian, Dutch, Spanish

- Display: AM/PM and OZ. Other settings 24 hour and ML (milliliters)
- Economy Mode: Off
Other settings: Economy 1, Economy 2
- Time: --. (not set)
Other setting: Set a time
- Unit On: --. (not set)
Other setting: Set a time that the unit turns on automatically. (Requires that you first set a time.)

6. PREPARING THE MACHINE FOR THE FIRST TIME

- Make sure all accessories, literature and any other items are removed from the bean container and the water tank.
- DO NOT install the Clearyl water filter now. (chapter 14)
- Make sure the machine sits on an even, flat surface and the drawer and used coffee container are inserted (Fig. 1).
- Plug-in machine.

6a. FILLING THE WATER TANK

Please note: Only use fresh, cold water. Never fill water tank with carbonated water, milk or any other liquid.

- Remove the water tank, rinse and fill with fresh, cold water.
- Replace water tank and make sure that it engages securely.

6b. FILLING THE BEAN CONTAINER

Please note: To insure that your conical burr grinder will work for a long time, do not use it with any kind of coated or flavored beans (all coating and flavors contain sugar or sugar substances). Such coating can damage the burrs. Using such beans voids the warranty. Have your coffee store grind the sugar coated beans

and use as described in the ground coffee funnel (chapter 11).

Please note: If you like flavored coffees we recommend to add flavors to your coffee after brewing. This way you can use your regular coffee beans in the bean container. Adding the flavors after brewing lets you control the intensity much better than with pre-flavored coffee. Your local coffee store typically carries a variety of flavors.

- Open the Cover Lid (Fig. 5).
- Remove the Aroma Protection Lid (Fig. 6).
- Make sure the bean container is empty and clean. Fill beans into the bean container (Fig. 7).

Frozen Beans: Thaw 3 to 4 hours before adding to bean container. This prevents moisture from seeping into the grinder.

Oily Beans: Beans with an oily surface tend to stick together. This may prevent a continuous flow of beans from the bean container into the burrs. As a result the grinder does not grind enough coffee and you might get weak or no coffee at all. Stir the beans in the bean container just before grinding. Alternatively, you can also pour the beans in an open bowl and let them sit for about 5 hours. The oils will evaporate (this will not change the taste of your coffee). Then fill the beans into the bean grinder. Now beans will feed into the burrs more easily.

6c. TURNING THE MACHINE ON

- Press the Main Power Switch in the back of the machine (Fig. 1b) The On/Off button in the front will illuminate (Fig. 2,B)
- Push the On/Off button. The display shows **FILL SYSTEM / PRESS STEAM**.
- Place a container underneath the steam nozzle (Fig. 4) and

press one of the steam buttons (Fig. 3,M). **SYSTEM FILLING.** The machine will dispense a little bit of water through the steam nozzle. **HEATING UP / PRESS RINSE.**

- Place cup underneath the dual coffee spout (Fig. 8) and press the RINSE button (Fig. 2,E). **MACHINE RINSING.** The machine will dispense a little bit of hot water through the coffee spout. **SELECT PRODUCT.**

Please note: You can only make coffee when the display reads **SELECT PRODUCT** and the machine is not in programming mode.

- Place a cup under the coffee spout and push one of the coffee buttons. The machine will grind and brew coffee. If the display shows **FILL BEANS** push one of the coffee buttons again.
- Discard the first two cups of coffee.
You are now ready to brew coffee.

CUP ILLUMINATION

The cup illumination adds a dramatic touch to brewing coffee. Providing the machine is plugged in, you can activate the cup illumination for 3 minutes by pressing any button.

7. ADJUSTING THE GRINDER

You can adjust the grinder to the roast of your coffee.

We recommend the following:

- Light roast: use a finer adjustment.
- Dark roast: use a coarser adjustment.
- Open the cover of the bean container (Fig. 5).
- To adjust grinding turn the selector switch to the desired position (Fig.9).

You have the following possibilities:

- The smaller the dots, the finer the grinding.

- The bigger the dots, the coarser the grinding.

IMPORTANT: The grinding grade can only be adjusted while the grinder is actually grinding.

ATTENTION: Oily beans tend to stick together. Stir beans just before grinding to ensure a proper flow of beans into the burrs.

Please note: If coffee does not flow in a constant stream, turn the grinder to a coarser setting.

8. DAILY PREPARATION

We recommend filling the water container every morning with fresh, cold water. This will enhance the taste of your coffee.

- Make sure the Main Power Switch is on (Fig. 1b). In this case the On/Off button is illuminated.
- Push the On/Off button. The display shows **HEATING UP**. After approx. 2 minutes the display shows **PRESS RINSE**.
- Push the Rinse Button (Fig. 2,E). Hot water will warm up all internal parts and pump through the coffee spouts **MACHINE RINSING**. The water will be caught in the drawer underneath. The rinse cycle stops by itself and the display reads: **SELECT PRODUCT**. You are now ready to make coffee.

Please note: Under normal use the machine will automatically complete a rinse cycle when it is turned off (or when the machine turns off automatically). If you have not brewed any coffee at all the machine will not run a rinse cycle when turning off.

9. BREWING COFFEE AND ESPRESSO

The machine has four pre-set coffee buttons, **1 ESPRESSO**, **2 ESPRESSI**, **1 COFFEE**, **2 COFFEES** (Fig. 2).

All buttons are pre-set for coffee strength, coffee volume and temperature.

- Place one or two cups underneath the Dual Coffee Spouts and push the desired button. The machine will grind, tamp and then brew the coffee. It uses a 2-step brewing process (pre-brew phase), pauses for a few seconds, and then starts the brewing process. The display will show the name of the button you pushed, e.g. **1 ESPRESSO** and the selected coffee strength, e.g. **STRONG**.

Please note: when pushing any of the two-cup buttons, the coffee strength is not displayed.

Important: After the brewing stops the machine will discard the used coffee grounds. Please do not try to pull out the drawer (Fig.1,18) during this operation. It can seriously damage the machine. There is no need to pull out the drawer until the display shows the message **EMPTY TRAY** or **EMPTY GROUNDS**.

Please note: You can always stop the brewing process by pressing any of the coffee buttons.

9a. OVERRIDING CUP SIZE

During brewing you can override the cup size for any of the four coffee buttons as follows.

- When the coffee starts brewing, open the Cover for the Rotary Dial (Fig. 1.19) and turn the Rotary Dial (Fig. 3A,P). The display will show the cup size in oz. You can change the coffee volume from 1 to 8 oz.
- When you push one of the double cup buttons, the display shows the coffee volume per cup, e.g. if it shows 6 oz., the machine will brew a total of 12 oz. of coffee.

Please note: Overriding the cup size will not change the pre-set cup size. The next time you push one of the four buttons, it will automatically brew the pre-set volume. See chapter 16 how to change the pre-set values permanently.

