

Technical overview

JURA Standards

| | |
|--|---|
| Variable brewing unit, from 5 g to 16 g | ■ |
| Intelligent Pre-Brew Aroma System (I.P.B.A.S.©) | ■ |
| Intelligent preheating | ■ |
| Active bean monitoring | ■ |
| Energy Save Mode (E.S.M.©) 2 levels | ■ |
| High-performance pump, 15 bar | 2 |
| Thermoblock heating system | 2 |
| Parallel fluid systems | 2 |
| CLARIS filter cartridge CLARIS Pro Blue | ■ |
| Monitored drip tray | ■ |
| Maintenance status display | ■ |
| Integrated rinsing, cleaning and descaling programme | ■ |
| Adjustable water hardness | ■ |
| JURA hygiene: TÜV-certified | ■ |
| Swiss made | ■ |

Specific benefits

| | |
|---|--------|
| Latte macchiato at the touch of a button | 1 or 2 |
| Cafe latte or Flat White at the touch of a button | 1 or 2 |
| Cappuccino at the touch of a button | 1 or 2 |
| Pot of espresso-quality coffee | ■ |
| No. of individually programmable specialities | 43 |
| Professional barista steam lance | ■ |
| Milk or milk foam preparation electrically selectable | ■ |
| JURA fine foam technology | ■ |
| Electrically adjustable ceramic disc grinder | 1 |
| Power hot water system with 3 temperatures | 0.5L/m |
| Powder recognition for second, ground coffee | ■ |
| TÜV certificate for user-friendly user manual | ■ |

Accessories

| | |
|-----------------------------|----------|
| Cup warmer | optional |
| Compressor Cooler Pro | optional |
| Accounting system | optional |
| Coffee grounds disposal set | optional |
| Drip drain set | optional |
| MDB interface unit | optional |

Setting and programming options

| | |
|--|----------|
| Programmable amount of water | ■ |
| Amount of water can be adjusted for each preparation | ■ |
| Programmable coffee strength | 5 levels |
| Coffee strength can be adjusted for each preparation | ■ |
| Programmable brewing temperature | 3 levels |
| Programmable amount of milk | ■ |
| Programmable hot water temperature | 3 levels |
| Rotary Switch for intuitive navigation | ■ |
| Programmable preparation buttons | 8 |

Design and materials

| | |
|--|-------------|
| Alu Frame Design© 3 mm aluminium front | ■ |
| TFT colour display | ■ |
| Venti Ports | ■ |
| Height-adjustable dual spout | 70 – 159 mm |
| Width-adjustable dual spout | 20 – 50 mm |
| Height-adjustable hot-water spout | 69 – 165 mm |
| Amber & White cup illumination | ■ |
| Sound design | ■ |

In figures

| | |
|----------------------------------|--------------------------|
| Water tank capacity / Fix Water | 5.0 L |
| Coffee grounds container | approx. 40 |
| Bean containers with cover | 1,000 g |
| Cable length | approx. 1.1 m |
| Voltage | 220 – 240 V AC, 50/60 Hz |
| Power | 2,300 W |
| Weight | 18.2 kg |
| Dimensions (W x H x D) GIGA X3 | 37 × 55 × 49.7 cm |
| Dimensions (W x H x D) GIGA X3c | 32 × 55 × 49.7 cm |
| Article No. Tank Version | 15002 |
| Article No. Fix Water Connection | 15003 |



Hygiene Standards

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ID 0000027526



JURA GIGA X3 / X3c



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PROFESSIONAL

Entry into the upper class

The new GIGA X3 Professional offers everything needed by staff in a large office. It delivers up to 31 individually programmable speciality coffees and another 12 barista recipes at the touch of a button, including the en-vogue flat white. The GIGA X3 offers a simple operation and it takes minimum effort to refill beans thanks to a large bean container of 1 kg and aroma preservation cover. Other features include an optional coffee grounds disposal function and drip drain set. Integrated rinsing and cleaning operations started at the touch of a button minimise the amount of work needed to maintain the machine on a daily basis. A large water tank and large coffee grounds container allow for flexible and mobile use.

Technologies

43 specialities, as well as the start screen, can be individually programmed to suit the occasion or customer. For instance, products can be renamed and arranged to the user's liking on the display. The high-performance ceramic grinder, controlled by electronic motors, guarantees quick, precise, even and consistent grinding for many years to come. As an ingenious feature, the air intake in the dual spout is electrically adjusted by a geared stepper motor. When you make a latte macchiato, the machine automatically dispenses hot milk followed, without a pause, by milk foam into the glass. This feature saves valuable time.

Cleaning/Hygiene

As well as being easy to operate and programme, the machine is designed to be very easy to care for. The integrated rinsing, cleaning and descaling programmes reduce the effort involved to a minimum and guarantee TÜV-certified hygiene.

Customising

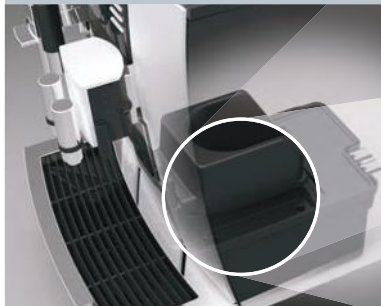
With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and interface for accounting systems, as well as an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific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



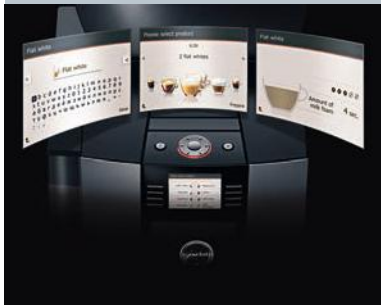
Ceramic grinder



2 milky coffees in one shot



Optionally waste through table top



Individually programmable start screen



15003 JURA GIGA X3c
with Fix Water Connection



SWISS  MADE

15002 JURA GIGA X3
Tank Version

PREPARATION TIME

| | | | | | |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| Hot water (200 ml) 28 seconds | Pot of Coffee (300ml) 2 Minute 33 seconds | 2 latte macchiati 1 minute 31 seconds | 2 cappuccini 1 minute 23 seconds | 2 café crème 1 minute 3 seconds | 2 espressi 38 seconds |