

D. GRINDER MAKES AN EXTREMELY LOUD NOISE; NO BEANS ARE GROUND
Reason: A stone is blocking the burr grinder.
Solution: Call customer service at 1-800-225-5701.

E. THE DRAWER (Pg. 16) DOESN'T PULL OUT OR DISPLAY SHOWS MALFUNCTIONS
Solution: Turn off and unplug machine. Wait a minute. Turn machine on and wait until it stops making any noise. Now try to pull out the drawer. If this does not work, try the above procedure again. If this does not work, call customer service.

3L LIMITED WARRANTY
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.capresso.com)
This limited warranty covers your new IMPRESSA F Series for household use only (commercial use voids warranty). **One Year or 4,000 coffee beverages, 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.
TRANSPORT: When sending the machine, use the original packing materials, the inner and outer cartons or use approximately 2" of bubblewrap and insert machine in a carton which will hold 42lbs.

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.
• 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 descaling cycle.
• 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 purchaser's 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.

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Book Descriptions:

capresso impressa f7 manual

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. 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. Just press one of the two cup buttons and your Impressa F7 will grind, tamp and brew your personal cup of coffee. The integrated solid steel conical burr grinder grinds beans to the preferred fineness. 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. First, it moistens the ground coffee prebrew phase, pauses for a few seconds, and then starts the brewing process. Push the 1Cup button twice, the display shows NORMAL. Push the 1Cup button three times, the displays shows STRONG. You can also push and hold the 1Cup button until the desired strength is shown in the display. The display shows the amount of hot water. You can change it from 1 to 16 oz. First steam and froth the milk, then add your espresso shot. Please note The less fat content the milk has the more froth will be created. Do not interrupt this process. This activates the filter. With use, this leads to calcium deposits forming inside the machine. FILTER See chapter 16a. HARDNESS See chapter 17. 18a. AROMA 1. Push and hold P button until display shows FILTER. 2. Turn Dial to AROMA. 3. Push Dial ROBUST. 4. Turn Dial to select from STANDARD 5. We recommend cleaning the bean container from time to time with a dry cloth before you refill beans please make sure the machine is turned off when cleaning. 19d. Please use one white cleaning tablet enclosed. The machine comes with a pack of 2 tablets. To reorder cleaning tablets see chapter 22. Important Once the cleaning program has started do not interrupt the procedure.

1. <http://www.mooring.com.cn/fckeditor/editor/filemanager/connectors/php/fckeditor/upload/202008/bosch-performance-1200-manual.xml>

- **jura capresso impressa f7 manual, jura capresso f7 manual, jura capresso f7 troubleshooting, jura capresso f7 parts, capresso impressa f7 manual, jura capresso impressa f7 manual.**

Make sure the machine is on and the water tank is full. The machine will pump the mixture through the frother in intervals. During this procedure the display shows DECALC.ON. When this cycle is finished the display shows 6. JURACAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. Deluxe vs Super When it makes more than just a traditional cup of espresso. This Italian drink has more caffeine than a standard cup of coffee and is the basis for many specialty drinks like that cappuccino you get in the morning. As we looked at espresso machines, we looked for models that offered more than just one setting and did more than just brew coffee. We found that the Jura Impressa F7 View on Amazon.com machine has a great design and that it comes loaded with features that coffee and espresso drinkers will love. The F7 might just be the only coffee maker that your home ever needs. View Product on Amazon.com It can grind the beans, tamp the beans, brew coffee from those beans and pour the finished coffee in your cup in under a minute. The machine can even clean itself in just 60 seconds. That display will show the word "ready" in red across a black background when it's operational. The display also shows you the selections you made in regards to brewing, grinding and other settings. That grinder comes with multiple settings for helping you get the finest or coarsest grind possible. Access the grinder via a pop up lid on top. It also does a phenomenal job of getting more aroma from those beans without requiring that you roast those beans at home first. With the F7, you have the freedom to adjust your

coffee strength. Opt for medium, which is similar to low, strong or normal, or go all out with an extra strength cup. It also tells you the last time you ran a clean or rinse cycle to help you take care of your machine. Regular maintenance can add to its lifespan and keep your coffee tasting fresh too. <http://www.investgeorgia.ge/userfiles/bosch-pfz-550-manual.xml>

