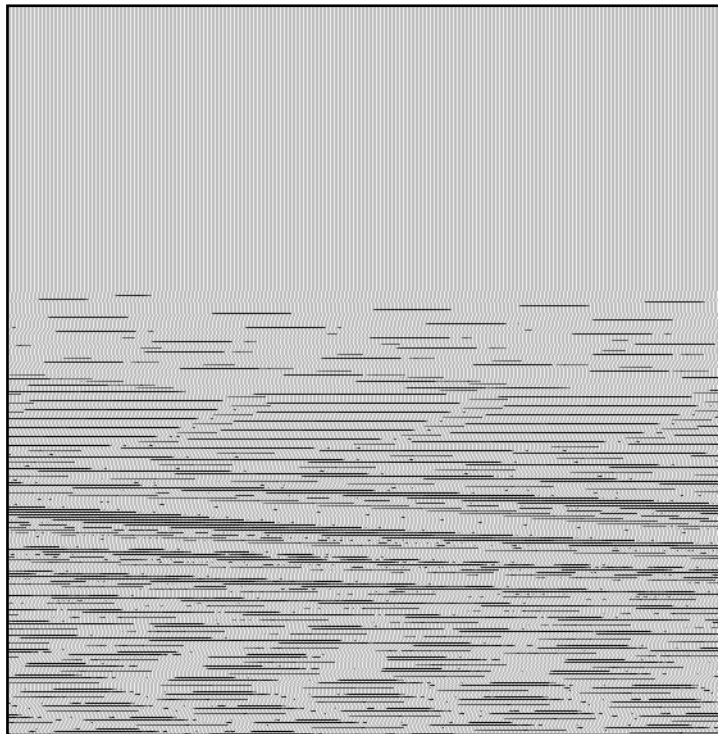




Impressa C9 One Touch



# Impressa C9 One Touch

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:** This machine 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 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](http://www.capresso.com).

### Customer Service

**1-800-220-5701**

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

Eastern Standard Time.

email: [contact@capresso.com](mailto:contact@capresso.com)

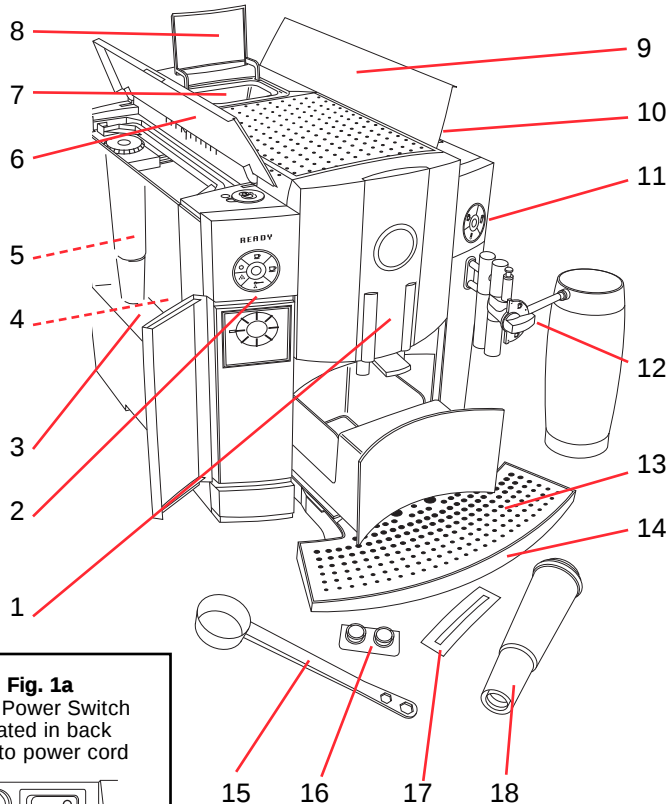
### Jura-Capresso

81 Ruckman Road, Closter, NJ 07624

201-767-3999 • Fax: 201-767-9684

Website: [www.capresso.com](http://www.capresso.com)

**Fig. 1**



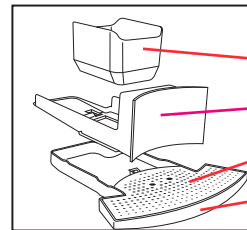
**Fig. 1a**

Main Power Switch  
located in back  
next to power cord



1. Height-Adjustable Coffee Spout
2. Left Button Cluster and Rotary Dial (See Fig. 3)
3. Removable Water Tank
4. Low Water Flotation Device (See Fig. 7.4)
5. Clearyl Water Care Cartridge\*
6. Lid for Water Tank
7. Ground Coffee Funnel
8. Lid for Ground Coffee Funnel
9. Lid for Bean Container
10. Bean Container/fineness selector (See Fig. 5 and 6)
11. Right Button Cluster (See Fig. 4)
12. Auto-Cappuccino System with frothXpress and Milk Container
13. Stainless Steel Cup Platform
14. Removable Drawer
15. Measuring Scoop
16. Two Cleaning Tablets (white)
17. Water Hardness Indicator Strip
18. Clearyl Water Cartridge (unpacked)

**Fig. 2**



19. Used Coffee Container
20. Tray
13. Cup Platform
14. Drawer

\* Attention: The Water Filter Cartridge should be in a pouch.  
If your machine comes with the cartridge installed, it is not a new machine!  
Call customer service 1-800-220-5701.

