

Jura Class with Jenn

Espresso VS Coffee

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Ristretto means restrict in Italian – it is a shorter, more concentrated shot of espresso, often described as less bitter and sweeter than espresso.

CAFFEINE LEVELS



A 12-ounce can of Coca-Cola Classic contains **34 milligrams** of caffeine.



Diet Coke contains **46 milligrams** of caffeine per 12-ounce can.



A single shot of espresso typically contains between **60-100 milligrams** (mg) of caffeine, with the average being around 75mg. However, this can vary depending on several factors, including the type of coffee beans, grind size, water temperature, and brew time.



A 12-ounce cup of black coffee generally contains between **120 to 200 milligrams** of caffeine. The exact amount can vary based on several factors, including the type of coffee beans, the roast, the brewing method, and the amount of coffee used.

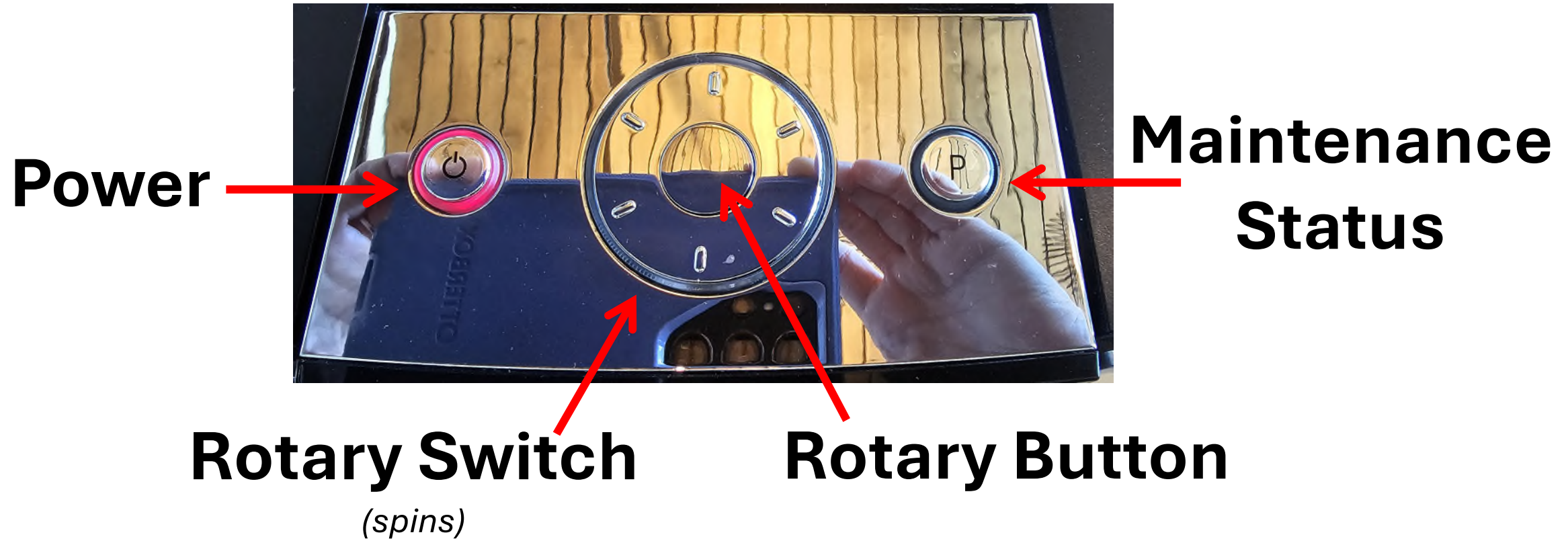
Machine Information / Maintenance



JURA GIGA 5

Machine Information / Maintenance

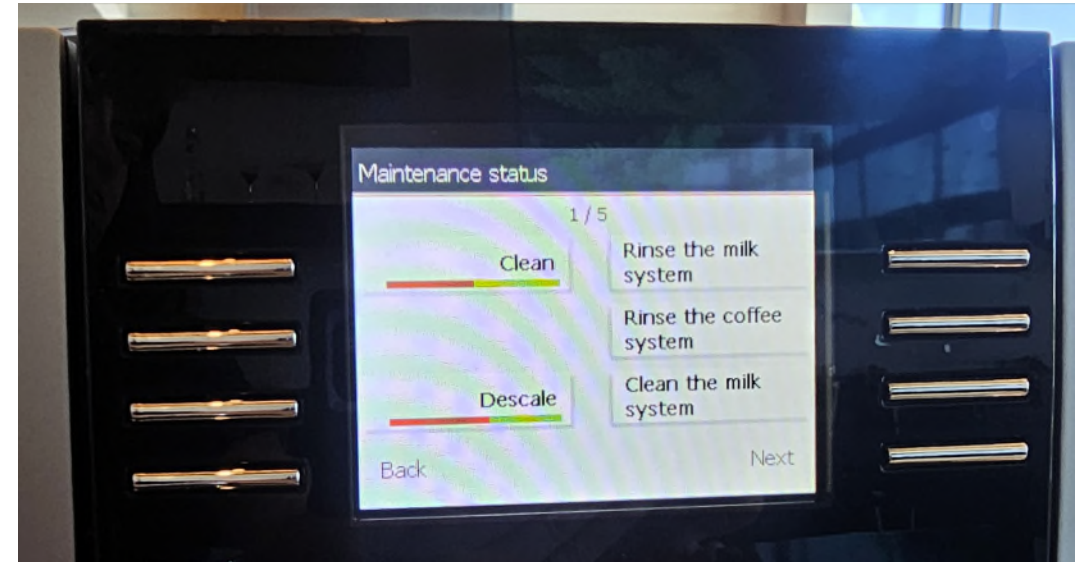
To power on the machine, look on the top of the machine for a power button



