

PROFESSIONAL

jura®



Swiss coffee culture for professionals

Range 2019/2020

5 000 000

coffee machines

have been produced to date. This impressive track record makes JURA an expert in large-scale production and provides a guarantee of quality and the durability of all components, coupled with the price advantages offered by volume production.

3 800 000

cups of coffee

are prepared every year in the continuous testing laboratory. Only when all components have endured the strictest of conditions are they given the go-ahead for series production by the Laboratory Manager.

70

engineers

put a painstaking love for detail into the new generation of machines, developing the hardware and software, the preliminary models, the fluid systems and components and putting everything through its paces in the laboratory.

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About JURA

A tradition of quality

JURA was founded in 1931 in Niederbuchsiten in the Swiss canton of Solothurn. This small village is located about half way between Zurich and Berne, at the southern end of the Jura mountains. Indeed, these are the mountains after which the company is named.

For 60 years, JURA predominantly sold its wide range of domestic appliances in Switzerland. In 1991, a conscious shift was made towards automatic speciality coffee machines and an international stance. JURA developed into a global player and is now an innovation leader in over 50 countries.

All automatic speciality coffee machines are developed in Switzerland and produced in line with stringent Swiss quality standards. Striving for perfection is part and parcel of the way the workforce thinks at JURA and the company's business partners. High-quality, robust and durable products are the result of their creativity.





The reasons for buying an automatic coffee machine from JURA

Free choice of coffee and fresh coffee whenever you want it

The roasting process is what gives the coffee beans their delicious aroma. Coffee contains up to 1000 different aroma compounds, making it one of the most aromatic of all foods. Nature has given us the perfect packaging to preserve the flavour without any impediment: the coffee bean.

With a JURA automatic coffee machine you can choose from the virtually unlimited selection of fresh coffee beans available, according to your taste. You can treat yourself to an exclusive roast from a delicatessen, sample a rarity found on a trip abroad, or try a value product from your local supermarket. Our machines are designed to get the best out of any coffee and degree of roast.

Tailored to the area of use

JURA coffee machines can be programmed to suit specific requirements and the individual customer. From shops, offices and bed-and-breakfasts to catering for functions or business events, the range of speciality coffees can be adapted to suit the area of use, no matter what the product line. This is done with the help of intuitive programming and disable functions.

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and interface for accounting systems, as well as an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.

Individual enjoyment and TÜV-certified hygiene guarantee

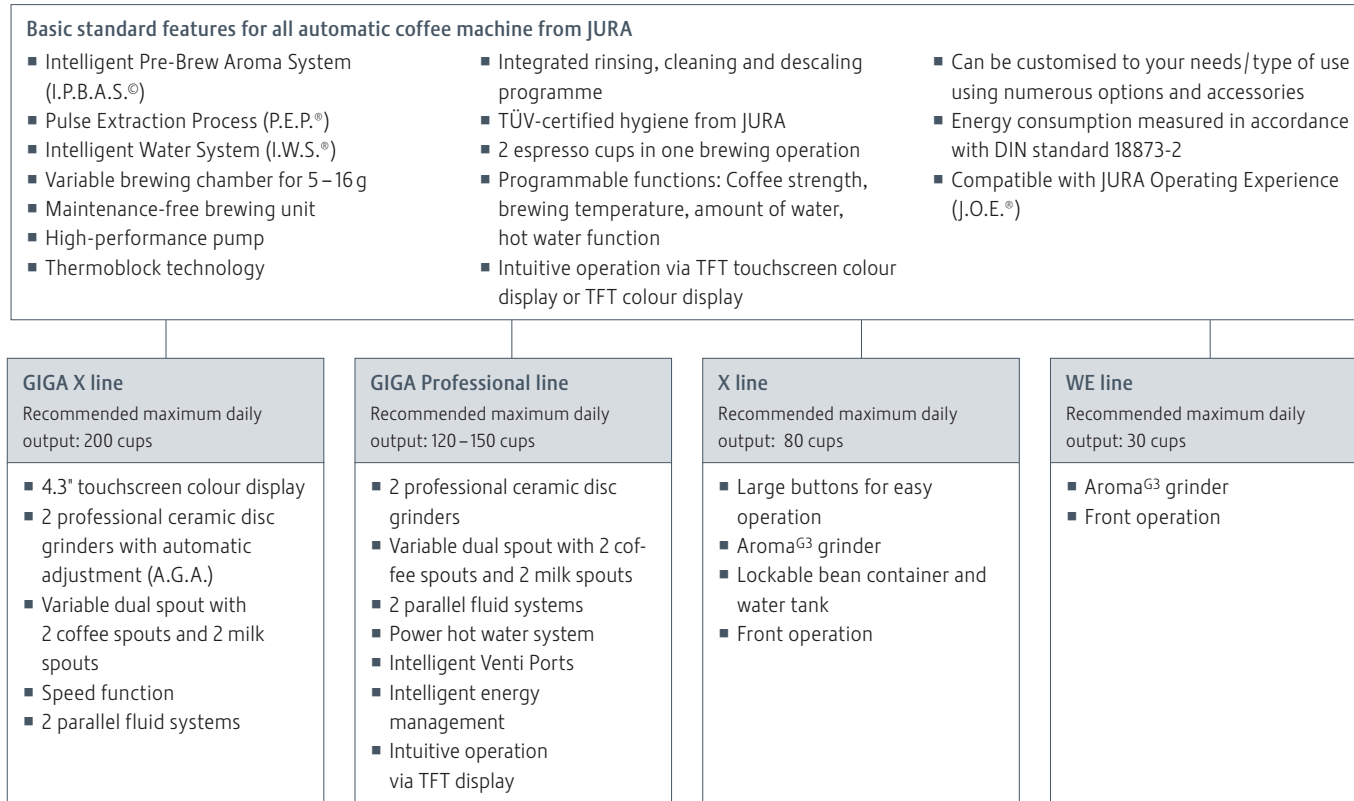
JURA automatic speciality coffee machines are designed to create the perfect coffee every time. They feature many different programming options so that you can vary your coffee to enjoy your favourite bean varieties and specialities. For perfect coffee in the cup every time, it's important to look after your automatic coffee machine on a day-to-day basis and follow some simple rules of hygiene when it comes to milk, coffee and water. The integrated rinsing and cleaning programmes can be started at the touch of a button to keep the machine impeccably hygienic. This complete hygiene system, which is certified by TÜV Rheinland, makes automatic coffee machines from JURA an excellent choice for premises which operate an HACCP* concept.

