



# IMPRESSA A9 Slide & touch



### Technical overview

JURA standards	
Variable brewing unit from 6 q to 10 q	
Intelligent Pre Brew Aroma System (I.P.B.A.S.®)	
Additional preground coffee powder	
Hot water function	
Height-adjustable coffee spout	
Energy Save Mode (Energy Save Mode, E.S.M. <sup>©</sup> )	
Multi-level Aroma <sup>+</sup> grinder	
CLARIS filter cartridge	
High-performance pump, 15 bar	
Thermoblock heating system	
Integrated rinsing, cleaning and descaling programme	
Adjustable water hardness	
Zero-Energy Switch	
Specific benefits Latte macchiato at the touch of a button Cappuccino at the touch of a button	
Powder recognition for additional ground coffee variety	
Intelligent preheating	
TÜV certificate for user-friendly user manual	
Settings and programming options	
Programmable amount of water	
Amount of water can be adjusted for each preparation	
Coffee strength can be adjusted for each preparation	
TFT colour display	
Programmable switch-off time	
Monitored aroma preservation cover	
Integrated cappuccino rinsing and cleaning programme	
Maintenance status display	

Design and materials	
Height-adjustable dual spout	55 – 138 mm
White cup illumination	
Amber cup illumination	
Accessories	
Stainless steel vacuum milk container	optional
Cup Warmer	optional
Cool Control	optional
In Figures	
Water tank capacity	1.1
Coffee grounds container (servings)	approx. 9
Bean container with aroma	
preservation cover	125 g
Cable length	approx. 1.1 m
Voltage	230 V AC
Power	1450 W
Energy consumption	10.6 Wh
Energy consumption with E.S.M.©	4.3 Wh
Stand-by power	0 W
Weight	9.9 kg
Dimensions (W $\times$ H $\times$ D)	23.9 × 32.3 × 44.5 cm
Checks	C€
Colour	Platinum



Hygien standar





Intuitive operation via self-explanatory touchscreen display



12 selectable specialities, now including latte macchiato doppio and cappuccino doppio



Aroma<sup>+</sup> grinder now twice as fast for fully preserved aroma



Ingenious height-adjustable dual spout with fine foam technology

## **IMPRESSA A9**

### Slide & touch

Compact, slimline, straight-lined and unfussy, with a front in glossy Piano Black and side panels in unobtrusive platinum – the elegant A9 is a joy to behold. The fastest way to enjoy the perfect cup of coffee is via the intuitive colour screen with touch technology. The exquisite speciality coffees of the automatic one-touchcoffee machine are a palate-pleasing treat for all lovers of speciality coffee. The Aroma<sup>+</sup> grinder, fine foam technology and height-adjustable dual spout ensure perfection every time.

#### Intuitive operation via self-explanatory touchscreen display

Your four favourite specialities can be saved on the start screen and activated for preparation at any time with a gentle touch. The user-friendly operating concept extends to maintenance too. Just one touch and the integrated rinsing, cleaning and descaling programmes ensure TÜV-certified hygiene.

# 12 specialities available, including for the first time ever latte macchiato doppio and cappuccino doppio

The IMPRESSA A9 now features two completely new speciality coffees. The latte macchiato doppio and cappuccino doppio offer maximum flavour crowned with fine, feather-light milk foam. Thanks to the one-touch technology, you can prepare them without having to move the glass or cup.

#### Aroma<sup>+</sup> grinder now twice as fast for fully preserved aroma

By perfecting the cutting angle inside the grinding cone, the JURA engineers have managed to increase efficiency significantly. As a result, the perfect aroma can now be achieved in all its natural fullness in half the grinding time. So now coffee lovers can enjoy pure and perfect coffee indulgence with less preparation time and less noise.

#### Ingenious height-adjustable dual spout with fine foam technology

The dual spout, height-adjustable on a continuous scale between 55 mm and 138 mm is equipped with state-of-the-art fine foam technology. It produces a soft light-as-air milk foam of an irresistible consistency for the perfect cappuccino or latte macchiato and is easy to dismantle and clean. Two separate pipe systems for coffee and milk guarantee perfect results and hygiene.

