

Capresso

caféTS

Touchscreen Espresso Machine



Model #129.05
1100W / 120Vac~ / 60Hz

- Operating Instructions
- Warranty

Read all instructions before operating the appliance

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including:

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE!
2. DO NOT touch hot surfaces; use handles or knobs. Do not touch the cup warming tray as it is HOT!
3. Before using the appliance, check that the voltage of the wall outlet corresponds to rated voltage marked on the machine.
4. To protect against fire, electric shock and injury to persons, DO NOT immerse the power cord, plug or appliance in water or in any other liquid.
5. Unplug appliance from outlet when not in use and before cleaning. Allow appliance to cool down before putting on or taking off parts, and before cleaning the appliance.
6. Close adult supervision is required when this appliance is used by or near children to ensure that they do not play with the appliance.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
8. DO NOT operate any appliance with a damaged power cord or plug, or operate it after the appliance malfunctions, or has been damaged in any manner. Return this appliance to the nearest Authorized Service Center for examination, repair or adjustment.
9. The use of accessory attachments other than those recommended by Capresso may result in fire, electric shock or injury to persons.
10. To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
11. DO NOT let the power cord hang over edge of table or counter or allow it to come into contact with hot surfaces.
12. DO NOT place this appliance on or near a hot gas stove or electric burner or in a heated oven.
13. To disconnect, press Power indicator to turn OFF machine, then remove the plug from the electrical outlet. Always hold the plug and never pull on the cord.
14. DO NOT use appliance for other than intended use.
15. Place the appliance on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
16. DO NOT use outdoors.

17. Always be sure to place the water tank tightly back onto the unit with its lid closed and fill with water above the minimum fill line before turning the appliance on. Do not operate the espresso machine without water as it can damage the heating system.
18. DO NOT remove the portafilter while brewing espresso. Please make sure to press the Power indicator to turn OFF machine before you remove the portafilter to make more espresso. Caution should also be taken while removing the portafilter since the metal parts will be hot. Please make sure to hold it by the handle and to use the thumbguard to dispose of the grounds. See all “CAUTION” sections on the following pages for additional warnings.
19. Use extreme caution when dispensing hot steam!

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a longer detachable power supply cord or extension cord is used
 - a. The marked electrical rating of the detachable power-supply cord or extension cord must be as great as the electrical rating of the appliance,
 - b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and
 - c. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
4. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION

This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

1. Do not immerse in water or try to disassemble appliance.
2. Never use warm or hot water to fill the water tank. Use cold water only!
3. Keep hands and cord away from hot parts of the appliance during operation.
4. Never clean with scouring powders or hard implements.
5. Operate the appliance with the drip tray and drip tray grid in place.
6. Never heat flammable liquids using steam.
7. To maintain the life of your machine, follow the instructions for Decalcifying in chapter 15.
8. If all 5 indicator lights are flashing during brewing, please check if the water tank is empty or steam control knob is not in the OFF position.
9. Before brewing, the portafilter must be turned to the right as tight as possible to prevent it from loosening due to high pressure.