That cuts down on the amount of times you need to add in more beans. A locking seal keeps those beans fresh between grindings too. Jura slightly increased the size of its standard water tank to give you one that holds 64 ounces of water. Use that water for brewing, rinsing and when grinding beans. Thanks to the bypass coffee funnel, you can add any type of preground coffee to the machine. That door is also suitable for brewing decaff or flavored coffees for loved ones. This system consists of a small filter that pulls impurities from your tap water. With those impurities gone, your coffee tastes richer and more flavorful. The automatic shut off lets you decide when you want the machine to shut down without requiring that you turn it off yourself. You can also select the automatic power on setting, which acts like a timer, to have the machine come on and start brewing before you enter the kitchen. Those spouts adjust to fit the specific height of each mug. You can use those spouts with two cups or one larger mug. We like the F7 because it comes with a manual option that lets you decide how much you want to add. It works great for any coffee drink like a latte macchiato that uses a lot of milk. You can keep it out on your counter without worrying about losing a lot of space. Its modern design fits with most home styles too. You'll love the rich aroma it produces as much as the delicious coffee it makes. The F7 can make extra strong coffee or drinks that pack less of a punch. You must turn on the steamer, rotate the dial to the preferred setting and then turn this attachment off when you're done. Similar Jura models can do much more. As it lacks options for customizing and saving multiple drinks or recipes, it doesn't work great in larger spaces. If you live alone or with others who don't like coffee though, you'll want to use this machine every day. We also recommend the F7 for those who like making two cups together that use the same recipe.

Its two adjustable coffee spouts can fill your cups faster than you expected. The F7 also comes with some features that might make it suitable for shared spaces too. You also have the option of choosing between four different coffee strength settings, including normal, medium and extra strong. The burr grinder inside lasts for years and features commercialgrade stainless steel. With the Jura Impressa F7 Espresso Machine, you can make espresso and other similar drinks without a trip to the coffee shop. With the Jura Impressa C9 One Touch Automatic Coffee Center, you can now save yourself some time and some steps. This machine lets you select the settings you want the first time you use it. It will then retain all those settings and let you make the perfect cup with just one touch. The C9 also comes with a filter for removing water impurities, ThermoBlock technology for more accurate heating and a conical burr grinder with six grinding settings. A builtin cup warmer on the top helps keep your coffee mugs warm without needing to rinse first, and coffee lighting helps you keep an eye on your mug. Its OneTouch for Two is another great option. This lets you make a cup for yourself and a cup to share at the same time. Miele added a control panel on the front that displays four lines of text that will help you clean and maintain your machine. As it features a fully automated design, you can make drinks any professional barista would love. Its automatic descaling feature removes built up scale and coffee grounds on the inside, and a separate feature will rinse and clean the machine. The Exprelia also comes with simple buttons for brewing a specific type of coffee and a builtin grinder for grinding beans. Its finish, which features stainless steel and black accents, gives it a modern and almost futuristic look too. It helps us keep the site going and to continue providing you with awesome content.

Please upgrade your browser or activate Google Chrome Frame to improve your experience. Brew group tune up kit to fix ERROR 8, Temperature sensor to fix ERROR 2, Conical grinder burrs to fix FILL BEANS error, Membrane Regulator and Dispensing Valve to fix FILL SYSTEM error, Fitting and Connectors, ORings, Oval Head Tool to remove the oval head screw and side panels to access

the inside of the Impressa F7. Water Tank Lid,. Black, bean. Invensys pump CP3A, 120V, 55W, 60 Hz with Thermostat. The thermostat Kli. Stainless steel milk container siphoning metal tube g. Drainage Valve for Jura Brew Group. The drai. Used coffee container, grounds box. The used coffee puc. Includes the followingThese orings are used with thermoblo. Latte Rewards The end result is balanced, complex, and—if you're lucky—a meditative state. Discover the nuances of coffee brewing and get the right brewer for you. Know their burr type, materials, and the features your machine needs to brew a consistent shot. Get 10% off coffee with code BEANS10. Coffee packages and samplers excluded. Not eligible on Closeout Deals. Check our support wiki for part diagrams and guides to help troubleshoot issues. Franke Frieling Fuego Coffee Roasters Gaggia Gimme.