9b. THE A LA CARTE BUTTON

The S Avantgarde has a fifth coffee button (Fig. 3A,N). With this button you can change the coffee volume and the coffee strength just before brewing.

- Push the A LA CARTE button. The display shows **A LA CARTE** and the strengths, e.g. **MILD**.
- Turn the Rotary Dial to choose any of five strength settings (**XMILD, MILD, NORMAL, STRONG, XSTRONG**).
- Then push the Rotary Dial. The machine starts grinding. Now you can dial the coffee volume

Please note: If you push the A LA CARTE button and you do not push the Rotary Dial within a few seconds, the display will revert to **SELECT PRODUCT**.

10. CAPPUCCINO AND LATTE

The Impressa S Series can be operated with two different frothing systems:

- a) The Dual Frother-PLUS which is mounted on all machines.
- b) The frothXpress-PLUS system which is included with the S9 and S7 Avantgarde.

Recommendation:

- If you froth for only one or two cups at a time and want 100% control over the frothing/steaming process, the Dual Frother-PLUS might be the preferred equipment. Use with the PERMANENT STEAM button (Fig. 3,M).
- If you always want the same amount of milk and milk froth in your cup or you make three, four, five or more cappuccinos in a row the frothXpress PLUS is definitely faster and more convenient to use. Ideally use the STEAM PORTION button (Fig. 3,K).

Frothing (Cappuccino): Injecting hot steam into the milk to warm the milk and create a firm layer of tiny bubbles.

Steaming (Latte): Injecting hot steam to warm the milk without a frothy layer.

10a. USING THE DUAL FROTHER PLUS

Frothing Position: The cylinder of the frother is pushed down.

Steaming Position: The cylinder is pushed up (see Fig. 14).

- Fill at least 4 to 5 oz. of cold milk into a frothing pitcher. The pitcher should have at least a 10 to 12 oz. capacity. You can also use a larger pitcher (e.g. 20 oz.) and fill it with up to 13 oz. of milk. (Normally 3 to 5 oz. of milk is what you need for one cappuccino or one latte). Always start with cold milk. Skim milk will produce the most froth and will let you taste more of the coffee. Milk with 1% and 2% fat will give you a bit less froth. Regular milk (3% fat) will produce even less froth. The machine is ready to produce steam as long as both red lights in the steam buttons are illuminated (Fig. 3,K & M).
- If they are off, just push either button. Both lights will start blinking for about 15 to 30 seconds and then will stay illuminated (chapter 16.6).
- Immerse the frother into the milk so that the tip and part of the cylinder are below the surface of the milk. The tip of the frother should not touch the bottom of the pitcher.
- Now push the PERMANENT STEAM button (Fig. 3,M). Hot steam will be injected into the milk. The display will read **DRAW OFF STEAM**.
- To stop the steam output, push either steam button again. The display shows **SELECT PRODUCT**.

Please note: The tip of the dual frother should be attached finger tight to the rod (Fig. 14b). The top of the rod is flexible. Make sure the rod is properly seated over the steam nozzle, touching the chrome cover (Fig. 4).

Tips for steaming: Leave the sleeve in the "up" position (Fig. 14). Make sure that the milk does not start boiling. You can stop the steaming process at any time by pushing either steam button. To continue steaming, push either steam button again.

Tips for frothing: Start with the frother in the steaming position ("up") for 10 to 20 seconds, depending how much milk you are working with. This way the milk is first heated. Then push down the cylinder. The sound will change and milk-froth will build up immediately. This way the froth on top of your milk is also warm. If the milk is not warm enough, continue in the steaming position.

Attention: When moving the sleeve of the Dual Frother up and down, avoid touching the metal parts since they become hot during operation.

10b. CLEANING THE DUAL FROTHER PLUS

The tip and sleeve of the frother are high precision parts (Fig. 14b). Always keep those parts clean and free of any milk residue. Make sure that all openings and grooves in the tip are free of any milk deposits.

- After finishing frothing, remove the Dual Frother Plus and immerse it in a cup with warm water. This is the easiest way to keep the milk from hardening. When replacing the frother push it up and make sure it covers the steam nozzle completely (Fig. 4, Fig. 14b)

Cleaning the steam nozzle: The Dual Frother PLUS is off (Fig. 4).

- Place a cup underneath the steam nozzle and press the

steam button. Steam will eject any milk droplets. To stop, push the steam button again after one or two seconds.

Tip: if the steam nozzle is blocked by hardened milk, use a needle and loosen up the milk deposit. Then let some steam pass through the steam nozzle.

10c. USING THE FROTHXPRESS PLUS SYSTEM WITH MILK CONTAINER

The frothXpress system lets you produce hot steamed or frothed milk right into your cup. After playing a bit with this attachment you will be able to get exactly the amount of frothed or steamed milk you want in your cup (refer to the video).

- Remove the Dual-Frother-PLUS.
- Fill the milk container with cold milk.
- Assemble the milk container as shown in Fig. 15.
- Attach the frothXpress-PLUS system as shown in Fig. 15a.

Important: This system siphons milk and mixes it inside the frothXpress with hot steam. It is necessary that all parts are connected tightly, otherwise the siphoning process will not work.

Frothing Position: The dial points to the upper part of the face (frothing range). Start with the dial pointing to the "-" symbol (12 o'clock). Milk will be siphoned, heated and frothed. For hotter milk, move the lever towards the "+" symbol (See Fig. 15).

Steaming Position: The dial points to the lower part of the face (steaming range). Start with the dial pointing to the "-" symbol (6 o'clock). Milk will be siphoned and heated with no froth. For hotter milk move the lever towards the "+" symbol.

Steam Only Position: When the dial points to the steam symbol (3 o'clock), the siphoning is blocked. Only steam will pass through the frother Fig. 16.

Frothing

- Place a cup underneath the frothXpress (see Fig. 15a). The machine is ready to produce steam as long as both green lights in the steam buttons are illuminated. If they are off, just push either button. Both lights will start blinking for about 15 seconds and then will stay illuminated.
- Make sure that the dial points to the 12 o'clock position.
- Press the PERMANENT steam button. The display will read **STEAM INTAKE** and frothing will begin immediately.
- When you have enough frothed milk push the button again. Frothing will stop.

If you always use the same amount of frothed/steamed milk, you can use the STEAM PORTION button (Fig. 3,K). Steam will be dispensed for the programmed time and then it will stop automatically. During this time the display shows **STEAM PORTION**. The factory setting is for 14 seconds of steaming. You can program the steam portion button to froth from 3 to 250 seconds (see chapter 15.4).

Hotter Milk

- If you want your frothed milk hotter, move the dial to the middle position (3 o'clock).
- Lift the cup so that the bottom of the frother is slightly immersed into the milk. Push the PERMANENT steam button. Hot steam will increase the milk temperature. Push the button again to stop.

Steaming

Setting the dial to the lower part of the face, will eliminate any froth build up. Milk will be siphoned and warmed. Otherwise it is the same procedure as explained above under "Frothing".