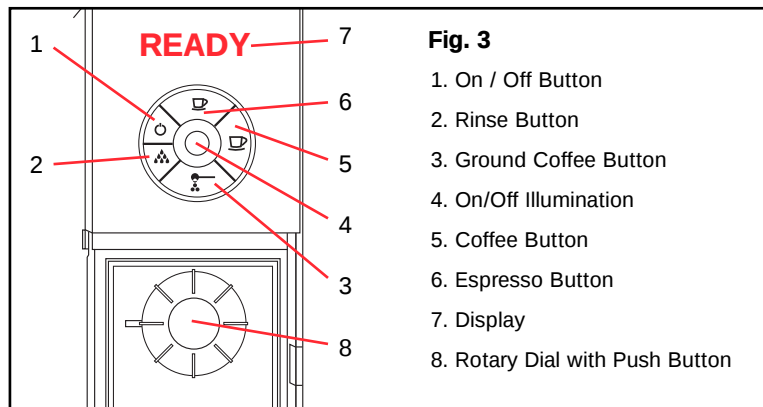


Fig. 3

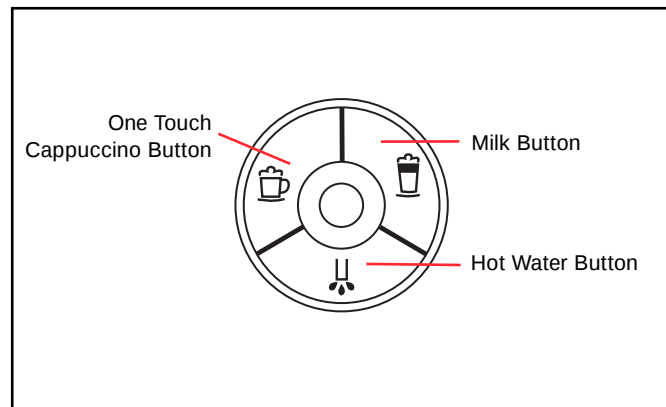


Fig. 4

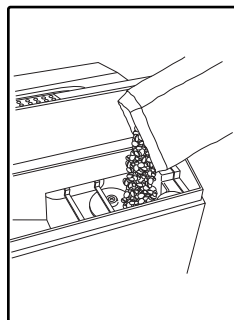


Fig. 5

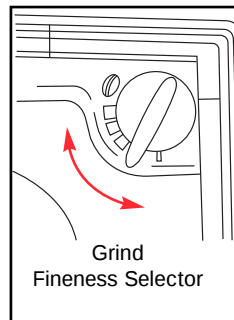


Fig. 6

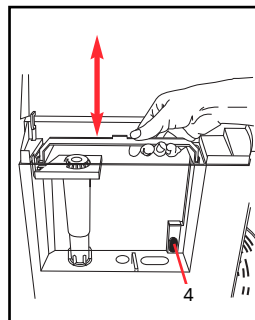


Fig. 7

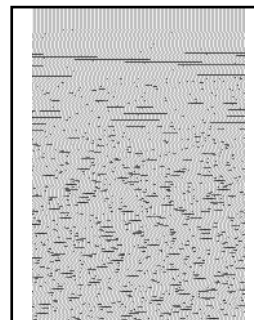


Fig. 8

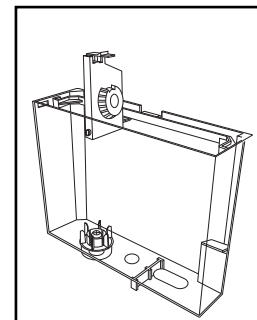


Fig. 9

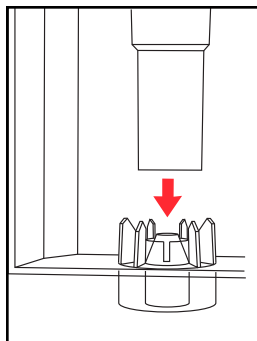


Fig. 10

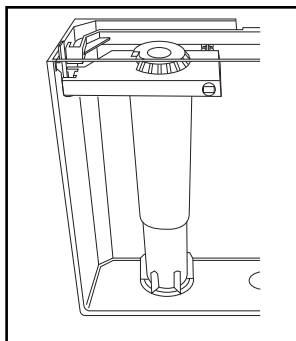


Fig. 11

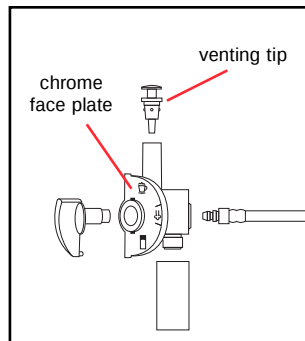


Fig. 12

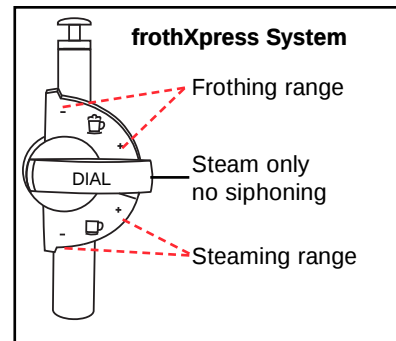


Fig. 13

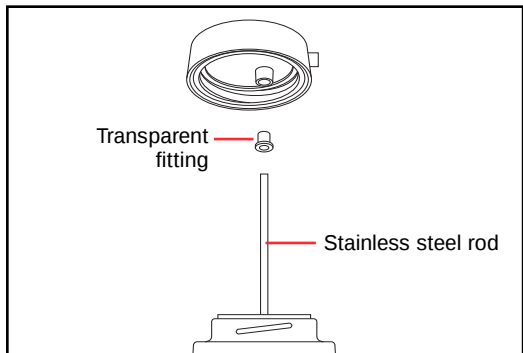


Fig. 14

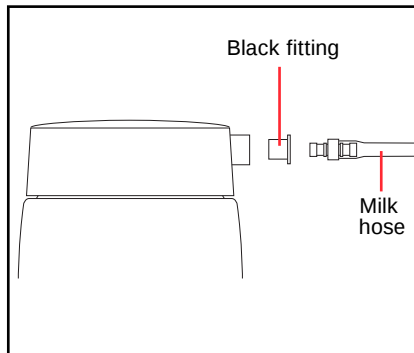


Fig. 15

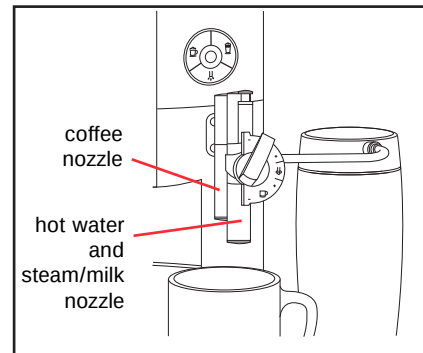


Fig. 16

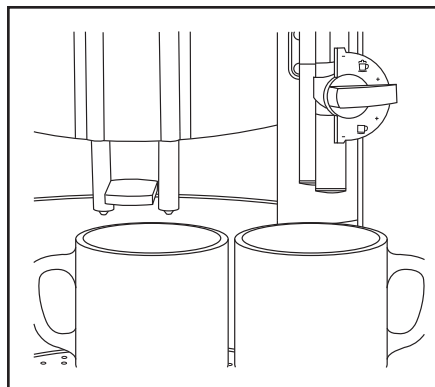


Fig. 17

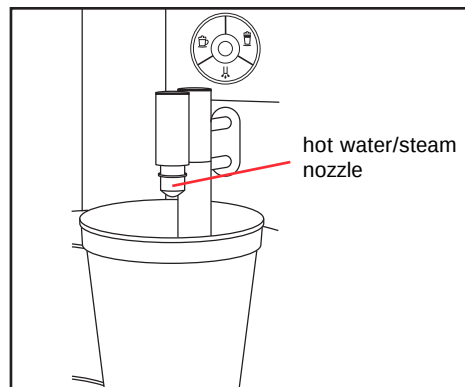


Fig. 18

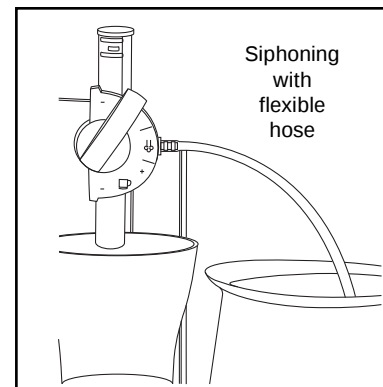


Fig. 19

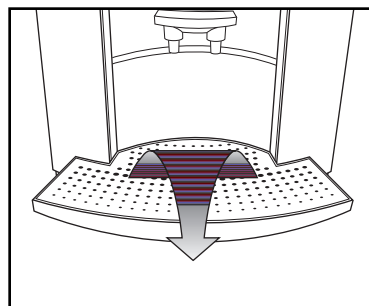


Fig. 20

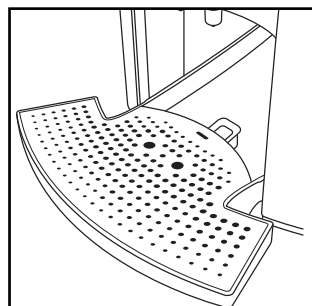


Fig. 21

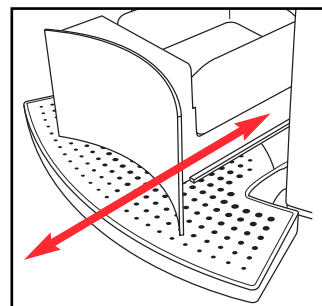


Fig. 22

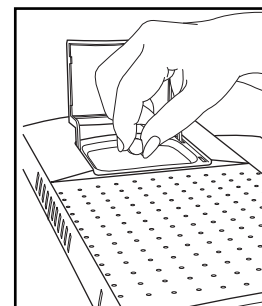


Fig. 23

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## **Jura-Capresso Inc.**

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Customer Service: 1-800-220-5701

Email: [contact@capresso.com](mailto:contact@capresso.com) • Website: [www.capresso.com](http://www.capresso.com)

## 1. PRODUCT WARRANTY REGISTRATION

Remove the Product Registration from the Welcome Pack, fill it out and mail or fax it to us within two weeks or register your product online through our website: [www.capresso.com](http://www.capresso.com).

**Important:** This registration is part of your warranty (chapter 21). If your retailer sent the product registration to Jura-Capresso when you purchased the machine, it is not necessary to register again.

## 2. OPERATING INSTRUCTIONS

### QUICK REFERENCE GUIDE / DVD

Thank you for choosing this Jura-Capresso product.