Outstanding eco-intelligence

Treating our planet and its precious resources with respect has always been extremely important to JURA. That's why our automatic speciality coffee machines come with innovative technologies and energy-saving modes to avoid unnecessary power consumption and actively save energy. Independent tests prove it. By preparing coffee fresh from fresh beans, you are also actively helping to reduce waste. The coffee grounds can easily be composted or used for fertilising plants.

JURA sets professional standards

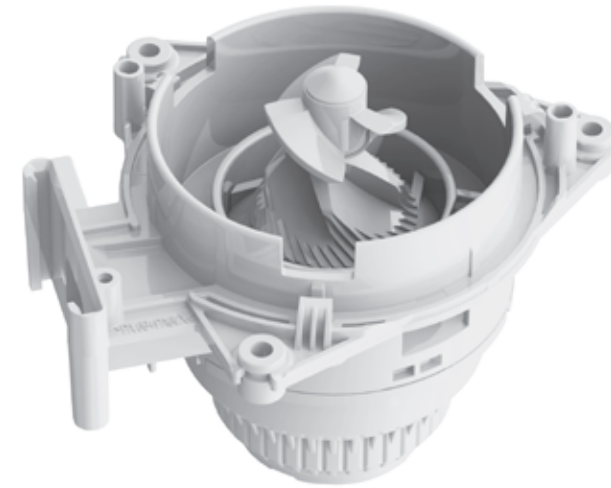
During more than 20 years of developing automatic speciality coffee machines, JURA has come up with many innovative technologies that set new standards. These have been incorporated into the entire range and are now the fundamental ingredients for enjoying the perfect cup of coffee. Each machine contains the wealth of knowledge and experience of our engineers. Functions and components have become standards that will delight you with perfect coffee day-in, day-out, cup after cup, and pamper your palate.





Technology makes the difference

To enjoy perfect speciality coffees at the touch of a button, it is necessary to have the latest technology operating behind the scenes. And, with JURA, this technology comes very much to the fore.



Professional Aroma Grinder

12.2 per cent* more aroma and consistently high grind quality over the entire service life are the defining features of the Professional Aroma Grinder. The perfected grinder geometry achieves the optimum grinding curve. A higher proportion of fine particles in the grounds guarantees that the flavours unfold to perfection.



Brewing unit with variable brewing chamber

The patented brewing unit with variable brewing chamber is the most important part of any JURA coffee machine. Thanks to its sophisticated design, it creates the perfect pressure and optimum brewing conditions for any amount of ground coffee between 5 and 16 g. The Intelligent Pre-Brew Aroma System (I.P.B.A.S.®) and the Pulse Extraction Process (P.E.P.®), which optimises the extraction time, work together to allow the flavours to fully unfold.



Fine foam technology

The innovative frothers were specially designed to crown speciality coffees with milk and milk foam. With revolutionary fine foam technology, they create a finely textured milk foam with a long-lasting consistency to professional barista standard. The milk is drawn in, heated, and then frothed up with air inside the multi-chamber system. The result is a milk foam like no other, that caresses the palate and tongue and is ideal for decorating. Combined with superior quality coffee, this technology completely redefines the coffee experience. It's a difference you can both see and taste.

Actively save energy – with automatic coffee machines from JURA

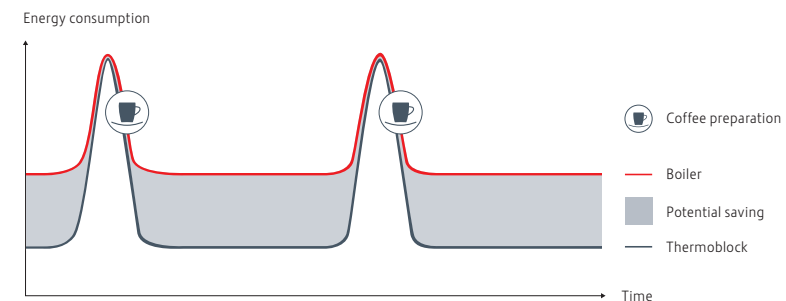
We have always strived to treat our customers to perfect speciality coffees. The quality in the cup and energy efficiency have always been priorities for JURA.

