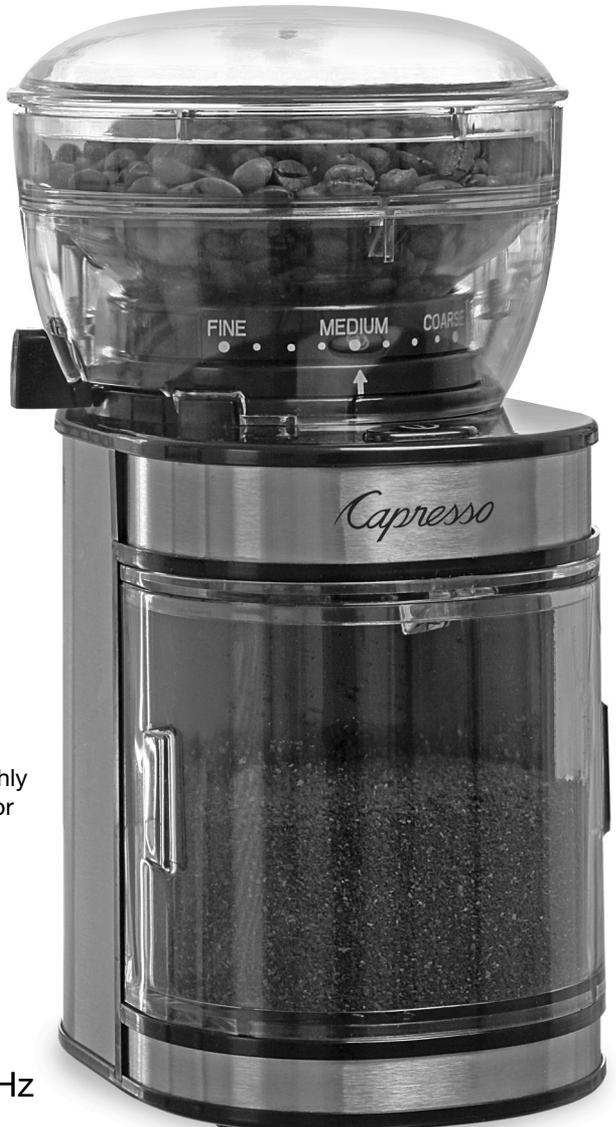


Capresso

Ceramic Burr Grinder



Model #595

Instructions

Warranty

Read this manual thoroughly
before using and save it for
future reference

150W/120V~/60 Hz

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before cleaning and before putting on or taking off parts. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. The use of accessory attachments not recommended by Capresso may result in fire, electric shock, or injury to persons.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not use this appliance for other than intended use.
11. Use this appliance to grind roasted whole coffee beans only. Grinding other substances, such as nuts, spices or unroasted beans, may dull the blade and cause poor grinding or injury.
12. Check bean container (B) for presence of foreign objects before using.
13. Avoid contacting moving parts.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

- A.** A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B.** Extension cords are available and may be used if care is exercised in their use.
- C.** If an extension cord is used, (1) the marked electrical rating of the 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 grounding 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.
- D.** 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 modify the plug in any way.



Fig. 1

- A. Coffee Bean Container Lid
- B. Coffee Bean Container (removable)
- C. Fineness Selector
- D. Base
- E. Cord
- F. Ground Coffee Container (removable)
- G. Ground Coffee Container Lid (removable)

- H. Grinder Chute
- I. Cup Amount Indicator
- J. On/Off Button
- K. Upper Burr Disk (see fig. 2)
- L. Lower Burr Disk (see fig. 5)
- M. Cleaning Brush (stored in back of machine)



Fig. 2 (K) Upper Burr Disk

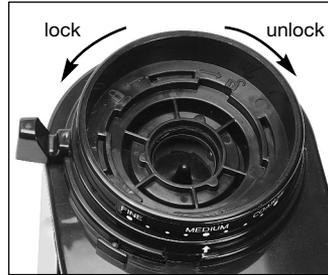


Fig. 3



Fig. 4



Fig. 5 (L) Lower Burr Disk with Upper Burr Disk removed

IMPORTANT: Grinder was tested with beans during assembly. Despite cleaning, traces of ground coffee may be found in a new machine.