Machine Information / Maintenance

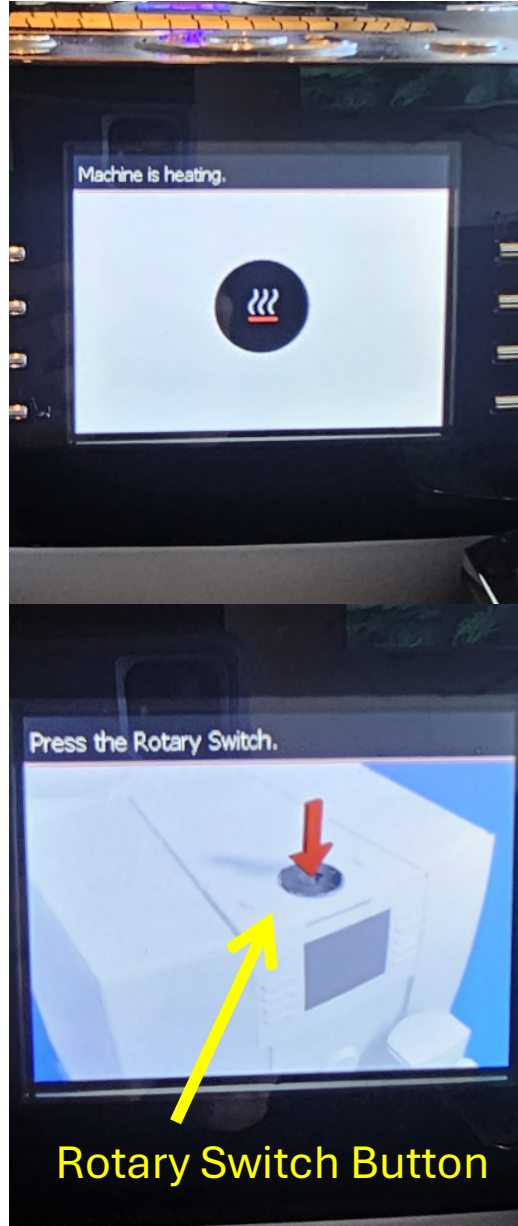
The P button opens a menu to see the maintenance status of the machine.

Maintenance Status



You can view different options and the current status levels.

Machine Information / Maintenance



The machine will prompt you to press the **rotary switch button**, which will initiate a shot rinse cycle. Please have a cup ready to catch the rinse water and empty it into the bar sink. You can rinse your cup and use it.

Machine Information / Maintenance

Before making any beverage, ensure the machine is stocked with water and whole-bean espresso.

Machine Information / Maintenance

How to fill the water tank -



MAX FILL LINE

Machine Information / Maintenance



How to fill the water tank –

Lift the flap on the top of the machine and use the handle on the water tank to lift it out. Once out, dump all water in the sink at the bar (*to ensure freshness*) and refill with **FILTERED water. You can easily get filtered water from the water and ice machine.**

Coffee / Espresso can only taste as good as the water you use. Additionally, hard water will cause damage to the machine over time.