TIP: After filling your cup(s) with the desired amount of hot frothed milk you can immediately move it (them) underneath the coffee spouts and brew coffee.

10d. USING THE FROTHXPRESS PLUS SYSTEM WITH FLEXIBLE HOSE (Fig. 17)

The machine comes equipped with a long flexible hose. This is useful if you have your regular milk in the milk container and you want to use another milk or chocolate milk.

- Insert the black connecting piece into the frothXpress system. Insert the other side of the flexible hose into a milk carton.
- Now froth or steam as described in chapter 10c.

10e. HOT CHOCOLATE, CAFE MOCHA

For hot chocolate fill the milk container with the desired amount of chocolate syrup, add cold milk and stir well. Then proceed as described under "Frothing". Adding a shot or two of espresso makes it a Café Mocha.

10f. CLEANING THE FROTHXPRESS PLUS

- Remove the hose which connects the frothXpress Plus and the milk container.
- Store the milk container in the refrigerator.
- Remove the frothXpress from the steam nozzle.
- Drop the hose and the frothXpress in a cup with warm water. This will prevent the milk from hardening.
- Place a cup underneath the steam nozzle and push the PERMANENT steam button and let steam pass through for a second or two (see Fig. 4).
- Replace the frothXpress-PLUS system.



For a more thorough cleaning you can take the pieces apart. When attaching the chrome sleeve to the black nipple, angle it as shown above. Use a twisting back and forth motion and gently push the two pieces together.

10g. CLEANING THE MILK CONTAINER

- Remove the lid of the milk container. (The milk container is dishwasher safe; upper rack.)
- Clean the lid and the two metal hoses with warm water.
- Assemble as shown in Fig. 15.

11. USING GROUND COFFEE

You can also use pre-ground coffee, bypassing the grinder. This comes in handy if someone requests decaf coffee or a decaf cappuccino. You can also use the pre-ground funnel for ground flavored coffee.

Please note: Never fill the funnel with instant coffee. Do not fill the funnel with more than two scoops. The funnel is not a storage container. If coffee is ground too fine it might be processed very slowly or the machine will interrupt the process altogether.

- Open cover (Fig. 1,19).
- Press the GROUND COFFEE button (Fig. 3A,O).

FILL POWDER/SELECT PRODUCT.

- Fill 1 or 2 level measuring scoops of ground coffee into the opening for ground coffee (Fig. 1,11).
- Now push one of the four coffee buttons to brew your coffee. **Please note:** If the GROUND COFFEE button (Fig. 3A,O) is pressed by mistake just press one of the coffee buttons **NOT ENOUGH POWDER**. The machine will automatically stop brewing and return to **SELECT PRODUCT**.

Please note: After use of sugar coated or flavored coffee through the pre-ground coffee funnel you may experience some flavor transfer when switching back to your regular coffee. Select the function **RINSE** in Programming and a manual rinse cycle (chapter 17.1).

12. USING HOT WATER

- Place a cup under the height-adjustable coffee spout (Fig. 8a or 8b) and turn selector switch to the right (Fig. 3,L) to the water symbol. Hot water will come out of the hot water spout (Fig.1,14). During this time the display shows: **WATER PORTION**. After 5 oz. of hot water (factory setting) the flow will stop automatically. The display shows: **CLOSE TAP**.
- Turn the selector switch back to the coffee symbol (Fig. 3,L) **SELECT PRODUCT**. To change the programmed amount of hot water (chapter 16.4).

13. WATER CARE

Water is heated inside the machine. With use, this leads to calcium deposits forming inside the machine. You have the following options to take care of the water:

Most convenient: Clearyl Water Filter Cartridge (chapter 14).

Least expensive: Decalcifying System (chapter 18.2, 18.3).

Your machine is pre-set in the factory to automatically remind you to decalcify based on a water hardness of Level 2. You can change the water hardness setting to comply with the water you are using (chapter 15a).

Please note: The machine will automatically remind you when it is necessary to run certain water maintenance programs. It is important that you follow those instructions. Otherwise your machine might break down.

14. CLEARYL WATER FILTER CARTRIDGE

The machine comes with one Clearyl Water Filter Cartridge. The Clearyl cartridge

- Reduces the water hardness up to 75%.
- Removes (if present) up to 85% chlorine, up to 90% lead, up to 95% copper and up to 67% aluminum.
- Cleans the water through an upward current principle (Fig. 9) just before the brewing cycle starts, ensuring freshly filtered water every time you make coffee.
- Eliminates decalcifying except when using very hard water (25 grains or higher), see chapter 15. In this case we recommend to decalcify the machine once or twice a year.
- To reorder cartridges, see chapter 21.

14a. INSTALLING & ACTIVATING THE CLEARYL WATER CARTRIDGE

Installing:

Important: Never install the cartridge before or during "Preparing Machine For The First Time" (chapter 6).

- Remove cartridge from its bag and rinse cartridge under water.
- Add the extension rod to the cartridge (Fig. 11).

- Remove the water tank, make sure it is empty.
- Pull up the cartridge holder and insert the cartridge with its tapered end down into the water container (Fig. 12, Fig. 13). Make sure it fits securely inside the fins. Push down gently (Fig. 13).
- Close the cartridge holder. Make sure the holder snaps into place.
- Fill the water tank with fresh cold water and replace.

Activating:

You must activate the cartridge otherwise the machine cannot monitor it properly and assumes that the machine is still in decalcifying mode.

SELECT PRODUCT

1. Push the Rotary Dial until you hear a beep. The display shows **FILTER NO**
2. Push the Rotary Dial again, to enter the FILTER function.
3. Turn the Rotary Dial until the display shows **FILTER YES** and push the Rotary Dial to confirm. The display shows **INSERT FILTER/PRESS STEAM**.
4. Place a 20 oz. container under the Steam Nozzle (Fig. 4) and push either steam button (Fig. 3, K or M). The display shows **FILTER RINSING**. For the next 60 seconds the machine will push water through the cartridge and out through the steam nozzle. Initially, the water may have a slight discoloration. The program will stop automatically. The display shows **SELECT PRODUCT**.

Please note: As long as the filter is activated, the water hardness setting is automatically turned off.

14b. REPLACING THE CLEARYL WATER CARTRIDGE

The filter is monitored automatically. After approx. 75 liters of water (~2,500 oz.) the display shows **SELECT PRODUCT / CHANGE FILTER**. The Rinse Button will light up.

Important: Once the filter has lost its calcium suppressing abilities, calcium will build up inside the machine. Since the Water Hardness Selector is off, the machine will not remind you when to decalcify. This could clog and ruin your machine.

- Push the Rinse Button. **INSERT FILTER/PRESS STEAM**.
- Remove the water tank and the old filter and set the extension rod aside. The used filter cartridge is environmentally friendly and can be disposed with your regular household trash.

