



*jura*  
CAPRESSO<sup>®</sup>

**ENA**

Fully Automatic Coffee & Espresso Center

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Operating Instructions  
and Warranty

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Customer Service 1-800-220-5701

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and personal injury, do not immerse cord, plugs or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into

wall outlet. To disconnect, turn any control to “off” then remove plug from wall outlet.

12. Do not use appliance for other than intended use.
13. Use extreme caution when disposing hot steam.
14. For household use only.

## SAVE THESE INSTRUCTIONS SPECIAL CORD SET INSTRUCTIONS

Regarding your cord set:

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used,
  - 1) The marked electrical rating of the detachable power supply cord or 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 rounding 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.

**Notice:** Your Jura ENA has a 3-prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. DO NOT modify the plug in any way.

## CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

## JURA-CAPRESSO

Jura was founded in 1931 in Switzerland. Capresso was founded in 1994 in the USA. Both companies have joined forces in the US to bring you the finest Fully Automatic Coffee Centers available anywhere. With innovative and user-friendly features, high quality materials, clear instructions and superb customer service, we are sure you will experience the best coffee, espresso, cappuccino or latte you have ever had. We hope you will enjoy your new Fully Automatic Coffee Center and will recommend it to your friends. For more information about our products visit our website [www.capresso.com](http://www.capresso.com).

## Customer Service

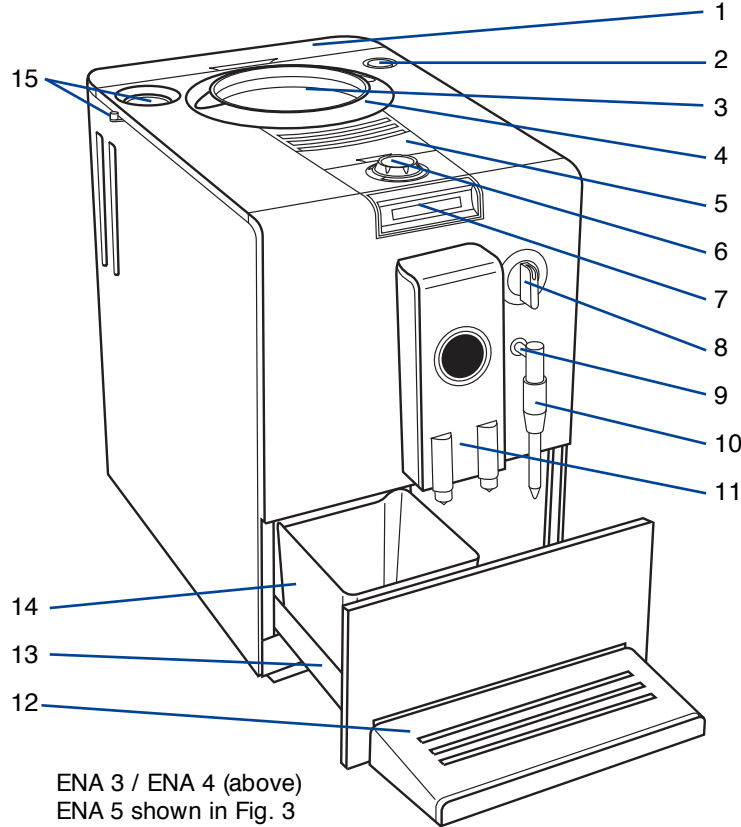
**1-800-220-5701**

Mon-Thu 9AM – 9PM • Fri 9AM – 8PM • Sat 9AM – 5PM  
Eastern Standard Time.  
email: [contact@capresso.com](mailto:contact@capresso.com)

### Jura-Capresso

81 Ruckman Road, Closter, NJ 07624  
201-767-3999 • Fax: 201-767-9684  
Website: [www.capresso.com](http://www.capresso.com)

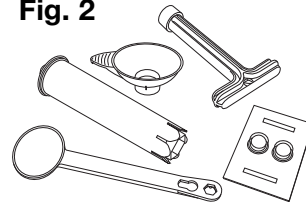
**Fig. 1**



ENA 3 / ENA 4 (above)  
ENA 5 shown in Fig. 3

1. Removable water tank with lid and Clearyl filter holder (Fig. 6 & 7)
2. On/Off button
3. Removable bean container lid
4. Grinder Fineness Adjustment Ring (Fig. 12 & 13)
5. Cover for Programming and Rinse buttons (Fig. 4)
6. Rotary Dial with push button and illumination
7. Three-color alphanumeric display
8. Selector Switch for coffee, water, steam (Fig. 5)
9. Connector system for Dual Frother Plus and frothXpress system
10. Dual Frother Plus (standard with all ENA models) (Fig. 15-18)
11. Height Adjustable Dual Coffee Spout (ENA 3, ENA 4); ENA 5: (Fig. 3)
12. Stainless steel removable grid
13. Removable drawer with drip tray
14. Removable used coffee container
15. Opening for pre-ground coffee with opening/closing lever

**Fig. 2**



**Accessories**

- 2 Cleaning tablets
- Measuring spoon
- Clearyl filter cartridge
- Funnel
- Burr grinder release tool