Fig. 1

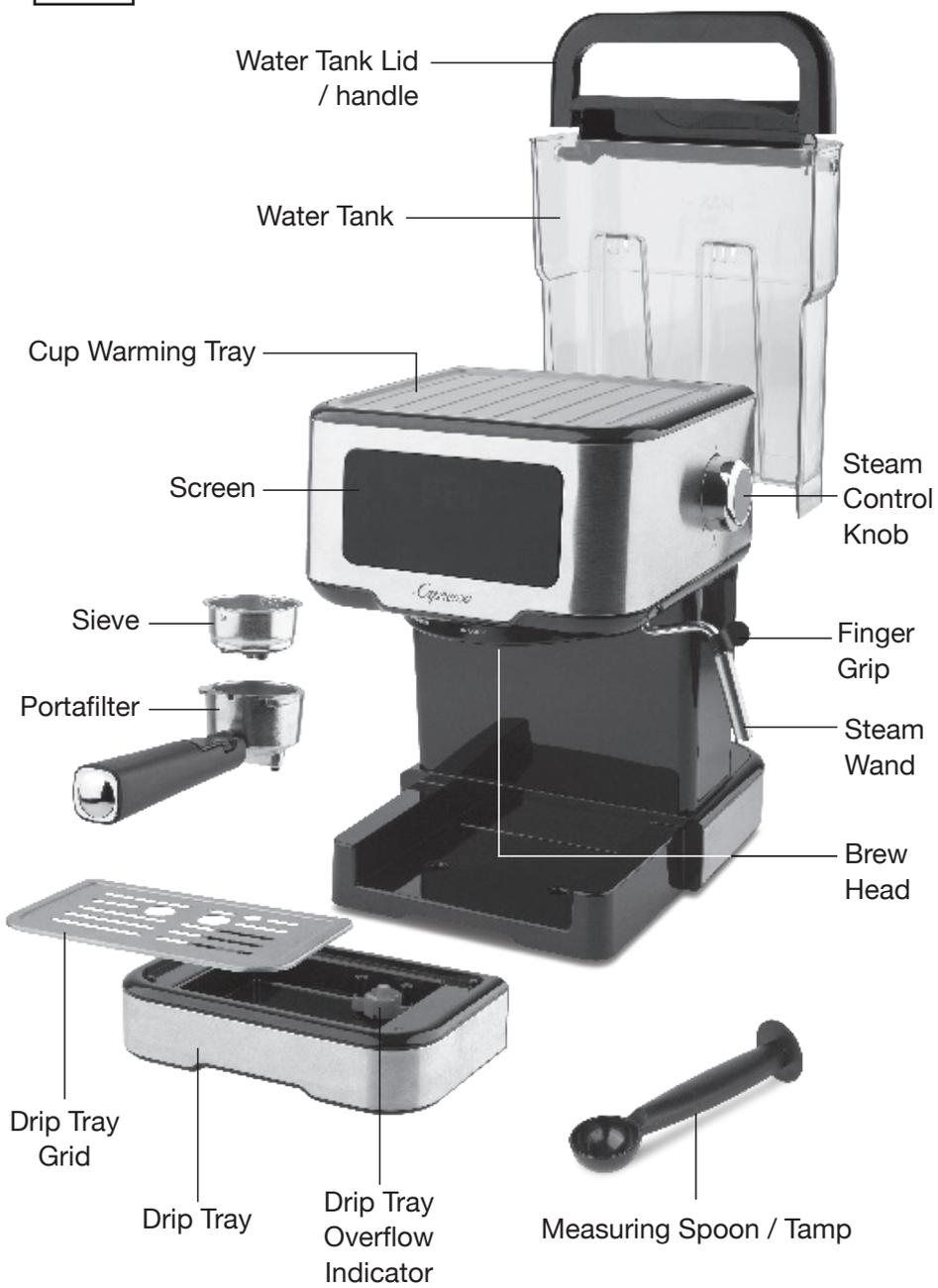


Fig. 2



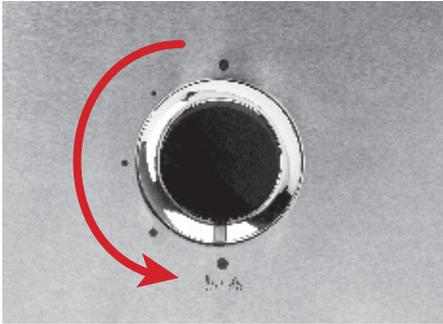
Align notch and bump on sieve with notch in the portafilter. Insert and twist.