Machine Information / Maintenance

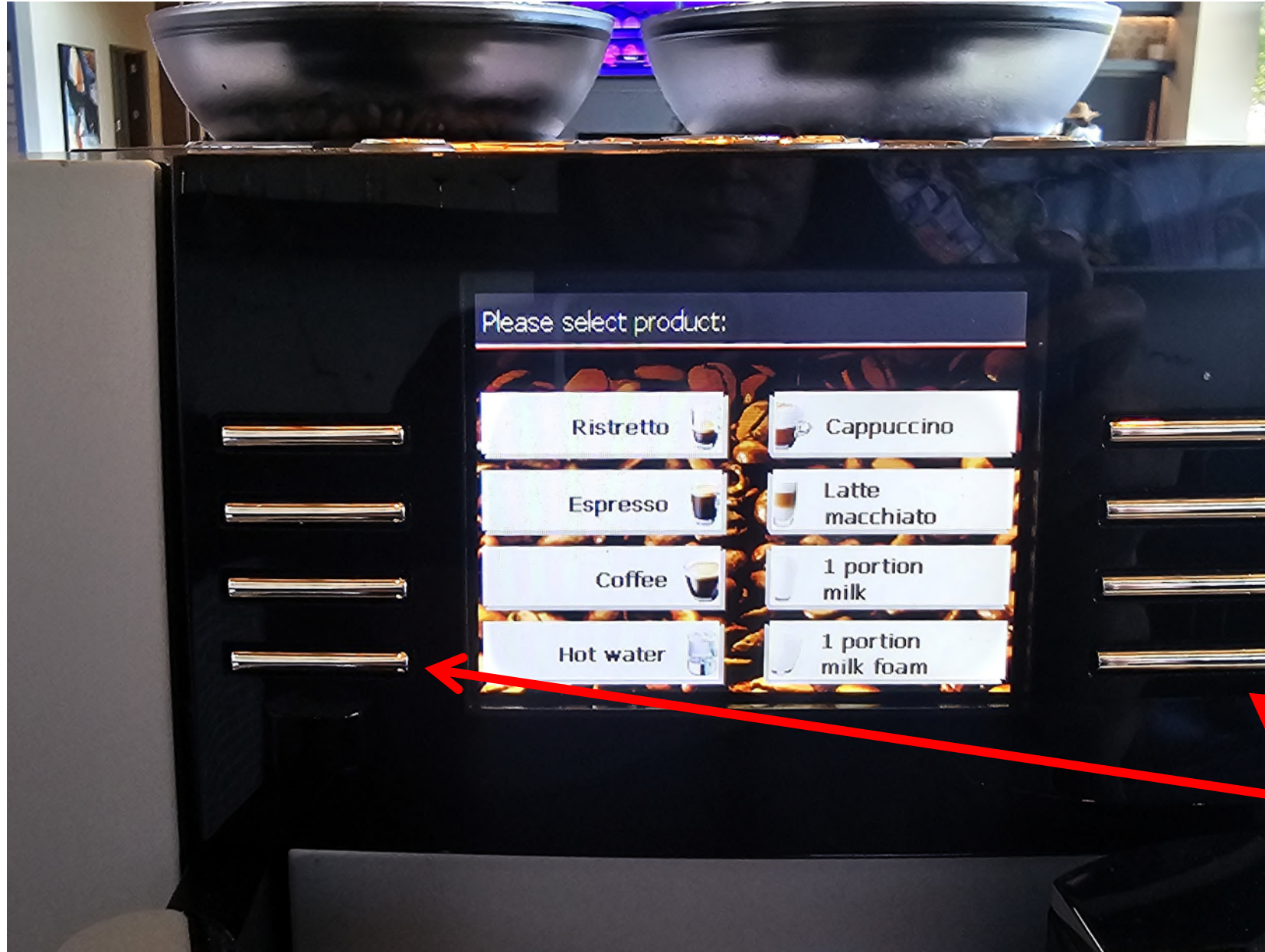


**These are the bean
hoppers – The circle part
lifts out easily. Remove
the lid to add more beans.**



**When the machine pulls
the beans, it pulls from
both hoppers. So, unless
all the beans are decaf,
there is **no option for
decaf** on the Jura.**

