

infinity *Plus*

Capresso

Conical Burr Grinder

Model #575
#570

Instructions

Warranty

**Product
Registration**



100W / 120V~ / 60 Hz

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 injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. 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 to cool before putting on or taking off parts, and before cleaning the appliance. Avoid contacting moving parts.
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 injury to persons.
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 the wall outlet. To disconnect, turn any control to "OFF," then remove plug from wall outlet. When unplugging from the outlet always grasp the plug itself. Never pull the cord when unplugging from the outlet.
12. Do not use this appliance for other than intended use.
13. Check bean container (B) for presence of foreign objects before using.
14. To prevent clogging and overheating of motor, never grind above the "Max- Line" of the ground coffee container (Fig. 1, E).

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

- A.** A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B.** Extension cords are available and may be used if care is exercised in their use.
- C.** If an extension cord is used, use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine the extension cord before using and replace if damaged. Do not abuse the extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges. The 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. For the model# 575 only, use 3-wire extension cords which have 3-prong grounding-type plugs and 3-pole cord connectors that accept the plug from the appliance.
- D.** This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

NOTICE: For Model# 575 only: Your Infinity Plus with metal housing must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle as shown in Fig. 9. An adapter (Fig. 10) should be used for connecting 3-prong grounding type plugs to 2-prong receptacles. The grounding tab which extends from the adapter must be connected to a permanent ground such as a properly grounded outlet box as shown in Fig. 11.