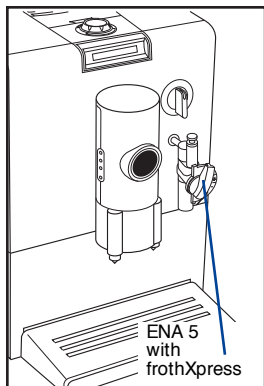


Fig. 3

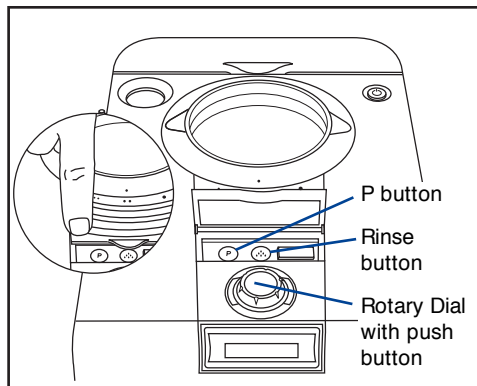


Fig. 4

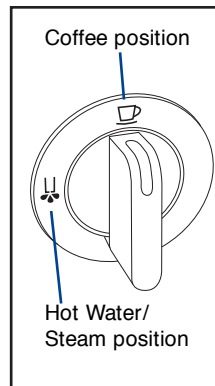


Fig. 5

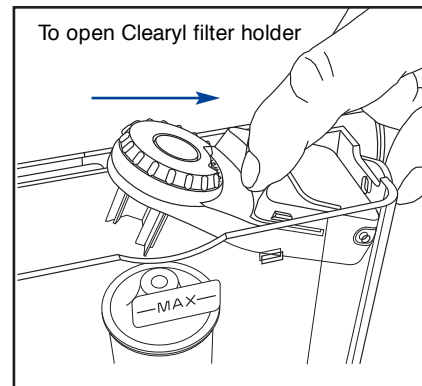


Fig. 6

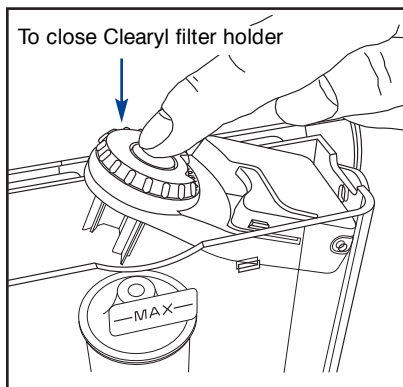


Fig. 7

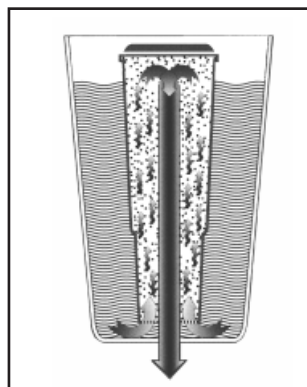


Fig. 8

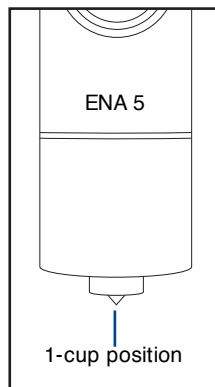


Fig. 9

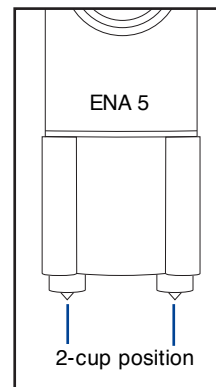


Fig. 10

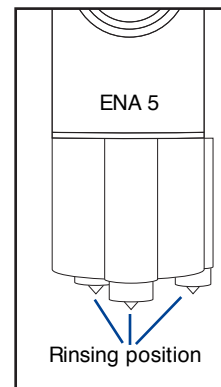


Fig. 11

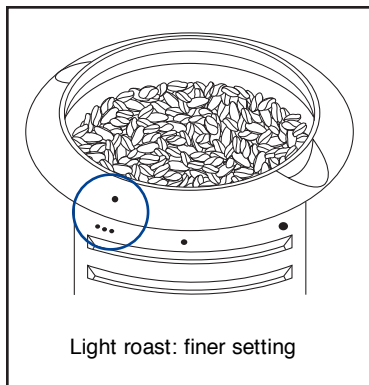


Fig. 12

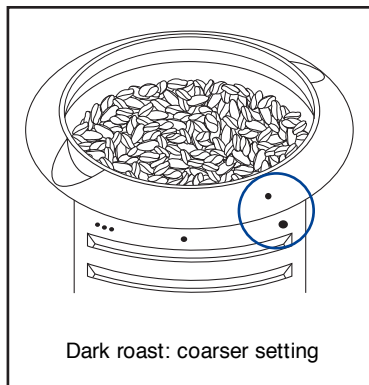


Fig. 13

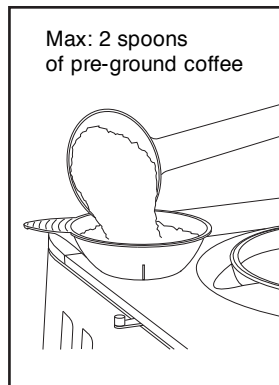


Fig. 14

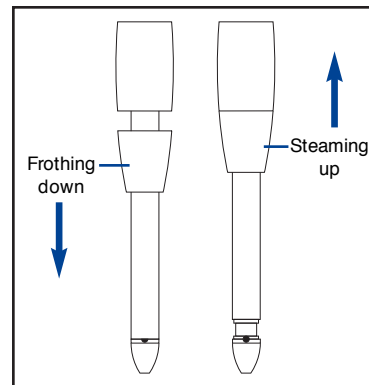


Fig. 15

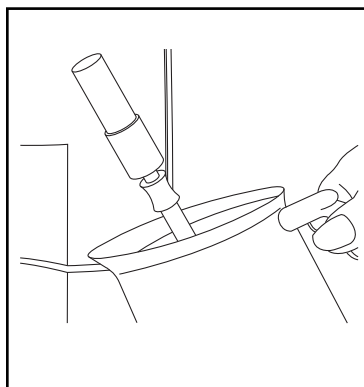


Fig. 16

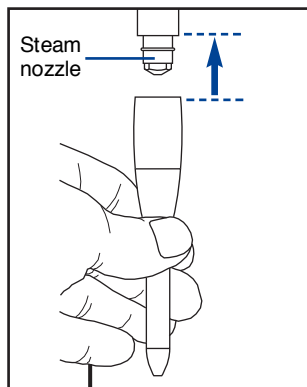


Fig. 17

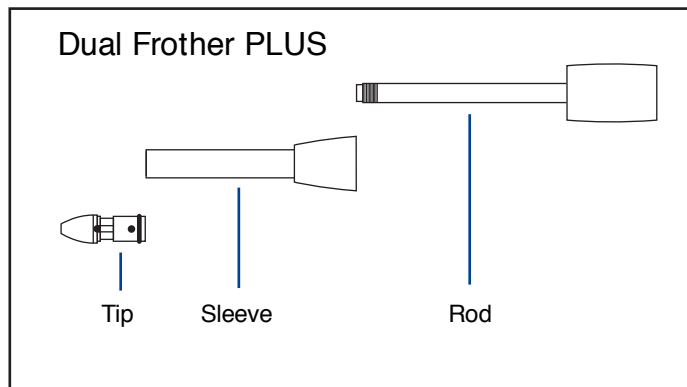


Fig. 18

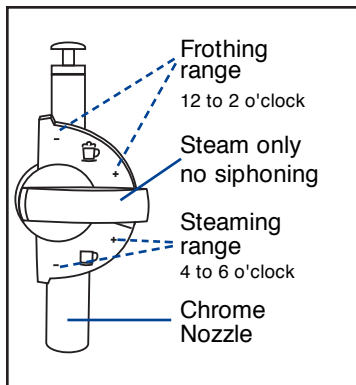


Fig. 19

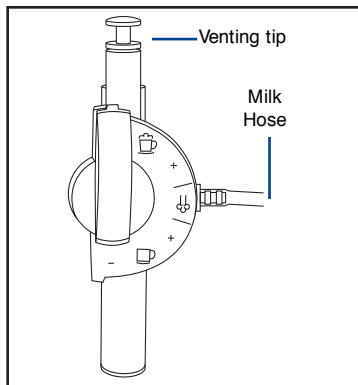


Fig. 20

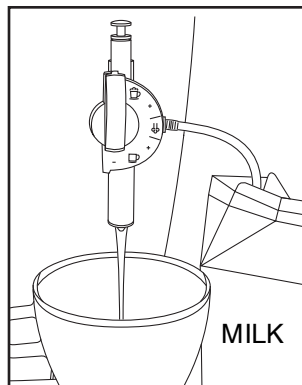


Fig. 21

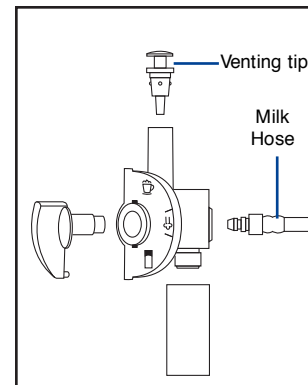


Fig. 22

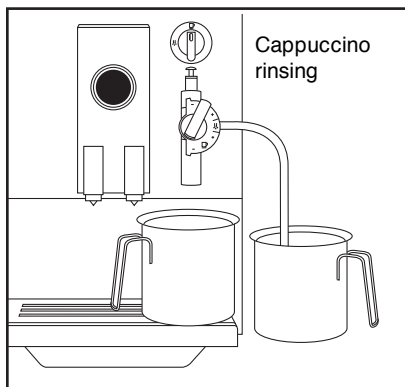


Fig. 23

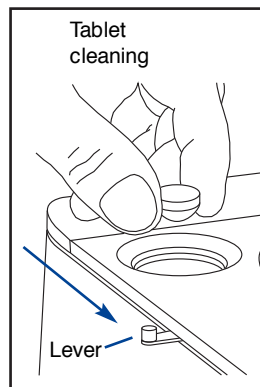


Fig. 24

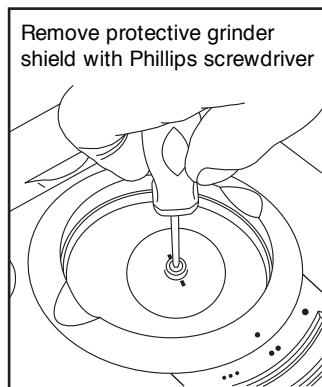


Fig. 25

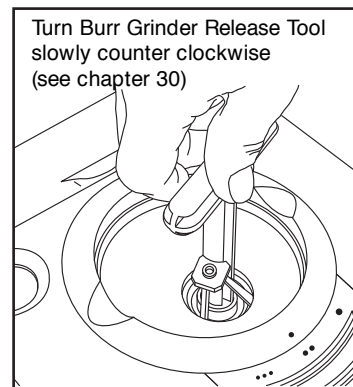


Fig. 26

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## 1. PRODUCT WARRANTY REGISTRATION

Please remove the Product Registration from the ENA pouch, fill it out and mail or fax it to us within two weeks after purchasing your machine or register your product online through our website: [www.capresso.com](http://www.capresso.com). **Important:** This registration is part of your warranty (chapter 32). In case your retailer sent the product registration when you purchased the machine, it is not necessary to register again.

## 2. QUICK REFERENCE GUIDE / OPERATING INSTRUCTIONS / DVD

Thank you for choosing this Jura-Capresso product.

**Important:** Do not try to start the machine without following the set-up steps in the Quick Reference Guide or these Operating Instructions (chapter 6 - 6.4).

- If you can't wait to get to your first cup of coffee or cappuccino, use the Quick Reference Guide. Enjoy! Keep it next to your machine, until you feel comfortable.
- Take the time to study the Operating Instructions. It covers all the great features of this machine. You will also find helpful hints and information that will enhance your enjoyment with coffee beverages.
- We highly recommend viewing the enclosed DVD.

## 3. WELCOME TO ENA

Thank you for choosing the JURA ENA, the most compact automatic coffee center in our line of products. This fully automatic coffee center lets you choose the beans and the strength you like. It is completely programmable and extremely user friendly. Your JURA ENA can prepare one or two cups of crema coffee at

a time. The two-step pressure brewing system – well known in commercial applications – was adapted and refined by Jura coffee specialists and is the trademark of each Jura-Capresso coffee center. This Pre-Brew Aroma-System ensures optimal coffee extraction and will finish every cup with a rich layer of "crema" – proof for perfectly high-pressure brewed coffee. Just push the Rotary Dial and the ENA will grind, tamp and brew your personal cup of coffee. The integrated solid steel conical burr grinder grinds beans to the preferred fineness. A separate funnel lets you use pre-ground coffee. All coffee, water and steam functions are programmable to your own personal taste. Make any size cup of coffee between 1 and 16 oz. The frothXpress system is an automatic frothing system that takes the guess work out of steaming and frothing milk (standard with ENA 5, optional with ENA 3 and ENA 4). If you prefer the traditional steaming and frothing, use the Dual Frother (standard with all ENA models). The steam nozzle produces unlimited amount of steam. The stainless steel lined ThermoBlock heating system prevents water from coming in contact with aluminum and allows you to brew coffee immediately after frothing (no purging). The hot water function lets you prepare tea and other beverages in seconds or use it to pre-warm your coffee cups. All important functions such as water level, bean container, used coffee container and water filter are monitored automatically. You can program the machine to turn itself off, change the language, re-program cup size and coffee strength. The Rotary Dial lets you override any pre-programmed values to create a different strength and cup size without changing the programmed values. The unique on/off switch functions as a true power-off switch, consuming no energy whatsoever in the off-mode. When the

machine is on you can choose between energy saving and always ready stand-by mode. High-end materials, a rich platinum metallic treatment (ENA 4 and ENA 5) and tasteful chrome accents make the ENA the highlight of any kitchen. Enjoy your JURA ENA!