BEFORE FIRST USE

IMPORTANT: Coffee grinder will stop automatically when there are no more beans in the bean container or if parts are not correctly aligned on the machine.

1. Unpack the grinder and remove all packaging materials.
2. Clean all loose parts with a dry cloth. NEVER clean any parts of the grinder in the dishwasher.
3. To remove any dust that may have accumulated on the removable parts during packing, wash the ground coffee container (F), its lid (G), the bean container (B) and the lid of the bean container (A) with a warm water and a mild liquid soap solution. Rinse and dry.
IMPORTANT: Do not use harsh or abrasive agents to clean these parts.
4. Allow parts to dry completely before use.
WARNING: Putting wet parts back onto the grinder can damage the machine.
CAUTION: Do not immerse grinder or the removable grinding disk (K) in water.
IMPORTANT: Do not place the ground coffee container (F), its lid (G), the bean container (B) or the bean container lid (A) in the dishwasher.
5. Check the bean container (B) for presence of foreign objects before using.
6. Make sure the bean container is completely clean and dry before using.
7. Ensure upper burr disk (K) is locked into place by turning it to the left towards the lock icon. (Fig 3.)
8. Ensure the coffee bean container (B) is locked in place by turning it all the way to the left (Fig 4.)
9. Always operate the grinder with the ground coffee container (F) and lid (G) in place.
10. Do not place your hand in or near the burrs.
11. Any servicing other than cleaning and user maintenance should be performed by an authorized Capresso service representative.

IMPORTANT: Coffee grinder will not operate if the upper burr (K) is not locked or if the coffee bean container (B), ground coffee container (F) and lid (G) are not properly in place.

GRINDING

1. Place your Ceramic Burr Grinder on a flat, level surface.
2. Ensure all parts are locked into place as described in **BEFORE FIRST USE**.
3. Plug the grinder into an outlet.
4. Adjust the fineness selector (C) to the desired setting (see Section "Guidelines for Fineness Selector Settings").
NOTE: Always adjust the fineness selector before adding beans to the bean container as the machine can be damaged otherwise.
CAUTION: Never change the fineness selector setting while grinding!

5. Remove the bean container lid (A) and add whole coffee beans to the bean container (B). Follow the cup marking on the inside of the bean container (I) to know the quantity of whole coffee beans to add to the container to yield the number of cups you will be brewing. Replace lid.

NOTE: The cup indicator should only be used as a guide. The amount of ground coffee varies quite a bit depending on how coarse or fine you grind and whether you use light, dry beans or dark, oily beans. After grinding a few times, you will find the correct grind amount position for the amount of coffee you want to grind.

WARNING: Only coffee beans should be filled into the bean container. Never fill any of the following into the bean container: sugar-coated coffee beans, syrups or other coatings, and instant coffee.

Never fill water or any other liquid into the coffee bean container.
6. Push and hold the On/Off button (J) for 2 seconds to start your Capresso grinder. The grinder will begin grinding the coffee directly into the ground coffee container. It will stop automatically when all beans have been emptied from the bean container.

ATTENTION: Beans may stick to the wall of the bean container, preventing them from falling into the burrs. You will hear a high-pitched noise from the motor when this happens. Gently shake the grinder so that the beans slide down into the burrs.

NOTE: If you need to turn the grinder off before the grinding cycle is finished, press the On/Off button (J) to power the machine off.
7. Be sure to unplug the appliance after every use. Cord (E) can be stored by wrapping it around the bottom of the unit.

NOTE: We suggest not storing any coffee beans inside of the bean container as they will lose their flavor and aroma when exposed to air. Always store coffee beans in an airtight container away from direct sunlight.

Guidelines for Fineness Selector Settings

Setting	For use with the following household coffee equipment:
COARSE	French Press Coffee Makers, Pour-Over Coffee Makers and Percolators
MEDIUM	Most Espresso (non-pump) Steam/Boiler Machines
	All Capresso Drip Coffee Makers and most other drip coffee makers, when using GoldTone Filters
	All Capresso Drip Coffee Makers and most other drip coffee makers, when using filter paper
FINE	Capresso Pump Espresso Machines and most other pump espresso machines, when using medium brown, non-oily beans

NOTE: The fineness settings are approximate guidelines. When using dark, oily beans, use a coarser grind; with light, dry beans, use a finer grind.