Important: Keep the Extension Rod

- Make sure the water tank is empty.
- Remove the new cartridge from its bag and rinse under running water. Now install as explained in chapter 14A.
- Place a 20 oz. container under the Steam Nozzle (Fig. 4).
- Push either steam button. The display shows **FILTER RINSING**. For the next 90 seconds the machine will push water through the cartridge and out through the steam nozzle. Initially, the water may have a slight discoloration. The program will stop automatically. The display shows **SELECT PRODUCT**.

15. WATER HARDNESS MONITOR

If you do not use the Clearyl Filter Cartridge (chapters 14 – 14b.) the machine will remind you when it is time to perform a decalcifying cycle. The machine is set to medium hard water. If you have harder water you need to set it to a higher level. If you have softer water you can set it to a lower level. If you are not sure about the hardness of your water, ask your local water company







for the "Water Hardness in Grains." The machine will show you the water hardness in the German hardness scale (which is a bit different from the American "Grain" scale (see chart below).

You can also use the enclosed water hardness indicator strip to determine the water hardness:

- Insert the stick for one second into the water you want to use. Shake off any excess water and wait for one minute.
- If all five fields of the test stick turn reddish, set the hardness level to 5 squares. If four fields turn reddish, set the hardness level to 4 squares and so on.

Please note: If you use Spring Water or Bottled Water you can set the hardness level to 1, "extremely soft water".

The machine will give you the following options:

Level	Display	Display German Degree	Equivalent American Grains	Indicator Strip number of "reddish" fields
Not Active*	No Display	—	—	—
1. extremely soft water		1-4	1-5	None
2. soft water		5-9	6-11	1 to 2
3. medium water		10-14	13-18	2 to 3
4. hard water		15-19	19-24	3 to 4
5. very hard water		20-24	25-30	4 to 5
6. extremely hard water		25-30	32-38	All 5

*Not Active: You can only use this setting for distilled water.

Level 5 and Level 6: If your tap water is very hard and falls into these two categories, decalcifying will be frequent. In this case bottled water is recommended.

Please note: If your water has a high calcium content (level 5 or 6) and you use the Clearyl Filter Cartridge we recommend to decalcify the machine once or twice a year (chapter 18.2).

15a. CHANGING THE WATER HARDNESS MONITOR

SELECT PRODUCT

- Push the Rotary Dial until you hear a beep. Display shows **FILTER NO**
- Turn the Rotary Dial until the display shows **HARDNESS 10° DH**
- Push the Rotary Dial to enter the program.
- Turn the Rotary Dial until desired hardness level is displayed.
- Push the Rotary Dial to confirm the setting.
- Turn the Rotary Dial until the display shows **EXIT**.
- Push the Rotary Dial. The display shows

SELECT PRODUCT

The machine will automatically remind you when it is time to decalcify (chapter 18.2).

16. PROGRAMMING

The S Avantgarde Series provides programming, maintenance and look-up functions. With the display at **SELECT PRODUCT** you can access these functions as follows:

- Push and hold the Rotary Dial until you hear a beep and the display shows **FILTER**.

The machine offers the following Functions (see chart).

- Slowly turn the dial clockwise to scroll through Functions.

Please note: to get back to **SELECT PRODUCT**, turn the Rotary Dial until the display shows **EXIT**, then push the Rotary Dial.

Function	Display	Comment	Chapter
Clearyl Water Filter	FILTER NO or FILTER YES	Install and activate the Clearyl Filter	14-14b
Water Hardness (if FILTER is set to YES, this function is suppressed)	HARDNESS	Change water hardness (when not using the Clearyl Filter)	15-15a
Cleaning and Rinsing Programs	RINSE	Activate maintenance programs outside the automatic prompts	17.1
Coffee Strength	POWDER QUANTITY	Choose for each of the four coffee buttons from five different strength settings	16.1
Coffee Volume	WATER QUANTITY	Choose for each of the five coffee buttons the cup size (1 oz. to 8 oz. per cup)	16.2
Temperature	TEMP	Choose for each of the five coffee buttons from two temperature settings	16.3
Hot Water Volume	WATER PORTION	Choose the amount of hot water for the hot water spout (from 1 oz. to 15 oz.)	16.4

Function	Display	Comment	Chapter
Steam Duration	DRAW OFF STEAM	Choose the duration for the steam portion button from 3 to 120 seconds	16.5
Economy Mode	ECONOMY	Choose from three power saving modes	16.6
Actual Time	TIME	Set actual time	16.7
Auto-On	UNIT ON	Choose an auto-on time	16.8
Auto-Off	OFF AFTER	Choose an auto-off time after last use	16.9
Language	LANGUAGE	Change the display to another language	16.10
Display	DISPLAY	Choose cup size info. in OZ. to ML. Choose time display in 24HRS or AM/PM mode	16.11
Information	INFO	Check how often certain functions are used	16.12
Exit programming	EXIT	The only way to get back to SELECT PRODUCT	

16.1 COFFEE STRENGTH / POWDER QUANTITY

You can set the coffee strength for the 1-cup espresso and the 1-cup coffee button to **XMILD**, **MILD**, **NORMAL**, **STRONG** or **XSTRONG**. In **XMILD** coffee is ground for about 4½ seconds, in **XSTRONG** for about 9½ seconds. The double cup buttons grind from approx. 7 seconds to the maximum of 9½ seconds. The overall amount of ground coffee is further determined by the fineness setting of the grinder (see chapter 7). The coarser you grind, the more coffee will be disbursed into the brewing chamber. The maximum amount of ground coffee is about 16 grams. The minimum amount is about 5 grams.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **POWDER QUANTITY**.
- Push the Dial. The display shows **SELECT PRODUCT**.
- Push either the 1-cup espresso or 1-cup coffee button.
- Turn the dial until the desired setting is shown in the display.
- Push the dial to confirm. A 3-tone melody confirms the new setting. **POWDER QUANTITY**. To select another coffee button, push the dial again and repeat the steps above. Or you can turn the Dial to **EXIT**.
- Push the Dial to get back to **SELECT PRODUCT**.

16.2 COFFEE VOLUME (CUP SIZE) / WATER QUANTITY

You can program all five coffee buttons individually to brew between 1 and 8 oz. of coffee per cup.

Please note: the display will always show the amount per cup.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **WATER QUANTITY**.

- Push the Dial. The display shows **SELECT PRODUCT**.
- Push for example the 2-cup espresso button. Turn the dial and select **3 OZ.**
- Push the dial to confirm. The 3-tone melody confirms the new setting. From now on, the 2-cup espresso button will produce a total of 6 oz. of coffee. **WATER QUANTITY**. To select another coffee button, push the Dial again and repeat the steps above. Or you can turn the Dial to **EXIT**.
- Push the Dial to get back to **SELECT PRODUCT**.

16.3 TEMPERATURE / TEMP

You can program all five coffee buttons individually to brew at temperature **NORMAL** or **HIGH**. In **HIGH** the coffee is approx. 7° F higher than in **NORMAL**.