### 3.1 BEAN-TO-CUP / "CREMA COFFEE" / HIGH PRESSURE BREWING

According to the majority of coffee experts, grinding the beans just before brewing, tamping and brewing under high pressure is the ideal extracting process for maximum flavor and aroma. Your JURA ENA automatic coffee center will always produce espresso and coffee with a thick, foamy layer called "crema." The crema traps the fine aromatics and the light gaseous flavors that register on the palate. The high pressure and the short brewing time prevent the extraction of bitter oils and release less caffeine than any other brewing method. You will always make the absolute freshest and most aromatic cup of coffee. This is the reason why many European restaurants and hotels serve only fresh pressured brewed coffee. Experiment with your new machine and prepare yourself the best and most enjoyable cup of coffee!

### 3.2 DIFFERENT COFFEE DRINKS

Here are some guidelines for the most popular coffee drinks:

- Ristretto: 1/2 to 1 oz. of coffee. Sweeten to taste
- Espresso: 1 to 2 oz. coffee. Sweeten to taste
- Double Shot: 3 to 4 oz. of coffee. Sweeten to taste
- Crema Coffee: 5 to 8 oz. of coffee
- Cappuccino: Espresso plus 3 to 4 oz. of hot frothed milk
- Latte: Espresso plus 3-5 oz. steamed milk with little or no froth

- Café Mocha: Add chocolate syrup to milk then steam and froth and add espresso.  
Experiment with the size of your milk based drinks. For stronger coffee taste add more coffee, for more milk taste add more frothed/steamed milk.

### 3.3 COFFEE FACTS

- **Caffeine** is tasteless. A "strong" coffee or espresso is mostly the result of the amount of coffee in relation to the amount of water. The longer a bean is roasted, the less caffeine it has.
- **Arabica and Robusta** are two genetically different kinds of beans. "Arabica" beans have more flavor and a little less caffeine than "Robusta" beans which are mostly used in lower priced coffees and instant coffees.
- **Espresso** is not a bean, it's the way the coffee is roasted and prepared. Typical US espresso roasts result in darker beans with an oily surface. European espresso roasts are medium brown with no or very little oils on the surface.

**Please note:** Dark, oily beans should be processed differently than medium brown beans: see chapter 7.

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All Display Messages Are Shown in **BLUE**

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### 4. PLEASE, DON'T... (or you void your warranty protection):

- Never pull out the drawer during the brewing process. Only pull the drawer when the display instructs you or when the display shows **READY**.
- Never fill instant coffee into the bean container or ground coffee funnel; it can damage the brewing chamber.
- Never fill sugar coated coffee beans into the bean container.

- Never fill frozen beans into the bean container. If you store beans in the freezer, let them thaw 3 to 4 hours before filling them into the bean container.
- Never fill anything other than coffee beans into the bean container (no chocolate, rice, nuts, spices, etc.)
- Never fill anything but fresh, cold clean water into the water container, except when decalcifying (chapter 18.3).
- Never use mineral or carbonated water. You can use tap water, bottled water, spring water, distilled water and reverse osmosis water.
- Never repair or open the machine yourself. All repairs should be performed only by an authorized service center.
- Do not place the machine on a surface which is sensitive to hot or cold water and steam.

#### PLEASE, DO...

- Fill water tank with fresh, cold water only.
- Remove any foreign particles (small stones) from coffee beans.
- Let frozen beans thaw 3 to 4 hours before pouring them into the bean container.

#### 5. FACTORY SETTINGS

Each machine leaves the factory with the following pre-sets:

- 1 Cup – **5 OZ.**, temp. **HIGH**, coffee strength (flavor): **NORMAL**
- 2 Cups – 5 oz.(per cup), temp. **HIGH**, strength (flavor) **STRONG**

#### ADJUSTABLE SETTINGS

1 cup from 0.5 to 8 oz.

2 cups from 0.5 to 8 oz. per cup

**Note:** when using the 2-cup option, ENA will always grind in the **STRONG** setting.

**Please note:** You can change all above pre-sets (chapter 14a). You can also override the strengths and the cup size before/ during actual brewing. Overriding will not change the preset values (chapter 9d).

Other functions are set as follows (to change functions refer to listed chapters.)

	<b>chapter</b>
Filter (Clearyl).....– not installed .....	17.1
Hardness Level..... 10° dH .....	16.1
Auto-Off..... 2 Hours.....	20
Grinder Fineness ..... Middle position ....	7
Energy Saving .....	– not set..... 19
Unit (Volume) .....	in OZ ..... 21
Language .....	English ..... 22

#### 3-Color Display

The ENA features a 3-color alpha-numeric display. This facilitates the use even more.

**Green:** ENA is ready to prepare a beverage or is in the process of preparing a beverage.

**Red:** ENA is requiring some kind of action from you to get back to the green display (e.g. **FILL WATER TANK**)

**Yellow:** ENA is in programming mode (you pushed the P button). To get out of the programming mode, push the P button again and the display will show the previous information.

#### 6. PREPARING ENA FOR THE FIRST TIME

Make sure

- all accessories, literature, caution leaflets etc. are removed from the machine, the water tank, and the bean container.
- the Clearyl Water Filter is **NOT** installed!
- the machine sits on a flat, even surface and the drawer, tray and used coffee container are inserted (Fig. 1, 12-13).

- machine is NOT placed on a surface which is sensitive to heat, water and steam.
- Plug-in machine.

### 6.1 TURNING THE MACHINE ON

- Press the On/Off button on top of the machine (Fig 1,2). The display will illuminate. **FILL WATER TANK**

### 6.2 FILLING THE WATER TANK

**Please note:** Only use fresh, cold water. Never fill water tank with carbonated water, milk or any other liquid.

- Remove the water tank (Fig. 1.1), rinse and fill with fresh, cold water.
- Replace water tank and close lid. Display shows **OPEN TAP**.
- Place a cup underneath the frother and turn the Selector Switch to the hot water/steam position (Fig. 5). The display shows **SYSTEM FILLING**. The ENA starts pumping water into the system, until water comes through the frother. After a few seconds the process stops and the display shows **CLOSE TAP**. Turn Selector Switch to the coffee position. **HEATING**.
- Place a cup underneath the coffee spout. After approx. one minute the display shows **PRESS ROTARY**.
- Push down on the Rotary Dial (Fig.4). Warm water pumps through the coffee spouts and stops. Display shows **READY**.

### 6.3 ABOUT COFFEE BEANS

**Frozen Beans:** Thaw 3 to 4 hours before adding to bean container. This prevents moisture from seeping into the grinder.

**Oily Beans:** Beans with an oily surface tend to stick together. This may prevent a continuous flow of beans from the bean container into the burrs. As a result the grinder does not grind

enough coffee and you might get weak or no coffee at all.

Before filling oily beans into the bean container pour the beans in an open bowl and let them sit for about 5 hours. The oils will evaporate (this will not change the taste of your coffee). Then fill the beans into the bean container. Now beans will feed into the burr grinder more easily.

**Flavored Coffee:** DO NOT use flavored beans in the grinder! If you like flavored coffees we recommend to add flavors to your coffee after brewing. This way you can use your regular coffee beans in the bean container. Adding the flavors after brewing lets you control the intensity better than with pre-flavored coffee. Your local coffee store typically carries a variety of flavors.

### 6.4 FILLING THE BEAN CONTAINER

**Please note:** To insure that your conical burr grinder will work for a long time, do not use it with any kind of coated or flavored beans (all coating and flavors contain sugar or sugar substances). Such coating can damage the burrs. Using such beans voids the warranty. Have your coffee store grind the sugar coated beans and use as described in the chapter 10.

- Remove the Bean Container Lid (Fig. 1, 3).
- Fill beans into the bean container. The container holds approximately 4 oz. (125g) of beans.
- Place an 8 oz. cup underneath the Dual Coffee Spout and push the Rotary Dial. During coffee preparation the display sequence changes as follows: **READY... NORMAL... 1 CUP... READY**.
- If the display shows **FILL BEANS** push the Rotary Dial again.
- Discard the first two cups of coffee. **READY**. Your next cup of coffee will be perfect.

## 7. ADJUSTING THE GRINDER

The Grinder Fineness Adjustment Ring is set to a medium grind position. We recommend leaving the grinder in this position for most applications.

**Please note:** You can only adjust the grinder during grinding.

- If you have extremely dark roasted, oily beans, set the grinder to a coarser setting. Turn the ring counter-clockwise toward the 1-dot position (Fig. 13).
- For light roasted beans turn the ring towards the 3-dot position (Fig. 12).

### 7a. COFFEE STRENGTH (FLAVOR)

The grinder can be set to grind between 5 and 16 grams of coffee. The grinding times are approx. as follows:

MILD ..... 5 seconds.

NORMAL ... 7.5 seconds.

STRONG..... 9 seconds.

The overall strength of your coffee depends on the amount of ground coffee, the cup size and the kind of bean you are using. ENA can produce from a short, very strong cup (0.5 oz STRONG) to a very mild 8 oz. cup of coffee (8 oz. MILD).

## 8. DAILY PREPARATION

We recommend filling the water container every morning with fresh, cold water. This will enhance the taste of your coffee.

- Push the On/Off button on top of the machine until display shows **HEATING**.
- Place a cup under the coffee spouts. When the display shows **PRESS ROTARY**, push the Rotary Dial. **RINSING**. The rinse cycle stops by itself and the display shows **READY**. You are now ready to make coffee.

