



IMPRESSA XJ5 Professional



Technical overview

JURA standards

Variable brewing unit, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	■
Intelligent preheating	■
Active bean monitoring	■
Energy Save Mode (E.S.M.®)	1 level
High-performance pump, 15 bar	1
Thermoblock heating system	1
Fluid systems	1
CLARIS filter cartridge	CLARIS Pro Blue
Monitored drip tray	■
Maintenance status display	■
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
JURA hygiene: TÜV-certified	■
Swiss made	■

Specific benefits

No. of individually programmable specialities	5
Aroma+ grinder	1
Hot water	0.24l/min.
Powder recognition for second, ground coffee	■
TÜV certificate for user-friendly user manual	■

Settings and programming options

Programmable amount of water	■
Amount of water can be adjusted for each preparation	■
Programmable coffee strength	5 levels
Coffee strength can be adjusted for each preparation	■
Programmable brewing temperature	2 levels
Programmable hot water temperature	3 levels
Rotary Switch for intuitive navigation	■
Resettable day counter	■

Design and materials

Brilliant silver	■
Plain text display	■
Height-adjustable coffee spout	65 – 111 mm
Width-adjustable coffee spout	20 – 50 mm
Amber cup illumination	■
White cup illumination	■
Sound design	■

Accessories

Cup warmer	optional
Professional accessory drawer	optional
Coffee grounds disposal set	optional
Drip drain set	optional
Coffee to Go equipment	optional

In figures

Water tank capacity	4 l
Coffee grounds container (servings)	approx. 30
Bean container with aroma preservation cover	500 g
Cable length	approx. 1.1 m
Voltage	220 – 240 V AC/10 A
Power	1450 W
Weight	13 kg
Dimensions (W x H x D)	34 x 50 x 44 cm
Checks	CE S





Coffee/espresso specialist



Clear design with elegant finish



Operating panel with direct selection buttons



IMPRESSA XJ Value Protection

PROFESSIONAL

Coffee for purists

If you want to add an attractive specialist espresso/coffee machine to your team, you can't afford to miss the IMPRESSA XJ5 Professional. This coffee machine is the ideal solution for satisfying coffee purists who are quite particular about their coffee, espresso and ristretto. With its perfect design, it integrates seamlessly into any environment. Thanks to the simple, clear operating concept, users can enjoy perfect coffee in no time.

Technologies

Designed to create the ultimate coffee, espresso and ristretto, the IMPRESSA XJ5 Professional prepares all these varieties with incredible ease at the touch of a button, thanks to its operating panel with direct selection buttons. It can prepare either one or two cups at the same time, depending on what you require. The IMPRESSA XJ5 Professional also delivers outstanding performance with its sophisticated eco-intelligence concept. Offering an intelligent Energy Save Mode and a Zero-Energy Switch, it actively helps you to save precious energy.

Cleaning/Hygiene

As well as being easy to operate and programme, the machine is designed to be very easy to care for. The integrated rinsing, cleaning and descaling programmes reduce the effort involved to a minimum and guarantee TÜV-certified hygiene.

Customisable

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.

IMPRESSA XJ Value Protection (for specific markets)

Registered IMPRESSA XJ customers can now enjoy an exclusive, new service concept that is fully in line with JURA's high quality standard. This service guarantees the performance of the professional coffee machines and offers value protection for 25 months or 20,000 drink preparations. This includes, for example, two inspections after 9 and 18 months.*

*can vary per market



IMPRESSA XJ5 Professional

SWISS  MADE

Preparation times



2 cafés crème
1 minute 10 seconds



2 espressi
40 seconds



2 ristretti
30 seconds



Hot water (200 ml)
47 seconds

Areas of use

Ideal for:

- Offices
- Factories
- Coffee lounges
- Galleries
- Boutiques
- Catering