Coffee Grimac Royal Falcon Handpresso Hario Harold Import Company illy IMS J Martinez Joe Bean Joe Frex Jura Keurig Kimbo Espresso Italiano KitchenAid Konitz Porzellan Krups La Cafetiere La Marzocco La Pavoni La Spaziale Lavazza Mahlkönig Maromas Mazzer Nespresso Nifty Home Products notNeutral Nuova Simonelli Pallo Parisi Artisan Coffee Pasquini Primula Profitec Quamar Quick Mill Rancilio Rancilio Egro Rattleware Ritzenhoff Rocket Espresso ROK Saeco Schaerer Segafredo Zanetti SSP Grinding Solution Teaposo Technivorm Torrefazione Settebello Trinidad Coffee Urnex Vitrefrigo Waechtersbach Whole Latte Love Yama Top Grinder Brands Ceado Eureka Baratza Mazzer Quamar Top Coffee Brands Lavazza Illy Maromas Filicori Zecchini Joe Bean Top Accessory Brands BWT Acaia notNeutral IMS Joe Frex Ancap View All Brands Peruse a collection of powerful superautomatic and semiautomatic machines designed for professional use. Let us help you. It looks like you've found one of our old product listings. It had a good run and is enjoying some well deserved rest. Instead, we've put together some excellent alternatives below for your consideration. Need any help Talk to one of our experts 5859247170 Gaggia Anima Class SuperAutomatic Espresso Machine By Gaggia Owning the Gaggia Anima Class. The third tier in the Gaggia Anima line, the Class is a small wonder, with its onetouch specialty espresso drink capability, which swaps out the manual pannarello steam wand and cappuccinatore for an integrated milk carafe. Operating the F7 is made simple thanks to its intuitive push button interface and rotary dial. When you're done brewing, the machine's automatic rinsing functions kick in to help prevent the buildup of coffee oils and milk residue. Brewing is handled by a modern thermoblock boiler which is both high performing and energy efficient. After an extended period of inactivity, the machine enters a 0 watt standby mode to reduce energy consumption when not in use.

Make all of your favorite drinks, including espresso, ristretto, caffè crema, and cappuccinos at the push of a button. All drinks feature variable dosing options between 5 and 16 grams of coffee and are brewed with JURAs Intelligent PreBrew Aroma System I.P.B.A.S for maximum flavor and aroma. Lastly, coffee strength and temperature can be programmed ahead of time, allowing you to craft drinks to your exact specifications, time and time again. The bean hopper has a 10.9 oz capacity and the dreg box can hold up to 16 pucks before being emptied. Additionally, the Impressa F7 features a bypass doser, allowing you to brew with preground coffee. The machine rinses its spouts after each drink is brewed to prevent the buildup of coffee oils and milk residue. Additionally, the Impressa F7 will automatically transition into a low energy standby mode after an extended period of inactivity, however, the machine can also be programmed to shut off completely. Operating the F7 is made simple thanks to its intuitive push button interface and rotary dial. Please try again. Please try again. Register a free business account Please try your search again later. This design embodies the strength, sophistication and capabilities of the machine, which is a highquality Swiss product. The IMPRESSA F7 is built around a selfexplanatory operating concept. This means that coffee lovers can get the exact specialty they want directly, using an intuitive system. Naturally, you can ask the machine to prepare just one cup or two cups at once. To calculate the overall star rating and percentage breakdown by star, we don't use a simple average. Instead, our system considers things like how recent a review is and if the reviewer bought the item on Amazon. It also analyzes reviews to verify trustworthiness. Please try again later. Adam E. Fields 5.0 out of 5 stars I had narrowed

down my options to Saeco and Jura. I decided to go with Jura for many reasons besides the positive reviews and Youtube videos.