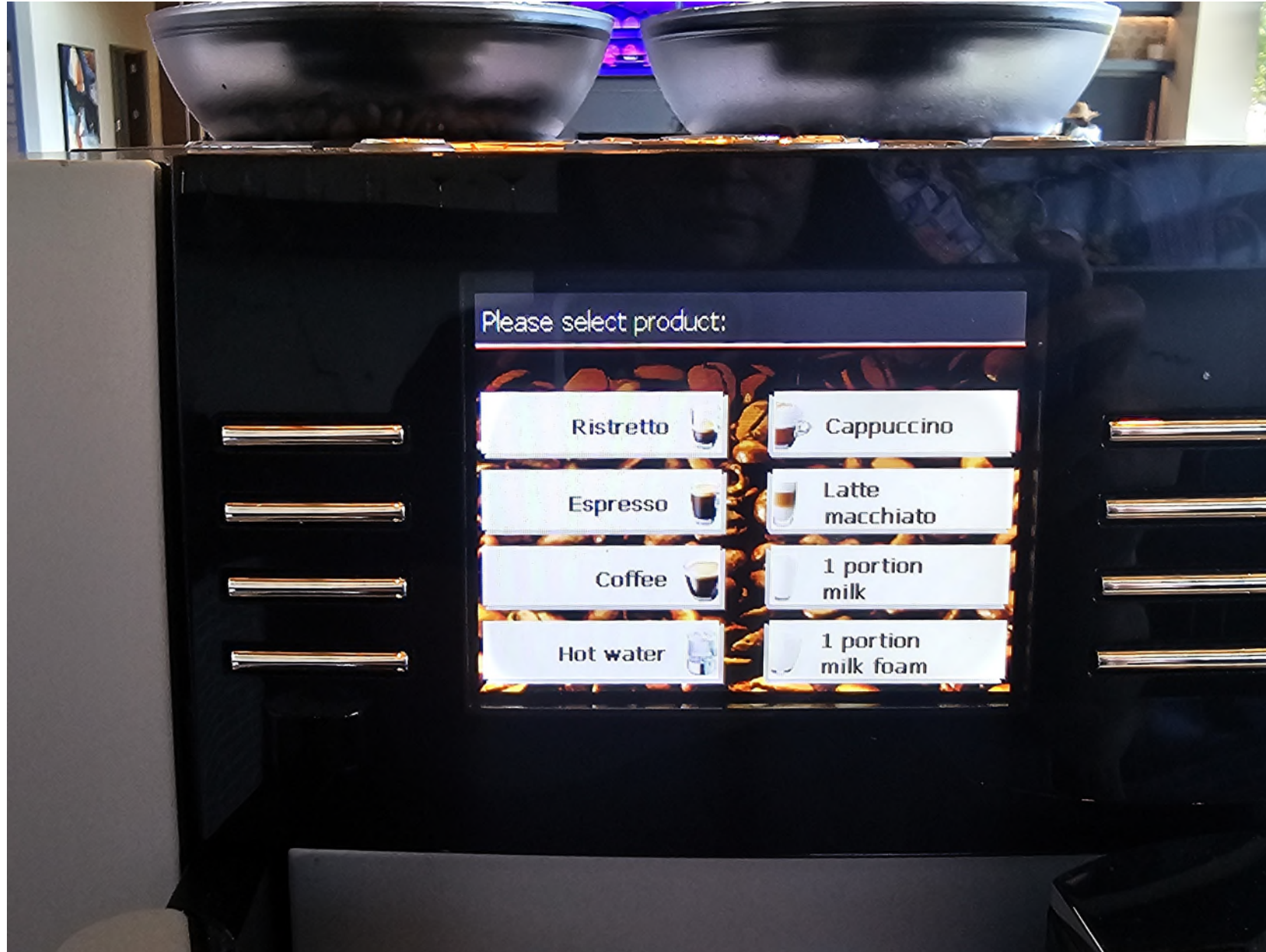
Machine Information / Maintenance



Once the machine is on, you will see this menu.

Note these eight buttons that line up with the different options.

Machine Information / Maintenance



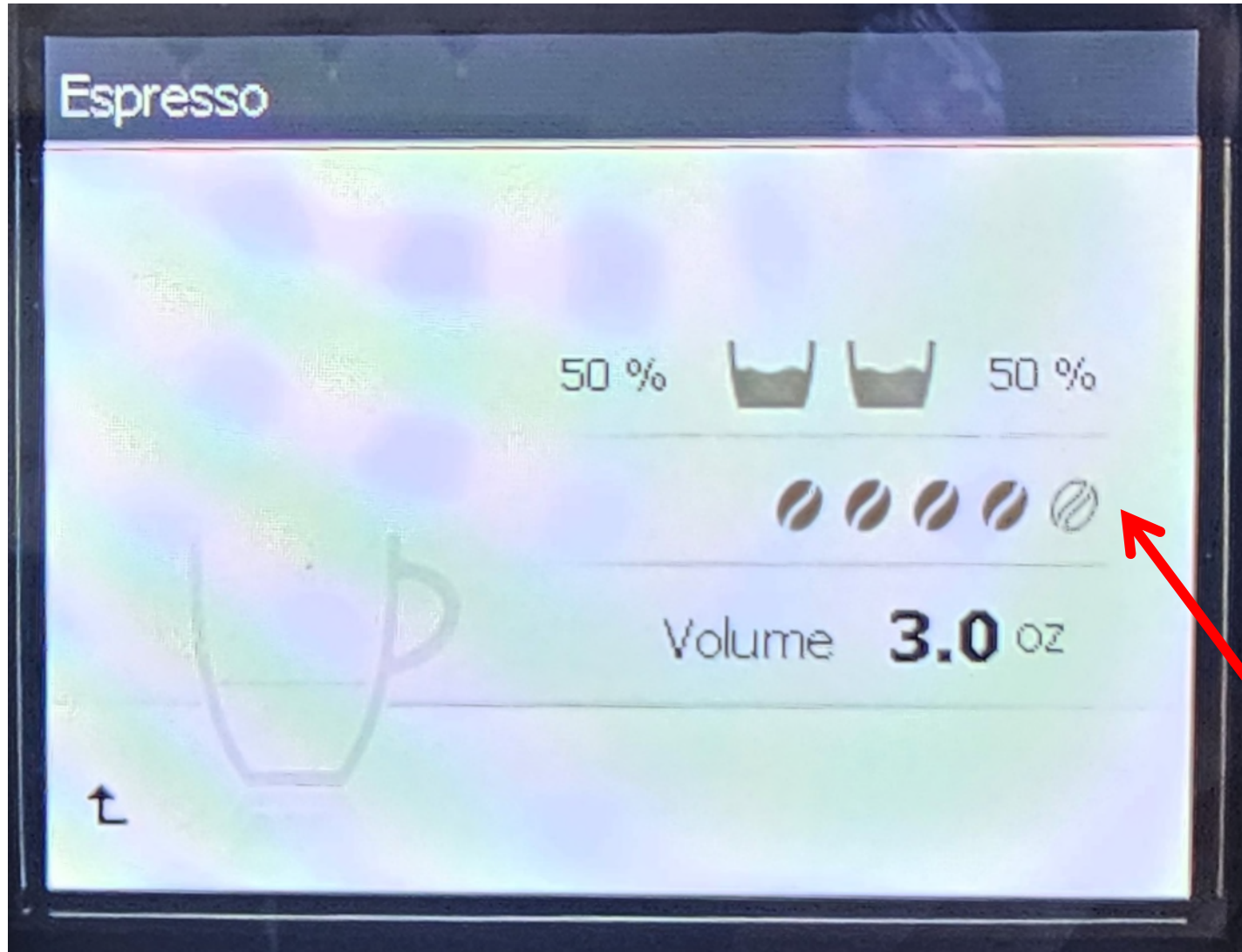
These are the quick options. You can see more by spinning the rotary at the top of the machine.