Back in 1994, the first IMPRESSA from JURA was fitted with an automatic switch-off to avoid unnecessary energy consumption when not in use. Today, every JURA automatic coffee machine has an automatic switch-off and therefore clearly exceeds strict statutory EU requirements for energy consumption in standby mode. JURA has always used energy-saving thermoblocks. This technology enables us to efficiently reach the necessary coffee water temperature and steam temperature very quickly and at the same time to minimise energy losses if no product is requested. Intelligent electronics effectively control the way in which the main energy sources interact and power is only used if actually needed.

To confirm its energy efficiency, JURA uses the DIN standard 18873-2. This standard describes the standardised measuring process for recording all relevant energy losses in commercial beverage machines.

The information gained in this way is used for continuous further development to make JURA automatic coffee machines even more energy efficient without impairing the quality in the cup.

Quick and energy-efficient – the thermoblock from JURA



Automatic coffee machines with a thermoblock need roughly the same amount of energy to prepare a coffee as machines with a boiler. All energy efficiency savings are therefore made when the machine is in idle mode. The measurement procedure dramatically illustrates how JURA's automatic machines require much less power than those with a boiler. The detailed measurements are published at <http://grosskuechen.cert.hki-online.de/en>.



DIN 18873-2 standardises the measuring process for recording the relevant energy losses from coffee machines. For example, it takes account of thermal loss in operating mode, energy losses in standby mode, and the amount of energy needed for hot water, e.g. for cleaning and rinsing, and for additional heating elements, lighting, etc. It does not take account of the 'productive' energy in the coffee itself because this has to be the same for all machines when using the same preparation temperature and amounts.

GIGA X line

The concentrated power of up to two grinders, two pumps and two parallel fluid systems, as well as user-friendliness and premium quality, makes for unique performance. Discover the world of GIGA X, where the enjoyment of coffee is redefined.

The GIGA X models are available in two versions: a flexible mobile version and one with a permanent water connection. The 'c' in the model name indicates a permanent water connection. Find out which solution is best for your needs.





Permanent water connection or water tank solution

Permanent water connection for maximum capacity

Directly connected to the water supply and equipped with a JURA water filter system and the convenient drip drain and coffee grounds disposal function set, the models with a permanent water connection prove their capabilities. They are ideal for catering, office floor solutions or self-service areas.

Mobile water tank solution for maximum flexibility

A large water tank and coffee grounds container offer high capacity and complete flexibility. They are suitable for all situations where mobility is required. Mobile solutions from JURA are perfect for catering, events and seminars.

New

GIGA X8c*

The new generation of the GIGA X8c reflects Swiss innovation and professionalism down to the smallest detail. From intuitive operation with touch technology and 5-star handling to the ultimate coffee quality in the cup, it provides outstanding performance. The new GIGA X8c is also four times more professional. Wherever capacities of up to 200 cups a day are required, it delivers quality, functionality and reliability. The result is a high-tech coffee machine that's tailor-made for office floor solutions, seminars, event catering or Coffee to Go solutions.

*In the interests of clarity, identified by the addition G2 in comparisons, tables and for accessories.



Preparation times



A pot of coffee (360 ml)
1 minute 54 seconds



2 × latte macchiato
1 minute 26 seconds



2 × cappuccino
1 minute 15 seconds



2 × flat white
1 minute 26 seconds



2 × caffè latte
1 minute 7 seconds



2 × coffee
58 seconds



2 × espresso
53 seconds



2 × ristretto
35 seconds



Hot water (200 ml)
27 seconds

Built for maximum performance

- **4.3" touchscreen colour display**
Extremely easy to use, maintain and customise thanks to visual user guidance
- **2 precision ceramic disc grinders with Automatic Grinder Adjustment (A.G.A.)**
Consistently precise grinding results for many years thanks to automatic readjustment
- **Speed function thanks to addition of hot water bypass**
A perfect, aromatic, wonderfully pleasant lungo in record time
- **2 thermoblocks and 2 pumps**
Perfect caffè latte thanks to coffee and milk flowing into the cup at the same time
- **32 different specialities can be programmed**
A range of specialities at the touch of a button, coffee to suit individual tastes
- **Automatic milk system cleaning**
Cleanliness and TÜV-certified hygiene at the touch of a button
- **2 bean containers**
Customise your coffee by creating your own blend
- **Sound design**
Maximum performance with minimum noise levels
- **Pulse Extraction Process (P.E.P.®)**
Even short specialities are possible in coffee-shop quality thanks to the optimised extraction time



Areas of use

Ideal for:

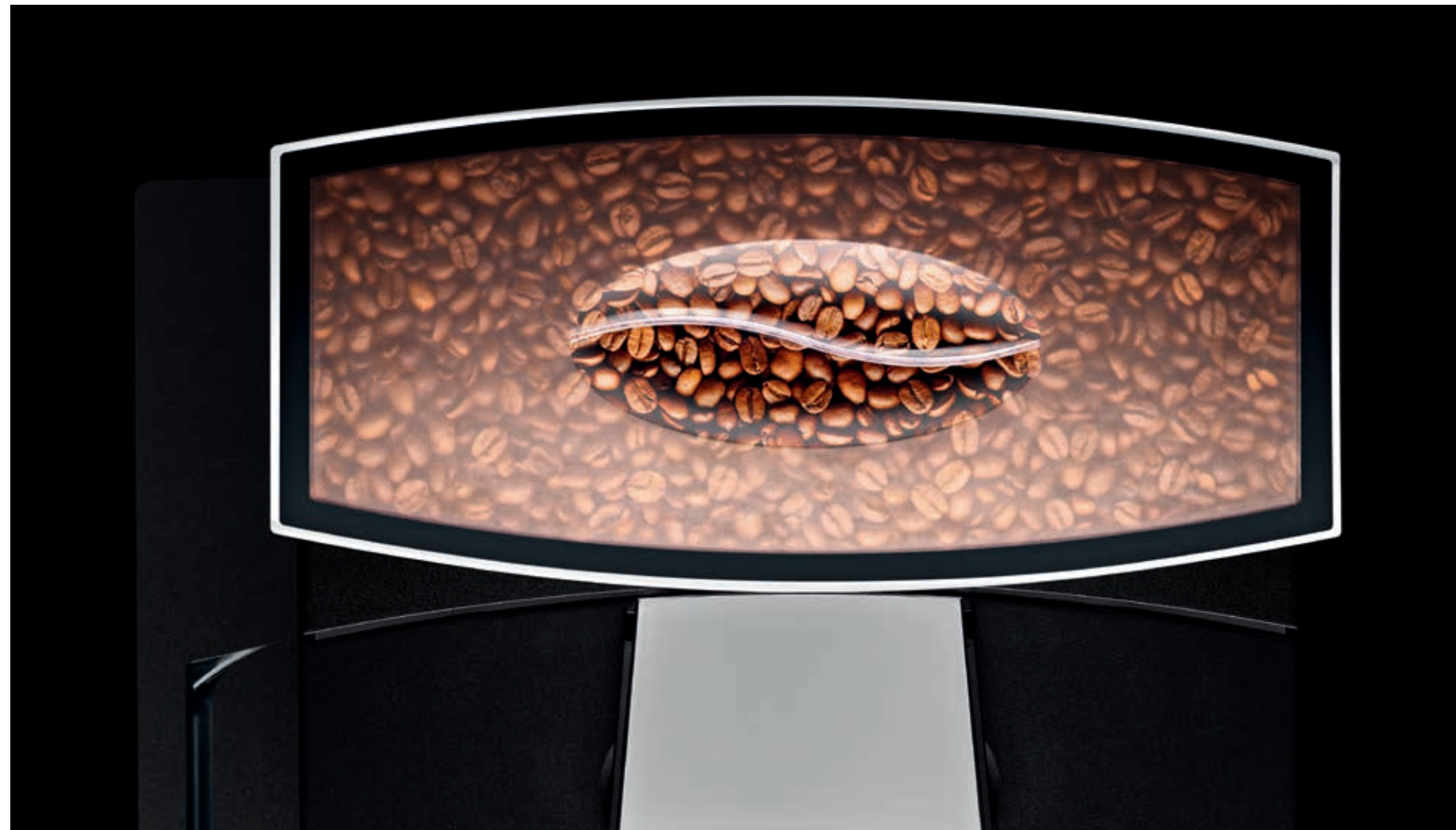
- Office floor solutions
- Seminar/conference facilities
- Catering
- Coffee to Go

Recommended accessories

- Glass Cup Warmer
- Cool Control
- Wireless Transmitter for Cool Control
- Milk pipe with stainless steel casing HP3
- Smart Payment Box
- Coffee grounds disposal/drip drain set
- J.O.E.®

GIGA W3 Professional

The GIGA W3 Professional introduces state-of-the-art coffee technology to the workplace. Elegant and professional, the automatic coffee machine provides everything that counts in a modern working environment for customers, visitors and employees. As well as superlative performance, it offers convenience, simple and intuitive operation, and easy refilling thanks to the large 5 litre water tank, 1kg bean container and aroma preservation cover. With its bold, expressive design, elegant materials and precision craftsmanship, the GIGA W3 is a statement of good taste that looks good in any setting. The integrated rinsing and cleaning programmes can be started at the touch of a button, minimising the effort involved in day-to-day machine maintenance.



Preparation times



A pot of coffee (360 ml)
2 minutes 33 seconds



2 × flat white
1 minute 56 seconds



2 × latte macchiato
1 minute 31 seconds



2 × cappuccino
1 minute 23 seconds



2 × caffè latte
1 minute 8 seconds



2 × coffee
1 minute 3 seconds



2 × espresso
38 seconds



2 × ristretto
29 seconds



Hot water (200 ml)
28 seconds

The perfect cup of coffee at your desk

- **Large bean container with aroma preservation cover**
1 kg holding capacity means less refilling
- **Electronically adjustable ceramic disc grinder**
Even and consistent grinding results for optimum aroma
- **Customisable start screen**
Simple renaming and repositioning of the products
- **31 different specialities and another 12 programmable barista recipes**
A range of specialities at the touch of a button, coffee to suit individual tastes
- **2 thermoblocks and 2 pumps**
Perfect caffè latte thanks to coffee and milk flowing into the cup at the same time
- **Electronically controlled air volume regulation**
Automatic changeover from milk to milk foam in the dual spout, no need to wait when preparing latte macchiato
- **2 latte macchiati at the touch of a button thanks to variable dual spout with 2 coffee spouts and 2 milk spouts**
Fine foam technology for ultimate results, perfect hygiene thanks to separate coffee and milk systems
- **3.5" TFT colour display**
Extremely easy to use and maintain thanks to visual user guidance
- **Day counter that can be individually reset**
Providing a quick overview of coffee drinking habits and consumption



Areas of use

Ideal for:

- Workplace
- Large offices
- Seminar/conference facilities

Recommended accessories

- Glass Cup Warmer
- Coffee to Go furniture range
- J.O.E.®
- CLARIS Pro Blue filter cartridge

X line

Stylish, robust, practical and reliable, the JURA X line is perfect for open-plan offices, self-service areas and catering. This fully redeveloped machine platform is designed for daily capacities of up to 80 cups. In addition to flexibility, simplicity and high capacity, it offers reliable and intuitive operation. The X line can be flexibly combined with various accessories, making it the ideal basis for tailor-made complete coffee solutions.



