

*jura*®

Perfect maintenance  
for the perfect coffee





## 6 questions for the experts

The entire knowledge of the JURA development team combines decades of experience of engineers, product developers, laboratory technicians and quality specialists. This expertise continuously flows into the development and perfection of JURA maintenance products. The team of experts is very aware of the importance of optimum maintenance to JURA coffee machines and how much research and development goes into achieving the perfect cup of coffee at the touch of a button.

# 1

Why is it so important to maintain an automatic coffee machine on a regular basis?

The right maintenance guarantees the optimum coffee result and measurably extends the lifetime of your automatic machine. When it comes to the perfect coffee result and smooth machine functioning, the cleanliness of the machine and the hygienic handling of milk, coffee and water are just as important as the technical refinements of the automatic machine itself. We have developed the JURA range of maintenance products to make it easy to maintain the machine at the touch of a button. The CLARIS filter cartridge delivers perfect water, the cleaning tablets ensure the brewing unit is clean and free from coffee fats, the milk system cleaning function keeps the pipes clean with absolutely no milk residues, and the descaling tablets remove scale gently and efficiently and deliver lasting results.

# 2

How important is water quality?

It is crucial. Coffee is 98 % water. As well as calcium and other healthy minerals, traces of harmful substances such as lead, copper, aluminium or chlorine as well as pesticides and medicines can also be found in water in many places. These harmful substances are efficiently taken in by the CLARIS filter cartridge and permanently absorbed. Even tiny particles such as microplastics are removed through particle filtration. At the same time, the CLARIS filter cartridge reduces the minerals which cause hardness in water to an optimum level, meaning that there is no need to use chemical descaling agents. This optimised water quality makes every cup of coffee a full-bodied taste experience.

# 3

What is important to remember when connecting milk?

Always use a JURA milk container. Inserting the pipe directly into the milk packaging may cause contamination, which in turn could negatively affect the coffee. But thanks to top-quality materials, airtight connections and optimum temperatures, our milk containers offer optimum milk hygiene at all times. What's more, all components of the milk container are very easy to clean.

# 4

How much time and effort does the correct maintenance of a coffee machine involve?

If carried out correctly and regularly, it's absolutely minimal and can be done by any coffee lover in no time. Maintaining the machines is just as simple as preparing coffee: A touch of a button is all it takes. The combination of original JURA maintenance products and integrated rinsing and cleaning programmes in the JURA coffee machine designed to work with them delivers impeccable cleanliness and consistently perfect coffee results.

# 5

Does it matter what products I use to clean and maintain my coffee machine?

It certainly does! Only original JURA maintenance products ensure a high standard of hygiene and protection. Only our protective formulas have been carefully optimised to suit the programmes and materials used in JURA automatic machines. Our development teams work hard every day to perfect the coffee experience for our customers through innovative technologies and refined processes. It's not just our coffee machines that go through stringent testing: our maintenance products have to satisfy the highest TÜV-certified quality standards too.

# 6

Do you have a maintenance tip for JURA coffee machines?

When it comes to maintenance products, never settle for anything less than original branded products! It's worth it.





Chlorine  
Scale  
Heavy metals

## Consistently perfect coffee thanks to TÜV-certified hygiene

JURA coffee machines were certified as extremely hygienic by independent international testing organisation TÜV Rheinland in accordance with its own strict criteria. This proves that JURA maintenance products, precisely formulated to be effective with the electronically controlled programmes, guarantee TÜV-certified hygiene and cleanliness for every JURA coffee machine.





## Every automatic coffee machine needs CLARIS

Positioned directly in the water tank, the CLARIS filter cartridge freshly filters the water every time coffee is prepared. As the pH of the water is largely stabilised, the filter ensures improved coffee results even at a low level of water hardness. CLARIS is therefore suitable for mains water anywhere in the world. Consistent water quality guarantees the best coffee quality, every time. And the 'plus'? The natural movement of the water causes it to continuously flow gently through the capsule, stabilising it through contact. The result is less limescale and maximum cleanliness in the water tank.