Machine Information / Maintenance



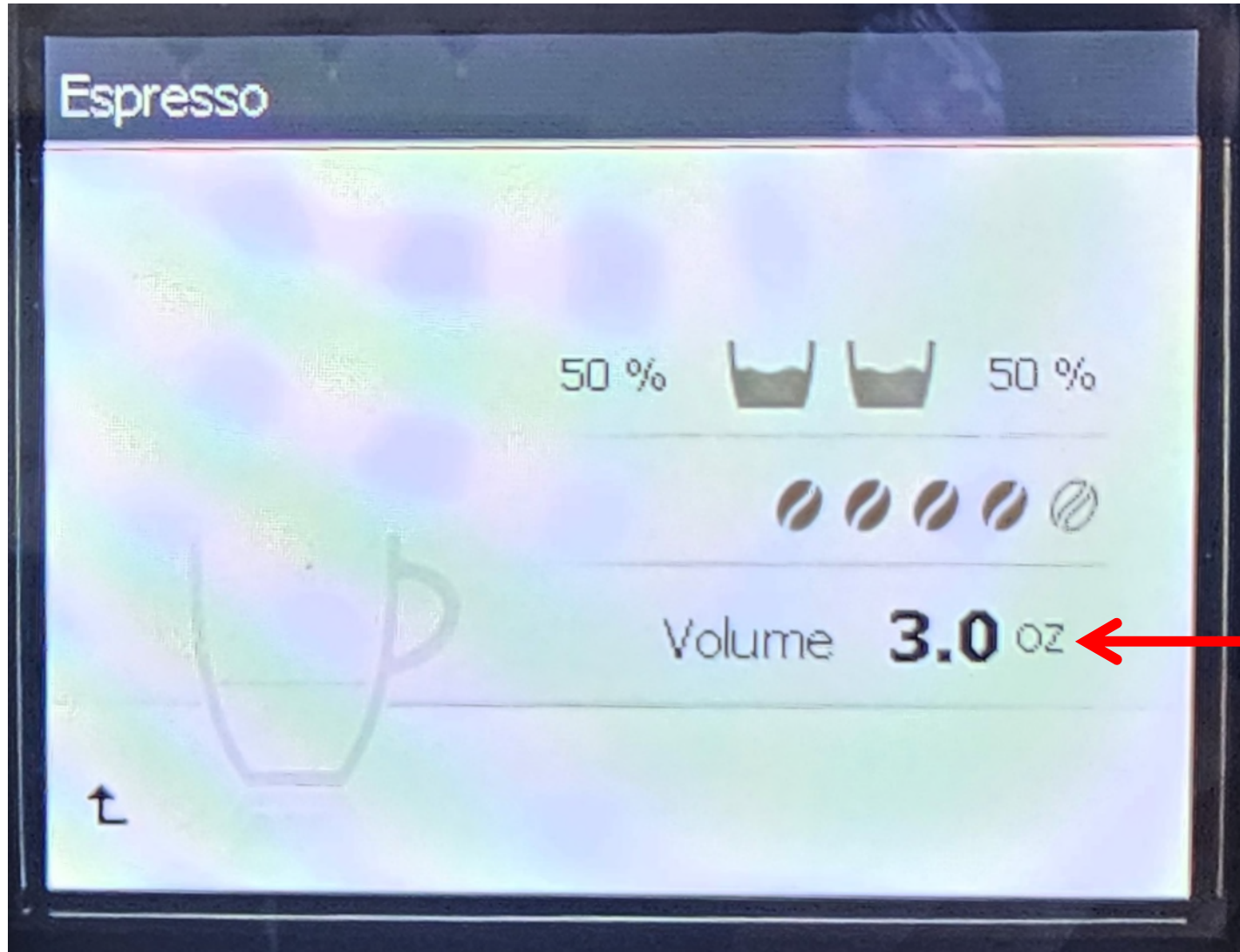
**Rotate the rotary
clockwise or
counterclockwise to
browse all the drink
options.**