X8

If you need a coffee machine which can prepare a wide range of speciality coffees, has a simple operating concept and a daily output of up to 80 cups, then the fully redeveloped X8 is the perfect solution. The versatility and simplicity of this coffee machine are truly impressive: from espresso and latte macchiato to a pot of coffee, the whole spectrum of speciality coffees can be prepared to barista standard at the touch of a button. An intuitive operating concept with large, clearly arranged preparation buttons, a convenient cup positioning aid, lockable bean container and water tank, and the integrated disable function make the X8 the ideal self-service solution for staff or guests.



Preparation times



A pot of coffee (360 ml)
2 minutes 20 seconds



2 × latte macchiato
1 minute 50 seconds



2 × cappuccino
1 minute 18 seconds



2 × flat white
1 minute 35 seconds



2 × caffè latte
1 minute 34 seconds



2 × coffee
1 minute 3 seconds



2 × espresso
48 seconds



2 × ristretto
33 seconds



Hot water (200 ml)
50 seconds

The robust, versatile and professional coffee solution

- **21 programmable specialities**
Customised coffee at the touch of a button thanks to modern One-Touch function
- **Bean container and water tank can be locked**
To prevent manipulation
- **Disable function for products and programming**
Prevents accidental operation, e.g. during cleaning
- **6 large front-mounted direct selector buttons and 2 navigation buttons**
Delicious coffee at the touch of a button
- **2.8" TFT colour display**
Extremely easy to use and maintain thanks to visual user guidance
- **Automatic milk system cleaning**
TÜV-certified hygiene when using milk
- **Pulse Extraction Process (P.E.P.®)**
Optimises extraction time to guarantee professional quality, barista-style coffee
- **Intelligent Water System (I.W.S.®)**
CLARIS Pro Smart maxi and CLARIS Pro Smart ensure perfect water quality, I.W.S.® detects the filter automatically



Areas of use

Ideal for permanent and variable locations, such as:

- Self-service area
- Large offices
- Canteens
- Catering

Recommended accessories

- Glass Cup Warmer
- Cool Control
- Wireless Transmitter for Cool Control
- Milk pipe with stainless steel casing HP3
- Smart Payment Box
- Bean container extension
- Fresh water kit
- Coffee grounds disposal / drip drain set
- Coffee to Go furniture range
- CLARIS Pro Smart / CLARIS Pro Smart maxi filter cartridge
- J.O.E.®

WE line

Coffee supports creativity, promotes communication and increases wellbeing. That's why JURA designed the 'plug and enjoy' coffee machines that enable people to enjoy their favourite beverage with style in the workplace. Their greatest strengths are their flexibility, aesthetics and simplicity and the enlarged capacity of the bean container, water tank and coffee grounds container.



WE8

Anyone who appreciates the finer things in life, a wide choice of speciality coffees and aesthetics will love the WE8. A water tank with a 3 litre holding capacity, a bean container for 500 g of coffee beans and a coffee grounds container with a capacity of 25 portions make the elegant professional coffee machine the ideal solution for locations where around 30 speciality coffees are consumed per day. The clean, linear design, accentuated by sections in the elegant Chrome, makes the WE8 the highlight in any kitchen.



Preparation times



1 Latte macchiato
1 minute 26 seconds



1 Cappuccino
56 seconds



1 Flat White
58 seconds



2 × coffee
1 minute



2 × espresso
45 seconds



2 × ristretto
30 seconds



Hot water (200ml)
45 seconds

For lovers of speciality coffee

- **Pulse Extraction Process (P.E.P.®)**
optimises extraction time to guarantee professional quality, barista-style coffee
- **The Intelligent Water System (I.W.S.®)**
automatically detects the filter while the CLARIS Smart and CLARIS Pro Smart ensure perfect water quality
- **Buttons on the front of the machine and a modern TFT display**
make operation incredibly simple even for inexperienced users
- **Cappuccino spout, height-adjustable on a continuous scale**
for cappuccino, latte macchiato and flat white topped at the touch of a button



Areas of use

Ideal for:

- Offices
- Factories and workshops
- Stores
- Business premises
- Studios

Recommended accessories

- Cup Warmer
- Accessory drawer WE
- Cool Control
- Wireless Transmitter for Cool Control
- Milk pipe with stainless steel casing HP1
- Smart Payment Box
- Coffee to Go furniture range
- CLARIS Pro Smart filter cartridge
- CLARIS Smart filter cartridge
- J.O.E.®

As individual as your requirements

By adding modern accessories, JURA coffee machines can be expanded to create complete coffee solutions and configured to meet your precise requirements.



