Perfect maintenance for the perfect coffee
Engineer Philipp Büttiker has been involved in continuous innovation at JURA for nearly 30 years. He and his team played an important role in the development of JURA maintenance products. He understands perhaps better than anyone the importance of optimum maintenance to JURA coffee machines and how much research and development goes into the perfect maintenance concept – for perfect coffee at the touch of a button.

Mr Büttiker, 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 CLEARYL filter delivers perfect water, the cleaning tablets ensure the brewing unit is clean and free from coffee oils, and the milk system cleaning function keeps the pipes clean with absolutely no milk residues.

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

If carried out correctly and regularly, it’s not a big effort. Maintaining the machines is just as simple as preparing coffee: one touch of a button is all it takes. The original JURA main-
tenance products in combination with the exactly matched programs guarantee for impeccable cleanliness and thus constant perfect coffee results.

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 optimized to suit the programs 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.

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.

Consistently perfect coffee thanks to TÜV-certified hygiene

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

When water is heated, limescale is deposited. Pipes narrowed by lime-scale 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. Although a small amount of calcium carbonate is important to the flavor of coffee, too much gives the water an unpleasant aftertaste and prevents the coffee aromas from developing as they should, partly due to fluctuating water temperatures.

CLEARYL removes the need for descaling

The right water is crucial to the taste of the coffee because coffee consists of 98% water. In addition to calcium, minerals and fluorides, the tap water in many areas contains traces of lead, copper, aluminium and chlorine. Positioned directly in the water tank, the CLEARYL filter freshly filters the water every time coffee is prepared. It completely absorbs harmful substances while retaining important fluorides, which help the flavors to really develop. With optimum water quality, every cup of coffee becomes a full-bodied taste experience. CLEARYL eliminates the need to descale the machine.
Effective cleaning – long-lasting protection
In combination with the integrated, electronically controlled cleaning program, the 2-phase cleaning tablet reliably removes coffee fats between the brewing unit and the coffee spout. As well as cleaning it also seals all the pipes, delaying the deposition of coffee fat with lasting effectiveness. Everything happens at the touch of a button and without the user having to reach into the machine.

Effective yet gentle
JURA’s fine foam technology allows you to enjoy speciality coffees such as latte macchiato, cappuccino, espresso macchiato and flat white in outstanding quality. To keep things that way, we developed the milk system cleaner. Together with the automatic cleaning program, the JURA milk system cleaner effectively removes milk fats and proteins. This keeps the pipes clean and hygienic for consistently fine, light-as-air milk foam.
Original maintenance products

**CLEARYL Smart**
For models with I.W.S.®
New protective formula
1 piece

**CLEARYL Blue**
New protective formula
1 piece

**CLEARYL White**
1 piece
<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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<tr>
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<td>Descaling tablets</td>
<td>3 pieces</td>
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