



IMPRESSA XJ9 Professional



Technical overview

JURA standards	
Variable brewing unit, from 5 g to 16 g	
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	-
Intelligent preheating	
Active bean monitoring	
Energy Save Mode (E.S.M.®)	1 level
High-performance pump, 15 bar	1
Thermoblock heating system	1
Fluid systems	1
CLARIS filter cartridge	CLARIS Pro Blue
Monitored drip tray	-
Maintenance status display	
Integrated rinsing, cleaning and descaling programme	
Adjustable water hardness	
JURA hygiene: TÜV-certified	-
Swiss made	
Specific benefits	
Latte macchiato at the touch of a button	1
Cappuccino at the touch of a button	1
No. of individually programmable specialities	10
Aroma ⁺ grinder	1
Hot water	0.24I/min.
Powder recognition for second, ground coffee	
TÜV certificate for user-friendly user manual	
Settings and programming options	
Programmable amount of water	
Amount of water can be adjusted for each prepar	ration
Programmable coffee strength	5 levels
Coffee strength can be adjusted for each prepara	tion
Programmable brewing temperature	2 levels
Programmable amount of milk	-
Programmable hot water temperature	3 levels
Rotary Switch for intuitive navigation	
Resettable day counter	

Design and materials	
Brillant silver	
TFT colour display	
Height-adjustable coffee spout	65 – 111 mm
Width-adjustable coffee spout	20 – 50 mm
Height-adjustable cappuccino spout	110 – 153 mm
Amber cup illumination	
White cup illumination	
Sound design	
Accessories	
Cup warmer	optional
Professional accessory drawer	optional
Cool Control	optional
Milk Cooler Piccolo	optional
Coffee grounds disposal set	optional
Drip drain set	optional
Coffee to Go equipment	optional
In figures	
Water tank capacity	41
Coffee grounds container (servings)	approx. 30
Bean container with aroma	
preservation cover	500 g
Cable length	approx. 1.1 m
Voltage	220 – 240 V AC/10 A
Power	1450 W
Weight	13 kg
Dimensions (W x H x D)	34 x 50 x 44 cm
Checks	C€ (\$)





One-Touch Cappuccino/Latte macchiato



3.5" TFT colour display



Clear design with elegant finish



IMPRESSA XJ Value Protection

PROFESSIONAL

Perfectly designed, right down to the latte macchiato

The IMPRESSA X|9 Professional cuts an outstanding figure where the quality of the drinks served is just as important as aesthetics in architecture, ambience and design. It creates perfect latte macchiato, cappuccino, café crème, espresso and ristretto at the touch of a button. Meanwhile, the clear and symmetrical design, sophisticated chrome-plated bean container and brilliant silver finish add a touch of charisma.

Technologies

With the One-Touch Cappuccino/Latte macchiato function, you can prepare speciality coffees topped with milk and milk foam at simply the touch of a button. Thanks to the height-adjustable spout, the function can be used with both small designer cups as well as cups or glasses with a height of up to 150 mm. The new fine foam technology creates milk foam with a fine, feather-light consistency. A 3.5 inch TFT colour display is the key to the machine's intuitive operating concept. Thanks to clear, visual user guidance, choosing specialities is incredibly simple. Ten specialities can be individually programmed.

The IMPRESSA XI9 Professional also delivers outstanding performance with its sophisticated eco-intelligence concept. Offering an intelligent Energy Save Mode and a Zero-Energy Switch, it actively helps you to save precious energy.

Cleaning/Hygiene

As well as being easy to operate and programme, the machine is designed to be very easy to care for. The integrated rinsing, cleaning and descaling programmes reduce the effort involved to a minimum and guarantee TÜVcertified hygiene.

Customisable

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.

IMPRESSA XI Value Protection (for specific markets)

Registered IMPRESSA XJ customers can now enjoy an exclusive, new service concept that is fully in line with JURA's high quality standard. This service guarantees the performance of the professional coffee machines and offers value protection for 25 months or 20,000 drink preparations. This includes, for example, two inspections after 9 and 18 months.*

*can vary per market



Preparation times



1 latte macchiato 1 minute 40 seconds



1 cappuccino 1 minute 20 seconds





2 ristretti



2 cafés crème 1 minute 10 seconds



Hot water (200 ml)

Areas of use

Ideal for:

- Offices
- Studios
- Exhibition rooms
- Galleries
- Boutiques
- Catering