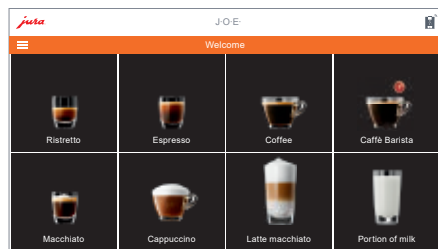


J.O.E.®

The JURA Operating Experience (J.O.E.®) brings all the functions of JURA coffee machines to your smartphone. You can call your favourite speciality coffees whatever you like and assign an image of your choice. Use the scroll bar to adapt the settings to suit your personal preferences. J.O.E.® also keeps you informed of current status reports and lets you know, for example, when you need to top up the water or coffee beans.

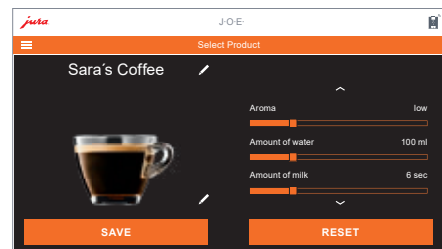
Note: To take full advantage of J.O.E.®, you will need the Smart Connect transmitter.

JURA Operating Experience (J.O.E.®)



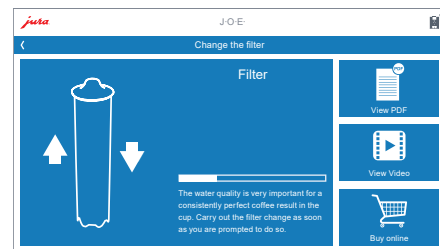
Intuitive operation

Its self-explanatory design is sure to make J.O.E.® a very popular option indeed on any smartphone or tablet. With the simple option of linking J.O.E.® up to your coffee machine via Bluetooth® and Smart Connect, this technology is going to make enjoying the perfect cup of coffee just the way you like it even easier. Regardless of whether you opt for plain text or touch display, as a state-of-the-art operating interface, J.O.E.® is revolutionising how we interact with JURA coffee machines.



Wide range of specialities

J.O.E.® can be set to make your favourite coffees exactly the way you like them. You can call your favourite speciality coffees whatever you like and assign an image of your choice. Use the scroll bar to adapt the settings to your personal preferences and enjoy a coffee experience to suit your personal taste.



Maintenance

J.O.E.® uses pictures and text to guide you through the entire maintenance programme one step at a time. It's easy to achieve TÜV-certified hygiene with JURA.



Staying informed

J.O.E.® keeps you informed of current status reports and prompts to take action so that you know, for example, when you need to top up the water or coffee beans.



Technical requirements	Smartphone/ Tablet
Android	5.1.1 and higher
iOS	10.3.2 and higher
Bluetooth	4.0

Customised coffee experience via Bluetooth®



Smart Connect

Controlling your automatic coffee machine via your smartphone or tablet is now easier than ever before thanks to JURA Smart Connect, which also enables communication with smart accessories and offers brand new programming options. The new 'JURA Smart Connect' uses Bluetooth® communication, based on a transmitter that is simply plugged into the coffee machine. With the app you can then wirelessly operate and program the machine and link up to various accessories.

Smart Connect, ref. 72167

The latest list of compatible coffee machines is always available at www.jura.com/smartconnect



Warm cups – hot coffee

Coffee tastes best served hot. Which explains why professionals only work with cups which have been correctly pre-warmed. If hot coffee is served in cold porcelain cups, too much heat is lost. But in pre-warmed cups, the wonderful taste experience can fully develop.



Glass Cup Warmer

With its simple design, the refined stainless steel cup warmer featuring high-quality clear glass elements looks absolutely fantastic alongside all automatic machines in the GIGA X and X lines. Thanks to its three storage surfaces, it provides plenty of space for a total of 100 espresso cups (diam. 60 mm) or 60 coffee cups (diam. 80 mm). The three modern heating panels are energy efficient and run almost silently, which makes the product ideal for use in offices.

Dimensions for GIGA X line (W×H×D): 32 × 44,7 × 32 cm
Dimensions for X line (W×H×D): 32 × 43 × 32 cm
Connected load: 220 – 240 V
ref. 70086



Cup warmer and accessory drawer WE

The cup warmer keeps cups up to 90 mm in diameter and up to 110 mm tall at a constant temperature of approximately 55° C. It has two drawers with a modern cushioning system for silent closing and on each level there is space for 6 cappuccino cups, 4 coffee cups or 5 espresso cups. The cup warmer also features a passively heated aluminium cup tray on top. To avoid wasting any valuable energy, it is possible to conveniently programme automatic switch-on and switch-off times for the two heating elements, with integrated temperature monitoring. If there is no switch-off time programmed, the intelligent machine switches off automatically after 12 hours. Combined with the correct accessory drawer, the cup warmer perfectly matches the height of the machine. The additional compartment creates new storage space for coffee spoons of various sizes.

Cup warmer dimensions (W×H×D): 12.2 × 30.6 × 34.9 cm,
connected load: 120 – 240 V, ref. 72229

Dimensions of cup warmer with accessory drawer WE
(W×H×D): 12.2 × 35.5 × 34.9 cm, connected load: 120 – 240 V, ref. 24017



Fresh milk every time

Speciality coffees with milk and milk foam are enjoying an increase in popularity. They generate sales in catering outlets and are a sign of good taste in the office. Fresh, cooled milk is key to enjoying perfect speciality coffees made with milk. That's why we've developed milk coolers with a variety of holding capacities.