**Important:** Do not try to set-up the Impressa C9 One Touch without following the set-up steps in chapter 6. Or use the Quick Reference Guide.

- Take time to study this instruction manual. It covers many features of the C9 OT and provides helpful hints and will enhance your enjoyment with coffee beverages.
- We highly recommend viewing the enclosed DVD.

## 3. WELCOME TO THE IMPRESSA C9 One Touch

This fully automatic coffee/espresso/cappuccino center is completely programmable and extremely user friendly. The C9 OT prepares a cup of cappuccino or latte at a push of a button without moving your cup, brews one or two cups of crema coffee or espressos at a time, produces unlimited amounts of hot frothed and hot steamed milk and delivers up to 15 oz. hot water – all with a push of a button. The new stainless steel Thermoblock heating systems switches from brewing coffee to frothing milk within a few seconds. 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 of perfectly pressure brewed coffee. The adjustable, commercial conical burr grinder grinds beans to the desired fineness (6 settings). Use pre-ground coffee with the separate funnel. Program a specific amount of frothed/steamed milk and coffee and the C9 OT will always deliver your preferred size cappuccino without moving the cup. A separate hot water setting prepares a cup of tea or any other hot beverage in seconds. With two pre-set coffee buttons, two pre-set milk beverage buttons, and the easy-to-use Rotary Dial you can prepare thousands of different coffee beverages with the push of a button. Override or re-program your favorite coffee drinks. The C9 OT automatically reminds you when to refill water, clean, change filter or DE-SCALE. The "Information" section lets you know how many coffees you prepared with the different coffee buttons. With its piano black front, stainless steel and chrome accents the C9 OT will compliment any kitchen setting. Enjoy your Impressa C9 One Touch!

### 3a. BEAN-TO-CUP / "CREMA COFFEE" / HIGH PRESSURE BREWING

According to the majority of coffee experts, grinding the beans just before brewing, tamping and brewing under high pressure is the ideal extracting process for maximum flavor and strength. The C9 OT 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 pressure brewed coffee. Experiment with your C9 OT and prepare 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: 3 to 4 oz. of hot frothed milk plus espresso.
- Latte: 3 to 5 oz. steamed milk with little or no froth plus espresso.
- Café Mocha: Use chocolate milk then proceed as in making cappuccino or latte.

Experiment with the size of your milk based drinks. For stronger coffee taste add more coffee, for more milk taste add more frothed/steamed 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. The shorter the brewing time the less caffeine in your cup.
- **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, DO...

- Fill water tank daily with fresh, cold water.
- Before filling the bean container, 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.

**Important:** If you pull out the drawer (Fig. 20) at any time you must empty the used coffee container and the drawer. If you don't, the used coffee container will overflow inside the machine and can cause serious damage to the internal mechanism.

### 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 **READY**.
- Never fill instant coffee into the bean container or ground coffee funnel; it will damage the brewing chamber.
- Never fill sugar coated coffee beans into the bean container.
- Never fill frozen beans into the bean container. Do not keep beans in the freezer. Store them in a dark, airtight 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 17.1).
- 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.
- Do not place the machine on a surface which is sensitive to hot or cold water and steam. Never place the machine on an uneven surface.

## 5. FACTORY SETTINGS / OPTIONS

The IMPRESSA C9 One Touch can be set up in many different ways. Beverages, on/off settings, temperature, water treatment and display information can be programmed to your personal preferences. Beverage buttons can be customized with regards to volume (cup size), coffee strength (**STRENGTH**), temperature, and duration of milk steaming/frothing.

### Volume (**WATER**):

- The Coffee buttons can be programmed to brew between 0.5 and 8 oz. of coffee per cup.

**Note:** pushing the Espresso and Coffee buttons twice within two seconds brews a “double” cup (up to 16 oz.).

- The Hot Water Button can be programmed to dispense up to 15 oz. of hot water.

### Coffee strength (**STRENGTH**):

- All Coffee buttons can be set to three strength settings **MILD**, **NORMAL**, **STRONG**. In MILD the conical burrs grind for approx. 5 seconds, in STRONG, the grinding takes about 9 seconds. When brewing double cups the C9 OT will always grind STRONG.

### Temperature:

- All coffee buttons can be set to **NORMAL** or **HIGH**.
- The Hot Water function is set to HIGH.
- Steaming for frothing can be set from 3 to 120 seconds.

### Factory Settings for Beverage Buttons:

- All coffee buttons are set to temperature **HIGH**.
- Espresso button (Fig. 3.6) 1.5 oz./ **STRONG**.
- Coffee button (Fig. 3.5) 5 oz. per cup / **NORMAL**.
- Cappuccino; one-touch button (Fig. 4) 14 seconds milk, 2 oz. coffee / **NORMAL**.
- Milk portion button (Fig. 4) 30 seconds milk,
- Water portion button (Fig. 4) 6 oz.;

### Other Factory Settings:

- 2-hour auto shut-off.
- Water hardness setting: 10°dH.
- Filter: **FILTER -** (Clearyl Water Care Cartridge: not installed)
- Language: English.
- Display: AM/PM and OZ.
- Energy Save: off
- Time: not set
- Auto on: not set

## 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 13a).
- Make sure the machine sits on an even, flat surface and the drawer and used coffee container are inserted (Fig. 1 and Fig. 2).
- 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 ensure that the conical burr grinder continues to function properly, please avoid using 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 chapter 9d.

**Flavored Coffee:** If you like flavored coffees we recommend adding 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 flavor intensity much better than with pre-flavored coffee. Your local coffee store typically carries a variety of liquid flavors.

- Open the lid for the bean container and remove the Aroma Protection Lid.
- Make sure the bean container is empty and clean. Fill beans into the bean container (Fig. 5).

**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 into 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 FOR THE FIRST TIME

- Make sure bean container and water tank are filled.
- Press the Main Power Switch in the back of the machine (Fig. 1a). A red light in the left round button cluster illuminates (Fig. 3.4).
- Push the On/Off button (Fig. 3.1). The display shows **PRESS RINSE** and the Rinse button (Fig. 3.2) illuminates.
- Place a cup underneath the Auto Cappuccino System (Fig. 17) and push the Rinse button (Fig. 3.2). **SYSTEM FILLING.** The machine dispenses a small amount of water. **HEATING** then **PRESS RINSE.**
- Place cup underneath the dual coffee spout (Fig. 17) and press the Rinse button (Fig. 3.2). **RINSING.** The machine dispenses a small amount of water. **READY.**

**Please note:** You can only make coffee when the display reads **READY.**

- 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.

## 7. ADJUSTING THE GRINDER

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

Adjust the grinder to the roast of your coffee.

- Light roast: use a finer adjustment (smaller dots).
- Dark roast: use a coarser adjustment (larger dots).
- Open the cover of the bean container (Fig. 1.9).
- To adjust fineness, turn the grinding wheel during grinding to the desired position (Fig. 6).

**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 through the Dual Coffee Spouts in a constant stream, turn the wheel to a coarser setting.

## 8. DAILY PREPARATION

Fill 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 left button cluster is illuminated.
- Push the On/Off button (Fig. 3.2). The display shows **HEATING**. After approx. 2 minutes the display shows **PRESS RINSE** and the Rinse button illuminates.
- Push the Rinse Button (Fig. 2,E). Hot water will warm up all internal parts and pump through the coffee spouts **RINSING**. The water will be caught in the drawer underneath. The rinse cycle stops by itself and the display reads **READY**. You are now ready to make coffee.

### 8a. TURNING THE MACHINE OFF / RINSING

Always place cups under the Dual Coffee Spouts and the Auto Cappuccino System (Fig. 17). When turning the C9 OT off, the spouts that were used (coffee and/or milk) will be rinsed.

**Only the Dual Coffee spouts were used:** The C9 OT displays **RINSING**. For a few seconds hot water will be dispensed through the Dual Coffee Spouts. The C9 OT turns off (display off, red light in left button cluster is on).

