

Grinding with Extremely Oily Roasts:

- There are some popular French Roasts that have excess oils added during the roasting process. These added oils stick to the inside of the grinder and chute and must be cleaned out more frequently when using these extremely oily beans.
 - Even if severe clogging has occurred, the clog is easily expelled using the angled brush to clean the burrs and ground coffee chute. Once the clog is removed, the machine performs normally.
 - Simple steps can be taken to avoid severe clogging, even when using French Roast or other extremely oily beans.
1. Use the **Grind & Clean Cycle** more frequently when dark, oily roasts are being used. Even if the machine is not "clogged", this cycle will help keep any leftover ground coffee or oily residues from building up in the burrs and the ground coffee chute.
 2. Always use the "oily" setting when using beans that have an oily shine, as this will extend the grind time for these slower feeding beans.
 3. If oily beans are having trouble feeding, make sure to wipe down the inside of the bean container with a dry paper towel.
 4. Let dark, oily beans air out on a plate or paper towel. If possible, let beans air out overnight but even just 1-2 hours in open air will help reduce sticky oils dramatically.
 5. If airing out beans is not possible, spread beans out on a paper towel, and use another paper towel to pat down the beans to remove the added oils.
 6. It is also helpful to mix a smaller amount of less oily beans in with the oily beans. This will not only help the beans feed more freely, but the drier beans will actually absorb some of the oils from dark, shiny roasts.

Note: Grinder/Brewer combination machines require some maintenance and upkeep in order to maintain the best performance.

While using dark oily roasts is most certainly permitted, it may require the user to adjust the frequency of maintenance routines accordingly.

Descaling the Machine

Capresso recommends descaling your coffee maker every 1-3 months depending on local water hardness or when brewing a full pot takes more than 15 minutes.

- Remove GoldTone filter from filter basket and charcoal filter from water tank.
- Dissolve 1 oz. (28 g) of Capresso Cleaning Solution* (or other descaling agent) with 32 oz. (1 L) of water and pour mixture into water tank.
- Place the empty carafe with the lid closed into the machine.
- Press GROUND COFFEE button to turn grinder off. Turn the machine on for 2 minutes by pressing BREW.
- Turn the machine off by pressing BREW again and let sit for 15 minutes.
- After 15 minutes, turn the machine on by pressing BREW and let the remaining descaling solution pass through.
- Turn the coffee maker off, remove the carafe, empty and rinse a few times with fresh cold water.
- Rinse the filter insert thoroughly with fresh water and place back into the machine.
- Rinse water tank and fill with fresh cold water and brew through the machine to rinse out any remaining descaling solution.

*Capresso Cleaning Solution
can be purchased through
www.capresso.com

For additional support, please contact
Customer Service: 1-800-767-3554
M-Th 8am-9pm - F 8am-8pm - Sa 9am-5pm
Eastern Time Zone

0115

JURA Inc.
81 Ruckman Road
Closter, NJ 07624
www.capresso.com
contact@capresso.com

Capresso

CoffeeTEAM PRO

Coffee Maker / Burr Grinder Combination

Quick Reference Guide



Maintenance Tips

In order to maintain the life of your product, please follow the below care instructions:

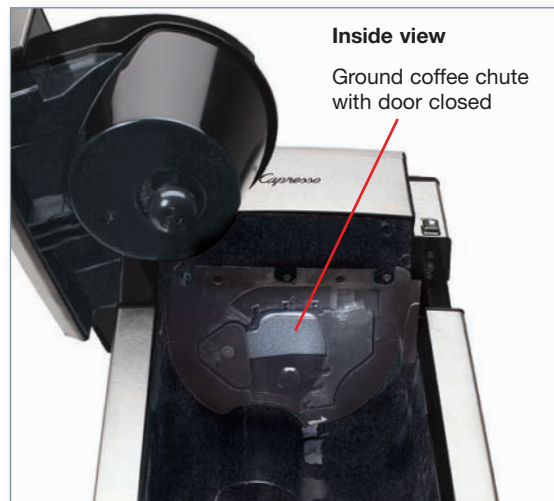
Weekly:

- Ground coffee chute should be cleaned with the included brush once per week or if ground coffee chute door is not closing all the way.
- Use a cloth or paper towel to wipe out any moisture build up or ground coffee residue around the ground coffee chute door and sealing gasket.
- Grinder should be cleaned once per week to remove any ground coffee residue. First, run a **Grind & Clean Cycle** as described in Situations & Solutions. Remove the bean container and upper burr to remove any leftover ground coffee from the upper and lower burrs and the area around the lower burr.