Cool Control

Coffee creations with milk and milk foam are hugely popular. For perfect results, they need milk that is chilled to 4°C. The Cool Control with its dishwasher-safe stainless steel container is really easy to fill and keeps the milk at the ideal temperature for the whole day – ensuring freshness, hygiene and perfect results every time.

Dimensions (W x H x D): 14.4 x 22.5 x 21.7 cm
Cool Control, 1 liter, black, ref. 24055
Optional accessories: Wireless Transmitter, ref. 24031



Accounting systems

JURA provides accounting systems that can work with a variety of payment methods, making your automatic speciality coffee machine an extremely handy choice for seminar and conference facilities as well.



Smart Payment Box

The payment system with radio transmitter provides wireless communication with your coffee machine. Whether you accept payment via coin checker or a cashless VPOS accounting system kit from NAYAX*, the Smart Payment Box can be easily adapted to your needs thanks to the integrated MDB interface. To take advantage of the full range of benefits you will also need the Smart Connect transmitter. Prices and products are managed in the software which is supplied as standard.

for GIGA X line, X line, WE line
Dimensions (W×H×D): 10.5×30.5×22 cm
Complete payment system consisting of:
Smart Payment Box, ref. 24069
Smart Connect, ref. 72167
Coin checker, ref. 63749

*Not supplied as standard



Coin checker

Accounting systems have become an integral part of the office environment. The coin checker uses NRI multifrequency technology (MFT) to reliably detect genuine coins. Three pairs of coils and an optical diameter check for the coin material ensure reliable detection at all times.

ref. 63749



Fresh water at any time

A cup of premium espresso or coffee is 98 % water. So this essential ingredient should be of the best possible quality. Depending on location and number of speciality coffees prepared, we always have the right solution for fresh water.



Fresh water kit for X line

Topping up the water tank can become a real chore if large numbers of speciality coffees are dispensed every day. For this reason, JURA offers a fresh water kit for machines with a daily capacity of more than 30 cups. If required, this fills the water tank with fresh mains water automatically to ensure a constant supply of perfect coffee. Do you need to make use of your coffee machine's mobility and operate it in stand-alone mode from time to time? No problem. Thanks to the high-quality design, the permanent water connection (which must first be installed by a specialist) can then be removed and reconnected by anyone.

ref. 24049



Coffee grounds disposal/drip drain set

The convenient coffee grounds disposal/drip drain set is ideal for situations where beverages are dispensed continually, which saves you from having to empty the drip tray and coffee grounds container during daily use. Thanks to the special design of the coffee grounds container and drip tray, the coffee grounds and drips pass through the base plate and are collected in a suitable container.

Coffee grounds disposal/drip drain set for GIGA X line, ref. 24109
Coffee grounds disposal/drip drain set for X line, ref. 24047

Other accessories



Bean container extension for X8 and X6

The bean container extension increases the holding capacity of the standard bean container from 500 g to 1 kg. The extension is very easy to use: the smaller container can simply be replaced with the extension in a few easy steps. Both bean containers are sealed with the same tightly fitting cover.

ref. 24045



Container for milk system cleaning

The special 2-chamber container made of dishwasher-safe plastic makes it easier to clean the milk system by eliminating the need to look for suitable receptacles. It features easily visible marks to indicate how much milk system cleaner and water should be added.

for WE8, ref. 72230



Accessory set for milk systems

This set of milk pipes, air intake pipes and connectors can be used with all JURA milk systems.

HP1, ref. 24115
HP2, ref. 24116
HP3, ref. 24117



Professional fine foam frother^{G2}

for WE8 (2019), ref. 24120



Professional fine foam frother

for WE8 (2016), ref. 72168



Fine foam frother

for WE8 (2016), ref. 72166



Milk pipe with stainless steel casing

HP1, ref. 24112
HP2, ref. 24113
HP3, ref. 24114



Interchangeable milk spout

for Professional fine foam frother G2, Professional fine foam frother and fine foam frother, set of 10, ref. 72228



Interchangeable milk spout

for GIGA X8c/X8, GIGA X3c/X3, X10 and X8
Set of 20, ref. 24064



Espresso glass

Set of two, ref. 71451



Latte macchiato glass small

Set of two, approx. 220 ml, approx. 10.5 cm tall, ref. 71792



Latte macchiato glass

Set of two, approx. 270 ml, approx. 14 cm tall, ref. 71792



Espresso cup

Set of two, ref. 66497



Coffee cup

Set of two, ref. 66499



Cappuccino cup

Set of two, ref. 66501



Cocoa duster

ref. 67009



Spoon collection

Espresso spoon:
set of two, ref. 66963/set of six, ref. 66964
Coffee spoon:
set of two, ref. 66961/set of six, ref. 66962
Latte macchiato spoon:
set of two, ref. 67385/set of six, ref. 67386



Original maintenance products

Professional maintenance for the perfect coffee

For perfect coffee in the cup every time, it's important to look after your machine on a day-to-day basis and follow some simple rules of hygiene when it comes to milk, coffee and water. The integrated cleaning programme of a JURA automatic speciality coffee machine reliably removes coffee fat, from the patented brewing unit to the coffee spout.