First, I was a fan of the cleaning system. You don't have to remove the brew unit and clean and lubricate it; you just use a Jura cleaning tablet when prompted. I also read the Jura customer service is second to none and their customer service center is in New Jersey. I wanted a unit with a focus on coffee with the option for occasional milk drinks. Most of the units, including many of the Juras, have extra buttons for different milk drinks just varying quantities of milk, really. The F7 has 3 dedicated coffee buttons and you can program the strength amount of coffee, volume amount of water, and temperature. So far I have used it for 1.5 oz shots of espresso, 7 oz servings of coffee, and cappuccinos. I'm using the Lavazza Super Crema beans available here on Amazon. I read Lavazza is the best for Superautomatics since they are not oily. I have the grind setting on the finest, strength set to Extra Strong, and temperature set to High. Everything has been delicious; I couldn't imagine pulling a better shot on my own, although I'm certainly no trained barista. Keep in mind when making a cappuccino, it is tamping the same amount of coffee and just pulling more water through it. You are not getting 2 individual shots. I'd recommend setting your ristretto button to 1 oz and adding a shot once your cup is finished if you want a richer flavor. There is also a bypass doser and a measuring scoop included. I made a cup using my Melitta preground coffee and it was really good. You won't have to throw away the coffee you have in your fridge just because you got a new machine. I've used the steam function with 1% milk and Earth Balance soy milk. The lowfat milk was very lackluster in terms of taste and foam; however, I'm one of those people that thinks lowfat milk tastes like water; it was all we had in the house at the time. The foam volume looked impressive in the glass, but it tasted like regular old milk.

I think the machine just doesn't get the milk hot enough to really caramelize the milk sugars and give it that slightly sweet taste. The soy milk was a different story altogether. While some people have complained that the Silk brand produced no foam at all, I had the opposite result with Earth Balance. I also wish the water was hotter. Be prepared to refill the tank often since the machine will do a mandatory rinse everytime you turn it on and everytime you turn it off. The machine will also prompt you to do a separate rinse of the milk system if you made a cappuccino. All of these required rinses will fill your drip tray up quickly. For the price of one of these, you could get a really nice semiauto with a powerful steam wand and a high-end separate grinder. My advice would be to pick a target price then start watching videos on Youtube. You might find the Saeco has more features you like, or perhaps you like the looks of the Delonghi. Just do tons of research and don't buy the first model you see. This is a lot of money for a small appliance, so you want to make sure you're completely satisfied. I am new to the super automatics, but leaned toward getting a Jura due to my uncle owning an older unit. I will start with the purchase process. I was up in the air between this unit, the Impressa C65, and a Delonghi unit. They got back to me within a few hours same day. Answering all my questions plus telling me the C65 was made in Portugal. After that, I contacted Delonghi about their unit with 3 questions. While they answered my email in an appropriate time, they answered only 1 of my questions warranty, and avoided telling me where it was made and answering a feeding issue that is well documented in Amazon reviews. So after reading the bad reviews of Delonghi customer service which by the way Jura is not immune to either I decided this was a red flag and went back to searching Juras. Now, I settled on the F7 because of great reviews except for one on Amazon.

Make sure you buy from an authorized Jura dealer. It is from my understanding Jura will not honor warranties if you do not buy from an authorized dealer supposedly. This is stated on their website and from reviews online. So I paid a price difference and bought from Whole Latte Love via Amazon still very competitive price btw. Shipping was superb from them, and it allowed me to use my Amazon credit card. Now on to the unit; the F7 is Swiss made compared to the other entry level Juras. From

what I understand the F7 is just the F8 without the touch screen technology. The unit is extremely nice but not gaudy. Setup was a breeze. The directions are easy to understand and the unit walks you through everything. The first runs of coffee and cappuccino have been excellent. So far the unit has been worth every penny. Now for a few annoyances but not deal breakers. The unit will only allow for brewing a max of 8ozs for a cup of coffee. So if you have people in the family used to using larger cups, they will make comments. A way around this is setting your 2 coffees option to make 5oz per coffee or higher. This then basically fools the unit into putting more ounces out. This has at least worked for me. Next, the dispenser unit only goes to a max of 4.4 inches. While I knew this going in, I now have coffee mugs that must be tipped to get under the spouts. Again, minor annoyance but still an issue. Also, the coffee does not come out super hot. At first, I thought this was a negative. Yet, I now realize the coffee has better flavor, and can be enjoyed a lot faster. Gone are the days of the fear of burning your mouth. I still count this as an issue since some people miss the coffee being super hot. Things I cannot rate at this time durability of the unit, bean feeding issues, and customer service. The only thing that gives me piece of mind is my initial interaction with customer service on questions and the fact the unit has a 2 year warranty. As far as bean feeding issues.