Machine Information / Maintenance



When pouring a drink, you can use the rotary switch to adjust the strength of the drink. This option disappears fast, so have your hand on the rotary after choosing an option. The coffee beans will show the strength.

Machine Information / Maintenance



When pouring a drink, you can use the rotary switch to adjust the volume. The volume is shown in ounces. This can be very helpful if you see that your cup is getting too full; you can use the rotary to reduce the volume and stop the drink from continuing. Or, alternatively, increase it to fill your cup to the desired amount.

Machine Information / Maintenance

This side is for hot water



This side is for milk/espresso

Machine Information / Maintenance



Hot Beverages with Milk & Needed Tools

These are all part of the milk container.

The straw connects to the inside of the lid.

You would add the desired amount of milk to the container, attach the lid with the straw, and then close it.

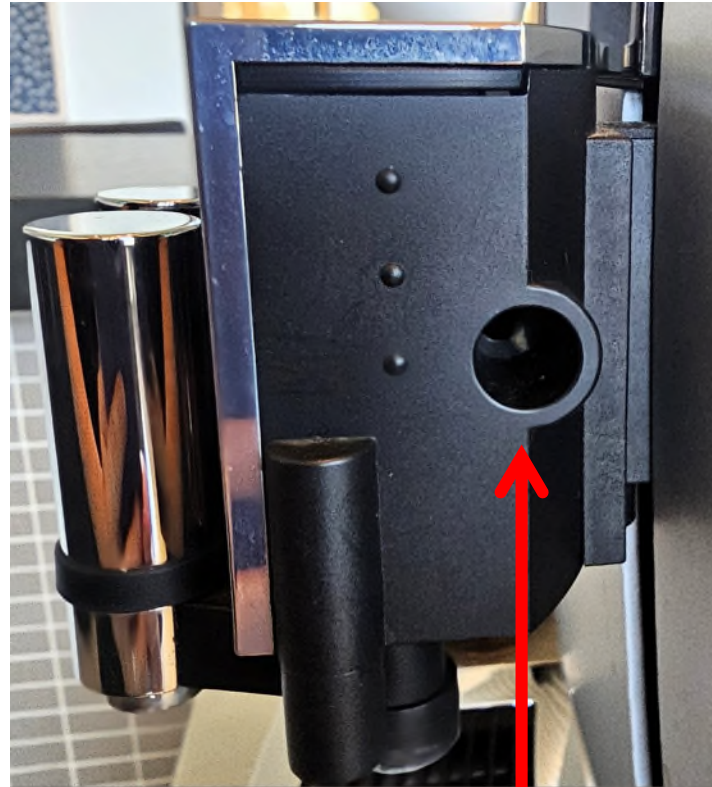


Machine Information / Maintenance

Adding milk container to the Jura machine



On the side, there is a spot to attach the milk container to the milk pour area. (see arrow).



Side View – This hole is where you insert the tube.



Milk container lid – This hole is where you insert the tube.

The straw tube has two sides. A clear side that attaches to the milk container lid and the black side that connects to the Jura.

Machine Information / Maintenance

Adding milk container to the Jura machine



Machine Information / Maintenance



After Every Use

You **MUST** discard the used coffee grounds.
If you do not empty the bin, it will mold quickly.

The entire tray at the bottom can be pulled out like a drawer and should also be emptied and rinsed after every use.