Note: If grinder, ground coffee chute and sealing gasket are not properly cleaned, ground coffee residue can accumulate resulting in clogs or weak tasting coffee.

Daily:

- Completely clean and dry all parts after every use.
- Discard wet grounds after use so that they are not left inside of the filter basket overnight. Emptying the basket immediately will reduce the risk of grinding fresh coffee over the used grounds which can cause clogging in the chute and grinder.



Situations & Solutions

Situation: There is no coffee coming out of the grinder. It seems as though the coffee is completely clogged inside the grinder. The grinder makes a loud, atypical noise.

- Attempt to clear the clog by using the **Grind & Clean Cycle**. Push and hold the "Ground Coffee" button, and the "Auto" button at the same time. This will cut off the flow of the coffee beans and engage only the grinder. Any minor clogging caused by grounds will be expelled into the filter basket.



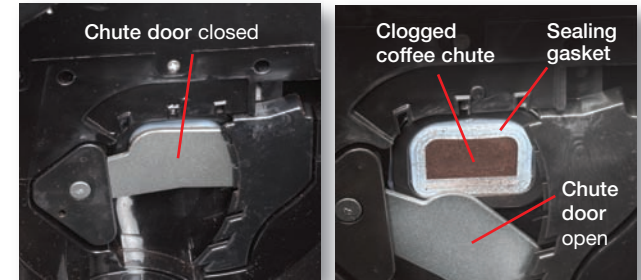
Simultaneously push and hold buttons for **Grind & Clean Cycle**

The **Grind & Clean Cycle** can be used at any time when the machine is plugged into the wall outlet and will help reduce any coffee residue left inside the grinder. We recommend removing all wet grounds from the filter basket prior to running the **Grind & Clean Cycle**.

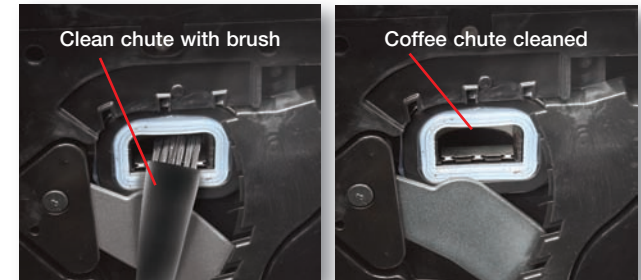
For more severe clogs:

- Remove the lid of the bean container. The door to the coffee chute will automatically open for cleaning and maintenance purposes.
- Once the coffee chute door has been opened, unplug the unit from the wall outlet.
- Place a paper towel under the coffee chute to catch any ground coffee during cleaning. Use the angled cleaning brush to remove any ground coffee that may be clogging the ground coffee chute as shown in the following pictures.
- Use a paper towel to clean the sealing gasket and area around the chute door of any coffee residue.
- Once the coffee chute and sealing gasket are cleared of ground coffee, plug the machine into the wall outlet.
- Run a **Grind & Clean Cycle** as described above to remove any beans that may be resting on top of the upper burr.

- Remove the bean container.
- Turn the fineness knob to "release" to remove the upper burr. Clean coffee residue from upper burr.
- Using the angled cleaning brush, loosen any ground coffee that may be impacted around the lower burr.
- Once the lower burr area is cleaned, replace the upper burr and lock into place. Finally, replace and lock the bean container back on to the machine.



Once bean container lid is removed, the coffee chute door will open. This allows for easy access to the ground coffee chute.



Using the angled cleaning brush, remove any residue from the ground coffee chute and sealing gasket.

Situation: The machine beeps twice when pressing the BREW button. Grinder does not start.

Check the following:

- Make sure the bean container lid is on, pushed down and fully engaged.
- Removable water tank is on, pushed down and fully engaged.
- Ensure the upper burr and the bean container are locked into place.
- Ensure that the fineness knob is adjusted correctly as the machine will not start when knob is set to "release".