**The Auto Cappuccino Spouts and the Dual Coffee Spouts were used:** If the "Cappuccino Rinsing" cycle was not used (chapter 10g) the C9 OT will first prompt **C CLEANING** (for "Cappuccino" Cleaning) and the Rinse button illuminates (chapter 15.2). If the Rinse button is not pushed within the next ten seconds, the display shows **RINSING** and the Dual Coffee Spouts are rinsed. Then the display shows **RINSE RIGHT** and the Rinse button illuminates.

- Push the Rinse button. The C9 OT will dispense hot water through the coffee spout of the Cappuccino system, **CAPPUCCINO RINSING**. The C9 OT turns off (display off, red light in left button cluster is on).

## 9. COFFEE PREPARATION

### 9a. PRE-WARM CUPS

#### READY

In the morning pre-warm your cups with hot water feature. Cold cups reduce the coffee temperature by 5°F to 10°F.

- Place your cup under the Auto Cappuccino system and push the Hot Water button (Fig. 4) **WATER**.
- Push the Hot Water button again to stop and discard the water **READY**.

## 9b. BREWING COFFEE AND ESPRESSO

The machine has two pre-set coffee buttons, **ESPRESSO** (Fig. 3.6) and **COFFEE** (Fig. 3.5). Both buttons are pre-set for coffee strength, coffee volume and temperature (chapter 5).

### Brewing one cup:

- Place one cup 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 shows the name of the button you pushed, e.g. **1 ESPRESSO** and the selected coffee strength, e.g. **STRONG**. The C9 OT will stop automatically and discard the used coffee grounds internally. When the display shows **READY**, you can brew the next cup of coffee.

### Brewing two cups:

- Place two cups underneath the Dual Coffee Spouts and push the desired button twice. The display shows e.g. **2 COFFEES**. The C9 OT will brew twice the programmed amount of coffee (e.g. 2 x 5 oz.) and then stop automatically and discard the used coffee grounds internally. **READY**.

**Please note:** When brewing two cups the C9 OT will always grind the maximum amount of coffee (setting STRONG).

**Important:** After the brewing stops, the machine will discard the used coffee grounds. Please do not try to pull out the drawer (Fig. 20) 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.

## 9c. OVERRIDING STRENGTH AND CUP SIZE DURING BREWING

**The coffee strengths** for one-cup settings can be changed before or during grinding.

**The coffee volume** can be changed during brewing. This feature will not change the factory setting.

### Example:

Brew a 4 OZ cup of coffee, **STRONG**  
**READY**

- Open the cover for the Rotary Dial and turn the Rotary Dial (Fig. 3.8) until the display shows **STRONG**.
- Push the Coffee Button (Fig. 3.5).
- When the coffee starts brewing, turn Rotary Dial until the display shows, **4.0 OZ**. The C9 OT will brew 4.0 oz of coffee. If you use the same coffee button again and do not use the Rotary Dial, the C9 OT will brew a cup according to the programmed settings for this button.

For re-programming see chapter 11 (cup sizes) and chapter 14.1 for cup sizes, temperature and strength.

## 9d. USING PRE-GROUND COFFEE

You can also use pre-ground coffee, bypassing the grinder. This is convenient if someone requests decaf coffee, decaf cappuccino or 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 the brewing process may be stopped.

**READY.**

- Push the Ground Coffee button (Fig. 3.3) **FILL PRE-GROUND / READY**.
- Fill 1 or 2 level measuring scoops of ground coffee into the opening for ground coffee (Fig. 1.7) and close the lid (Fig. 1.8).
- Now push one of the coffee buttons to brew your coffee, e.g. **1 COFFEE**, then briefly **PRE-GROUND**. The pre-ground coffee is tamped and brewed, then **READY**.

**Please note:** If the Ground Coffee button (Fig. 3.3) is pressed by mistake just press one of the coffee buttons, **NOT ENOUGH PRE-GROUND**. The machine will automatically stop and return to **READY**.

**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.

## 10. AUTO CAPPUCCINO SYSTEM

The C9 OT features the Auto Cappuccino System with two spouts located one in front of the other (Fig. 16) The front spout produces steam (steam nozzle). The rear spout produces high pressure brewed coffee. Attached to the steam nozzle is the removable frothXpress system (Fig. 13). It siphons, steams and froths milk. The C9 OT Cappuccino System prepares a variety of milk based drinks without ever moving the cup: Cappuccino, Latte, Café Mocha, Hot Milk, Hot Chocolate.

### 10a. PREPARING THE THERMAL MILK CONTAINER

The C9 OT comes with a 14 oz. double-walled vacuum stainless steel container. This custom-made milk container can keep cold milk cold for up to eight hours. There is no need to worry about the milk getting warm during the day.

The milk container comes complete with: • lid and attached stainless steel hose • two short flexible hoses • one long flexible hose • spare black and transparent fittings (Fig. 14 and 15).

The two short hoses have a connecting piece on each end.

- Unscrew the milk container lid. A stainless steel hose is attached to the inside of the container. A small transparent fitting holds the hose in place (a spare fitting is included).
- Rinse the milk container with fresh water before first use and fill with fresh cold milk. Close the container.
- Insert one end of the short flexible hose into the lid opening.
- Remove the red cap from the side of the frothXpress and insert the other end of the short flexible hose (Fig. 16).

You are ready to steam/froth milk.

**Storing the milk container:** always remove the outside flexible hose and unscrew the lid before storing the milk container in the refrigerator.

**Important:** The milk container is not dishwasher safe. Do not immerse the milk container in any liquid.

**Using the long flexible hose:** To siphon milk directly from a milk carton or any other container, use the long flexible hose. Insert one of the black connecting pieces in the straight-cut end of the hose and insert into the frothXpress. Insert the other end with the V-cut into the container with cold milk (Fig. 19).

### 10b. THE FROTHXPRESS SYSTEM

This system produces unlimited volumes of hot steamed or frothed milk right into your cup.

**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 (12 to 2 o'clock), which is used for Cappuccino. In the 12 o'clock position the frothXpress creates the most milk froth. Turning the dial towards the 2 o'clock position increases the milk temperature (Fig. 13).

**Steaming Position:** The dial points to the lower part of the face (4 to 6 o'clock) which is used for Latte. Milk will be steamed, not frothed. Turning the dial towards the 4 o'clock position increases milk temperature.

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

### 10c. PREPARING ONE-TOUCH CAPPUCCINO, CAFÉ MOCHA AND LATTE

#### READY.

#### CAPPUCCINO:

The frothXpress dial points between 12 and 2 o'clock.

The thermal milk container is connected.

- Place your cup underneath the Cappuccino system (Fig. 16) and push the One-Touch Cappuccino button (Fig. 4). The C9 OT starts grinding, the display shows **CAPPUCCINO** and briefly the coffee strength e.g. **STRONG**. It then siphons, heats and froths milk for 14 seconds and adds 2 oz. of high-pressure brewed coffee (Factory Settings, chapter 5). The display shows **READY**.

**Tip:** If you use a glass cup you can see how much froth is created and how the coffee sits beneath the layer of milk froth. Slightly stir to distribute the coffee evenly into the hot milk.

**CAFÉ MOCHA:** use chocolate milk or add chocolate syrup to your cold milk and stir, then proceed as explained before.

**LATTE:** turn the frothXpress dial between the 4 and 6 o'clock position and repeat above steps. Milk is steamed without froth.

**Please note:** You can always add an additional shot of espresso by placing your cup under the Dual Coffee Spouts (Fig. 1.1) and pushing the Espresso button. You can also add additional hot milk (chapter 10e).

**Please note:** You can always stop the beverage preparation by pushing any of the beverage buttons.

### 10d. PREPARING LATTE MACCHIATO

This beverage is very popular in Europe. It is normally served in glasses, approx. 4 to 5 inches tall and 2 inches in diameter.