## Limescale causes faults and impairs flavour

When water is heated, limescale is deposited. Pipes narrowed by limescale not only slow down the heating process and therefore consume more energy, but may even cause the machine to break down completely. Limescale also has a negative effect on the coffee itself. The 2-phase descaling tablets remove limescale cleanly, effectively yet very gently. The formulation creates a protective seal over the fluid system, provides lasting protection against corrosion for the pipes and thermoblock, and therefore measurably extends the machine's service life.



### 3 in 1 – cleaning, protection, maintenance

The way in which the 3-phase cleaning tablet dissolves is perfectly adapted to the cleaning programme, ensuring that the ideal concentration of cleaning agent is always in the fluid system. As a result, coffee fats between the brewing unit and the coffee spout are reliably removed at 80 °C. In addition to cleaning and protecting the machine, it protects all the pipes, preventing the accumulation of residue over the long term. The innovative fully automatic cleaning operation means there is no need to reach inside the machine and spend time cleaning it by hand. Thanks to the 3-phase cleaning tablet, you can clean the machine at the touch of a button, guaranteeing optimum hygiene and cleanliness.



### Perfect hygiene in one simple step

JURA's fine foam technology allows you to enjoy speciality coffees such as latte macchiato, cappuccino, macchiato and flat white in outstanding quality. To keep things that way, we developed a milk system cleaner which takes the form of mini tabs. Together with the automatic cleaning programme, they effectively remove milk fats and proteins. The mini tabs ensure safe and hygienic use in just one simple step. This keeps the pipes clean and hygienic for consistently fine, light-as-air milk foam.

## Tips from the experts



### Hygiene made easy

Close-fitting connectors create airtight connections between the milk container, milk pipe and milk nozzle. Easy to connect and disconnect in just a few steps, optimum milk hygiene is guaranteed whether you are preparing a speciality coffee with milk or during the automatic milk system cleaning that follows.



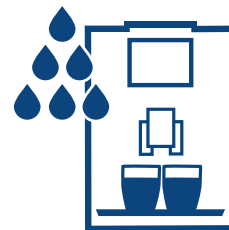
### The right temperature guarantees the best milk foam

The best way to serve light-as-air milk foam and hot milk for speciality coffees is to keep the milk fresh at 4 °C prior to heating and frothing. All JURA milk containers keep the milk constantly in the optimum temperature range. Whether actively cooled, insulated or simply kept fresh and returned to the refrigerator, optimum temperature conditions inside JURA milk containers allow the perfect milk results every time.



## Simple measures have a huge effect

By taking simple measures, you can ensure absolutely perfect hygiene. Always empty the coffee grounds when prompted, rinse the coffee grounds container with water and then dry it. Also do this each evening once you have enjoyed your last coffee of the day. Overnight, the drip tray can be pulled out slightly to ensure that air flows through the coffee machine. This also keeps the inside of the machine clean and dry, allowing you to enjoy perfect cups of coffee for longer.



## Perfect results with original JURA maintenance products

Original JURA maintenance products are based on many years of research conducted by our laboratory team. We devote all our attention to getting every single detail right. The consistency is designed to ensure that the ideal concentration of cleaning agent is always present in the system during the cleaning operation. The result is TÜV-certified hygiene. Our maintenance products are formulated to be gentle on each and every component. Thanks to specially selected, environmentally friendly ingredients, we are able to uphold our commitment to environmental issues. It goes without saying that all our maintenance products are food-safe. Only original JURA maintenance products guarantee perfect results for our automatic cleaning programmes.

# Original JURA maintenance products



## CLARIS Smart+

For models with I.W.S.  
3 pieces/1 piece

Art. 24233/24232



## CLARIS Blue+

3 pieces/1 piece

Art. 24231/24228



## CLARIS White

3 pieces/1 piece

Art. 68739/60209



## 3-phase cleaning tablets

6 pieces  
Phosphate free

Art. 24225



## 2-phase descaling tablets

3 × 3 pieces  
Phosphate free

Art. 61848



### Milk system cleaner mini tabs

For 30 cleaning processes  
Phosphate free

Art. 24158



### Milk system cleaner mini tabs

Refill pack  
For 30 cleaning processes  
Phosphate free

Art. 24157



### Microfibre cloth

1 piece

Art. 69457



### Cleaning cloth

5 pieces

Art. 62826