Please note: The temperature is also influenced by the resistance of the coffee. Finer ground coffee and more coffee in the brewing chamber will result in more resistance, increasing the temperature of your coffee. Also, the first cup of coffee is always slightly less hot than subsequent coffees.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **TEMP**.
- Push the Dial. The Display shows **SELECT PRODUCT**.
- Push for example the 1-cup coffee button. **HIGH**.
- Turn the dial and select **NORMAL**.
- Push the dial to confirm. The 3-tone melody confirms the new setting. From now on, the 1-cup coffee button will use the **NORMAL** temperature setting. **TEMP**. To select another coffee button, push the dial again and repeat the steps above. Or you can turn the Dial to **EXIT**.

- Push the Dial to get back to **SELECT PRODUCT**.

16.4 HOT WATER VOLUME / WATER PORTION

You can program the hot water spout to dispense between 1 and 15 oz. of water and then stop. This is useful if you use the hot water spout to make an 8 oz. cup of tea.

Please note: when using the hot water function, you can always stop the flow of hot water simply by turning the hot water dial back to the coffee position.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **WATER PORTION**.
- Push the Dial. The Display shows **PORTION 5.0 OZ.**
- Turn the dial to change the hot water volume from 1 to 15 oz.
- Push the dial to confirm. The 3-tone melody confirms the new setting. **WATER PORTION**.
- Turn the Dial to **EXIT**.
- Push the Dial to get back to **SELECT PRODUCT**.

16.5 STEAM DURATION / STEAM PORTION

When using the frothXpress Plus system, you can set the amount of hot steamed or frothed milk to a certain volume by using the Steam Portion button (Fig. 3,K). By selecting a certain steaming time the machine will always siphon, steam and froth the same amount of milk and then stop automatically. You can set the steam time between 3 and 120 seconds.

Please note: you can always stop the steam action by simply pushing either steam button. Push either steam button again and steaming will continue.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **STEAM PORTION**.
- Push the Dial. Display shows (example) **PORTION 14 SEC.**
- Turn the dial to change the steam time to the desired setting.
- Push the dial to confirm. The 3-tone melody confirms the new setting. **STEAM PORTION**.
- Turn the Dial to **EXIT**.
- Push the Dial to get back to **SELECT PRODUCT**.

16.6 ECONOMY MODES / **ECONOMY**

You can set the machine to three different modes.

ECONOMY MODE -

The machine is always ready to brew coffee and to produce steam. The two red indicator lights in the steam buttons are always on.

ECONOMY MODE 1

The machine is always ready to brew coffee and is in the energy saving mode for steam.

If the machine is mostly used for coffee this setting will consume less energy. The heating element for steam will shut off after approx. 10 minutes after last use. At this time the two red indicator lights in the steam buttons will turn off. If you want to use the steam function, push one of the steam buttons. The lights will start blinking, indicating that the thermoblock for steam is heating up. This will take between 5 and 30 seconds depending how much the thermoblock was cooled down. Once the red indicator lights in the steam buttons are illuminated, you can push them again and steam will be produced.

ECONOMY MODE 2

This setting will save more energy than economy mode 1.

Choose this setting if you prepare only a few coffees or cappuccinos in large intervals. It is much faster than turning the machine on and off every time you want to make coffee. Five minutes after last use (coffee or steam), the machine will lower the temperature of the thermoblock for coffee. When making coffee at a later time, the machine will first heat up. This will take between 5 and 30 seconds.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **ECONOMY MODE -**.
- Push the Dial and turn to the desired setting e.g. **ECONOMY MODE 1**.
- Push the dial to confirm. The 3-tone melody confirms the new setting. The display will show the new setting, **ECONOMY MODE 1**.

Turn the Dial to **EXIT**.

Push the Dial to get back to **SELECT PRODUCT**.

16.7 ACTUAL TIME / **TIME**

Setting the time allows you to program an auto-on time.

SELECT PRODUCT

Push and hold the Rotary Dial. **FILTER**

Turn the Dial until the display shows **TIME -.-**

- Push the Dial and turn the Dial to set the hours.
- Push the Dial to confirm.
- Now turn the Dial to set the minutes.
- Push the Dial to confirm. **TIME 7:15 AM** (example). The 3-tone melody confirms the new setting.
- Turn the Dial to **EXIT**.
- Push the Dial to get back to **SELECT PRODUCT**.

16.8 AUTO-ON / UNIT ON

You can set a time at which the machine turns itself on. This way you don't have to wait for the machine to warm up. Just run one 10 second rinse cycle and you can have your first cup of coffee.

Please note: Auto-on will only work if you set the actual time and the main power switch is turned on (when the small red light in the On/Off switch is illuminated, you know that the main power is on).

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **UNIT ON --**
- Push the Dial.
- Turn the dial to set the hours and push the Dial to confirm.
- Turn the Dial to set the minutes and push the dial to confirm. The 3-tone melody confirms the new setting. (example)

UNIT ON 6:45 AM .

- Turn the Dial to **EXIT**.
- Push the Dial to get back to **SELECT PRODUCT**.

Please note: If you turn the machine off with the main power switch (Fig. 1b) or if you unplug the machine or experience a power outage, the actual time will not be retained. The next time you turn the machine on, the display will first show **TIME ---**. Turn the Rotary dial to set the hours, then push the Rotary dial, Turn the Rotary dial again to set the minutes and push to confirm. Now the AUTO-ON time will be automatically restored.

16.9 AUTO-OFF / OFF AFTER

Your machine is pre-set to turn itself off 5 hours after last use. You change the auto-off interval between ½ hour and 14 hours or you can set the machine not to turn off itself at all.

Recommendations: If you use the machine only in the morning, change the auto-off to 2 hours. If you use the machine all day long, leave the auto/off as is. This way the machine is always ready and you don't have to turn it on and wait for it to warm up again.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **OFF AFTER**.
- Push and turn the Dial until the desired setting appears.
- Push the Dial to confirm. The 3-tone melody confirms the new setting. (example) **OFF AFTER 2 HRS**.
- Turn the Dial to **EXIT**.
- Push the Dial to get back to **SELECT PRODUCT**.

16.10 LANGUAGE / LANGUAGE

You can change the display from English to French, Portuguese, German, Italian, Dutch or Spanish.

SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **LANGUAGE**.
- Push and turn the Dial until the desired language appears. The 3-tone melody confirms the new setting.
- Turn the Dial to **EXIT** (in the language you choose)
- Push the Dial to get back to **SELECT PRODUCT** (in the language you choose).