**READY.** The frothXpress dial points to the 12 to 2 o'clock position.

- Place your latte macchiato glass underneath the Cappuccino system and push the Milk button (Fig. 4). The display shows **HEATING**. When the display shows **READY** again, push the Milk button again **MILK**. Milk is siphoned through the system into the cup.
- When the desired amount of milk is in the cup, push the Milk button to stop. **READY**.
- Set the cup aside and wait a few seconds. During this time the milk separates from the milk froth.
- Move the cup under the Dual Coffee Spouts and push the Espresso button to add a shot of espresso. The coffee settles between the froth and the milk giving the beverage the typical multi-layered, Latte Macchiato look. **READY**.

### 10e. PREPARING HOT MILK / HOT CHOCOLATE

The Cappuccino System can produce hot milk or hot chocolate without brewing coffee.

#### **READY.**

- Connect the milk container to the frothXpress system or use the long flexible hose inserted into any milk container (Fig. 19).
- Place your cup underneath the Cappuccino system.
- Push the Milk button (Fig. 4). The display shows **HEATING**.
- When the display shows **READY**, push the Milk button again. **MILK**. During this time hot steamed / frothed milk is created and delivered into your cup. The flow stops after 30 seconds (factory setting, chapter 5). It can be stopped anytime by pushing the milk button again **READY**.

### 10f. OVERRIDING THE CAPPUCCINO AND MILK SETTINGS

As with the coffee buttons you can override the pre-programmed volumes of the milk beverage buttons.

**Example:** The factory setting for the Cappuccino button is normal strength, 14 seconds of milk frothing and 2 oz. of coffee. Prepare a one-time special cappuccino, **STRONG**, more milk froth (20 seconds) and 3.5 oz. of coffee. **READY**

- Place your cappuccino cup under the Cappuccino system and open the cover for the Rotary Dial.
- Turn the Rotary Dial (Fig. 3.8) until the display shows **STRONG**.
- Push the Cappuccino Button (Fig. 4).
- When the frothing starts, turn the Rotary Dial until the display shows **20 SEC**.
- When the coffee brewing starts, turn the Rotary Dial until the display shows **3.5 OZ**. When completed **READY**.

If you use the cappuccino button again and do not use the

Rotary Dial, the C9 OT will brew a cup according to the programmed settings for this button.

For re-programming see chapter 11 (cup sizes) and chapter 14.1 for cup sizes, temperature and strength.

### 10g. CAPPUCCINO RINSING

In only a few seconds this rinsing program removes milk droplets inside the frothXpress.

10 minutes after preparing a beverage with milk (Cappuccino Button, Milk Button) the C9 OT display shows **READY / RINSE CAPPUCCINO** and the Rinse button illuminates. You can still continue making beverages. We recommend to perform the cappuccino rinsing.

- Turn the frothXpress dial to the 3 o'clock position (Fig. 13) and place a cup underneath the Cappuccino System.
- Push the Rinse button. The display shows **CAPPUCCINO RINSING**. Hot water is pushed through the frothXpress for a few seconds. **READY**.
- Turn the frothXpress dial back to your preferred position.

**IMPORTANT:** If you do not use the Cappuccino Rinsing cycle, milk droplets might harden inside the frothXpress, resulting in insufficient frothing performance.

### 10h. USING HOT WATER

The hot water function lets you pre-warm cups, brew tea, make a quick cup of soup, or add hot water to your coffee or espresso to create a milder flavor.

#### **READY.**

- Place a cup under the Cappuccino system (Fig. 18).
- Push the Hot Water button (Fig. 4) **WATER**.

- Push the Hot Water button again to stop. **READY.**

During the hot water release you can override the programmed setting by turning the Rotary Dial to the desired volume.

## 11. VISUAL PROGRAMMING OF BEVERAGE PORTIONS

Chapter 14.1 explains how to re-program all parameters (volume, strength, temperature) for all beverage buttons.

Re-programming the cup size for coffee and milk can also be done during beverage preparation as follows. **READY.**

- Push and hold the beverage button you want to re-program until display shows **ENOUGH COFFEE?** or **ENOUGH MILK?**  
This way you can make sure your (cappuccino) cup is filled with the desired volume of (milk and) coffee.

### Example:

Visually re-programming the Cappuccino button (Fig. 4).

### **READY.**

- Prepare the Cappuccino Systems (milk container etc.) to make a cappuccino and place your cappuccino cup under the Cappuccino System (Fig. 16).
- Push and hold the Cappuccino button until display shows **ENOUGH MILK?**
- When the desired amount of milk and milk froth is in your cup, push the Cappuccino button again. The display now shows **ENOUGH COFFEE?**
- When enough coffee has been added to your frothed milk push the Cappuccino button again. The display briefly shows **OK** then **READY.**

The next time you push the Cappuccino button, the C9 OT will produce that amount of milk and coffee.

## 12. WATER CARE

The C9 OT works with: • tap water • bottled water • distilled water. We recommend using tap water or bottled water. Distilled water has no minerals and does not improve the taste of coffee. Water that is heated inside the machine leads to calcium deposits. Tap water has a varying degree of water hardness (chapter 12a). Most bottled water has a low level of water hardness.

**IMPORTANT:** do not use carbonated water or any other liquid in the water tank.

You have the following options to take care of the water.

- Decalcifying System (chapter 17.1). The machine is factory pre-set to automatically remind you to decalcify.
- Clearyl Water Filter Cartridge (chapter 13a).

### 12a. WATER HARDNESS MONITOR

Your C9 OT is set to a water hardness of **10°dH** and will automatically indicate when it is time to perform a decalcifying cycle. You can change the water hardness setting from 1° to 30°dH. If you are not sure about the hardness of your water, ask your local water company for the "Water Hardness in Grains." The machine displays 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 water hardness indicator strip ("Aquadur" in Welcome Pack) to determine the water hardness:

- Insert the strip for one second into the water you want to use. Shake off any excess water and wait for one minute. One or more sections of the indicator strip will turn reddish.
- Change the water hardness setting according to the table below.

| Level                   | Display<br>German<br>Degree | Equivalent<br>American<br>Grains | Indicator Strip<br>number of<br>"reddish" fields |
|-------------------------|-----------------------------|----------------------------------|--------------------------------------------------|
| INACTIVE*               | —                           | —                                | —                                                |
| 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                                            |

\*INACTIVE: You can only use this setting for distilled water.

**Level 5 and Level 6:** If the tap water falls into these two categories, decalcifying will be frequent. In this case bottled water is recommended. Most bottled water has a low calcium level.

**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 17.2).

**Please note:** If you use Spring or Bottled Water with low calcium levels you can set the hardness to 3°dH, "extremely soft water".

## 12b. CHANGING THE WATER HARDNESS MONITOR

### READY.

**Example:** Change the hardness setting from 10°dH to 20°dH

- Push the Rotary Dial (Fig. 3.8) until display shows **RINSE**.
- Turn Rotary Dial until the display shows **HARDNESS**.
- Push the Rotary Dial to enter the program. **10° dH**
- Turn the Rotary Dial until the display shows **20° dH**.
- Push the Rotary Dial to confirm the setting. **OK**

- Turn the Rotary Dial until the display shows **EXIT**.

- Push the Rotary Dial, **READY**.

The machine automatically reminds you when it is time to decalcify (chapter 17.1).

**Please note:** You can set the hardness monitor to **INACTIVE**. In this case you must use distilled water. In this setting the C9 OT will not remind you to decalcify the machine.

## 13. 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. 10) just before the brewing cycle starts, ensuring freshly filtered water every time you make coffee.
- Lasts for 75 liters (~2,500 oz.) of water or up to two months.
- Eliminates decalcifying except when using very hard water (25 grains or higher), see chapter 12. In this case we recommended to decalcify the machine once or twice a year.
- To reorder cartridges, see chapter 20.

## 13a. INSTALLING & ACTIVATING THE CLEARYL 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.
- Remove the water tank, make sure it is empty.
- Pull up the cartridge holder (Fig. 9) and insert the cartridge

- with its tapered end down into the water container (Fig. 10). Make sure it fits inside the fins and push down gently.
- Close the cartridge holder making sure it snaps into place (Fig. 11). Fill the water tank with fresh cold water and replace.