Fig. 3



Thumb guard to secure during cleaning

Fig. 4



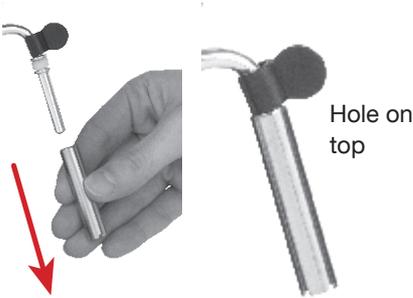
Steam control knob

Fig. 5



Steam wand – remove stainless steel frothing sleeve for steaming only

Fig. 6



Steam Wand Assembly

Notches on bottom

Fig. 7



Brew head

1. Tips for Brewing the Best Espresso

- To extract the fullest flavor from your coffee, we recommend using whole coffee beans that have been freshly ground each time espresso is prepared.
- Do not fill your sieve to the brim. Using the coffee scoop included, add 1 level spoon of ground coffee per shot of espresso.
- Using fresh, cold water that is free of chlorine and other impurities will help improve the taste of espresso
- To ensure your espresso stays at optimum temperature, we recommend that you preheat your cups.

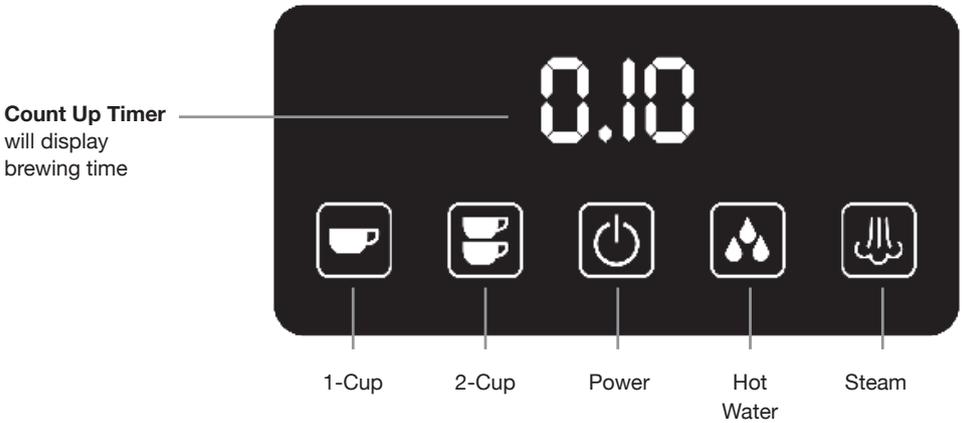
2. Before Using for the First Time

After carefully unpacking your Café TS, wash all removable parts with warm, soapy water and rinse thoroughly. Familiarize yourself with the appliance and read the entire instruction manual. Plug the power cord into a grounded wall outlet according to the safety instructions. Rinse the internal components before making espresso as described in chapter 6, Warming Internal Components and Cups.

3. Filling the Water Tank

Remove the water tank by lifting up on the handle. Open the lid and fill the water tank with fresh, cold water between the MIN and MAX markings. Close the lid and replace the water tank by pushing down firmly, to ensure the tank is properly engaged.

4. Control Panel



	1-Cup	2-Cup	Power	Hot Water	Steam
Short Press	run 15 seconds	run 25 seconds	turns machine ON	runs 45 seconds	icon blinks while machine heats for frothing, once illuminated steaming can begin
Long Press	starts programming	starts programming	turns machine OFF		switches machine back to espresso brewing

Count Up Timer – will display brewing time

1-Cup – short press will run for 15 seconds – long press will start programming

2-Cup – short press will run for 25 seconds – long press will start programming

Power – short press will turn machine ON – long press will turn machine OFF

Hot Water – short press will run for 45 seconds

Steam – short press will start heating the machine for frothing - Steam indicator will start to flash – once illuminated steaming can begin – long press to go back to espresso brewing

Important: The machine is programmed to dispense espresso for 15 seconds when using the 1-Cup indicator and 25 seconds when using the 2-Cup indicator. It is possible to stop the flow of espresso by pressing the 1-Cup indicator or the 2-Cup indicator again. Both the 1-Cup and the 2-Cup indicators can be programmed.

