

IMPRESSA S9 Classic



Technical overview

JURA standards

Variable brewing unit, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	■
Powder recognition for second ground coffee	■
Hot water function	■
Cappuccino frother	■
Height-adjustable coffee spout	■
Energy Save Mode (E.S.M.®)	■
Multi-level Aroma+ grinder	■
CLARIS filter cartridge	■
High-performance pump, 15 bar	■
Thermoblock heating system	■
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
Zero-Energy Switch or power switch	■
Swiss made	■

Specific benefits

Latte macchiato at the touch of a button	■
Cappuccino at the touch of a button	■
Coffee à la carte	■
TÜV certificate for user-friendly user manual	■

Settings and programming options

Programmable amount of water	■
Amount of water can be adjusted for each preparation	■
Adjustable coffee strength	5 levels
Coffee strength can be adjusted for each preparation	■
Programmable brewing temperature	2 levels
Hot water temperature can be programmed	3 levels
Clear text/graphic display	■
Rotary Switch	■
Programmable switch-off time	■
Active bean monitoring	■
Monitored drip tray	■
Integrated cappuccino rinsing and cleaning programme	■
Maintenance status display	■

Design and materials

Height-adjustable coffee spout	66–146 mm
Height-adjustable cappuccino spout	120 mm
White cup illumination	■
Connector System®	■
Sound design	■

Accessories

Stainless steel vacuum milk container 0.6 l	optional
Cup Warmer	optional
Cool Control	optional

In figures

Water tank capacity	2.7 l
Coffee grounds container (servings)	approx. 16
Bean container with aroma preservation cover	280 g
Cable length	approx. 1.1 m
Voltage	230 V AC
Power	1450 W
Energy consumption	40 Wh
Energy consumption with E.S.M.® 1	20 Wh
Energy consumption with E.S.M.® 2	15 Wh
Weight	11.9 kg
Dimensions (W x H x D)	34.5 x 35 x 39 cm
Checks	CE Ⓢ
Colour	Black



One-Touch Cappuccino,
One-Touch Latte macchiato



Coffee à la carte



Cleaning



Intelligent electronics

IMPRESSA S9 Classic

SWISS  MADE

Sophisticated, solid and with proven effectiveness

The flagship in the IMPRESSA S line delivers both cappuccino and latte macchiato at the touch of a button, with no need to move the cup. With its top-quality look finish and modified design, this superb machine catches the spirit of the age, exuding class, lasting value and professionalism, underlining these qualities with every single cup of coffee produced for your enjoyment. Apart from this, the IMPRESSA S9 Classic actively helps you to save energy. Using the various Energy Save Mode (E.S.M.[®]) settings you can adjust the machine's energy-saving potential precisely to your habits.

One Touch-Cappuccino, One-Touch Latte macchiato

The IMPRESSA S9 Classic now delivers both cappuccino or latte macchiato at the touch of a button, with no need to move the cup. Hot, foamy milk flowing into the cup and slowly filling it; steam rising up to provide a fore-taste of the treat to come; the fabulous aroma of coffee sinking to the bottom of the cup, mixing with the milk and forcing the creamy topping up to the rim. Let there be no mistake: the preparation of a perfect cup of cappuccino is one of life's most sensual rituals. And it is all choreographed by the striking, chrome-plated pipes through which the delicious ingredients are guided into the cup.

Coffee à la carte

Now, with the IMPRESSA S9 Classic, you can make any kind of coffee you wish, from a short, sharp ristretto to a creamy latte macchiato or any other variation on the theme, all perfectly prepared. The machine is incredibly easy to operate and, thanks to the Rotary Switch, can be programmed simply by turning and pushing.

Cleaning

Cleaning this top-of-the-line machine is every bit as easy as operating it. Integrated rinsing, cleaning and descaling programs guarantee spotless hygiene at the touch of a button.

Intelligent electronics

State-of-the-art technology enables you to make coffee precisely when and how you want it, tailored to the blend and roast of the coffee beans you use. And the graphic display keeps you informed at all times about the progress of the coffee-making process or the selected maintenance program.