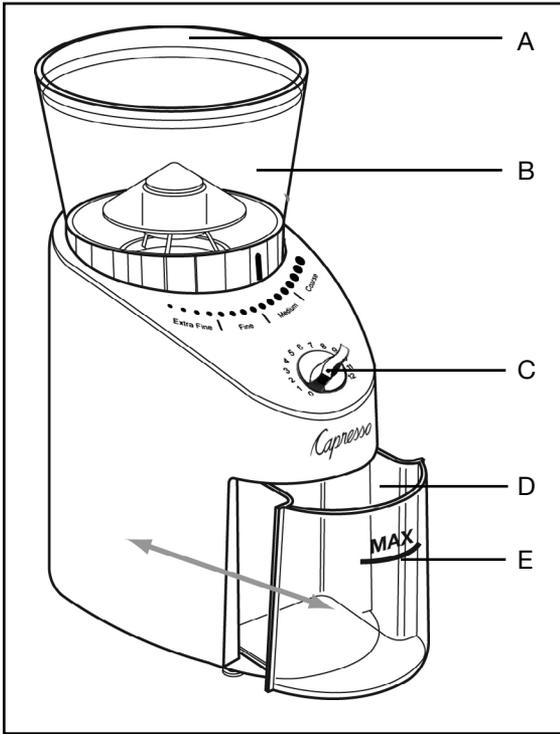


Fig. 1

A Bean Container Lid

B Bean Container

C Cup Selector

D Ground Coffee Container

E Max Line for Ground Coffee

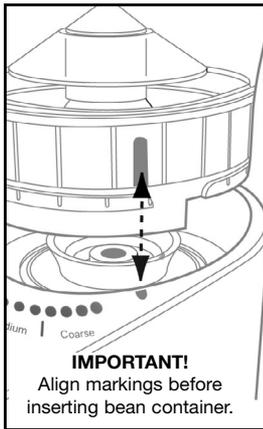


Fig. 2

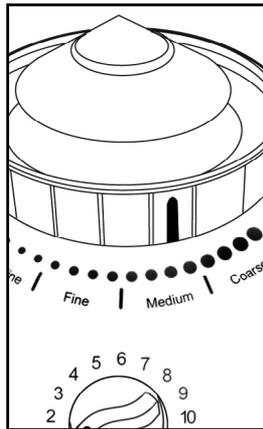


Fig. 3

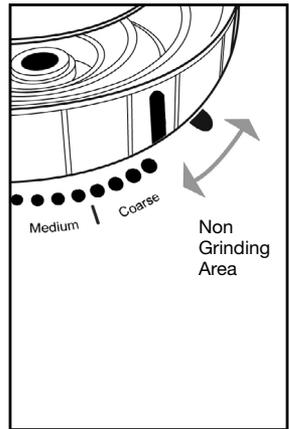


Fig. 3a

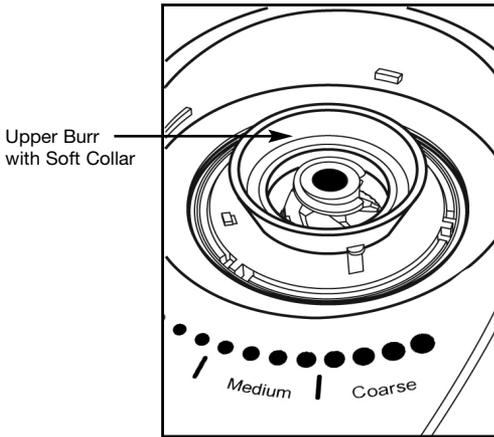


Fig. 4

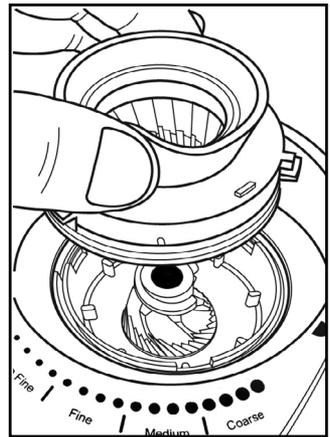


Fig. 5

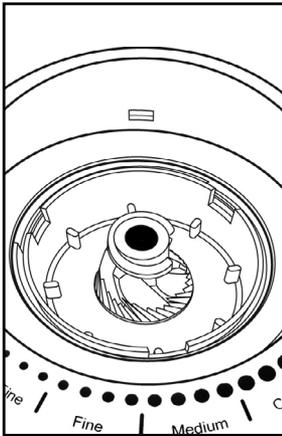


Fig. 6



Fig. 7

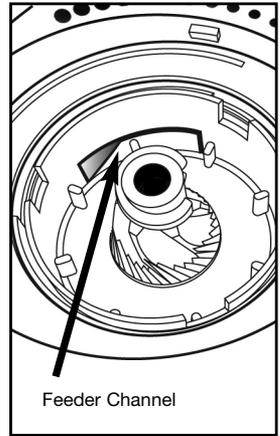


Fig. 8

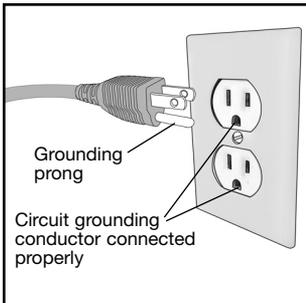


Fig. 9

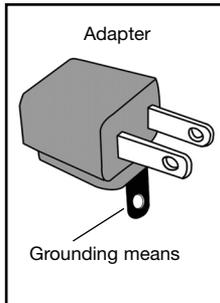


Fig. 10

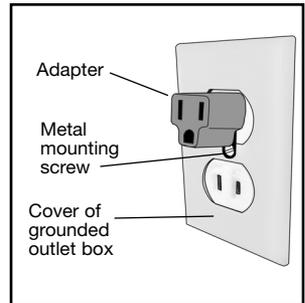


Fig. 11

1. BEFORE INITIAL USE

1. Carefully unpack your grinder and remove all packaging material.
2. Wipe the base, lid and containers with a dry, clean cloth.
3. Lift the upper burr (Fig. 5) and check if the grinding chamber is free of any foreign objects (Fig. 6).
4. Replace the upper burr. Make sure the soft plastic collar of the upper burr is in place (Fig. 4)
5. Insert the bean container into the machine (Fig. 2).

IMPORTANT: When inserting the bean container into the machine, please make sure that the red line on the bean container aligns with the corresponding red dot marking on the machine. Push down gently and turn the bean container clockwise to engage.

Note: When removing the (empty!) bean container from the machine, first make sure that the red line is aligned with the red dot marking on the machine, then lift the bean container upwards.

AVOID DAMAGE: If you try to insert the bean container without aligning the red line to the red dot marking, it is very likely that part of the plastic rim of the bean container will break off and will make the grinder inoperable. Please contact Customer Service if you are having trouble inserting or locking the bean container.

6. Place the lid (Fig. 1, A) onto the bean container before turning it to the desired position. It is easier to turn the bean container back and forth with the lid in place.
7. Initially only fill a few scoops of coffee beans into the grinder.

Not Dishwasher Safe: The removable upper burr and the soft collar are not dishwasher safe.

Dishwasher Safe: (top rack only, away from the heating element): The bean container, the lid, the ground coffee container.

2. HELPFUL HINTS

1. Never grind without the ground coffee container in place! Make sure that the ground coffee container is completely inserted into the machine before grinding. Otherwise ground coffee can blow out of the grinder spout creating a mess on your countertop.
2. Make sure there are no beans in the bean container before removing it from the machine.
3. When grinding different kinds of beans, only fill the bean container with the amount you intend to grind. This way you avoid emptying the bean container.
4. If you need to empty the bean container proceed as follows:
 - a. Unplug the item,
 - b. Turn the machine upside down
 - c. Carefully pour the beans into another receptacle.