5. Turning OFF

We suggest turning OFF the machine when not in use. If you forget to turn OFF the machine, it will automatically shut off after 25 minutes of inactivity. Press and hold the Power indicator for 3 seconds to turn OFF the machine. The product indicator lights will turn OFF and the Power indicator will stay illuminated. **NOTE:** When not in use, remove the portafilter. This will extend the life of the seal around the brew head.

6. Warming Internal Components and Cups

For the best results, we recommend that you preheat the portafilter and sieve before ground coffee is added and prewarm the cups. When the machine is powered ON, cups can be warmed on the cup warming tray for 10-15 minutes prior to brewing.

- a) Press the illuminated Power indicator to turn the machine ON. Make sure steam control knob is in the closed position (Fig. 4). The product indicator lights will slowly flash while the machine heats up.
- b) Insert the portafilter, without any coffee. Align the portafilter at the inscription “INSERT”, push the portafilter up and turn it firmly to the right towards “LOCK” until it feels tight.
- c) Once the required temperature has been reached the product indicator lights will stop flashing and all indicators will be illuminated. Place cup(s) under the portafilter spouts.
- d) Press the 1-Cup or 2-Cup indicator to start brewing. Hot water will be pumped through the filter into the cups.
- e) When the water flow stops and the cups are filled with hot water, remove them from the machine and empty into the sink. Unlock the portafilter by turning the handle to the left to release the portafilter from the machine. Dry portafilter before adding ground coffee.

7. Filling and Inserting the Portafilter:

- a) Place the 1-cup or 2-cup sieve firmly inside of the portafilter as shown in Fig 2. Ensure the sieve is dry so no coffee sticks to it.
- b) Fill the sieve with fresh, finely ground coffee. Clean any excess coffee from the rim of the portafilter. This will assure proper fit under the brew head.
- c) Tamp or compress coffee using the flat side of the coffee scoop/tamper. Do not overfill the sieve. This might cause clogging or overflow.
- d) Position portafilter underneath the brew head and align the portafilter to “INSERT” while pushing the portafilter up. Turn the portafilter firmly to the right towards “LOCK” until it feels tight.

Tip! For stronger espresso, use two level scoops of ground coffee in the 2-cup sieve and brew into a single cup using the 1-Cup indicator.

8. Pre-Infusion

The Café TS features a pre-infusion function that will disperse hot water for approximately 4 seconds and then pause before brewing starts. This short burst of hot water will saturate the ground coffee and allow water to evenly penetrate the grounds to ensure smooth extraction.

9. Preparing Espresso

The type of coffee you choose strongly influences the strength and flavor of your espresso. Always use coffee beans ground to a relatively fine and uniform size, suitable for espresso. Too fine a grind will result in an espresso that is over extracted and bitter. Too coarse a grind will result in espresso that is under extracted and weak in flavor. The perfect espresso grind will feel slightly granular, with a texture between sugar and flour. Unevenly ground beans or beans exposed to excessive heat when grinding will also affect the final result, we recommend using a Capresso Burr Grinder that consistently grinds beans to the proper size for even extraction without overheating the beans and stripping them of their natural oils.

- a) Make sure there is water in the water tank, the portafilter with the sieve and ground coffee is securely in place and your cup(s) are prewarmed as described in earlier chapters.

NOTE: For one cup of espresso use the 1-cup sieve, for two cups of espresso use the 2-cup sieve.

- b) As soon as the machine reaches the desired temperature, all 4 of the product indicator lights stop flashing and will fully illuminate. Press the 1-Cup or 2-Cup indicator to start brewing. Espresso will be dispensed from the portafilter and the 1-Cup or 2-Cup indicator will start to slowly flash. The machine will stop automatically once brewing is complete. Remove the cup(s) from under the portafilter and enjoy.

