





GIGA X8 Professional

Technical overview

Specific advantages	
Speed function	
Customisable product names	
Compatible with JURA Connect App	
Compatible with JURA Coffee App Professional	
Latte macchiato / Cappuccino at the touch of a button	2
Caffè latte / Flat white at the touch of a button	2
Pot of espresso-quality coffee	•
No. of individually programmable specialities	34
Milk or milk foam preparation selectable via electrically controlled air intake	•
JURA fine foam technology	
Electrically adjustable ceramic disc grinders	
Power hot water system (3 temperature levels)	0.5 I / Min.
Powder recognition for additional ground coffee variety	•
Beans à la carte	
Remaining time display	
Generating code groups	
Automatic milk rinse	
•	
JURA standards Variable brewing chamber, from 5 g to 16 g Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	•
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Programmable and individually adjustable coffee strength	5 levels
Deactivatable Intelligent Pre-Brew Aroma System	_
Programmable brewing temperature	3 levels
Programmable amount of milk	
Programmable hot water temperature	3 levels
Programmable amount of hot water	
Rotary Switch for intuitive navigation	•
Programmable preparation buttons	8
Resettable day counter	
Programmable switch-on and switch-off time	
Shows the number of preparations for each individual product	•
Integrated milk system rinsing and cleaning programme	•
Design and materials	
Alu Frame Design [©] 3 mm aluminium front panel	
TFT colour display	
Centre panel in chrome	
Amber / white cup illumination	
Powder chute for second, ground coffee	
Sound design	
-	
In figures	
Height-adjustable dual spout (milk/coffee)	70 – 159 mm
Width-adjustable dual spout	20 – 50 mm
Height-adjustable hot water spout	69 – 165 mm
Water tank capacity	51
Coffee grounds container (servings)	approx. 40
Bean containers with aroma preservation cover	2 × 650 g
Cable length	
Voltage	220 – 240 V ~
Current	10A
Power	2300W
Stand-by power	< 0.5 W
Weight	22 kg
Dimensions (W × H × D)	37 × 56.5 × 49.7 cm
Colour	Aluminium Black



standards



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GIGA X8 Professional

The speedy professional coffee machine







Benefits

- Speed function thanks to additional hot water bypass
- 3 Thermoblocks and 3 pumps
- Customisable start screen
- 34 different specialities can be programmed

Accessories

- Glass Cup Warmer
- Compressor Cooler Pro
- Compact Payment Box
- Coffee to Go equipment
- Drip drain set
- Cashless Compact Payment Box
- Smart Compact Payment Box
- Smart Compact Payment Box
- JURA Smart Connect
- JURA Coffee App Professional

unique speed function, allowing it to prepare perfect coffee in record time. The optimally extracted coffee is mixed with hot water inside the machine by means of an extra bypass. Absolutely no flavour is lost during the process. When coffee is overextracted, the finished product will contain a higher proportion of unpleasant acidic and bitter components. The speed function and time-saving, intuitive operation make the GIGA X8 Professional ideal for use in catering. A large water tank and coffee grounds container allow for flexible and mobile use.

The high-performance GIGA X8 Professional with its elegant finish comes with a

Technologies

The extra hot water capacity provided by the third thermoblock is essential to the machine's efficiency, enabling it to brew the perfect coffee at record speed. The hot water is added to the freshly brewed coffee through a bypass line and the two are mixed inside the machine. The speed function can be adapted to suit specific requirements. 34 different products, 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. Two ceramic disc grinders guarantee quick, precise and even grinding for many years to come and cut previous grinding times by 75%.

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.

Customisable

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.



Preparation times for the speed specialities*











A pot of coffee (360 m 1 min. 55 sec.



2×espresso

27 sec.









2×latte macchiato 1 min. 8 sec.

*The GIGA X8 can also be used to prepare ristretto, caffè latte or a portion of hot water, but a bypass amount of water cannot be defined for these specialities.

Areas of use

- Large offices
- Seminar/conference facilities
- Catering
- Coffee to Go

Recommended maximum daily output 180 cups