**Please note:** When turning the ENA off after brewing coffee, it will run an automatic rinse cycle.

## 9. GRINDING AND BREWING COFFEE BEVERAGES

The coffee brewing sequence is grind, tamp, pre-brew, brew and discard. The ENA uses a 2-step brewing process (Pre-Brew Aroma System). First, a bit of hot water pushes into the ground coffee and moistens it (pre-brew phase), pauses for a few seconds, and then starts the high-pressure-brewing process. Adjust the height of the coffee spout to your cup size and place one or two cups underneath the coffee spouts. The closer the spout is to your cups, the more crema you will have in your cups.

**Important:** Once the high-pressure brewing starts you can always stop the brewing by simply pressing the Rotary Dial. You cannot stop the grinding or pre-brew cycle.

**Important:** Never try to pull out the tray while the machine is grinding, brewing, or discarding the used coffee. Always wait until the display shows **READY**.

### 9a. PREWARM CUPS

Pre-warm cups with hot water through the frother. If your cups are cold, they will take away 5 to 10 degrees from your coffee temperature, especially if you make short coffee beverages (Ristretto, Espresso). Place your cups under the frother, and turn the Steam Water Selector Switch to the Hot Water / Steam position (Fig. 5). **WATER**. Let a bit of hot water prewarm your cup. Turn the hot water switch back to the cup position and discard the water. **READY**.

## 9b. BREWING ONE CUP

If you press the Rotary Dial, the ENA will produce a 5 oz. cup of coffee in normal strength. **READY, NORMAL, 1 CUP, READY**  
**ENA 5 only:** If you brew one cup we recommend turning the coffee spout to the one-cup position (Fig. 9). Coffee will flow from one spout into your cup.

## 9c. BREWING TWO CUPS

The display shows **READY**.

- Turn the Rotary Dial until the display shows **2 CUPS** and press the Rotary Dial. The display shows **2 CUPS** and starts grinding and brewing. **READY**.

**Please note:** When selecting **2 CUPS** the ENA will always grind in position **STRONG** and will double the programmed volume, e.g. if the programmed volume is 5 oz. the ENA will brew a total of 10 oz. of coffee.

**Note:** After brewing 2 cups the ENA will always return to the 1 cup mode.

**ENA 5 only:** When using two cups, make sure the coffee spout is turned to the 2-cup position (Fig. 10).

## 9d. OVERRIDING CUP SIZE AND COFFEE STRENGTH

If you want to brew a different cup of coffee just once you can override the programmed strength and volume before brewing. This is convenient when you desire a stronger or milder cup of coffee or a guest wants the coffee prepared differently.

- Turn the Rotary Dial. It will show you the following options: **MILD, NORMAL, STRONG, STEAM, 2 CUPS**. If you do not

select any of these options, the display will return to **READY** after approx. 7 seconds.

**Example:** To prepare a **STRONG. 2 OZ** espresso. **READY**.

- Turn the Rotary Dial to **STRONG** and push the Rotary Dial. The display shows **STRONG** and starts grinding. **1 CUP**.
- When the area around the Rotary Dial lights up in red, turn the dial and select **2.0 OZ**. The display changes from **2.0 OZ** to **1 CUP** and the ENA will brew 2 oz. of coffee. **READY**.

The next time you push the Rotary Dial, the ENA will brew according to the pre-programmed setting.

**Please note:** When you select the 2 CUP setting (chapter 9c.) you can only override the cup size by turning the dial during brewing. The size shown is always per cup (e.g. if you choose 3 oz., the ENA will brew a total of 6 oz.).

## 10. USING PRE-GROUND COFFEE

You can also use pre-ground coffee, bypassing the grinder. This is convenient if someone requests decaf, or flavored coffee.

**Important:**

- Never add more than two level measuring spoons of pre-ground coffee.
- Never fill the funnel with instant coffee.
- If the pre-ground coffee is ground too fine, it can block the system. No or very little coffee will come through the coffee spouts.
- If you fill less than 1/2 a measuring spoon of coffee into the funnel the display will show **NOT ENOUGH PRE-GROUND** and the ENA will stop the operation and return to **READY**.

## READY

- Place one or two cups under the coffee spouts.
- Move the small lever to the front to open the chute and insert the coffee funnel (Fig. 14). The display shows **FILL PRE-GROUND**.
- Add one or two scoops of pre-ground coffee, remove the funnel and close the chute. The display shows **1 CUP \***.
- Press the Rotary Dial. The ENA will tamp and brew the coffee. During brewing you can change the cup size by turning the Rotary Dial. **1 CUP. READY**.

\* At this point you can also choose **2 CUPS** by turning the Rotary Dial and then press the Dial to start. Please remember the ENA will now brew twice the programmed cup size.

**Please note:** After use of sugar coated or flavored coffee through the pre-ground coffee funnel you may experience some flavor transfer when switching back to your regular coffee. Perform one or two extra RINSING cycles (see chapter 18.5)..

## 11. USING HOT WATER

**Caution:** Hot water might cause scalding or burns!

With this feature you can pre-warm your cup, make a cup of tea or soup or add hot water to your coffee to make it milder.

### READY

- Place a cup underneath the frother.
- Turn the Selector Switch to the Hot Water/Steam position (Fig. 5). **WATER** Hot water will push through the frother.
- When enough hot water is dispensed, turn the Selector Switch back to the cup symbol **READY**.

If you do not turn the Selector Switch back, the ENA will stop pumping water after 16 oz.

## 12. CAPPUCCINO AND LATTE

**Frothing milk for Cappuccino:** Injecting hot steam into the milk to warm the milk and create a frothy layer of tiny bubbles.

**Steaming milk for Latte:** Injecting hot steam to warm the milk without creating a frothy layer.

The **ENA 5** is equipped with two different frothing/steaming systems:

- The frothXpress system - mounted on the machine (Fig. 3)
- The Dual Frother PLUS – packaged separately

The **ENA 3** and **ENA 4** are equipped with the Dual Frother PLUS – mounted on the machine (Fig. 1, 10). The frothXpress system is separately available (see mail order form).

### Recommendation:

- If you froth for only one or two cups and want 100% control over the frothing/steaming process, the Dual Frother PLUS might be the preferred equipment.
- If you always want the same amount of milk and milk froth in your cup or you make multiple cappuccinos or lattes the frothXpress is faster and more convenient to use. With the frothXpress you always produce the frothed milk right into your cappuccino or latte cup (Fig. 21).

### Please note:

- Always start with cold milk.
- When using regular milk (3% fat) the frothXpress system will create a bit more froth than the Dual Frother. With the Dual frother you can create a denser froth than with the frothXpress.
- Generally, skim milk will produce more froth than regular milk. Skim milk lets you taste more coffee than regular milk.
- With the Dual Frother you can inject more steam into the milk, making the milk hotter, even bring it to a boil.



## 12a. USING THE DUAL FROTHER PLUS

**ENA 3 and 4 only:** The Dual Frother Plus is already attached.

**ENA 5 only:** Remove the frothXpress (Fig. 20), and attach the Dual Frother to the steam nozzle. Make sure it is pushed up completely against the steam nozzle (Fig. 17).

**Caution:** If the Dual Frother is not attached properly or it is clogged (see chapter 12b) it is possible that the frother can be pushed off during steaming. This can cause burns and injuries.

**Frothing Position:** The cylinder of the frother is pushed down.

**Steaming Position:** The cylinder is pushed up (see Fig. 15).

### READY

- Turn the Rotary Dial until the display shows **STEAM**.
- Push the Rotary Dial. The display shows **HEATING**. The ENA takes about 15 to 30 seconds to increase the temperature of the thermoblock system from hot water to steam.
- Fill the desired amount of milk into a pitcher or in your cup. Make sure that the pitcher or the cup has at least twice the volume of the milk, e.g. if you steam or froth 5 oz. of milk use a 10 to 12 oz. pitcher.
- When the display shows **READY**, immerse the frother into the milk (Fig. 16) and turn the Selector Switch to the hot water/steam position. The display shows **STEAM**. Steam will be injected into the milk.
- With the cylinder pushed down (Fig. 15) small frothing bubbles will build up on the surface.
- With the cylinder pushed up, steam will heat up the milk with out creating froth.

### IMPORTANT:

When you are finished with frothing/steaming turn the Selector Switch back to the coffee position. The display shows **READY**. Steam output will stop. Now remove the pitcher or the cup from the frother.

**Please note:** Within the next 40 seconds you can steam/froth more milk by simply turning the Selector switch back to the steaming position.

### Tips for frothing (Cappuccino):

- The frother tip should not touch the bottom of your pitcher. Start in the steaming position – cylinder "up" (Fig. 15) – for a few seconds. Then push the cylinder "down". Milk froth will build up. This way the froth on top of your milk is also warm.
- Steaming and frothing directly in your cappuccino/latte cup: With practice, you can steam and froth directly in your cappuccino cup. First steam and froth the milk, then add your espresso shot.

### Hotter milk?

If the frothed milk is not hot enough, continue in the steaming position.

## 12b. CLEANING THE DUAL FROTHER PLUS

Always keep the Dual Frother Plus clean. The two side holes and the groove of the frother tip must be free of milk deposits (Fig. 18). If these parts contain hardened milk particles, it will be impossible to froth milk properly.

### Fast cleaning:

**READY.** Place a cup underneath the frother and turn the

Selector Switch to the Hot Water/Steam position (Fig. 5). Let hot water run through the frother for about 3 seconds and then stop. This will flush out any small milk droplets.

#### **Thorough cleaning of the Dual Frother parts:**

- Remove the Dual Frother from the Steam Nozzle (Fig. 17) and unscrew the tip from the rod (Fig. 18). Make sure the two side holes, the bottom opening and the groove in the tip are completely free of any hardened milk deposits (use hot soapy water and a cleaning brush). Rinse all parts thoroughly with fresh water and replace. Make sure the tip is screwed on to the rod properly (handtight) and the frother is completely pushed up against the steam nozzle.