NOTE: If you would like to interrupt brewing, you may press the flashing 1-Cup or 2-Cup indicator to stop brewing before preset time.

- c) Turn the portafilter handle to the left and remove it from the machine. Lift the thumbguard over the sieve and hold it down (Fig. 3). Turn the portafilter upside down and tap out the used coffee grounds. Rinse the portafilter under running water and make sure the holes are free of coffee deposits. Once the portafilter has been rinsed and dried, it can be used to prepare more espresso.

Important: To avoid unnecessary wear to the seal around the brew head, do not store the portafilter in the locked position when not in use.

10. Programming

The machine is programmed to dispense 1.5 oz. of espresso for 15 seconds when using the 1-Cup indicator and 2 oz. of espresso for 25 seconds when using the 2-Cup indicator. Depending on your taste preference, you may want to adjust this setting. Changing the preset amount to less than 1.5 oz. will result in a stronger tasting cup of espresso. Increasing the setting to more than 1.5 oz. will result in a milder tasting cup of espresso.

- a) Make sure there is water in the water tank, the portafilter with the sieve and ground coffee is securely in place and your cup(s) are prewarmed as described in earlier chapters.
- b) Place the desired cup(s) underneath the portafilter spouts and press and hold the desired 1-Cup or 2-Cup indicator for approx. 3 seconds. The selected cup indicator will start flashing.
- c) Espresso will start to flow into your cup while the timer counts up to show brewing time.
- d) Once the desired volume has been reached, press the selected cup indicator and the flow of the espresso will stop. The machine will now produce the newly programmed amount each time the selected indicator is pushed.

NOTE: The maximum programmable volume for the 1-Cup & 2-Cup indicator is approximately 9 oz. which will take one minute to brew. To reset the machine back to its original settings, press the 1-Cup & 2-Cup indicator simultaneously and hold for 3 seconds, once both indicators flash and the rest of the indicator lights are lit back up, the reset is complete.

11. Preparing Cappuccino

Cappuccino is the combination of one or two shots of espresso with an equal or larger amount of hot milk and milk froth (for Latte see chapter 12).

Important: During and after using the steam wand to make frothed milk or hot water, the metal parts of the steam wand can become very hot. Place fingers on the black finger grip when moving the hot steam wand. Take care when handling the steam wand to avoid injury.

Frothing Milk

Always start with cold milk. Skim or fat-free milk will produce the most froth and provide a stronger espresso taste. 1% and 2% milk will produce less froth, and whole milk will produce less than half the amount of froth of skim milk.

- a) First prepare espresso into a large, pre-heated cup as described in chapter 9, Preparing Espresso.
- b) Fill a small stainless steel or ceramic pitcher halfway with cold milk and set aside.
- c) Press the Steam indicator and the light will begin to flash. During preheating, the Power indicator will be illuminated, and the 1-Cup, 2-Cup and Hot Water lights will turn OFF. Position the steam wand so that it points away from the machine. As soon as the Steam indicator light stops flashing, the machine is ready for frothing.
- d) Before frothing, it is recommended to purge the steam wand of any hot water. Place an empty cup under the steam wand and turn the steam control knob to the open position to release the small amount of water in the steam wand. Once steam is dispensed, turn the steam control knob to the closed position.

e) Once the steam wand is purged and the steam control knob is in the closed position, plunge the steam wand about two thirds of the way into the milk pitcher (Fig. 5). Turn the steam control knob to the open position. For optimal results, start frothing from the bottom of the pitcher and slowly move upward. Keep the steam wand close to the bottom of the pitcher without touching for about 25 seconds. Then gradually lower the container so that the steam wand moves up towards the surface of the milk. Do not allow the tip of the steam wand to come completely out of the milk or allow the milk level to cover the black rubber finger grip at the top of the wand.