16.11 DISPLAY / DISPLAY

This function lets you select the time format **AM/PM** or **24HR** format and the volume either in ounces **OZ** or milliliters **ML**.
SELECT PRODUCT

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **DISPLAY AM/PM / OZ.**
- Push and turn the Dial to change the time display and push the dial to confirm.
- Then turn the Dial again to change from **OZ** to **ML** and push to confirm. The 3-tone melody confirms the new setting. 24HRS / ML (example).
- Turn the Dial to **EXIT.**
- Push the Dial to get back to **SELECT PRODUCT.**

16.12 INFORMATION / INFO

Check how often you used these eleven functions: 1- and 2- cup espresso and coffee buttons, A La Carte button, Ground Coffee **POWDER**, hot water **WATER**, Steam, tablet cleaning **CLEANING**, decalcifying **DE-SCALE** and Clearyl Filter **FILTER. SELECT PRODUCT**

- Push and hold the Dial. **FILTER**
- Turn the Dial until the display shows **INFO.**
- Push the Dial. (example) **1 ESPRESSO 50 .**
- Turn the dial to check the frequency of the other usages.
- Push the Dial. **INFO.**
- Turn the Dial to **EXIT.**
- Push the Dial to get back to **SELECT PRODUCT.**

17. CARE AND MAINTENANCE MESSAGES

The machine will automatically display messages. In some cases the message allows you to continue to brew coffee. In other cases no further coffee brewing is possible before the task has been completed.

PRESS RINSE

You must push the Rinse button (Fig. 2,E). The machine will pump hot water through the coffee spouts.

FILL SYSTEM

Place a cup underneath the steam nozzle and push one of the steam buttons. The machine will dispense a little bit of water. (chapter 6c.)

FILL WATER

The water tank is almost empty. You must add water before you can resume brewing coffee.

EMPTY GROUNDS or EMPTY TRAY

The used coffee container is full (it holds a maximum of 16 coffee portions). You must empty the coffee container before you can resume brewing coffee.

Make sure the coffee spout is moved upwards. Carefully lift and pull out the removable drawer (Fig. 18). **TRAY MISSING.** There is water in the drawer. Empty the drawer and the used coffee container, assemble and replace. Make sure that that the two metal contacts of the drawer are clean and dry.

Please note: If don't plan on using the machine for a few days, we recommend, pulling out the tray and emptying the used coffee container. Used, moist coffee grounds will develop mold and mildew.

Important: If you pull out the drawer without any corresponding message in the display you must empty the used coffee container. The machine assumes that it will be emptied. If you do not empty the container, used coffee will overflow inside the machine and cause serious damage to the coffee release mechanism.

Please note: the machine does not sense if the used coffee container is inserted (Fig. 1,16) If you forget to place the used

coffee container onto the drawer, ground coffee will be discharged onto the drawer.

TRAY MISSING

Insert the drawer completely with the empty used coffee container.

FILL BEANS

You must refill the bean container before you can brew coffee again. You can still dispense hot water or use the steam function.

SELECT PRODUCT / CLEAN MACHINE

After approx. 220 coffee brewings or 80 rinsing cycles you must run a tablet cleaning cycle. You can still make coffee, however we highly recommend to perform the cleaning cycle within the next few days (chapter 18).

SELECT PRODUCT / CLEAN NOW

After another 30 coffee brewings the message **CLEAN MACHINE** changes to **CLEAN NOW**.

SELECT PRODUCT / DE-SCALE MACHINE

It is time to decalcify the machine. You can still make coffee, however we highly recommend to perform the decalcifying cycle within the next few days.

Please note: this message should not appear if you use the Clearyl Filter Cartridge. If you use the cartridge and the message appears, then your cartridge function was not activated. Follow the instruction in chapter 14a to program and activate the Cartridge function. If the cartridge is already in use for several weeks install a new cartridge.

DE-SCALE NOW

It is really time to decalcify the machine. Don't wait any longer.

SELECT PRODUCT / CHANGE FILTER

It is time to replace the Clearyl filter.

17.1 MANUAL MAINTENANCE CYCLES (RINSE)

The programming function **RINSE** lets you access the following maintenance programs, even if the machine does not prompt you:

RINSE MACHINE, **CLEAN MACHINE** (Tablet Cleaning), **DE-SCALE MACHINE**, **CHANGE FILTER**.

Please note:

- **DE-SCALE MACHINE** is not accessible if you are using the Clearyl Water filter and the function **FILTER** is set to **YES**.
- **CHANGE FILTER** is not accessible if the function **FILTER** is set to **NO**.

RINSE MACHINE

This program is useful if you used flavored coffee in connection with the pre-ground coffee button. One or two extra rinse cycles will remove any flavor transfer before brewing your next cup of flavor free coffee.

SELECT PRODUCT.

- Push and hold the Rotary Dial. **FILTER**.
- Turn the Rotary Dial until the display shows **RINSE**.
- Push the Rotary Dial and select **RINSE MACHINE**.
- Push the Rotary Dial. The machine will run a rinse cycle through the coffee spouts and will automatically return to **SELECT PRODUCT**.

CLEAN MACHINE (tablet cleaning)

This program is useful if excessive oil build-up inside the machine slows the brewing process down.

SELECT PRODUCT.

- Push and hold the Rotary Dial. **FILTER**.
- Turn the Rotary Dial until the display shows **RINSE**.

- Push the Rotary Dial and select **CLEAN MACHINE**.
- Push the Rotary Dial.
- Then follow the instructions in chapter 18.1.

DE-SCALE MACHINE.

- To access this program set the function **FILTER** to **NO**.
- Then select within the function **RINSE**, the program **DE-SCALE MACHINE**.
- Push the Rotary Dial. Follow the instructions in chapter 18.3

CHANGE FILTER.

When you use the Clearyl filter and the machine does not automatically remind you within three months to change it, the filter needs to be replaced with this program. To access this program manually, make sure the function **FILTER** is set to **YES**.

SELECT PRODUCT.

- Push and hold the Rotary Dial. **FILTER YES**.
- Turn the Rotary Dial until the display shows **RINSE**.
- Push the Rotary Dial and select **CHANGE FILTER**.
- Push the Rotary Dial.
- Then follow the instructions in chapter 14b.

17.2 REMOVING STONES FROM THE BURR GRINDER

If the burr grinder is blocked, proceed as follows:

- Turn off the machine by pushing the ON/OFF button (Fig. 2,B).
Wait until the machine has shut down completely.
- Turn the main power switch off (Fig 1b).
- Open the bean container lid and remove all beans (scoop out beans or use a hand-held vacuum cleaner).
- Remove the screw in the bean container (Fig. 23) and

push the grinder shield upwards (Fig. 24) Do not try to remove the shield completely.

- If any beans remain, remove them.
- Attach the burr grinder release tool to the upper burr (Fig. 25).
- If you cannot find this tool call 1-800-220-5701 and we will send the tool to you free of charge.
- Turn the tool counter-clockwise slowly until the stone becomes loose.

Attention: Do not try to turn the tool clockwise.

- Fold the shield down and replace the screw.
- Turn machine on and test the grinder without beans to see if the blockage has disappeared.

17.3 GENERAL CLEANING INSTRUCTIONS

Never use abrasive materials or chemicals to clean the machine.

- Clean the housing with a soft, damp cloth.
- Rinse water tank daily and fill with fresh cold water.