**CAUTION:** If the tip of the frother is blocked by hardened milk deposits it is possible that the frother can be pushed off during steaming. This can cause burns and injuries.

### **13. USING THE FROTHXPRESS SYSTEM**

**ENA 5:** standard equipment,

**ENA 3 and 4:** separately available.

The frothXpress system lets you produce hot steamed or frothed milk right into your cup(s). After becoming familiar with this attachment you will be able to get exactly the amount of frothed or steamed milk you want in your cup (refer to the video).

- Remove the red protective cap from the side of the frothXpress system and attach the milk hose (included in pouch with ENA 5) with the black connector into the opening of the frothXpress (Fig. 20).
- Insert the other end into your milk carton or any container with cold milk (Fig. 21).

**Important:** This system siphons milk and mixes it inside the

frothXpress with hot steam. It is necessary that all parts are connected tightly, otherwise the siphoning process will not work.

**Frothing Position:** Point the dial between 12 and 2 o'clock.

Turning the dial towards the 2 o'clock position will reduce the amount of froth but will increase the temperature of the milk. Milk will be siphoned, heated and frothed. Fig. 20 shows the 12 o'clock position.

**Steaming Position:** Point the dial between the 4 and 6 o'clock position. Milk will be siphoned and heated with no froth. For hotter milk move the dial more towards the 4 o'clock position.

**Steam Only Position:** When the dial points to the 3 o'clock position, the siphoning of the milk is blocked. Only steam will pass through the frothXpress. Fig. 19 shows that exact position.

### **13a. MAKING CAPPUCCINO AND LATTE**

#### **(1) Making one Cappuccino**

- Pre-warm your cappuccino cups (use the Hot Water function; chapter 9a).
- Place your cup underneath the frothXpress (Fig. 21). **READY.**
- Make sure the dial of the frothXpress is in the range between 12 and 2 o'clock.
- Turn the Rotary Dial until **STEAM** is displayed and push the Rotary Dial. The display shows **HEATING**. The ENA takes about 15 to 30 seconds to increase the temperature of the thermoblock system from hot water to steam.
- When the display shows **READY**, turn the Selector Switch to the hot water/steam position. The display shows **STEAM**. The frothXpress starts siphoning the milk and delivers hot frothed milk into your cup.
- When you have enough frothed milk in your cup turn the

Selector Switch to the coffee position. **READY**.

- Place the cup underneath the coffee spouts and add a shot of espresso. Push the Rotary Dial. **1 CUP**. Once the brewing starts change the volume to 1.5 or 2.0 oz. by turning the Rotary Dial. **READY**. Enjoy your Cappuccino!

## **(2) Making two Cappuccinos or Lattes at the same time**

**Please note:** if you want two cappuccinos or one latte and one cappuccino, prepare the first cup with frothed milk as explained above and set aside.

- Place the next cup underneath the frothXpress. Let's assume you want to prepare the next cup for a Latte.
- Turn the frothXpress dial to a position between 4 and 6 o'clock (Fig. 19) and turn the Selector Switch again to the hot water/steam position. **STEAM**.
- When you have enough steamed milk in your cup, turn the Selector Switch to the coffee position and place both cups underneath the coffee spouts. **READY**.
- Turn the Rotary Dial until **2 CUPS** is displayed and push the Rotary Dial.
- Once the brewing starts change the volume to 1.5 or 2.0 oz by turning the Rotary Dial. ENA will complete a cappuccino and a latte simultaneously. **READY**. Enjoy!

### **Please note:**

You can continue frothing (without heating up again) for 40 seconds after last use of the steam function. This is convenient when preparing two cups of multiple cups of Hot Chocolate.

## **13b. HOTTER MILK WITH FROTHXPRESS**

In order to get proper froth the milk cannot be too hot, otherwise no froth will be created with the siphoning system. For most users the milk temperature created with the dial at the 2 or 4 o'clock position will be hot enough. You can increase the milk temperature as follows.

- Stop the frothing. **READY**.
- Turn the frothXpress dial to the 3 o'clock position, steam only (Fig. 19).
- Raise the cup containing the frothed milk so that the chrome nozzle is immersed.
- Turn the Selector Switch to the hot water/steam position. **STEAM**. Steam will be injected into your frothed milk increasing the milk temperature.
- After a few seconds turn the Selector Switch to the coffee position to stop this process. **Warning:** the milk might be extremely hot!

## **13c. MAKING HOT CHOCOLATE AND CAFE MOCHA**

The frothXpress is ideal to produce unlimited amounts of hot chocolate. Add chocolate syrup to taste to the cold milk and stir well. Syphon the cold chocolate milk as described above. If you add one or two shots of espresso you have created a CAFÉ MOCHA.

## **13d. RINSING AND CLEANING THE FROTHXPRESS**

After frothing, a few drops of milk are still inside the frothXpress.

### **Rinsing**

If you don't use the frothXpress within the next half hour there is a quick and easy way to remove milk deposits.

- Place a cup underneath the frothXpress and place a cup with some cold water next to the machine.
- Insert the milk hose into this cup (Fig. 23).
- Point the frothXpress dial to the 12 o'clock position. **READY**.
- Turn the Rotary Dial until **STEAM** is displayed and push the Rotary Dial. The display shows **HEATING**.
- When the display shows **READY**, turn the Selector Switch to the hot water/steam position. The display shows **STEAM**. The frothXpress starts siphoning the cold water through the frothXpress removing milk deposits. After a few seconds, turn the Selector Switch to the coffee position to stop. **READY**.

#### **CLEANING WITH CAPPUCCINO CLEANER**

If you use the frothXpress extensively or forgot to rinse the frothXpress, it is possible that milk deposits starts building up inside the frothXpress. The ENA 5 comes with a bottle of "Cappuccino Cleaner". This is the fastest and easiest way to remove any milk residue from the frothXpress.

- Remove the frothXpress from the steam nozzle and take it apart (Fig. 22).
- Place all parts including the hose in a cup with warm water and add one cap-full (15 ml or 1/2oz.) of the "Cappuccino Cleaner".
- Let sit for at least ten minutes or overnight.
- Rinse all parts under fresh water and assemble.

#### **14. PROGRAMMING**

The ENA provides programming, rinsing and cleaning functions. You can access these functions as follows.

##### **READY**

Push and hold the P button (Fig. 4) until display shows **RINSE**. Turn the Rotary Dial clockwise to see the following functions after **RINSE**:

##### **PRODUCT**

- reprogram cup size, strength and temperature to your liking, see chapter 14a

##### **FILTER -**

- indicates if the Clearyl filter is installed or not; see chapters 17 to 17.4

##### **HARDNESS**

- adjust the ENA to your specific water, see chapters 16 and 16.1

##### **ENERGY -**

- set the ENA to use less energy, see chapter 19

##### **OFF AFTER**

- set to different auto-off intervals, see chapter 20

##### **UNIT**

- show the volume either in milliliters or ounces, see chapter 21

##### **LANGUAGE**

- select any of seven different languages, see chapter 22

##### **EXIT**

push the Rotary Dial to get back to **READY**

#### **14a. PROGRAMMING CUP SIZE, STRENGTH, TEMPERATURE**

You can permanently change the Cup Size, the Strength (FLAVOUR) and the temperature for your coffee beverages.

Example: Change the setting for 1 CUP from:

- NORMAL strength, 5 OZ and HIGH temperature to
- STRONG strength, 3 OZ and NORMAL temperature

##### **READY**

1. Push and hold the P button (Fig. 4) until the display shows **RINSE**.
2. Turn the Rotary Dial until the display shows **PRODUCT**.
3. Push the Rotary Dial. The display shows **WATER**.
4. Push the Rotary Dial again. The display shows **5.0 OZ**.
5. Turn the Rotary Dial until the display shows **3.0 OZ**.
6. Push the Rotary Dial to confirm. The display shows **OK** and then **WATER**. You have now set the coffee volume for 1 CUP to 3 oz. **Note:** when using the 2-cup setting the ENA will now produce a total of 6 oz.
7. Turn the Rotary Dial to **FLAVOUR** and push the Rotary Dial. The display shows **NORMAL**.
8. Turn the Rotary Dial until the display shows **STRONG** and push the Rotary Dial to confirm. The display shows **OK** and then **FLAVOUR**.
9. Turn the Rotary Dial until the display shows **TEMP**.
10. Push the Rotary Dial. The display shows **HIGH**.
11. Turn the Rotary Dial until the display shows **NORMAL** and push to confirm. The display shows **OK** and then **TEMP**. You have now re-programmed all three settings.
12. Push the P button to return to **READY**.

#### 14b. VISUAL PROGRAMMING OF CUP SIZE

You can also reprogram the cup size visually. **READY**.

- Place the cup underneath the coffee spout.
- Press and hold down the Rotary Dial until the display reads **ENOUGH COFFEE?** Then let go. The ENA starts grinding and brewing coffee.
- When the desired amount of coffee is in your cup push the Rotary Dial again. The display shows **OK** and then **READY**. This is now the new programmed volume for the one cup size.

#### 15. WATER CARE

Water is heated inside the machine, this leads to calcium deposits forming. The ENA works with:

- regular tap water • bottled water • distilled water.

We recommend using regular tap water or bottled water. Distilled water has no minerals and does not improve the taste of coffee. Tap water has a varying degree of water hardness (chapter 16). Most bottled water has a low level of water hardness.