Important: To avoid difficult cleaning of the steam wand, make sure milk froth does not cover the black finger grip at the top of the steam wand.

- f) Once milk has developed froth or reached the temperature of 160°F, turn the steam control knob to the closed position to stop the flow of steam from the steam wand.
- g) Pour the milk froth over the espresso and enjoy!
- h) It is important to clean the steam wand after each use to prevent milk from hardening and drying inside the wand. To clean the wand, place the steam wand in a small container filled with water and repeat above procedure for at least 30 seconds.

NOTE: For thorough cleaning of the steam wand see chapter 14.

Caution: The steam wand will be HOT after frothing. Only reposition the steam wand using the black finger grip, especially after frothing or steaming milk or preparing hot water.

- i) After cleaning the steam wand, press the Steam indicator to transition back to brewing espresso or preparing hot water.
- j) If you would like to prepare an espresso immediately after steaming milk, place a cup under the steam wand and turn the steam control knob to the open position to release steam. Once all steam has been released from the steam wand, turn the steam control knob to the closed position. Once the steam icon stops flashing and all the icons come back on, espresso or hot water can now be prepared.

NOTE: If you do not release the steam from the steam wand and try to prepare an espresso or hot water, you may receive an error, the indicator lights will start to flash rapidly indicating the machine is too hot.

12. Preparing Latte

Latte is the combination of one or two shots of espresso with an equal or larger amount of hot steamed milk with very little, or no froth.

NOTE: Without the frothing sleeve, the steam wand will steam, not froth the milk. Remove the frothing sleeve (Fig. 6). Then proceed with steaming the milk as described in chapter 11. Pour hot steamed milk over espresso.

Caution: The steam wand will be HOT after steaming. Only reposition the steam wand using the black finger grip, especially after frothing or steaming milk or preparing hot water.

13. Hot Water

The Café TS can produce hot water for tea or Americanos by using the steam wand. Always make sure the steam wand is well cleaned and free of dried milk deposits before making hot water.

- a) Turn the steam control knob to the open position. Place a cup under the steam wand prior to pressing the Hot Water indicator.
- b) Press Hot Water indicator, the 1-Cup, 2-Cup and Steam indicator lights will turn OFF and the Hot Water indicator will start flashing, hot water will flow from the steam wand. The timer will start counting up while the cup fills. When the cup is filled with the desired amount of hot water, press Hot Water indicator again and hot water stops flowing immediately. Turn the steam control knob to the closed position.
- c) Repeat above procedure if more hot water is needed.

14. Cleaning & Maintenance

To avoid injury, always turn OFF and unplug the machine before cleaning and allow machine to cool down. Wipe the outside of the machine with a clean, damp cloth. Do not immerse the appliance in water or any other liquid. Do not use harsh or abrasive cleaners or alcohol/solvent-based cleaners to clean the machine. Use only gentle dishwashing liquid and warm water. After each use, rinse out the water tank and empty before replacing back onto the machine.

Cleaning the Steam Wand

It is important to clean the steam wand immediately after each use. If the steam wand is blocked due to milk deposit build up, it is helpful to remove the blockage by cleaning the steam wand and all parts. Make sure machine is turned OFF and steam wand has fully cooled down before removing parts.

- a) Remove the stainless steel frothing sleeve from the steam wand and rinse under warm, running water. If dried milk remains on the frothing sleeve, you may clean with gentle dishwashing liquid and warm water. Rinse well and dry all parts completely before reassembling.
- b) Wipe the steam wand with a damp cloth. If milk blocks the steam wand, use a needle to clean the opening of the steam wand until no dried milk deposits remain.
- c) Place the stainless steel frothing sleeve upward back onto steam wand pushing it tightly in place. The steam wand must be assembled correctly to ensure proper frothing of milk. Ensure the small hole on the frothing sleeve is at the top while the notches on the frothing sleeve are on the bottom (Fig. 6).

