

# espresso

and coffee solutions

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FACT SHEET Daily maintenance - Cleaning the milk system

*jura*  
SWISS MADE

**IMPRESSA Z5**

## TWICE DAILY MAINTENANCE

### Cleaning the milk system.

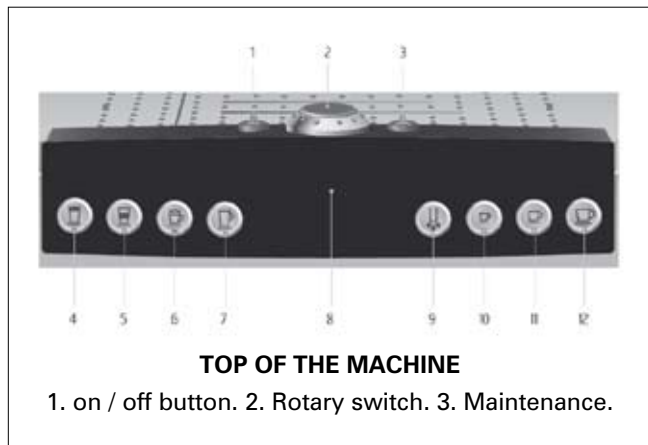
No matter what type of machine you have, milk scum will affect the performance of your machine and is a health hazard. Old milk sticks in the corners and walls of milk frothers and is hard to reach lines and heating components. Clean Machine Milk Steamer solution cleans and sanitises all the milk system components. We recommend to clean the milk system daily.

You will need:

1. x 2 containers to hold approx. 500 mls of water
2. Clean Machine Milk steamer solution

PLEASE NOTE:

- Do not interrupt program once started.
- This program lasts approximately 2 minutes
- Always dip both hoses into the fluid.



COFFEE READY

Keep the Rotary Switch pressed until maintenance appears.

MAINTENANCE

Press the Rotary Switch to enter the program item cappuccino cleaning.

CAPPUCCINO CLEANING

Press the Rotary Switch.

CLEANER FOR CAPPUCCINO / PRESS BUTTON

Pour 250ml of fresh water into a container and add 15ml of Clean Machine milk steamer solution. Immerse the milk pipe in the receptacle. Turn the selection lever to the foam milk position or milk.

Place another receptacle under the cappuccino nozzle. Press the maintenance button

Press the Rotary Switch to enter the program item cappuccino cleaning.

CAPPUCCINO CLEANING

The nozzle and pipe are cleaned.

WATER FOR CAPPUCCINO / PRESS BUTTON

Rinse the receptacle thoroughly, fill it with approx. 250ml of fresh water and immerse the milk pipe in the water.

Empty the receptacle and place it under the nozzle once more. Press the maintenance button.

CAPPUCCINO CLEANING

The nozzle and pipe are rinsed with fresh water.

COFFEE READY

Coffee ready appears on the display.

Wipe down the coffee machine with a wet cloth to remove all milk and coffee residue

**THE CLEANING PROGRAM IS NOW COMPLETE.**

### Weekly maintenance of auto frother.

At the end of each week remove hoses and auto frother and soak in Clean Machine Milk Steamer Solution for 30 min. Rinse and re-assemble.

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## FACT SHEET Weekly maintenance - Cleaning the coffee system



### IMPRESSA Z5

# WEEKLY MAINTENANCE

## Cleaning the coffee system.

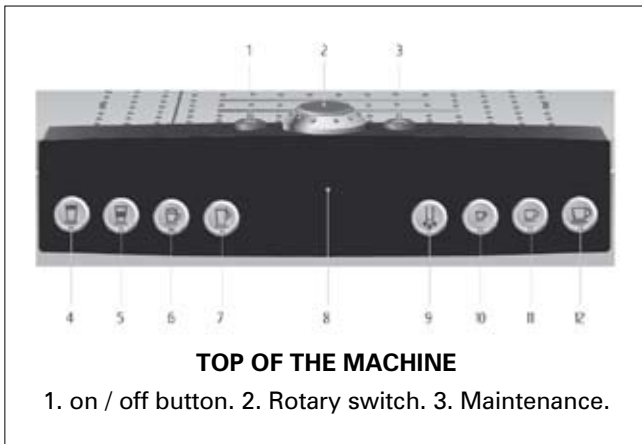
Some automatic machines have a brewing chamber that is difficult to access. Tablets aid in removing coffee build up from within the brewing chamber of these machines. We recommend to clean the coffee system weekly.

### PLEASE NOTE:

- Do not interrupt program once started.
- This program lasts approximately 20 minutes.

### You will need:

1. 1 large container 500mls
2. Clean Machine Coffee Cleaning Tablet x 1



### COFFEE READY

To initiate coffee cleaning, keep the Rotary Switch pressed until maintenance appears on the display.