Machine Information / Maintenance

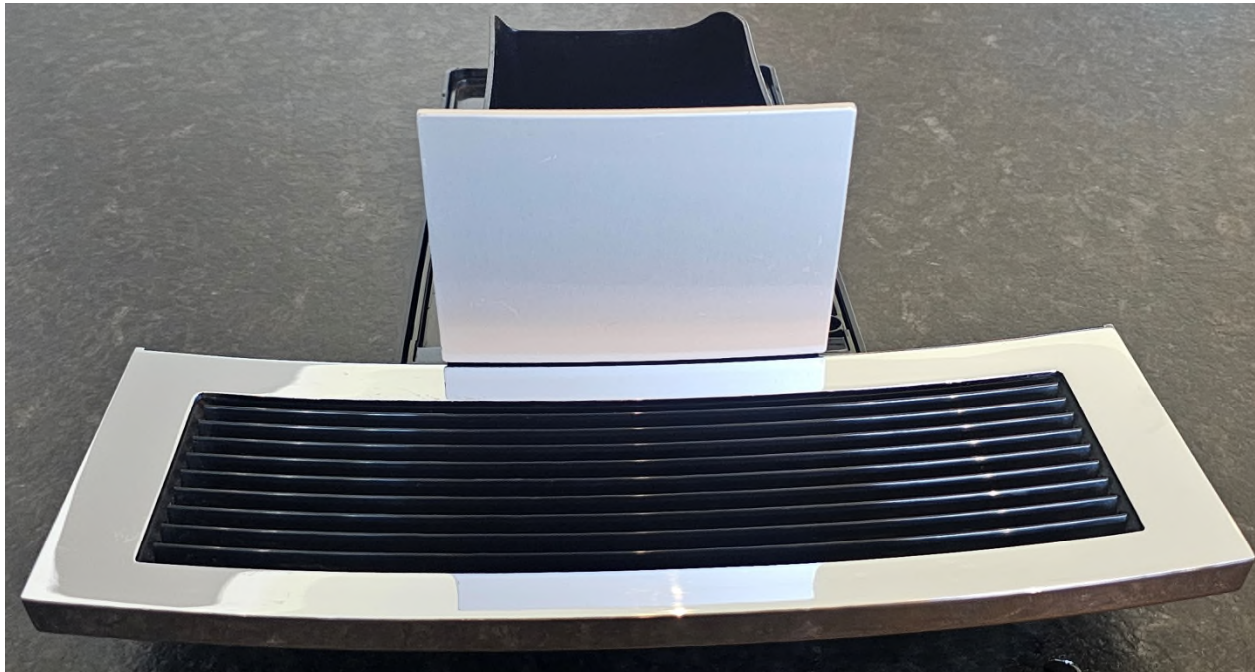
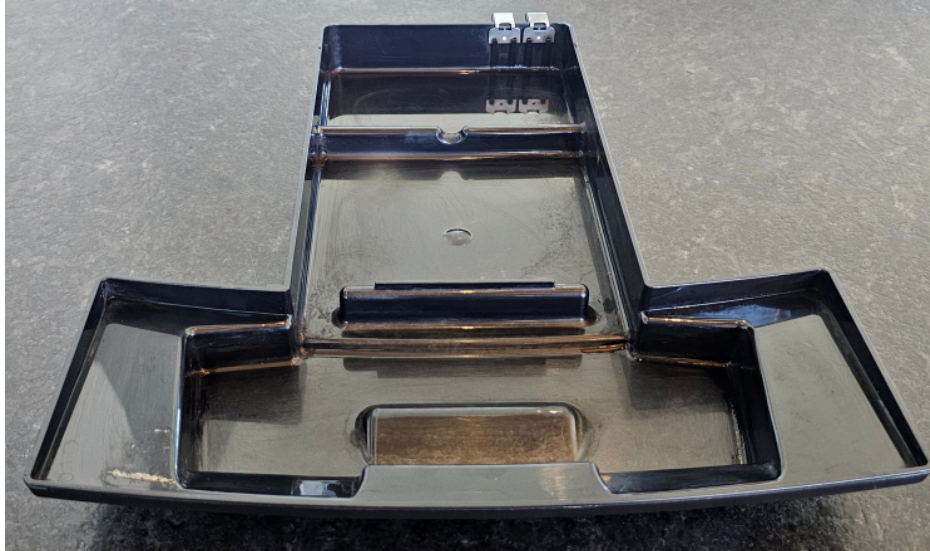


After Every Use

You **MUST** completely clean the glass cup, lid, and tube. Please leave the container by the machine so the next person can use it as well.

The tube and milk container have recently been replaced due to someone not properly maintaining it. Let's keep this one safe and ready for use!

Machine Information / Maintenance



This is how the tray is assembled. Please ensure all parts are rinsed after every use! We all share this machine.

Machine Information / Maintenance



**This cup holds the espresso grounds.
This cup will need to be emptied and
rinsed after each use**



**See the groove in the cup – it
must be lined up correctly.**

HOA will provide espresso only.

Any time a resident would like a latte, flavored coffee, or anything more than espresso, they will need to bring it!