IMPORTANT: When using oily coffee beans, grind in small batches and empty the ground coffee container frequently to avoid ground coffee from backing up into the grinding chamber.

ATTENTION: For espresso pump machines: if your espresso brews too fast, try a lower fineness setting. If your espresso brews too slowly, try a higher fineness setting than the ones recommended above.

NOTE: The finer the grind setting, the longer it takes to grind a certain amount of coffee.

Grinding Tips

- Never grind in advance, only grind the amount of coffee you will use. Ground coffee loses aroma and flavor quickly and attracts other odors.
- Do not grind for more than one minute at a time. Let machine cool down for 5 minutes before grinding again.
- Empty the ground coffee container before it is completely full. Otherwise ground coffee can back up into the grinding chute (H) and block the grinding mechanism.
- Before removing the ground coffee container, tap the machine a few times. This will relieve some of the static build-up which occurs during grinding.

CLEANING

Always unplug your coffee grinder before cleaning. We recommend cleaning your grinder one to two times per week to maintain top efficiency.

- Empty the bean container of any whole beans.
- Remove the ground coffee container (F), ground coffee container lid (G), coffee bean container (B) and the bean container lid (A) and clean them in a warm water and mild liquid soap solution. Do not place these items in the dishwasher.
- Remove ground coffee from the grinder chute (H) with the included brush (M) stored on the back of the machine or a small plastic tool.
- The base (D) of the grinder can be wiped clean with a damp cloth.

CAUTION: Never immerse the grinder in water or any other liquid. Do not use harsh or abrasive materials to clean the coffee grinder.

IMPORTANT: Any servicing other than cleaning and user maintenance should be performed by an authorized Capresso service representative.

CLEANING/REMOVING THE UPPER BURR DISK

1. Remove the coffee bean container (B) by twisting it to the right (Fig 4.) then pulling straight up.
2. Turn upper burr (K) to the right towards the unlock symbol, to unlock. (Fig. 3)
3. Lift the upper burr out of the grinder. Clean both the upper burr (K/Fig. 2) and lower burr (L/Fig. 5) with the included brush (M).

IMPORTANT: Do not unscrew the upper burr or lower burr from its housing!

4. Replace the upper burr (K) into the grinder and turn it to the left towards the lock icon. (Fig 3.)

TROUBLESHOOTING

Grinder shuts off shortly after it is turned on.

- Check that upper burr disk (K) is locked into place by turning it to the left towards the lock icon. (Fig. 3)
- Check that coffee bean container (B) is locked by turning it to the left (Fig. 4)
- Check that the ground coffee container (F) and ground coffee container lid (G) are both in place.

No ground coffee is going into ground coffee container.

- Unplug the unit and check the grinder chute (H) for any clogs. Clean the grinder chute often.
- Check that the upper burr disk (K) is in place and locked. (Fig. 3)

Grinder clogs easily.

- Unplug the unit and ensure the grinder chute (H) is clear of any clogs. Clean the grinder chute often.
- Try a new type of coffee bean. Do not use coated beans.
- If you are using oily beans, try a coarser grind setting.

- If you are using oily beans it is recommended to clean the grinder more often than when using dry beans.

LIMITED ONE YEAR WARRANTY

This warranty covers your CAPRESSO machine, model #595 Ceramic Burr Grinder. 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 the machine.
- 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.

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 terms "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.

CAPRESSO CUSTOMER SERVICE

Capresso Ceramic Burr Grinder, Model #595 Product Registration

Please go to our website www.capresso.com to register your product. Your information will help us to better serve you.

Customer Service

1-800-767-3554

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

Eastern Time Zone

email: contact@capresso.com

JURA Inc.

81 Ruckman Road, Closter, NJ 07624

201-767-3999 • Fax: 201-767-9684

Website: www.capresso.com