5. The finer the grind setting the longer it takes to grind a certain amount of coffee, e.g. in a very coarse setting the machine will grind more coffee in 20 seconds than in a very fine setting.
6. When grinding in the two or three finest settings (for Turkish coffee) only fill a few scoops of coffee beans into the bean container and check if the ground coffee passes through into the ground coffee container. After grinding in the finest settings we highly recommend cleaning the grinding chamber (Fig. 6) before next use.
7. **Please note:** Never grind "in advance". Only grind the amount of coffee you will use for preparing coffee within the next hour. Ground coffee loses aroma and flavor very fast. Ground coffee also attracts other odors.
8. Do NOT grind for more than three minutes in a row. All the parts will get warm which will influence the aroma of your coffee.
9. **Important:** Never let ground coffee exceed the Max-Line on the ground coffee container (Fig. 1,E). Too much coffee in the ground coffee container can back-up into the feeder channel. If grinding continues this can burn out the motor.
10. Before removing the ground coffee container, tap the machine a few times (Fig. 7). This will relieve some of the static build-up which occurs when grinding.

3. GRINDING

1. Grinder only grinds with the bean container in place and the red line on the bean container pointing to one of the fineness settings (Fig. 3).
2. Between the insertion marking and the coarsest setting (Fig. 3a) the grinder will not grind.
3. When the bean container points to one of the grind settings, turn the cup selector (Fig. 1,C) to any position and grinding will start.

Stopping the grinding action:

When the cup selector reaches the 0-position the machine will stop grinding.

- You can also interrupt grinding by turning the bean container to the right (counter clockwise) beyond the coarsest setting (Fig. 3a). This will stop the grinding action. The cup selector will still run until it stops in the 0-position.
- This manual stopping option can come in handy if you turned the cup selector too much or if a foreign object (stone etc.) blocks the burrs.

4. GRIND SETTINGS

There are a total of 16 grind settings. They are subdivided into 4 settings each for COARSE, MEDIUM, FINE and EXTRA FINE.

Our general recommendations are:

EXTRA FINE	<ul style="list-style-type: none">• Espresso pump machines with non-pressurized sieves• Manual preparation of Turkish coffee (finest setting)
FINE	<ul style="list-style-type: none">• Espresso pump machines with pressurized sieves• Stove-top mocha
MEDIUM	<ul style="list-style-type: none">• Drip coffee makers (When using GoldTone filters, use a somewhat coarser setting; when using paper filters try a finer setting)• Pour-over coffee• Steam boiler espresso machines
COARSE	<ul style="list-style-type: none">• French Press• Percolators

Helpful Hints:

- For espresso pump machines: If your coffee or espresso brews too fast, try finer settings. If your espresso brews too slow, try coarser settings.
- For French Press: Please follow the instructions of your French Press coffee maker (after pouring water over the ground coffee, stir thoroughly to prevent the ground coffee from clogging).
- Dark, oily beans: Grind dark oily beans one or two steps coarser than medium or light brown beans. In the finest settings it is possible that oil residue of dark, oily beans clog the feeder channel (See chapter 5 CLEANING).
- Clogging and Overflow: If your coffee making equipment cannot process the water through the grounds, overflow or clogging might occur. Choose a coarser grind setting.

5. CLEANING

1. Always unplug the grinder before cleaning.
2. Coffee oils can deposit inside the grinding chamber and become rancid. Clean the grinding chamber daily (Fig. 6).
3. Clean the upper and lower burr with the brush.
4. Check the feeder channel (Fig. 8) for coffee build up and use the small brush to push any build up into the ground coffee container.
5. Wipe housing with a soft damp cloth and make sure that all parts are completely dry before next use.

Important: Never pour water or any other liquid into the grinder.

Please note: Dark oily beans require you to clean the grinding chamber more often than medium roasted, non-oily beans.

6. LIMITED WARRANTY

This warranty covers your Capresso Infinity Plus Conical Burr Grinder (Model #570 and #575). This warranty is in effect for one year from the date of the first consumer purchase. **This warranty covers all defects in materials or workmanship (parts and labor).**

This warranty does not cover:

- Any machine not purchased from an Authorized Dealer.
- 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 cleaning.
- Damage caused by use of instant coffee or any other ingredients not allowed in this product.
- Any used machines bought at auctions and unauthorized websites.

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 any other liability in connection with the sale of the machine.

JURA 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. 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.

Customer Service

1-800-767-3554

Mon-Thu 8AM – 9PM • Fri 8AM – 8PM • Sat 9AM – 5PM

Eastern Standard Time.

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