17.4 EMPTYING THE SYSTEM BEFORE TRANSPORT

This procedure is necessary to prevent water and frost damage in case you intend to transport the machine.

SELECT PRODUCT

- Remove the frother system. Leave the steam nozzle attached (Fig. 4).
- Place a container under the steam nozzle.
- Turn the machine off. The main power switch is still on.
- Press and hold either steam button until the display shows

SYSTEM EMPTYING

- When the process is completed the machine turns itself off. Next time you turn the machine on the display will show **FILL SYSTEM/PRESS STEAM** (chapter 6c).

18. AUTOMATIC CLEANING CYCLES

18.1 CLEANING WITH SPECIAL TABLET

The machine monitors how many coffees are brewed and how often the rinsing program is activated. After approx. 220 coffees the display will show **CLEAN MACHINE**. You can continue to make coffee, however we highly recommend that you clean the machine as described below within the next few days. This cleaning program will remove oil build-ups in the brewing chamber. If the display shows **CLEAN NOW** you should clean the machine immediately. There will also be a "beep".

This cleaning program takes about 15 minutes. Please use the enclosed white cleaning tablet. The machine comes with a pack of 2 tablets. To re-order see chapter 21.

Important: Once the cleaning program has started do not interrupt the procedure.

SELECT PRODUCT/CLEAN MACHINE

1. Push and hold the Rinse button until the following message appears **EMPTY TRAY/EMPTY GROUNDS**.
2. Make sure that the water container is at least half full.
3. Remove and empty the tray and the used coffee container and replace.

Attention: If the tray and the used coffee container are already empty, you still need to remove the tray for approx. 20 seconds and then replace it. **PRESS RINSE**

4. Place a large container (24 oz.) underneath the coffee spout (Fig. 8b) and push the Rinse button (Fig. 2.E). The display will show **MACHINE CLEANING**. After a short while you will hear a beep and the display shows **ADD TABLET/PRESS RINSE**
5. Open the ground coffee funnel lid and drop one white tablet into the opening (Fig. 22).
6. Push the Rinse button. The display shows **MACHINE CLEANING**. The machine will start the automatic cleaning program by dispensing water in intervals into the container underneath the coffee spout. When finished, the display shows **EMPTY TRAY/EMPTY GROUNDS** and the machine "beeps".
7. Remove the tray. There will be water in the tray and in the used coffee container. Empty, clean and replace. The display shows **SELECT PRODUCT**.
8. Clean the ground coffee funnel.
9. Remove the funnel and rinse under hot water and dry. Replace funnel (Fig. 20 and 21).

18.2 DECALCIFYING

The machine has an integrated decalcifying program. This program takes less than 50 minutes.

When the display shows **DE-SCALE MACHINE** it is time to decalcify the machine. You can still make coffee. However, it is highly recommended that you decalcify the machine within the next 3 to 4 days.

Please note: If you use the Clearyl water cartridge and the display shows **DE-SCALE MACHINE** then your cartridge function is not activated. Follow the instructions in chapter 14a to activate the

Clearyl Cartridge. If the cartridge is in use for several weeks install a new cartridge.

Important: The decalcifying program must not be interrupted.

DECALCIFYING AGENT: Only use our special decalcifying tablets Model # 61848, see chapter 21.

CAUTION: Never use vinegar or any other decalcifying agent. This might damage internal parts of the machine.

CAUTION: Immediately remove any splashes or drops of the decalcifying solution from sensitive surfaces, such as natural stone or wood.

Always wait until the decalcifying solution in the water tank has been used up. Do not fill additional decalcifying solution into the water tank.

18.3 DECALCIFYING PROCEDURE

SELECT PRODUCT/DE-SCALE MACHINE

1. Push and hold the Rinse button until the following message appears **EMPTY TRAY/EMPTY GROUNDS**.
2. Remove and empty the tray and the used coffee container and replace **TRAY MISSING**.
Attention: If the tray and the used coffee container are empty, you need to remove the tray for approx. 20 seconds and then replace it. **AGENT IN TANK/PRESS STEAM**
3. Empty the Water Container. Remove the Dual Frother.
4. Dissolve 3 of the large square decalcifying tablets in a container with 20 oz. of water (0.6 liters) and pour the solution into the water tank. Replace water tank.
5. Place a large container under the steam nozzle (Fig. 4).

6. Push either steam button. The display shows **MACHINE DE-SCALING**. The lights in the Steam buttons start blinking. The machine will pump the mixture in intervals through the steam nozzle into the container underneath. After 10 minutes the machine "beeps". The display shows **OPEN TAP**.
7. Empty the container underneath the steam nozzle and place it underneath the hot water spout (Fig.1,14).
8. Turn the Selector switch to the hot water position (Fig. 3,L). The machine will now pump the mixture in intervals through the hot water spout. **MACHINE DE-SCALING**.
9. After approximately six minutes the machine will beep again. The display shows **CLOSE TAP**. Turn the selector switch (Fig. 3,L) back to the cup symbol **MACHINE DE-SCALING**. The machine will now pump the remaining mixture in intervals into the used water tray inside. After another 12 minutes the machine "beeps" and the display shows **EMPTY TRAY/EMPTY GROUNDS**.
10. Carefully remove the used water tray (Fig. 1,18), **TRAY MISSING** empty it, rinse thoroughly and replace. The display shows **FILL WATER TANK/RINSE WATER TANK**.
11. Remove the water tank, rinse thoroughly, fill it halfway with fresh water and then replace. The display shows **PRESS STEAM**.
12. Place a large container under the steam nozzle (Fig. 4).
13. Push either steam button. The display shows **MACHINE DE-SCALING**. For 2 minutes, it will pump fresh water in intervals through the steam nozzle into the container underneath. Then machine "beeps". The display shows **OPEN TAP**.

14. Empty the container underneath the steam nozzle and place it underneath the hot water spout (Fig.1,14).
15. Turn the Selector switch to the hot water position (Fig. 3,L). The machine will now pump fresh water in intervals through the hot water spout. **MACHINE DE-SCALING**
16. After a short while the machine will beep again. The display shows **CLOSE TAP**. Turn the selector switch (Fig. 3,L) back to the cup symbol. The machine will now pump fresh water in intervals into the used water tray inside. **MACHINE DE-SCALING**. After a short while the machine "beeps" and the display shows **EMPTY TRAY/EMPTY GROUNDS**.
17. Carefully remove the used water tray (Fig. 1,18), **TRAY MISSING** empty it and replace. The display shows **PRESS RINSE**.
18. Place a container under the coffee spout and press the Rinse button. **MACHINE RINSING**.

SELECT PRODUCT

The machine will automatically remind you when it's time to decalcify again.

19. TIPS FOR BETTER COFFEE

Height adjustable coffee-spout

Adjust the height of the coffee-spout to the size of your cups.

Grinding

Please refer to chapter 7 "Adjusting the Grinder."