Recommendation: Bring your own cup with milk and your preferred sweetener. You don't need to bring a gallon. Just a cup.

Common Requests

- **Latte / Flavored Latte**
- **Mocha**
- **Caramel Macchiato**
- **Americano**
- **Cappuccino**

Hot Latte / Flavored Latte

Ingredients:

Milk of choice

Flavor/sweetener of choice (optional)

Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Add milk of choice to the Jura milk container (be mindful of the amount – the size of your desired beverage should be considered)

Add the flavor or sweetener of choice (optional) to your cup. Place the cup on the Jura under the pour area.
If you have a sweetener, pour the drink over it.

Add the lid with the tubing and attach the milk container to the Jura. Choose the Latte option on the Jura. The Jura will steam the milk, pour it into your cup, and add espresso. (If you want a larger cup, you can adjust the amount with the rotary switch for milk and espresso volume.)

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Iced Latte / Flavored Latte

Ingredients:

Milk of choice

Flavor/sweetener of choice (optional)

Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Add 1 – 3 tablespoons of Dark Chocolate Sauce to your cup. Place the cup on the Jura under the pour area.

Choose the espresso option on the Jura. The Jura will add espresso.

Add milk of choice to your cup, swirl, and add the desired amount of ice.

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Hot Mocha

Ingredients:

Milk of choice

Dark Chocolate Sauce

Whipped Cream (Optional)

Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Add milk of choice to the Jura milk container (be mindful of the amount – the size of your desired beverage should be considered)

Add 1 – 3 tablespoons of Dark Chocolate Sauce to your cup. Place the cup on the Jura under the pour area.

Add the lid with the tubing and attach the milk container to the Jura. Choose the Latte option on the Jura. The Jura will steam the milk, pour it into your cup, and add espresso. (If you want a larger cup, you can adjust the amount with the rotary switch for milk and espresso volume.)

Optional – Add whip and more Dark Chocolate Sauce

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Iced Mocha

Ingredients:

Milk of choice

Dark Chocolate Sauce

Whipped Cream (Optional)

Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Add the flavor or sweetener of choice (optional) to your cup. Place the cup on the Jura under the pour area.

If you have a sweetener, pour the drink over it.

Choose the espresso option on the Jura. The Jura will add espresso.

Add milk of choice to your cup, swirl, and add desired amount of ice.

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Hot Caramel Macchiato

Ingredients:

Milk of choice
Vanilla Syrup
Caramel Sauce
Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Add milk of choice to the Jura milk container (be mindful of the amount – the size of your desired beverage should be considered)

Depending on size and your sweetness preference, use 1 – 4 pumps of Vanilla Syrup in your cup. Place the cup on the Jura under the pour area.

Add the lid with the tubing and attach the milk container to the Jura. Choose the Latte option on the Jura. The Jura will steam the milk, pour it into your cup, and add espresso. (If you want a larger cup, you can adjust the amount with the rotary switch for milk and espresso volume.)

Add caramel drizzle to the top of your drink and enjoy.

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Iced Caramel Macchiato

Ingredients:

Milk of choice
Vanilla Syrup
Caramel Sauce
Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Add the flavor or sweetener of choice (optional) to your cup. Place the cup on the Jura under the pour area.
If you have a sweetener, pour the drink over it.

Add milk of choice to your cup, swirl, and add the desired amount of ice. Leave 1 - 2 inches of space on top to allow room for the espresso and caramel.

Choose the espresso option on the Jura. The Jura will add espresso.

Add caramel drizzle to the top of your drink and enjoy.

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Hot Americano/ Coffee

Ingredients:

Water

Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Place the cup on the Jura under the pour area.

Choose the coffee option on the Jura. The Jura will add espresso and water to create an Americano/ coffee. (If you want a larger cup, you can adjust the amount with the rotary switch for milk and espresso volume.)

Add cream if desired like poured coffee.

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Iced Americano/ Coffee

Ingredients:

Water

Espresso

Ice

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Place the cup on the Jura under the pour area.

Choose the espresso option on the Jura. The Jura will add espresso

Add water, cream, and ice to the desired amount.

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

Cappuccino

Ingredients:

Milk of choice

Espresso

**Each shot of espresso
should be 1.5 ounces.
2 shots should be 3 ounces.**

Directions:

Add milk of choice to the Jura milk container (be mindful of the amount – the size of your desired beverage should be considered- Less milk is needed due to the amount of foam)

Add the lid with the tubing and attach the milk container to the Jura. Choose the cappuccino option on the Jura. The Jura will steam the milk, pour it into your cup, and add espresso. (If you want a larger cup, you can adjust the amount with the rotary switch for milk and espresso volume.)

Rinse the machine, empty the grounds, rinse the tubing, and wash the milk container so it is ready for the next Altis neighbor for use.

There is no cold version.