I have put the unit through several cups of coffee and have not run into an issue yet. In closing, I highly recommend this unit from Jura. My wife loves it, and so does the rest of our family. You will not be disappointed. While I was searching filters, I ran across my old review and thought I would update. The unit has been fantastic. A few minor wonky issues that were caused by user error. There have been no bean feeding issues. Friends and family rave about the coffee and how it tastes. Keeping the review at 5 stars. This has been a great super automatic machine, and now I am Jura loyal. Hope this helps folks. Simple, easy operation produces great espresso, lattes, cappuccino and coffee with the press of a button. To calculate the overall star rating and percentage breakdown by star, we don't use a simple average. It also analyzes reviews to verify trustworthiness. See All Buying Options Add to Wish List Disabling it will result in some disabled or missing features. You can still see all customer reviews for the product. It was our quest, after we were married, to find the perfect way to brew coffee. We travel with one since most upscale hotels don't have a coffee maker in the room, but at home we want a perfect cup each time and every time. Our journey started with Saeco and I am not here to bash their products. I've had 5 Saecos and still own 3. One is our backup. One we use when we entertain and need more than one machine and the third is broken. The broken one was our favorite and newest. I cleaned it one day and when I was reinserting the brew group a little piece of plastic broke and poof, there goes the machine. Of course I'll get it fixed, but this is the type of stuff we have always encountered with Saeco. Great machine. Cheaply built. I decided that I was upgrading and trying a different brand. After a tremendous amount of research I settled on the Jura F7 refurbished. I couldn't see a risk and have had great luck with buying refurbished items.

Let me tell you from the moment it arrived it has been the easiest to use machine we've ever owned. Again, I loved our Saecos, but they are nothing in comparison to the Jura!!! The speed in which it grinds, tamps, brews and cleans is literally 60 seconds. I pressed a button and out came another perfectly brewed cup of my favorite coffee from a little plantation in Hawaii. If I could say anything that would help you make a decision it is this this is a stylish sexy machine that brews the perfect cup of coffee every single time. Cleaning is simple! The machine is QUIET. I would not trade this for a brand new installed Miele, well maybe if they swapped me even I would, but I've had many cups out of their machines and in all honesty the Jura is better. Don't be afraid of the refurbished machines. Buy this machine and enjoy it as much as my wife and I have ours. I hope this helped someone make a decision. If you are anything like my wife and I, the coffee machine is much more than an appliance. It is a member of the family and in this family we take our coffee very seriously. We love each other and we love our Jura!!! Reviewed in the United States on May 14, 2007 I love my

JuraCapresso coffee machines. I own two and have influenced my parents, sibling, and nephew to buy one as well as friends and associates. They make a lovely cup of coffee and completely stopped any desire to go to Starbucks. I give it five stars to begin this review. I also hate my JuraCapresso coffee machines. Not only do they cost a wad of money, the insides cannot be enduser cleaned or serviced. The O rings in the brew mechanism go out after a few years and bring everything to a noisy grinding halt. Plus, the machine makes almost hot enough coffee. 15 seconds in the microwave and its hot, but sometimes makes the coffee bitter. I deduct one star for these gripes and now were at three stars. I hear the 2015 models provide hotter coffee and even have more pressure and provide thicker crema.