Pre-warm cups

You should warm cups in advance with hot water or steam. The smaller the quantity of coffee, the more important it is to warm your cups.

Sugar and cream

Warmth is lost by stirring the contents of the cup. Adding milk

or cream from the refrigerator considerably lowers the temperature of the coffee.

20. ERROR MESSAGES / TROUBLESHOOTING

ERROR MESSAGES:

The machine can display any of the following error messages:

ERROR 1, ERROR 3, ERROR 5

Call our customer service hot line 1-800-220-5701.

Your machine needs to be returned for service.

ERROR 2, ERROR 4

Your machine is too cold. The heating sensor does not react.

- Turn the machine off.
- Keep the machine at normal room temperature (65° F or higher) for 2 hours .
- Then turn it on again.
If display still shows **ERROR 2** or **ERROR 4** call customer service.

ERROR 6, ERROR 7, ERROR 8

- Turn machine off, turn the main power switch off and unplug machine for a minute.
- Turn machine on again. If the error message comes up again, try one more time.
- If the message persists, call customer service.

TROUBLESHOOTING:

A. NO COFFEE COMES OUT OF THE COFFEE SPOUT

Reason: Beans in bean container are not feeding properly into the grinder because they are stuck together.

Solution: Stir beans before grinding and while grinding turn the grinding selector to the coarsest setting.
When using very oily beans pour the beans onto a plate and let some of the sticky oils evaporate (this will not harm the aroma of the coffee).

Reason: You used ground coffee in the ground coffee funnel.
The ground coffee was too fine.

Solution: Use ground coffee which is ground somewhat coarser.

Reason: No water is transported through the system.

Solution: Remove water container and make sure that the connecting valve is free of any particles (like a coffee bean etc).

Reason: The ground coffee funnel is clogged; the internal brewing chamber is clogged.

Solution: Place a large cup underneath the coffee spout. Push the rinse button (Fig. 2E) a few times until the blocked coffee is removed. (Never fill more than 2 scoops of coffee in the ground coffee funnel; the funnel is not a storage area for ground coffee). Also, use a ground coffee which is ground somewhat coarser.

B. THE DISPLAY READS "FILL WATER" BUT THERE IS ENOUGH WATER IN THE WATER TANK.

Reason: The low water floatation device (Fig.1,4) is missing.

Solution: Within the water tank is a small compartment (like a mouse trap). Inside is a small black floatation device. On top is a small clear see-through plastic cover. This small plastic cover is missing and the floatation device is outside of the small compartment. Check if you can find both pieces inside the water tank and put it back together. If you cannot find the pieces call 1-800-220-5701. We will send the pieces **FREE OF CHARGE**.

C. INSUFFICIENT FROTHED MILK PRODUCTION

Reason: Milk is initially not cold enough or your milk is not suited for thick frothing.

Solution: Make sure milk is cold. Use a different type of milk. Skim milk will produce the thickest and longest lasting froth. Full fat milk will produce less thick froth.

Reason: The components of the frother are not assembled properly, or the components are clogged with hardened milk, or one or more of the components is missing, or the steam nozzle is clogged.

Solution:

- Remove frother. Check that steam comes out of the steam nozzle. If not, use a needle and clear blockage from inside steam nozzle.
- Clean all other frother parts and assemble properly. See chapters 10b, 10f.
- If any parts are missing call Customer Service: 1-800-220-5701 or use the enclosed mail order form to order the missing part.

D. GRINDER MAKES AN EXTREMELY LOUD NOISE; NO BEANS ARE GROUND

Reason: A stone or something else is blocking the burr grinder.

Solution: See chapter 16.5 and 16.6.

E. THE REMOVABLE DRAWER (Fig.1, 18) DOESN'T COME OUT

Reason: The internal used coffee disposal chute did not retract.

Solution: Turn off the machine. Wait a minute. Turn machine on and wait until it stops making any noise. Now try to pull out the drawer. If this does not work, turn the machine off. Now pull the

drawer out with some force. You will feel some resistance. When the drawer is out you will see that the back wall of the used coffee container (Fig.1,16) is missing.

Reach into the machine and retrieve the back wall (it is a small black flexible piece). Set the used coffee container aside and insert the drawer (without the used coffee container) into the machine. Turn the machine on. Wait until all noise has stopped. The disposable chute should retract. Remove the drawer, replace the used coffee container and insert it back into the machine. Check if the drawer comes out easily.

21. SUPPLIES

The following supplies are necessary to keep your machine in good working order:

- **Clearyl Water Filter Cartridge** (one included)
Model #64553; the machine will remind you automatically.
Tip: If you brew 10 cups a day you need about one Clearyl cartridge per month. Always keep extra cartridges available.
- **Special Cleaning Tablets** (two included) Model #62205
Tip: If you brew 10 cups a day you need about one tablet every 3 weeks. Always keep extra tablets available.
- **Auto-Cappuccino Cleaner** (one bottle included)
Model #63801
Tip: If you use the auto cappuccino cleaner once a day you need a new bottle every 2 1/2 weeks. Always keep extra bottles available.
- **Decalcifying tablets** (large square tablets) - Model #61848
Please note: You must use decalcifying tablets if you do not use the Clearyl cartridge.

You can order these supplies:

- with the enclosed mail order form or
- through our website www.capresso.com or
- by calling our customer service center at 1-800-220-5701.

22. LIMITED WARRANTY

Please note: This warranty will be void if the Warranty / Product Registration has not been received two weeks after the purchase date (you can fax or mail the registration or you can register through our website www.capresso.com)

This limited warranty covers your new IMPRESSA S Avantgarde Series. For Home and Commercial Use: **One Year or 6,000 coffee brewings, whichever comes first.**

This warranty is in effect for the period and usage described above from the date of the first purchase and is limited to the United States of America. This warranty covers all defects in materials or workmanship (parts and labor) including free UPS ground transportation for both ways within the continental United States. For Hawaii and Alaska freight is not covered by this warranty.

TRANSPORT: When sending the machine, use the original packing materials, the inner and outer cartons or use approximately 2" of bubblewrap and insert machine in a carton which will hold 40lbs. Any damage in transit is NOT covered by this warranty.

This warranty does not cover:

- Any machine NOT distributed by JURA-CAPRESSO within the United States.
- Any machine not purchased from an Authorized Dealer.

- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.
- Damage caused by neglecting and omitting maintenance, cleaning and decalcifying cycles.
- Damage caused by use of instant coffee or any other ingredients not allowed in this product.

Other limitations and exclusions:

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for JURA-CAPRESSO any other liability in connection with the sale of the machine. JURA-CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refer to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The terms "consequential damages" refer to the cost of repairing or replacing other property which is damaged when this machine does not work properly. Any loss of income is excluded. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Jura-Capresso, LLC

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201-767-3999 • Fax: 201-767-9684

Customer Service: 1-800-220-5701

Email: contact@capresso.com • Website: www.capresso.com