**IMPORTANT:** do not use carbonated water or any other liquid in the water tank.

You have the following options to take care of the water.

- Decalcifying System (chapter 18.3).
- Clearyl Water Filter Cartridge (chapter 17.1).

Your machine is pre-set in the factory to automatically remind you to decalcify. You can change the water hardness setting to comply with the water you are using (chapter 16.1).

**Please note:** The machine will automatically remind you when it is necessary to run certain water maintenance programs. It is important that you follow those instructions. Otherwise your machine may not function properly.

#### 16. WATER HARDNESS MONITOR

Your ENA is set to a water hardness of 10°dH. The ENA will remind you when it is time to perform a decalcifying cycle. You can change the water hardness setting from 1 to 30dH. If you are not sure about the hardness of your water, ask your local water company for the "Water Hardness in Grains." The machine displays the water hardness in the German hardness scale which is a bit different from the American "Grain" scale (see chart below). You can also use the enclosed water hardness indicator

strip to determine the water hardness:

- Insert the strip for one second into the water you want to use. Shake off any excess water and wait for one minute. One or more sections of the indicator strip will turn reddish.
- Change the water hardness setting according to the table below.

Water Hardness level	Display ... °dH	Equivalent American Grains	Indicator strip number of "reddish" fields
1. extremely soft water	1 to 4	1 to 5	None
2. soft water	5 to 9	6 to 11	1 to 2
3. medium water	10 to 14	12 to 18	2 to 3
4. hard water	15 to 19	19 to 24	3 to 4
5. very hard water	20 to 24	25 to 30	4 to 5
6. extremely hard water	25 to 30	31 & higher	all 5

**Tip:** If your tap water falls into the categories "very hard or extremely hard" we recommend using bottled water. **Please note:** If you use the Clearyl Filter with such hard water we recommend decalcifying the machine once or twice a year (chapter 18.3).

**Please note:** If you use Spring Water or Bottled Water you can set the hardness level to 3°dH, "extremely soft water".

## 16.1 CHANGING THE WATER HARDNESS MONITOR

### READY

- Push and hold the P button (Fig. 4) until the display shows **RINSE**.
- Turn the Rotary Dial until the display shows **HARDNESS**
- Push the Rotary Dial The display shows **10° dH**.
- Turn the Rotary Dial until desired hardness level is displayed.

- Push the Rotary Dial to confirm the setting. **OK**.

- Push the P button. **READY**

The machine will automatically remind you when it is time to decalcify (chapter 18.3).

**Please note:** You can set the hardness monitor to **INACTIVE**. In this case you must use distilled water.

## 17. CLEARYL WATER FILTER CARTRIDGE

To avoid decalcifying and to always have fresh water we recommend using the Clearyl Water Filter. The ENA comes with one Clearyl Water Filter Cartridge.

To reorder cartridges, see chapter 31.

### The Clearyl cartridge

- transforms your tap water into pH-neutral water and reduces water hardness up to 75%,
- cleans the water through an upward current principle (Fig. 8) just before the brewing cycle starts, ensuring freshly filtered water every time you make coffee,
- removes (if present) up to 85% chlorine, up to 90% lead, up to 95% copper and up to 67% aluminum,
- contains only pure organic materials (ion exchangers and active carbon) with no chemical additives,
- preserves fluorides and minerals,
- eliminates decalcifying except when using very hard water (20 grains or higher), see chapter 16. In this case we recommend to decalcify the machine once a year.

## 17.1 INSTALLING AND ACTIVATING THE CLEARYL FILTER

**Important:** Never install the cartridge before or during "Preparing Machine For The First Time" (chapter 6).

## READY

1. Open the cover behind the Rotary Dial. (Fig. 1,5)
2. Push and hold the P button (Fig. 4) until the display shows **RINSE**.
3. Turn the Rotary Dial until the display show **FILTER –**
4. Push the Rotary Dial. The display shows **NO –**
5. Turn the Rotary until the display shows **YES ✓**
6. Push the Rotary dial again to confirm. The display shows **OK** and then **INSERT FILTER**
7. Remove the Clearyl cartridge from its bag and rinse cartridge under water.
8. Remove the water tank, open the Clearyl filter holder (Fig. 6) and insert the cartridge with its tapered end down into the water container. Make sure it fits securely inside the fins.
9. Push down the Clearyl holder until it snaps in (Fig. 7).
10. Fill the water tank with fresh cold water and replace.
11. Place a 20 oz. container under the steam nozzle (Fig. 17).
12. Push the Rotary Dial. The display shows **OPEN TAP**.
13. Turn the Selector Switch to the hot water/steam position. **FILTER RINSING**. Approx. 16 oz of cold water is pushed through the filter and through the steam nozzle. The rinsing water might be slightly discolored. This is not harmful and does not affect the taste of your next coffee. The rinsing stops automatically. The display shows **CLOSE TAP**.
14. Turn the Selector Switch back to the coffee position. **HEATING. READY**.

The filter is now activated.

**Please note:** As long as the filter is activated, the water hardness setting is automatically turned off.

## 17.2 AUTOMATIC CLEARYL REPLACEMENT

Eventually the filter needs to be replaced. Over time and depending on the amount of water, the filter will cease to work. The machine cannot monitor the time aspect. It monitors the water volume. After approx. 60 liters of water use (~2,000 oz.) the display shows alternating **READY FILTER**

1. Open the cover behind the Rotary Dial. (Fig. 1,5)
2. Press the Rinse button (Fig. 4). The display shows **INSERT FILTER**
3. Remove and empty the water tank.
4. Open the filter holder (Fig. 6) and remove the old cartridge.
5. Remove the new Clearyl cartridge from its bag and rinse under water.
6. Insert the cartridge with its tapered end down into the water container. Make sure it fits securely inside the fins.
7. Push down the Clearyl holder until it snaps in (Fig. 7).
8. Fill the water tank with fresh cold water and replace.
9. Place a 20 oz. container under the steam nozzle (Fig. 17).
10. Push the Rotary Dial. The display shows **OPEN TAP**.
11. Turn the Selector Switch to the hot water/steam position. **FILTER RINSING**. Approx. 16 oz of cold water is pushed through the filter and through the steam nozzle. The rinsing stops automatically. The display shows **CLOSE TAP**.
12. Turn the Selector Switch back to the coffee position. **HEATING. READY**.

**Important:** If the filter is older than two months it needs to be replaced, regardless how much water has been processed (see chapter 16.3). At that time the filter has lost its calcium suppressing abilities and calcium will build up inside the machine.

Since the Water Hardness Selector is off, the machine will not remind you when to decalcify. This could clog and damage your machine.

### 17.3 MANUAL CLEARYL REPLACEMENT

If the filter is more than 2 months old and the display does not indicate to replace filter, replace as follows.

#### READY.

- Push and hold the P button until the display shows **RINSE**
- Push the button again. The display shows again **RINSE**
- Turn the Rotary Dial until the display shows **FILTER**
- Push the Rotary Dial. The display shows **INSERT FILTER**
- Continue with steps 3 to 12 in chapter 17.2 above.

### 17.4 DO NOT LET THE CLEARYL FILTER DRY OUT!

If the filter is not immersed in water for a few days the granular inside will dry out and will block any water from passing through.

- If machine is not used for a few days, always leave some water in the water tank. This way the filter will not dry out. Once you start using the machine again, fill the water tank with fresh water and process approx. 2 oz. of water through the hot water spout. Now you have fresh water for your first cup of coffee.
- If the machine is not used for a longer period of time, empty the water container and remove the CLEARYL filter. Fill a glass with at least 2 inches of water and immerse the filter. Place the glass in the refrigerator.
- When you use the machine again, install the filter.

## 18. AUTOMATIC CLEANING CYCLES

### 18.1 CLEANING WITH SPECIAL TABLET

The machine monitors how many coffees are brewed and how

often the rinsing program is activated. After approx. 180 coffees or 80 initial rinse cycles the display will show **CLEAN / READY**. You can continue to make coffee, however we highly recommend cleaning the machine as described below within the next few days. This cleaning program will remove oil build-ups in the brewing chamber. It takes only about 15 minutes. Use the enclosed white cleaning tablet. The machine comes with a pack of 2 tablets. To re-order see chapter 31.

Important: Once the cleaning program has started do not interrupt the procedure.

#### CLEAN / READY

Make sure the water tank is at least half full.

1. Press the Rinse button (Fig. 4). Display shows **EMPTY TRAY**
2. Remove the complete drawer with the grid and the used coffee container (Fig. 1, 12 to 14) and empty the tray and the used coffee container. **Note:** Even if tray is empty it must be removed for 20 seconds.
3. Replace the complete assembly.
4. The display shows **PRESS ROTARY**
5. Place a cup underneath the coffee spouts and push the Rotary Dial. The display shows **CLEANING** and water comes through the coffee spouts. This process stops after a few times and the display shows **ADD TABLET**.
6. Open the pre-ground coffee chute and drop in one white cleaning tablet (Fig. 24).
7. Close the pre-ground coffee chute. The display shows **PRESS ROTARY**.
8. Push the Rotary Dial. The display shows **CLEANING**. The machine starts the automatic cleaning program by dispensing water in intervals in the cup underneath the coffee spout. The program stops automatically and the display shows



### EMPTY TRAY.

9. Remove the cup and then the drawer and tray.
10. Empty drawer and ground coffee container and replace.
11. The display shows **READY**.

The machine will automatically remind you after the next 180 cups of coffee to repeat this cycle.