Cleaning the Drip Tray

- a) The drip tray should be emptied each time the machine is used or when the red overflow indicator in the drip tray rises above the drip tray grid.
- b) When removing a drip tray full of water, carefully hold the drip tray by both sides and slowly lift up and away from the machine. Remove the drip tray grid and slowly pour water from drip tray into the sink.
- c) Rinse both the drip tray and grid. If necessary, both the drip tray grid and drip tray can be hand washed with warm water and a gentle dishwashing liquid. Rinse well and dry completely before replacing the drip tray and grid back on the machine.

Cleaning the Brew Head and Portafilter

- a) Both the brew head and portafilter should be cleaned frequently.
- b) Wipe the brew head (Fig. 7) with a clean, damp cloth.

Caution: HOT! Danger of burning or scalding! Ensure the machine has completely cooled down prior to cleaning.

- c) If the inner screen inside the brew head, accumulates coffee oils, it can be removed for a thorough cleaning using a screwdriver. Ensure it is attached back onto the machine the same way after cleaning.
- d) After removing used coffee from the portafilter, unlock the sieve from the portafilter by aligning the bump on the sieve with the notch on the portafilter and lift up (Fig. 2). Wash the portafilter and sieves with warm water. Do not use harsh or abrasive cleaners, or alcohol/solvent-based cleaners to clean the brew head or portafilter. When cleaning the portafilter and sieves, hold under running water. Rinse well and dry carefully.
- e) When the espresso machine is not in use, do not store the portafilter in the locked position. This will avoid unnecessary wear to the seal.

Important: Never wash the loose parts or accessories in the dishwasher. Hand wash only!

15. Descaling the Machine

When making espresso always use cold, clean water. Using spring water or filtered water will slow down calcium build up. We recommend descaling the machine after 100-200 uses or at least every 2-3 months. Empty the water tank and fill the tank with a mixture composed of 30 oz. of water and one packet of Capresso Cleaning Solution or similar descaling agent.

NOTE: Do not use vinegar as this will considerably shorten the life of the seal inside the brew head.

Descaling the Brew Head

- a) Remove the portafilter.
- b) For best results unscrew the screen inside the brew head. Wipe any coffee residue with a damp cloth.
- c) Fill the water tank with the descaling solution and water.
- d) Place a large container beneath the brew head.
- e) Press the 2-Cup indicator and allow water to flow into the container. Repeat this process again then allow machine to sit for 15 minutes. Press the 2-Cup indicator again to run more Cleaning Solution through the machine. Empty the container of used Cleaning Solution.

Descaling the Steam Wand

- f) Place the empty container under the steam wand.
- g) Press the Hot Water indicator and turn the steam control knob to the open position. Let the remainder of the Cleaning Solution flow through the steam wand into the container and then turn the steam control knob to the closed position.

Rinsing the System

- h) Remove the water tank and rinse thoroughly, then fill with fresh, cold water and place back onto the machine.
- i) Repeat above steps (d through g) with fresh, cold water.
- j) Replace screen in the brew head and tighten the screw securely.

16. Troubleshooting

Timer and indicator lights are blinking rapidly

- The machine has not been cooled down after frothing milk
Place an empty cup under the steam wand and turn the steam control knob to the open position. Allow hot steam to be released from heating system. Once all steam is released, turn the steam control knob to the closed position.

Water leaks from the bottom of the espresso machine.

- There is too much water in the drip tray.
Clean and dry the drip tray and replace.
- The machine has possible internal defect.
Contact Customer Service.

Coffee runs down the side of the portafilter.

- Portafilter not properly inserted.
Turn the handle of the portafilter further to the right.
- Edge of sieve not free of ground coffee.
Turn OFF the appliance, remove the portafilter and clean the edges of the sieve.
- Sealing ring inside brew head is dirty.
Turn OFF the appliance, remove the portafilter and brew head screen (Fig. 7) and clean sealing ring with a hot damp cloth. CAUTION! HOT!
- Sealing ring no longer has elasticity.
Sealing ring must be replaced. Please contact Customer Service.