### MAINTENANCE

Press the Rotary Switch to enter the program item

### CAPPUCCINO CLEANING

Turn the Rotary Switch until machine clean is displayed.

### MACHINE CLEAN

Press the Rotary Switch

### CLEAN TIME 20 MIN / START YES

Press the maintenance button.

### TRAY / GROUNDS EMPTY

Empty the drip tray and coffee grounds container and put them back into the machine.

### PRESS BUTTON

The maintenance button lights up.

Place a 500ml receptacle under the coffee spout and the cappuccino nozzle.

Press the maintenance button.

### MACHINE IS CLEANING

Water flows out of the coffee spout.

### ADD TABLET

Open the cover of the bean container and the cover of the filler funnel for pre-ground coffee. Drop a Clean Machine coffee cleaning tablet into the filler funnel. Close the cover of the filler funnel and the cover of the bean container.



### PRESS BUTTON

The maintenance button lights up. Press the maintenance button.

### MACHINE CLEANING

(approx. 15 min.)

Water flows out of the coffee spout and the coffee nozzle several times.

### TRAY / GROUNDS EMPTY

Empty the drip tray and the coffee grounds container and put them back into the machine.

**THE CLEANING PROGRAM IS NOW COMPLETE.**

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FACT SHEET Monthly maintenance - Descaling



## IMPRESSA Z5

# MONTHLY MAINTENANCE

## Descaling.

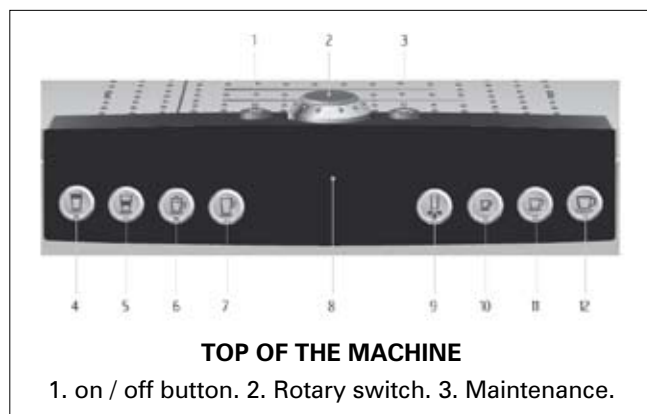
Scale is formed by minerals such as calcium, lime & magnesium. There are 2 reasons to descale your machine. Over time scale builds up making it difficult for the machine to reach optimum operating temperature which in turn reduces the quality of your coffee. Secondly, it is to prevent small pieces of scale detaching and blocking the machine flow paths. We recommend descaling your machine monthly.

### PLEASE NOTE:

- Do not interrupt program once started.
- This program lasts approximately 45 minutes.

#### You will need:

1. 1 litre container
2. Clean Machine Triple Action descaling formula.



#### COFFEE READY

Keep the Rotary Switch pressed until maintenance appears on the display.

#### MAINTENANCE

Press the Rotary Switch to enter the program item and cappuccino cleaning will appear on the display.

#### CAPPUCCINO CLEANING

Turn the Rotary Switch until machine descale is displayed.

#### MACHINE DESCALE

Press the Rotary Switch

#### DESCALIFYING TIME 45 MIN / START YES

Press the maintenance button.

#### TRAY / GROUNDS EMPTY

Empty the drip tray and coffee grounds container and put them back into the machine.

#### SOLVENT IN TANK

Remove the water tank and empty it. Pour 500mls of water mixed with 50mls of Clean Machine Triple Action Formula into the empty water tank.

The maintenance button lights up. Remove cappuccino nozzle. Place a receptacle under the hot water spout and the connector of the nozzle. Press the maintenance button.

#### SOLVENT IN TANK / PRESS BUTTON

#### MACHINE IS DECALCIFYING (Approx 35-40 min.)

Water flows from the hot water spout and the connector of the nozzle. The maintenance button blinks during the descaling operation. The process stops automatically.



#### TRAY / GROUNDS EMPTY

Empty the receptacles below the hot water spout and the connector of the nozzle.

Empty the drip tray and coffee grounds container and put them back into the machine.

#### WATER TANK FILL

Remove the water tank and rinse it thoroughly. Fill the water tank with fresh, cold mains water and reinsert.

The maintenance button lights up. Replace the cappuccino nozzle. Place a receptacle under the hot water and coffee spout and the cappuccino nozzle. Press the maintenance button.

#### PRESS BUTTON

#### MACHINE IS DECALCIFYING

Water flows from the hot water spout and the cappuccino nozzle.



#### UNIT IS HEATING / RINSING

Water flows out of the coffee spout. The process stops automatically.

#### TRAY / GROUNDS EMPTY

Empty the drip tray and coffee grounds container and put them back into the machine.

#### COFFEE READY

**THE CLEANING PROGRAM IS NOW COMPLETE.**