### 18.2 MANUAL TABLET CLEANING CYCLE

It is possible that the brewing process slows down before the automatic message (chapter 18.1) appears. Dark beans may deposit more oils into the brewing chamber. When this happens you can manually start a tablet cleaning cycle as follows:

#### **READY**

- Push and hold the P button (Fig. 4) until display shows **RINSE**.
- Push the P button again. The display shows again **RINSE**.
- Turn the Rotary Dial until the display shows **CLEAN**.
- Push the Rotary Dial **EMPTY TRAY**

Continue with steps 2 through 11 in chapter 18.1

### 18.3 DECALCIFYING

The ENA has an integrated decalcifying program. This decalcifying program takes about 40 minutes. Your ENA is set in the factory to automatically remind you when it is time to decalcify the machine. If you do not use the Clearyl filter, we recommend that you purchase one set of Jura decalcifying tablets (one set is good for three decalcifying procedures). See chapter 31.

**Please note:** If you have installed and activated the Clearyl filter, the decalcifying program is inactive.

**DECALCIFYING AGENT:** Only use our special decalcifying tablets Model # 66281, chapter 31.

### CAUTION:

- Avoid contact of the descaling agent with the skin or eyes. This can cause irritation. Rinse the descaling agent off with clear, clean water. Should you get descaling agent in your eyes, consult a doctor.
- Immediately remove any splashes or drops of the decalcifying agent from sensitive surfaces, such as natural stone or wood.
- Always wait until the decalcifying agent in the water tank has been used up. Do not fill additional decalcifying agent into the water tank.
- Never use vinegar or any other decalcifying agent. This might damage internal parts of the machine.

When the display shows **DE-SCALE / READY** it is time to decalcify the machine. You can still make coffee. However, it is highly recommended decalcifying the machine within the next 3 to 4 days.

**Important: CLEARYL FILTER:** If you use the Clearyl water cartridge and the display shows **DE-SCALE / READY**, then your cartridge function was not activated. Follow the instructions in chapter 17.1 to activate a new cartridge.

**Important:** The decalcifying program must not be interrupted.  
**DE-SCALE / READY**

1. Remove the Dual Frother or the frothXpress from the steam nozzle (Fig. 17).
2. Open the cover behind the Rotary Dial and press the Rinse button (Fig. 4) The display shows **EMPTY TRAY**.
3. Remove the complete drawer with the grid and the used coffee container (Fig. 1, 12 to 14) and empty the tray and the used coffee container.

4. Replace the complete assembly.
5. The display shows **AGENT IN TANK**.
6. Remove and empty the water tank. (The Clearyl filter should not be in the water tank!)
7. Dissolve 3 of the large square decalcifying tablets in a container with 18 oz. of water (0.5 liters) and pour the solution into the water tank and replace.
8. The display shows **OPEN TAP**.
9. Place a 20 oz. container under the steam nozzle (Fig. 17).
10. Turn the selector switch to the hot water/steam position. The display shows **DE-SCALING**. Descaling agent flows through the steam nozzle in intervals and will stop automatically after a few minutes.
11. When the display shows **CLOSE TAP**, turn the Selector Switch to the Coffee symbol. The display shows **DE-SCALING** and the descaling agent cleans internal parts and releasing it into the ground coffee container and tray. This takes several minutes.
12. When the display shows **EMPTY TRAY**, remove the outside container, then carefully remove the drawer and empty the used coffee container and tray and replace all.
13. The display shows **FILL WATER TANK**. Remove the water tank, rinse thoroughly, fill with 16 oz. of fresh, cold water and replace. The display shows **OPEN TAP**.
14. Place a 20 oz. container under the steam nozzle (Fig. 17) and turn the Selector Switch to the hot water/steam position. The display shows **DE-SCALING**. Clean water will push through the steam nozzle removing all descaling liquids.
15. When display shows **CLOSE TAP**, turn the Selector Switch to the Coffee symbol. The display shows **DE-SCALING** and

the cleaning procedures continues internally.

16. When the display shows **EMPTY TRAY**, remove the outside container, then carefully remove the drawer and empty the used coffee container and tray and replace all. **READY**.
17. Re-attach the Dual Frother or the frothXpress to the steam nozzle.

The machine will automatically remind you when it's time to decalcify again.

#### 18.4 MANUAL DECALCIFYING

If you use very hard water it is possible that calcium builds up prematurely. If your coffee does not come out as hot as before it is a sign for calcium build-up. When this happens you can manually start a decalcifying cycle as follows:

##### **READY**

- Push and hold the P button (Fig. 4) until the display shows **RINSE**.
- Push the P button again. The display shows again **RINSE**.
- Turn the Rotary Dial until the display shows **DE-SCALE**.
- Push the Rotary Dial **EMPTY TRAY**.
- Continue with steps 3 through 17 in chapter 18.3

#### 18.5 RINSE CYCLE, MANUALLY

When you turn the ENA on, the display turns from **HEATING** to **PRESS ROTARY**. This will perform an initial rinse cycle. When the ENA is turned off, the system automatically rinses the machine if coffee had been brewed before.

Rinsing can also be initiated manually, e.g. after using pre-ground flavored coffee. Place a cup underneath the coffee spouts.

**ENA 5 only:** turn the coffee spout to the rinsing position (Fig. 11).

## READY.

- Push and hold the P button (Fig. 4) until display shows **RINSE**.
  - Push the P button again. The display again shows **RINSE**.
  - Push the P button a third time. The display shows **RINSING**.
- After a few seconds the rinse cycle stops automatically. **READY**.

**ENA 5 only:** turn the spout again to the 1- or 2-cup position.

## 19. ENERGY SAVING MODE

The ENA is set to **ENERGY -**. This means the machine is always ready to brew coffee without any wait.

You can program an energy savings mode. Five minutes after the last brewing the ENA lowers the stand-by temperature. In case you want to brew coffee the machine will then heat up for approx. 30 seconds.

To change the energy setting:

### READY,

- Push and hold the P button (Fig. 4) until the display shows **RINSE**.
- Turn the Rotary Dial until the display shows **ENERGY -**
- Push the Rotary Dial **ECONOMY -**
- Turn the Rotary Dial to **ECONOMY ✓**
- Push the Rotary Dial to confirm: **OK, ENERGY ✓**
- Push the P button to leave the programming mode. **READY**.

## 20. CHANGING THE AUTO-OFF SETTING

The ENA is pre-set to turn itself off 2 hours after last use.

Auto-Off can be set from .5 hrs. to 9 hrs or deactivated ( **--- HRS** ).

### Recommendations:

- If you use the machine only in the morning, leave the auto-off at 2 hours.

- If you use the machine all day change the setting to a larger interval, e.g. 4 hours. This way the machine is always ready to brew coffee.

## Changing the AUTO-OFF setting (e.g. from 2 HRS to 4 HRS) READY,

- Push and hold the P button (Fig. 4) until the display shows **RINSE**.
- Turn the Rotary Dial until the display shows **OFF AFTER**.
- Push the Rotary Dial **2 HRS**.
- Turn the Rotary Dial to **4 HRS**.
- Push the Rotary Dial to confirm: **OK, OFF AFTER**.
- Push the P button to leave the programming mode. **READY**.

## 21. CHANGING FROM OZ to ML (UNIT)

The cup size can be displayed in ounces **OZ** or milliliters **ML**.

- Push and hold the P button (Fig. 4) until the display shows **RINSE**.
- Turn the Rotary Dial until the display shows **UNIT**
- Push the Rotary Dial **OZ**
- Turn the Rotary Dial to **ML**
- Push the Rotary Dial to confirm: **OK, UNIT**
- Push the P button to leave the programming mode. **READY**.

## 22. CHANGING THE LANGUAGE

Your ENA is set to ENGLISH. The following languages can be selected:

French (**FRANCAIS**), Italian (**ITALIANO**), Dutch (**NL**) German (**DEUTSCH**), Spanish (**ESPAÑOL**), Portuguese (**PORTUGUES**)

**Example:** from English to Spanish

- Push and hold the P button (Fig. 4) until the display shows

## RINSE.

- Turn the Rotary Dial until the display shows **LANGUAGE**
- Push the Rotary Dial **ENGLISH**
- Turn the Rotary Dial to **ESPAÑOL**
- Push the Rotary Dial to confirm: **OK, IDIOMA** (Language)
- Push the P button to leave the programming mode. **LISTO** (ready).

## 23. KEEPING YOUR MACHINE IN TOP SHAPE

Keeping your ENA in good working condition will maintain the taste and aroma of your coffee beverages.

- Start the day with fresh, cold water.
- Don't fill more beans into the bean container than you use in two or three days. Store the rest of your beans in a dry dark place. Oxygen, light, heat and moisture diminish the aroma of the coffee beans.
- If you have not used your machine for a few days, brew one short coffee and discard. The next cup will taste much better.
- Always pre-warm your cup with hot water (chapter 9a).
- Keep the coffee spouts as close as possible to the cups to maximize crema.

## 24. CLEANING THE BEAN CONTAINER

Coffee oils may build up inside the bean container. These oils may reduce the taste of your coffee. Too much oil hinders the beans from flowing freely into the grinder. Clean the bean container from time to time. Wait until the bean container is empty.

- Turn off the machine.
- Remove the bean container lid and clean the inside with a dry, soft cloth.

## 25. CLEANING THE INSIDE OF THE MACHINE

- Turn off machine and let cool down for 10 minutes.
- Remove the complete drawer. Wipe the inside of the machine with a paper towel.
- Replace the complete drawer.