Scale, Chlorine, Heavy metals



SWISS MADE



Hygiene standards

www.tuv.com
ID: 0000027526

JURA hygiene certified by TÜV Rheinland

JURA coffee machines were certified as extremely hygienic by independent international testing organisation TÜV Rheinland in accordance with its own strict criteria. This proves that original JURA maintenance products, precisely formulated to be effective with the electronically controlled programmes, guarantee TÜV-certified hygiene and cleanliness for every JURA coffee machine.

Original maintenance products



SWISS MADE

New

Filter cartridge CLARIS Pro Smart maxi

For GIGA X line, X line
2 pieces

Maximum protection,
maximum taste



SWISS MADE

Filter cartridge CLARIS Pro Smart

For GIGA X line, X line and WE line
4 pieces, ref. 72819

Maximum protection,
maximum taste



SWISS MADE

Filter cartridge CLARIS Smart

For WE8
3 pieces, ref. 71794
1 piece, ref. 71793

Maximum protection,
maximum taste



SWISS MADE

Filter cartridge CLARIS Pro Blue

For GIGA X7/W3 Professional,
4 pieces, ref. 71702

Maximum protection,
maximum taste



2-phase cleaning tablets

Tub of 25, ref. 62535
Pack of 6, ref. 62715
Phosphate free



2-phase descaling tablets

Tub of 36, ref. 70751
Pack of 3x3, ref. 61848
Phosphate free



Milk system cleaner

1000 ml, ref. 62536
250 ml, ref. 63801
Phosphate free

Technical data

GIGA X line

New

GIGA X8c

Number of individually programmable specialties	32
One-Touch function	■
Automatic Grinder Adjustment (A.G.A.)	■
Speed function	■
Compatible with J.O.E.*	■
Wireless ready	■
Smart Connect supplied as standard	■
Pulse Extraction Process (P.E.P.®)	■
Grinder	Electrically adjustable ceramic disc grinder
Thermoblock heating system	2
Milk system	HP3
JURA hygiene: TÜV-certified	■
Store, copy and personalise products	■
Resettable day counter	■
Display	TFT touchscreen colour display
Height-adjustable dual spout (milk/coffee)	70 – 159 mm
Water tank capacity	–/51
Bean container capacity	2 × 650 g
Voltage/power	220 V~ / 2450 W
Weight	19 kg
Dimensions (W × H × D)	32 × 56.5 × 49.7 cm
Reference and color	14003 Aluminium Black

GIGA Professional line

GIGA W3 Professional

Number of individually programmable specialties	34
One-Touch function	■
Intelligent preheating	■
Automatic Grinder Adjustment (A.G.A.)	■
Speed function	
Wireless ready	■
Pulse Extraction Process (P.E.P.®)	
Grinder	Electrically adjustable ceramic disc grinder
Thermoblock heating system	2
Milk system	HP2
JURA hygiene: TÜV-certified	■
Resettable day counter	■
Display	TFT colour display
Height-adjustable / width-adjustable dual spout	70 – 159 mm / 20 – 50 mm
Water tank capacity	51
Bean container capacity	1 kg
Voltage/power	120 V~ / 1250 W
Weight	18.2 kg
Dimensions (W × H × D)	37 × 55 × 49.7 cm
Reference and color	15089 Aluminium

Technical data

X line

	X8
Number of individually programmable specialities	21
One-Touch Lungo function	
One-Touch function	■
Intelligent Water System (I.W.S.®)	■
Compatible with J.O.E.®	■
Wireless ready	■
Smart Connect supplied as standard	■
Pulse Extraction Process (P.E.P.®)	■
Grinder	Multi-level Aroma G3 grinder
Thermoblock heating system	2
Milk system	HP3
JURA hygiene: TÜV-certified	■
Resettable day counter	■
Display	TFT colour display
Height-adjustable dual spout (milk/ coffee)	65 – 153 mm
Height-adjustable coffee spout	
Water tank capacity	5 l
Bean container capacity	500 g
Bean container can be optionally extended to	1 kg
Voltage/power	120 V~ /1450 W
Weight	14 kg
Dimensions (W×H×D)	37.3×47×46.1 cm
Dimensions (W×H×D) with bean container	37.3×52.4×46.1 cm
Reference and color	15177 Platinum

WE line

	WE8
Number of individually programmable specialities	12
One-Touch function	■
Intelligent Water System (I.W.S.®)	■
Compatible with J.O.E.®	■
Wireless ready	■
Pulse Extraction Process (P.E.P.®)	■
Grinder	Multi-level Aroma G3 grinder
Thermoblock heating system	1
Milk system	HP1
JURA hygiene: TÜV-certified	■
Resettable day counter	■
Display	TFT colour display
Height-adjustable coffee spout	65 – 111 mm
Height-adjustable cappuccino spout	107 – 153 mm
Water tank capacity	3 l
Bean container capacity	500 g
Voltage/power	110 V~ /1450 W
Weight	10 kg
Dimensions (W×H×D)	29.5×41.9×44.4 cm
Reference and color	15145 Chrome

PROFESSIONAL



We constantly adapt our range of products in line with the state of the art. The configuration and equipment of the illustrated machines are therefore subject to change. We accept no liability for misprints and other errors. There may be colour deviations due to the printing process. The illustrated cups and glasses are not supplied as standard with the machines.

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JURA – If you love coffee