Very little or no coffee flows through the portafilter.

- No water in water tank.
Fill water tank with fresh, cold water.
- The screen inside the brew head is blocked.
Brew water through the screen without the portafilter inserted. If no water comes through, unscrew the screen and clean and replace. See chapter 14.
- The sieve is blocked.
Clean the sieve, insert into the portafilter and pump water through without coffee. If no water comes through the sieve call Customer Service to order a replacement sieve.

Espresso brews out in slow drips.

- Coffee grounds are too fine or packed down too firmly.
Do not tamp coffee grounds as hard. Use a coarser grind of coffee.
- Machine blocked by calcium deposits.
Descalc the appliance. See chapter 15.

No crema.

- Coffee old or too dry.
Use fresh coffee that is ground right before brewing.
- Water pushes through the coffee too fast. Coffee too coarse.
Use a finer grind. Use 1 scoop of ground coffee per cup.

Acid (vinegar) taste in espresso coffee.

- Did not fully rinse the system after descaling.
See chapter 15 for detailed instructions on rinsing the system after descaling.
- The coffee is not fresh or of high quality.
Grind fresh whole bean coffee right before brewing. After opening, store whole beans in a dark, air-tight container to maintain freshness. Use beans within 1 week.

Espresso not hot enough.

- Prewarm cups and heating system.
Prewarm cups with hot water or on the cup warming tray. Purge brew head and portafilter immediately before brewing. Dry portafilter and sieve before filling with ground coffee. See chapter 7.

Uneven cup filling.

- Outlet in sieve or portafilter is blocked.
Remove sieve from portafilter. Clean with stiff brush. Clean portafilter.
- Uneven dosing of ground coffee into sieve.
Evenly distribute the finely ground coffee into the sieve.

Loud pump noise/no water from brew head.

- No water in water tank.
Fill water tank with fresh, cold water.
- Air blockage in pump.
Fill tank with fresh water, and run pump in intervals using the Hot Water function. If no liquid pumps through the machine after numerous attempts, contact Customer Service.
- Water tank is not in the correct position.
Push down firmly on water tank so it is fully engaged to the valve.

No steam produced from the frothing wand.

- The Steam indicator is not selected.
Ensure you push the Steam indicator prior to opening the steam control knob.
- Steam wand is blocked by milk or calcium deposits.
Turn machine OFF. Carefully use a needle to loosen the milk residue. See chapter 14 for cleaning the steam wand.

Not enough froth when frothing milk.

- Milk not fresh.
Use the freshest milk possible. Do not use milk that has been opened for a few days as this can affect the quality of froth.
- Milk not suitable.
Non-dairy, organic and ultra-pasteurized milks do not froth as well as fresh, dairy milk.
- Milk was too warm before frothing began.
Use cold, refrigerated milk preferably at 34°F. Use a cold, stainless steel frothing pitcher.

LIMITED ONE-YEAR WARRANTY

This warranty covers your CAPRESSO machine, model #129.05 Café TS Touchscreen Espresso Machine. The model # can be found on the bottom of the machine. This warranty is in effect for one year from the date of the first consumer purchase. This warranty covers all defects in materials or workmanship (parts and labor).

This warranty does not cover:

- Any machine not purchased from an Authorized CAPRESSO Dealer.
- Commercial use of machine.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Damaged caused to pump or ThermoBlock by running the machine without water.
- Any service or alteration performed by an unauthorized person, company, or association.

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 any other liability in connection with the sale of the machine. JURA expressly disclaims liability for incidental and consequential damages caused by the machine. The term “incidental damages” refers 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 term “consequential damages” refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. 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.

Customer Service

1-800-767-3554

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

Eastern Time Zone

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