## 26. EMPTYING SYSTEM BEFORE TRANSPORT

To avoid frost damage during transport you must empty the system as follows:

**Caution:** this procedure produces hot steam!

### READY

- Place a cup underneath the steam nozzle.
- Turn the Rotary Dial until the display shows **STEAM**.
- Push the Rotary Dial. The display shows **HEATING**.
- When the display shows **READY**, turn the Selector Switch to the Steam/Water position. Steam is discharged.
- Now remove the water tank. Steam will continue through the steam nozzle for several seconds until the display shows **CLOSE TAP**.
- Press the on/off button to turn the machine off (Fig. 1, 2).
- Turn the Selector Switch back to the Coffee position.

**Important:** the next time you use the machine follow the instruction in chapter 6.1 and 6.2

## 27. DISPLAY MESSAGES

### EMPTY TRAY or EMPTY GROUNDS.

The drawer or used coffee container is full. Remove complete drawer and empty all parts.

**Please note:** After each coffee brewing, ENA discards the used coffee into the used coffee container (Fig. 1.14) and a bit of

water into the drawer (Fig. 1.13). This makes sure that no warm water stays in the heating system. Each cup of coffee always starts with fresh cold water.

#### **TRAY MISSING.**

The drawer is not inserted or not inserted correctly. Insert drawer correctly.

#### **FILL BEANS.**

The bean container is empty. Add beans to the bean container.

#### **FILL WATER TANK.**

The water tank is (almost) empty. Add water to the water tank.

#### **NOT ENOUGH PRE-GROUND.**

There is not enough pre-ground coffee in the funnel, chapter 10.

#### **TOO HOT.**

The ENA is too hot to perform a cleaning or decalcifying program. Wait a few minutes, then try again.

#### **CLEAN.**

It's time to run a tablet cleaning cycle. See chapter 18.1

#### **DE-SCALE.**

It's time to run a decalcifying cycle. See chapter 18.3

### **28. TROUBLESHOOTING**

#### **A. COFFEE IS NOT HOT ENOUGH**

See chapter 9a.

#### **B. MILK IS NOT HOT ENOUGH**

See chapter 12 and 13b.

#### **C. NO COFFEE COMES OUT OF THE COFFEE SPOUT**

**Reason:** Beans in bean container are not feeding properly into the grinder because they are stuck together.

**Solution:** Stir the beans. When using very oily beans pour the beans onto a plate and let some of the sticky oils evaporate (this will not harm the aroma of the coffee).

**Reason:** You used ground coffee in the ground coffee funnel. The ground coffee was too fine.

**Solution:** Use ground coffee which is ground somewhat coarser.

**Reason:** No water is transported through the system.

**Solution 1:** Remove – if installed – the Clearyl water filter. Place a cup underneath the frother and turn the Selector Switch to the Hot Water/Steam symbol (Fig. 5). If water comes out, try to make coffee again.

**Solution 2:** Remove the water container and make sure that the connecting valve is free of any particles (like a coffee bean). Proceed as under “Solution 1”.

#### **D. THE DISPLAY READS "FILL WATER TANK" BUT THERE IS ENOUGH WATER IN THE WATER TANK.**

**Reason:** The floatation device in the water tank is stuck.

**Solution:** Remove the water tank and rinse with warm water. The floatation device should move freely. Replace water tank.

#### **E. INSUFFICIENT FROTHED MILK PRODUCTION**

- If you had sufficient froth initially it is likely that one or more frother parts are not completely clean and that some hardened milk or milk fat prevents the frothing results you had before.
- If you use different kind of milk, it is possible that some milk will produce less froth.
- The frothXpress will always produce more frothing on top of the milk than the Dual Frother.
- The Dual Frother can produce froth with more dense milk

bubbles than the frothXpress.

**Solution 1:** Take the Dual Frother apart and make sure that all grooves and holes are free of milk deposits (Fig. 18).

**Solution 2:** Check the steam nozzle (Fig.17). If the steam nozzle is blocked by hardened milk, use a needle, toothpick or paper-clip and loosen up the milk deposit. Let some hot water pass through the steam nozzle.

**Solution 3 (ENA 5):** Clean the frothXpress, especially the small venting tip (Fig. 20, 22). While squeezing the flexible part of the venting tip, it should open. Make sure all parts of the frothXpress are clean and assembled tightly. Check if any parts of the frothXpress are missing (Fig. 22).

## **F. GRINDER MAKES AN EXTREMELY LOUD NOISE; NO BEANS ARE GROUND**

**Reason:** A stone or something else is blocking the burr grinder.

**Solution:** See chapter 30.

## **29. ERROR MESSAGES**

### **ERROR 2**

Your machine is too cold. The heating sensor does not react. Turn the machine off. Keep the machine at normal room temperature (65° F or higher) for 2 hours. Then turn it on again.

If the machine displays any other ERROR messages, call Customer Service. 1-800-220-5701, see page 3.

## **30. REMOVING STONES FROM THE BURR GRINDER**

Occasionally small stones can be found in between coffee beans. They can block the burr grinder. The grinding noise will

become loud and no coffee will be ground.

- Turn off machine with ON/OFF button and unplug (Fig. 1, 2).
  - Remove the bean container lid.
  - Remove the beans.
  - Remove the protective grinder shield with a Phillips screwdriver (Fig. 25).
  - Attach the burr grinder release tool (Fig. 26) to the upper burr and turn the tool slowly counter-clockwise until the stone becomes loose, then remove the stone.
- Attention:** Do not try to turn the tool clockwise. Attach the protective grinder shield and tighten. Turn machine on and test the grinder without beans to see if the blockage has disappeared.

## **31. SUPPLIES**

The following supplies are necessary to keep your machine in good working order. You can purchase these supplies:

- from your local Jura-Capresso retailer,
- with the enclosed mail order form,
- through our website [www.capresso.com](http://www.capresso.com) or
- by calling our customer service center at 1-800-220-5701.

### **ENA Clearyl Water Filter Cartridge** (chapter 17).

One filter included; Model #68227;

The machine will remind you automatically when to replace.

**Tip:** If you brew 10 cups a day you need about one Clearyl cartridge per month. Always keep extra cartridges available.

### **Special Cleaning Tablets** (chapter 18.1).

Two tablets included; Model #62205;

**Tip:** If you brew 10 cups a day you need about one tablet every

3 weeks. Always keep extra tablets available.

**Tip:** These tablets will also remove coffee and tea discoloration and oil films in other containers (tea kettles, thermal carafes etc.) Fill container with water, add one or two tablets and let stand overnight. Rinse thoroughly).

**Auto-Cappuccino Cleaner** (chapter 13e).

One sample bottle with 100 ml included;  
250 ml (approx. 8 oz) bottle: Model #63801

**Tip:** If you use the auto cappuccino cleaner once a day you need a new bottle (250ml) every 2 1/2 weeks.

**Decalcifying tablets** (chapter 18.3). None included.

Large square tablets - Model #66281

**Please note:** You must use decalcifying tablets if you do not use the Clearyl cartridge.

### **32. LIMITED TWO YEAR WARRANTY for ENA Series**

**Please note:** This warranty will be void if the Warranty / Product Registration has not been received two weeks after the purchase date (you can fax or mail the registration or you can register through our website [www.cappresso.com](http://www.cappresso.com))

**This limited warranty covers your new Jura-Cappresso ENA Series for two years or up to 6,000 coffee brewings, whichever comes first.**

This warranty is in effect for the period and usage described above from the date of the first purchase and is limited to the United States of America. This warranty covers all defects in materials or workmanship (parts and labor) including free UPS ground transportation for both ways within the continental United States. For Hawaii and Alaska freight is not covered by this warranty.

In case the machine cannot be repaired, JURA-CAPRESSO will replace your machine with the same model with the same or less usage. In case we cannot replace your machine with the same model we will replace it with a model of the same or higher retail value with the same or less usage. Usage is defined by the number of coffees the machine has made when sent for repair.

**TRANSPORT:** When sending the machine, use the original packing, the inner and outer cartons or use approximately 2" of bubble wrap and insert machine in a carton which will hold 40lbs.

Any damage in transit is NOT covered by this warranty.

#### **THIS WARRANTY DOES NOT COVER:**

- Any machine NOT distributed by JURA-CAPRESSO within the United States.
- **Any machine not purchased from an Authorized Jura-Cappresso Dealer.** (Call our customer service department to check for authorized dealers).
- Any machine purchased through EBAY.
- 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.
- Damage caused by neglecting and omitting maintenance, cleaning and decalcifying cycles.
- Damage caused by use of instant coffee or any other ingredients not allowed in this product.

#### **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-CAPRESSO any other liability in connection with the sale of the machine. JURA-CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refer 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 terms "consequential damages" refer to the cost of repairing or replacing other property which is damaged when this machine does not work properly. Any loss of income is excluded. 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.

### **33. FREE REPAIR SERVICE / EXTRA REPAIR COVERAGE**

Within the warranty period all repairs are free of charge including both ways UPS ground transportation to and from our service facilities within the continental United States.

For Hawaii and Alaska freight is not covered by this warranty.

In case the machine cannot be repaired, JURA-CAPRESSO will replace your machine with the same model with the same or less usage. In case we cannot replace your machine with the same model we will replace it with a model of the same or higher retail value with the same or less usage. Usage is defined by the number of coffees the machine has made when sent for repair.

Within four weeks after your product registration you can purchase an extra 12 months of repair coverage. For details see the literature enclosed with this product.

### **Jura-Capresso, LLC**

81 Ruckman Road, Closter, NJ 07624

201-767-3999 • Fax: 201-767-9684

Customer Service: 1-800-220-5701

Email: [contact@capresso.com](mailto:contact@capresso.com) • Website: [www.capresso.com](http://www.capresso.com)