#### **Activating:**

You must activate the cartridge for the machine to monitor it properly. Otherwise the C9 OT assumes decalcifying mode.

#### **READY.**

1. Push the Rotary Dial until display shows **RINSE**.
2. Turn the Rotary Dial until the display shows **FILTER –** and push the Rotary Dial to enter the program **NO –**.
3. Turn the Rotary Dial until **YES ✓** is displayed and push the Rotary Dial. **OK** is displayed briefly and then **INSERT** and the Rinse button illuminates.
4. Place a 20 oz. container under the steam nozzle (Fig. 18).
5. Push the Rinse button **FILTER RINSING**. For the next 60 seconds the machine will push water through the cartridge and out through the frothXpress system. Initially, the water may have a slight discoloration. The program will stop automatically. The display shows **HEATING**, then **READY**.

**Please note:** You can stop the water flow at any time by pushing Rinse button. Empty the container, replace and push the Rinse button to complete the activation process.

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

#### **13b. AUTOMATIC CLEARYL REPLACEMENT**

The filter is monitored automatically. After approx. 75 liters of water (~2,500 oz.) the display shows **READY / 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. If the filter is not replaced, the calcium buildup will clog and damage your machine.

1. Push Rinse Button **CHANGE**.
2. Remove the water tank and the old filter.
3. Make sure the water tank is empty.
4. Remove the new cartridge from its bag, rinse under running water and insert in water tank. Fill the water tank with water and replace. Now install as explained in chapter 13a, steps 4 and 5.

#### **13c. MANUAL CLEARYL REPLACEMENT**

If the filter is more than 2 months old and the display does not indicate to replace filter, replace as follows.

#### **READY.**

- Push the Rotary Dial until the display shows **RINSE**.
- Push Rotary Dial again, display shows **C CLEANING**.
- Turn the Rotary Dial until the display shows **FILTER**.
- Push the Rotary Dial **CHANGE**.
- Now install as explained in chapter 13a, steps 4 through 6.

#### **13d. DO NOT LET THE CLEARYL FILTER DRY OUT!**

If the filter is not immersed in water, the granular center will dry out and block any water from passing through.

- If machine is not used for a few days, leave some water in the water tank so the filter will not dry out. Upon using the machine again, fill the water tank with fresh water and process approx. 2 oz. of water through the hot water spout.

- If the machine will not be used for a longer period of time, empty the water container and remove the CLEARLYL filter. Fill a glass with at least 2 inches of water and immerse the filter. Place the glass in the refrigerator.
- When you use the machine again, install the filter.

## 14. PROGRAMMING

The C9 OT provides programming, rinse and look-up functions.

- **READY**. Push the Rotary Dial until display shows **RINSE**.
- Turn the Rotary Dial clockwise to access the following functions:

### Chapter

**RINSE** .....15.1

**BUTTONS** ...14.1 (beverage buttons)

**FILTER - or ✓** ..13a

**HARDNESS** ...12b If "**FILTER ✓**", this function is suppressed.

**ENERGY** .....14.3

**TIME** .....14.4

**UNIT ON** .....14.5

**OFF AFTER** ...14.6

**INFO** .....14.7

**DISPLAY** .....14.8

**LANGUAGE** ..14.9

**EXIT**

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

### 14.1 RE-PROGRAMMING BEVERAGE BUTTONS (**BUTTONS**)

This program allows you to change all parameters for all beverage functions. The following parameters can be changed:

**Coffee volume (**WATER**)**: for all coffee / cappuccino buttons from 0.5 to 8 oz.

(Note: for 2-cup brewing the volume will automatically double).

**Coffee strength (**STRENGTH**)** for all coffee / cappuccino buttons choose from three settings, **MILD**, **NORMAL**, **STRONG**.

**Temperature**: for all coffee drinks the temperature can be set to **NORMAL** or **HIGH**.

**MILK**: steaming can be set from 3 to 120 seconds.

**HOT WATER PORTION**: can be set from 0.5 to 15 oz.

### Example 1:

Re-program the Coffee button to: 4 ounces of coffee, mild, normal temperature.

**READY**.

1. Push the Rotary Dial until the display shows **RINSE**.
2. Turn the Rotary Dial to **BUTTONS** and push the Rotary Dial. The display shows **SELECT BUTTON**.
3. Push the **COFFEE** button (Fig. 3.5). The display shows **WATER** (here this means coffee volume).
4. Push the Rotary Dial **5.0 OZ.** and turn the dial until the display shows **4.0 OZ.**
5. Push the Dial to confirm: **OK** then **WATER**.
6. Turn the Rotary Dial until the display shows **STRENGTH** and push the Dial, **NORMAL**.
7. Turn the Rotary Dial until the display shows **MILD** and push the Dial, **OK**, then **STRENGTH**.
8. Turn the Rotary Dial until the display shows **TEMP.** and push the Dial, **HIGH**.
9. Turn the Dial until the display shows **NORMAL** and push the Dial to confirm, **OK**, then **TEMP.**
10. Turn the Rotary Dial until the display shows **EXIT** and push the Rotary Dial. **BUTTON**.

If you do not want to change another button, turn the dial until the display shows **EXIT** and push the Rotary Dial: **READY**.

### Example 2:

Re-program the Cappuccino button to: 3.5 oz. of coffee, strong, milk for 20 seconds, temperature stays at **HIGH**.

**READY.**

1. Push the Rotary Dial until the display shows **RINSE**.
2. Turn the Rotary Dial to **BUTTONS** and push the Rotary Dial. The display shows **SELECT BUTTON**.
3. Push the **CAPPUCCINO** button. The display shows **MILK**.
4. Push the Rotary Dial, **14 SEC**, and turn the dial until the display shows **20 SEC**.
5. Push the Rotary Dial to confirm: **OK** then **MILK**.
6. Turn the Rotary Dial until display shows **WATER** (here it stands for coffee volume) and push the Dial, **2.0 OZ**.
7. Turn the Rotary Dial until the display shows **3.5 OZ** and push to confirm, **OK** then **WATER**.
8. Turn the Rotary Dial until the display shows **STRENGTH** and push the Dial, **NORMAL**.
9. Turn the Dial until the display shows **STRONG** and push the Dial, **OK**, then **STRENGTH**.
10. Turn the Rotary Dial until the display shows **EXIT** and push the dial. **BUTTONS**.

If you do not want to change another button, turn the dial until the display shows again **EXIT** and push the Dial: **READY**.

In the same way you can change the Espresso, the Milk and the Hot Water button.

## 14.2 RESTORING FACTORY SETTINGS FOR BEVERAGE BUTTONS

You can reset the beverage buttons back to the factory setting as follows:

The machine is plugged in. Only the main power switch in the back of the machine is on. The display is blank.

**Example:** reset the Espresso button.

- Open the cover of the Rotary Dial.
- Push and hold the Rotary Dial and then push the Espresso button for two seconds. The display shows **OK**.  
The factory setting (chapter 5) has been restored.

## 14.3 ENERGY SAVING MODE

You can set the machine to two different modes.

**SAVE** – The C9 OT is always ready to brew coffee and dispense hot water. The C9 OT heats up for steaming/frothing for milk or when preparing cappuccino.

**SAVE ✓** Approx. 5 minutes after the last beverage was made, the C9 OT switches to energy saving mode. When making coffee at a later time, the C9 OT will first heat up for 5 to 30 seconds.

## 14.4 SETTING THE ACTUAL TIME

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

**Example:** Set the time to 7:15 AM.

- Push the Rotary Dial until the display shows **RINSE**.
- Turn the Dial until the display shows **TIME**, push the Dial **---.---**.
- Turn the Dial to select the hours **7:00 AM** and push to confirm.
- Now turn the Dial to set the minutes: **7:15 AM**.
- Push the Dial to confirm. **OK**, then **TIME**.
- Turn Dial to **EXIT** and push to get back to **READY**.