Both of my machines need an overhaul now. Thats expensive. These machines are like owning a BMW. Very high cost of ownership after the warranty is out. Should you buy one if youre on the fence Probably. Just know that its not a low maintenance, low cost machine to own or keep. But it makes an amazing cup of coffee and as others have stated, its my favorite appliance in the kitchen. Please try again later. Kpboyd 5.0 out of 5 stars My wife and I are coffee lovers and our favorite time every day is sitting down together when I get home from work and talking over a cup of our favorite coffee. It was our quest, after we were married, to find the perfect way to brew coffee. We travel with one since most upscale hotels dont have a coffee maker in the room, but at home we want a perfect cup each time and every time. We love each other and we love our Jura!!! Please try again later. Please try again later. G 5.0 out of 5 stars Watch the DVD which comes with it before you do anything and the set up and operations will be easy and foolproof, and Ill promise you a steaming perfect cup the 1st time. My wife loves this beauty. It was her Christmas gift. Works just like the company promises. The challenge now is to keep enough coffee beans in the kitchen. Please try again later. Please try again later. Randall G. Neighbour 3.0 out of 5 stars I own two and have influenced my parents, sibling, and nephew to buy one as well as friends and associates. But it makes an amazing cup of coffee and as others have stated, its my favorite appliance in the kitchen. Please try again later. Please try again later. seh1 5.0 out of 5 stars The only downside of this machine is that it is too easy to use so that you end up drinking more cups than you might otherwise. Its very fast to heat up, both for the main heating block, as well as for steam. The steamer wand takes some practice to get good, tight foam, but once you figure out the technique its not difficult.

The openings in the wand can clog up if you dont wipe it down right after use. I also give a short blast of steam right after that as well. After about five years we bundled it up and sent it in to the factory for cleaning and reconditioning. It came back as good as new and its still going strong. About the only real negative aspect to the machine is that it tends to be a bit noisy, but probably no more so than someone using a fully manual pull machine and grinder. Please try again later. Please try again later. J. Hill 4.0 out of 5 stars Please try again later. Please try again later. S. Bauer 4.0 out of 5 stars Bought December 08 Cups brewed to date 398 Payback vs. My wife is a Lattehollic and a good chunk of our budget went to the local coffee house on her way to work. I like a good cup of Java myself and so we pondered the question if an automatic home brewer would be a good investment. How ever, you are usually limited to only one or two models on the shelf. Mainly value vs. function and mostly can it brew a good cup of coffee or Latte. For sake of keeping this review short I evaluated all factors in my decision for all candidates including pressure in bar or psi, heating element, grinder, steam output, cleaning functions, easy of use, program functions, other reviews, and so on. A big question before any purchase was the ROI or how long would it take for the machine to pay for itself vs. Now, we brew about 1.2 2 cups average per day. So, for us the automatic coffee maker has payed off in less than 196 Days or about 6 months. Larger cups are awkward to place under steam nozzle. Can not grind oily beans well. common with all auto brews. All in all we love our Jura F7 and would recommend it. Please try again later. Please try again later. Kirin N. Suri 5.0 out of 5 stars The coffee is predictably par excellence and both my husband and I have no desire

to go out for coffee anymore. In fact when we are out, we would rather come home than go to Starbucks.

The machine seemed formidable at first I find any thing with manuals to be intimidating, but after reading the manual and trying out the F7 a few times I got it right. I have since perfected the art of frothing and steaming. It comes with a video, though I did not watch it. CONS has a fairly large foot print.needs a lot of counter space. Flavored coffee beans cannot be used in the grinder.something to do with the oils. Because of this I have switched from hazelnut coffee to unflavored coffee, and frankly, the coffee is so good that I dont miss the flavored kind. The accessories such as the water filter and the cleaning tablets are not easily available.I have to order them directly from Capresso, or from Williams and Sonoma. Hope you find this review helpful. KSPlease try again later. Please try again later. Brock Wayne Ketcher 5.0 out of 5 stars I bought it off of Ebaynew and couldnt have been happier. I was so thrilled with it, that I bought another F9 and gave my mom the F7 because it was such an awesome machine. It is really remarkable how the machine works. There are so many options on this machine that effect the taste Grind, water temp, quantity of beans, quantity of water, etc. In reference to the service I am amazed. When I received my new F9, I immediately had problems with a couple of the buttons. I called the service center and was on hold for 68 minutes. After about a 2 minute conversation with the representative they said that she would just send out a new machine and when I get it to send my old machine back in the box. They paid all postage. No credit card, nothing. Ive never heard of such a service before. Absolutely Excellent. I couldnt be happier. It is a great machine that makes very good coffee and looks really nice on the kitchen counter. I love my Jura! As a matter of fact, I believe I am going to go and make myself a decaf latte right down.Please try again later. Please try again later. C. Beckwith 5.