**Please note:** For Daylight Saving you have to re-set the time.

**Please note:** When the main power switch in the back of the machine is turned off or if your home has a power outage, the time setting is lost and has to be re-set as explained above.

#### 14.5 AUTO-ON

You can set a time at which the machine automatically turns on and is ready to make coffee.

**Please note:** "Auto-On" will only work if the actual time is set and the main power switch (Fig. 1b) is turned on.

**Example:** Set the Auto-on time to 6:15 AM.

- Push the Rotary Dial until the display shows **RINSE**.
- Turn the Dial until display shows **UNIT ON** and push Dial **---**.
- Turn the Dial to select the hours **6:00 AM** and push to confirm.
- Now turn the Dial to set the minutes: **6:15 AM**.
- Push the Dial to confirm. **OK**, then **UNIT ON**.
- Turn Dial to **EXIT** and push to get back to **READY**.

#### 14.6 AUTO-OFF

The C9 OT is pre-set to turn itself off 2 hours after last use. You can change the auto-off interval between 0.5 and 15 hours or you can set the machine not to turn itself off.

**Recommendations:** If you only use the machine in the morning don't change the setting. If you use the machine all day long change the auto-off to 5 hours after last use

**Example:** Change the auto-off from 2 to 5 hours after last use.

- Push the Rotary Dial until the display shows **RINSE**.
- Turn the Rotary Dial until the display shows **OFF AFTER**.
- Push the Dial **2 HRS**.
- Turn the dial until display shows **5 HRS** and push to confirm, **OK** then **OFF AFTER**.

- Turn the dial to **EXIT** and push **READY**.

#### 14.7 INFORMATION

In this program you can look up:

- how many coffees you produced with the individual beverage buttons,
- how often cleaning, filter change and descaling programs were performed,
- how close the C9 OT is to the next tablet cleaning program.

#### 14.8 DISPLAY SETTINGS (AM/PM / OZ)

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

- Push the Rotary Dial until the display shows **RINSE**.
- Turn the Dial until the display shows **DISPLAY** and push to get into the program to change the formats.

#### 14.9 LANGUAGES

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

**READY**.

- Push the Rotary Dial until the display shows **RINSE**.
- Turn the Dial until the display shows **LANGUAGE** and push to get into the program to change the formats.

**NOTE:** All commands like **READY**, **LANGUAGE**, **EXIT** are shown in the language you choose.

#### 15. 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**

Push the Rinse button (Fig. 3.2). The machine pumps hot water through the coffee spouts or fills the system initially (chapter 6c) or continues a cleaning program.

#### **FILL WATER TANK**

The water tank is almost empty. Add water before resuming brewing coffee.

#### **EMPTY GROUNDS or EMPTY TRAY**

When this message appears, you must empty the used coffee grounds from the used coffee container and the water from the drawer. Make sure the Dual Coffee Spouts are moved upwards.

- Carefully remove the drawer (Fig. 20, 21, 22). **TRAY MISSING**.
- Empty the drawer and the used coffee container, assemble and replace **READY**.

**Please note:** If the machine is not used for a few days, pull out the tray and empty the used coffee container. Used, moist coffee grounds can 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 overflows inside the machine and causes serious damage to the coffee release mechanism.

**Please note:** The machine does not sense if the used coffee container (Fig. 2.19) is inserted. If the used coffee container is not inserted, ground coffee discharges into the drawer.

#### **TRAY MISSING**

Insert the drawer with the empty used coffee container.

**FILL BEANS:** Add beans to the bean container.

#### **READY / CLEAN**

After approx. 200 coffee brewings or 80 initial 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 16.1).

#### **READY / DE-SCALE**

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 (chapter 17.1).

**Please note:** If you use the Clearyl cartridge and the message appears, then your cartridge function was not activated. Follow the instruction in chapter 13a to program and activate the cartridge. If the cartridge is already in use for several weeks install a new cartridge.

#### **READY / FILTER**

It is time to replace the Clearyl filter (chapter 13b).

#### **NOT ENOUGH PRE-GROUND**

Not enough pre-ground coffee was filled into the ground coffee funnel (Fig. 1.7). The C9 OT stops the operation (chapter 9d).

### **15.1 MANUAL RINSE CYCLES**

The C9 OT will display when it's time to perform certain cleaning programs. You can also manually access these programs and perform them. **READY**.

- Push the Rotary Dial until the display shows **RINSE**.
- Push the Dial again, **C-CLEANING** (for cappuccino cleaning)
- Turning the dial shows which maintenance programs can be accessed:

**C-CLEANING** (chapter 15.2)

**FILTER** (chapter 13c); manual Clearyl filter replacement

**CLEAN** (chapter 16.1); manual tablet cleaning  
**C-RINSE** (chapter 10g); manual cappuccino rinsing.  
**RINSE** (see example below in chapter 15.1).  
**DE-SCALE MACHINE** (chapter 17.1).

If you push the Rotary Dial to enter one of the above programs, the display guides you through the necessary steps.

**Please note:** If the display shows **RINSE** and you do not select one of the above programs within five seconds, the C9 OT will return to **READY**.

**Example:**

Run a manual hot water rinse cycle. **READY**.

- Push the Rotary Dial until the display shows **RINSE**.
- Push the Dial again, **C-CLEANING**.
- Turn the Dial until the display shows **RINSE**.
- Place a cup under the Dual Coffee Spouts.
- Push the Rotary Dial. The C9 OT will push hot water through the Dual Coffee Spouts and then return to **READY**.

## 15.2 C CLEANING (Cappuccino Cleaning)

This message appears when turning the machine off and you have used the Cappuccino or Milk button. The Rinse button illuminates. If you push the Rinse button, the machine starts the Cappuccino Cleaning program. See steps 2 through 9 below. You can also access this program at any time as follows:

1. **READY**. Push the Rotary Dial until the display shows **RINSE**.
2. Push the Dial again, **C-CLEANING**.
3. Push the Dial again, **CAPPUCCINO CLEANER**.
4. Pour approx. 8 oz. of fresh water into a container and immerse the long hose from the frothXpress.

5. Add one capful (15 ml / 1/2oz. ) of the cappuccino cleaner liquid and place another container under the frothXpress and make sure the frothXpress dial points to 12 o'clock (Fig. 19).
6. Push the Rinse button. **CLEANING**. The C9 OT siphons the cleaning liquid through the system. And stops automatically **WATER FOR CAPPUCCINO**.
7. Empty both containers and fill one with fresh water and immerse the hose. Place the other one under the frothXpress.
8. Push the Rinse button. **CLEANING**. The process stops automatically. **READY**.
9. Squeeze the bottom of the venting tip (Fig. 12) to make sure it is clean.

**Please note:** You can also immerse the frothXpress parts (except the chrome plated face) into a cappuccino cleaner solution as follows:

- Remove the frothXpress from the steam nozzle.
- Take the frothXpress apart (Fig. 12) and set the chrome face plate aside.
- Place all other parts including the hose in a cup with warm water and add one capful (15 ml or 1/2oz.) of the cappuccino liquid.
- Let sit for ten minutes or overnight.
- Rinse all parts under fresh water and assemble.

**Please note:** To re-order the cappuccino cleaner see chapter 20.

## 15.3 GENERAL CLEANING INSTRUCTIONS

Never use abrasive materials or chemicals to clean the outside of the machine.

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

## 15.4 EMPTYING THE SYSTEM BEFORE TRANSPORT

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

- Remove the frothXpress system and place a container under the steam nozzle (Fig. 18).
- Push the Milk button **HEATING**.
- When the display shows **READY** again, push the Milk button again. The display shows **MILK** and steam starts to come out of the steam nozzle.
- Now remove the water tank and empty it. Steam is discharged until the display shows **PRESS RINSE**.
- Turn the C9 OT off and turn the main power switch off.

The next time the machine is turned on, the display shows **PRESS RINSE**. Proceed as explained in chapter 6c.

## 16. AUTOMATIC CLEANING CYCLES

### 16.1 CLEANING WITH SPECIAL TABLET

The machine monitors how many coffees are brewed and how often the rinsing program is activated. After approx. 200 coffees the display shows **READY / CLEAN**. You can continue brewing coffee, however we highly recommend that you clean the machine as described below within the next few days. This cleaning program will remove coffee oil build-ups in the brewing chamber. This cleaning program takes less than 20 minutes. Please use the enclosed white cleaning tablet. The machine comes with a pack of 2 tablets. To re-order see chapter 20.

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

**READY / CLEAN**

1. Push the Rinse Button **EMPTY TRAY**.

2. 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**. The Rinse button illuminates.

3. Place containers (10 oz.) under the coffee spout and the frothXpress (Fig. 17) and push the Rinse button (Fig. 3.2). The display shows **CLEANING**. After a short while the display shows **ADD TABLET**.
4. Open the ground coffee funnel lid and drop one white tablet into the opening (Fig. 23). Close lid.
5. Push the Rinse button. The display shows **CLEANING**. The machine will start the automatic cleaning program by dispensing water in intervals into the containers underneath the spouts. When finished, the display shows **EMPTY TRAY**.
6. Remove the tray. There will be water in the tray and in the used coffee container. Empty, clean and replace **READY**.

### 16.2 MANUAL TABLET CLEANING

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

- Push and hold the Rotary Dial **RINSE**.
- Push the Rotary Dial, display shows **C CLEANING**.
- Turn the dial until the display shows **CLEAN** and push the dial. The display shows **EMPTY TRAY**.
- Continue with the steps 2 through 6 from the chapter 16.1.

## 17. DECALCIFYING

The machine has an integrated decalcifying program. This program takes 45 minutes. When the display shows **READY / DE-SCALE** it is time to decalcify the machine. The Rinse button is illuminated. You can still make coffee. It is recommended to decalcify the machine within the next 3 to 4 days.

**Please note:** If you use the Clearyl water cartridge and the display shows **READY / DE-SCALE** your cartridge function was not activated. Follow the instructions in chapter 13a 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.

**NOTE:** Only use our special, square decalcifying tablets Model # 66281, see chapter 20.

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

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

**CAUTION:** If the decalcifying solution comes in contact with the skin, rinse it off with water. If the solution comes in contact with your eyes, see a doctor.

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

### 17.1 DECALCIFYING PROCEDURE

1. Push the Rinse button, display shows **EMPTY TRAY**.
2. Remove and empty the tray and the used coffee container and replace, display shows **AGENT IN TANK**.

**Attention:** If the tray and the used coffee container are

empty, you must remove the tray for approx. 20 seconds and then replace it.

3. Remove the frothXpress system from the Auto Cappuccino system.
4. Remove the water container and empty.
5. Completely dissolve 3 of the large square decalcifying tablets in a container with 18 oz. of water (0.5 liters) and pour the solution into the water tank.
6. Replace water tank. **AGENT IN TANK**. The Rinse button illuminates.
7. Place a large container under the Auto Cappuccino system (Fig. 18).
8. Push the Rinse button. The display shows **DE-SCALING** and the light in the Rinse button flashes during the operation. The machine pumps the decalcifying solution in intervals through the Cappuccino system.
9. When display shows **EMPTY TRAY**, remove and empty the container. Then carefully remove and empty the tray and the used coffee container and replace.
10. Display shows **FILL WATER TANK**. Remove the water tank, rinse thoroughly, fill it halfway with fresh water and replace. The display shows **PRESS RINSE**.
11. Place the container under the Auto Cappuccino system and push the Rinse button **DE-SCALING**.
12. The machine pumps fresh water through the system and stops automatically. The display shows **EMPTY TRAY**.
13. Remove and empty the container. Then carefully remove and empty the tray and the used coffee container and replace. **READY**.
14. Attach the frothXpress system to the steam nozzle.

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

## 17.2 MANUAL DECALCIFYING

If you use very hard water it is possible that calcium builds up prematurely. If your coffee does not come out as hot as before it is a sign for calcium build-up. When this happens you can manually start a decalcifying cycle as follows: **READY**.

- Push the Rotary Dial until the display shows **RINSE**.
- Push the Rotary Dial, display shows **C CLEANING**.
- Turn the dial until the display shows **DE-SCALE** and push the dial. The display shows **EMPTY TRAY**.
- Continue with the steps 2 through 14 from the chapter 17.1.

## 18. 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*

Pre-warm cups in advance with hot water (chapter 9a).

### *Sugar and cream*

Warmth is lost by stirring the contents of the cup. Adding milk or cream from the refrigerator lowers the temperature of the coffee.

## 19. 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**

Problem: 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).

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

Solution: Use ground coffee which is ground somewhat coarser.

Problem No water is transported through the system.

Solution: Remove water container and make sure that the con-

necting valve is free of any particles (like a coffee bean etc).

**Problem** The ground coffee funnel is clogged; the internal brewing chamber is clogged.

**Solution:** Place a large cup underneath the coffee spout. Run one or more manual hot water rinse cycles as explained in chapter 15.1. 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 TANK" BUT THERE IS ENOUGH WATER IN THE WATER TANK.**

**Problem** The floatation device (Fig. 7.4) is stuck or missing.

**Solution:** Clean the water container and make sure the floatation device moves freely.

**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**

**Problem** 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.

**Problem:** The components of the frothXpress are not assembled properly, or the components are clogged with hardened milk, or one or more of the components are missing.

### **Solution:**

- Remove frothXpress. Check that steam comes out of the steam nozzle. Place a cup underneath the steam nozzle and use the milk function (chapter 10e). **CAUTION:** hot steam is dispensed from the steam nozzle.  
If no steam is released stop the milk function and use a needle to clear blockage inside the steam nozzle.
- Clean all frothXpress parts and assemble properly (chapter 15.2).
- If any parts are missing call: 1-800-220-5701.

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

**Problem:** A stone or object is blocking the burr grinder.

**Solution:** Call customer service: 1-800-220-5701.

## **E. THE REMOVABLE DRAWER CANNOT BE INSERTED (Fig. 22)**

**Solution:** Turn off the machine and wait approximately one minute. Insert the drawer with the tray but without the used coffee container. Turn machine on and wait until it stops making any noise. Now pull out the drawer and add the used coffee container. Insert the entire assembly into the machine.

## **20. 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** ( sample included). Model #63801  
**Tip:** If you use the auto cappuccino cleaner every other day you need a new bottle every 5 weeks.
- **Decalcifying tablets** (large square tablets) - Model #66281.  
**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.cappresso.com](http://www.cappresso.com) or
- by calling our customer service center at 1-800-220-5701.

## **21. LIMITED TWO-YEAR 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.cappresso.com](http://www.cappresso.com))

**This limited warranty covers your new Jura-Cappresso C9 One-Touch Series for two years or up to 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. In case the machine cannot be repaired, JURA-CAPRESSO will replace your machine with the same model with the same or less usage. In case we cannot replace your machine with the same model we will replace it with a model of the same or higher retail value with the same or less usage. Usage is defined by the number of coffees the machine has made when sent for repair.

**TRANSPORT:** When sending the machine, use the original packing, the inner and outer cartons or use approximately 2" of bubble wrap 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 Jura-Cappresso Dealer.**

(Call our customer service department to check for authorized dealers).

- Any machine purchased through EBAY.
- 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.

## **22. FREE REPAIR SERVICE / EXTRA REPAIR COVERAGE**

Within the warranty period all repairs are free of charge including both ways UPS ground transportation to and from our service facilities within the continental United States. For Hawaii and Alaska freight is not covered by this warranty. In case the machine cannot be repaired, JURA-CAPRESSO will replace your machine with the same model with the same or less usage. In case we cannot replace your machine with the same model we will replace it with a model of the same or higher retail value with the same or less usage. Usage is defined by the number of coffees the machine has made when sent for repair. Within four weeks after your product registration you can purchase an extra 12 months of repair coverage. For details see the literature enclosed with this product.

**Jura-Capresso Inc.**

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Customer Service: 1-800-220-5701

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