

GIGA W3 Professional

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	1
Thermoblock heating system	2
CLEARYL filter cartridge	CLEARYL 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	
Customizable product names	■
Flat white at the touch of a button	2
Latte macchiato at the touch of a button	2
Cappuccino at the touch of a button	2
Pot of espresso-quality coffee	■
No. of individually programable specialties	43
Milk or milk foam preparation selectable via electrically controlled air intake	■
JURA fine foam technology	■
Electrically adjustable ceramic disc grinders (5 levels)	1
Power hot water system (3 temperature levels)	16.9 oz./min.
Powder recognition for second, ground coffee	■
Settings and programming options	
Intelligent Pre-Brew Aroma System with optional deactivation	■
Programable amount of water	■
Amount of water can be adjusted for each preparation	■
Programable coffee strength	5 levels
Coffee strength can be adjusted for each preparation	■
Programable brewing temperature	3 levels
Programable amount of milk	■

Programable hot water temperature	3 levels
Rotary Switch for intuitive navigation	■
Programable preparation buttons	8
Switch-on and switch-off times can be specified for each day of the week	■
Resettable day counter	■

Design und Materialien	
Alu Frame Design® 3 mm aluminium front	■
Center panel in Piano Black	■
TFT color display	■
Venti Ports	■
Height-adjustable dual spout (milk/coffee)	2.8 - 6.3 in.
Width-adjustable dual spout	0.8 - 2.0 in.
Height-adjustable hot-water spout	2.7 - 6.5 in.
Amber cup illumination	■
White cup illumination	■
Sound design	■

Accessories	
Cool Control Basic	optional
Cup Warmer	optional
Accessory Drawer	optional

In figures	
Water tank capacity	169 oz.
Coffee grounds container (servings)	approx. 40
Bean containers with aroma preservation cover	35.3 oz.
Cable length	approx. 3.6 feet
Voltage	120 V~, 60 Hz
Power	1250 Watt
Weight	41 lb
Dimensions (W x H x D)	14.6 x 21.7 x 19.6 in.



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The perfect cup of coffee at your desk



Features

- Professional ceramic disc grinder
- Variable dual spout with 2 coffee spouts and 2 milk spouts
- Customizable start screen
- Large fill volumes for less refilling. 169 ounce water tank and 35.3 ounce bean container

Areas of use

- Workplace
- Large offices
- Seminar/conference facilities

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 169 ounce water tank, 35.3 ounce 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 programs can be started at the touch of a button, minimizing the effort involved in day-to-day machine maintenance. You can't fail to fall in love with the GIGA W3: it will soon be the most popular colleague in the coffee lounge!

Technologies

The ingenious, self-explanatory operating concept includes a ball bearing-mounted Rotary Switch and TFT display for maximum speed and efficiency. 31 individually programable specialty coffees and another 12 barista recipes can be prepared by touching a single button. The standard screen can be customized to the occasion or user, as can the names of the individual specialties. A key feature of the GIGA technology is the adjustable air intake, electronically controlled by a geared stepper motor, to heat and froth the milk. When you make a latte macchiato, the machine automatically dispenses hot milk into the glasses, followed immediately by milk foam and finally coffee. The GIGA W3 is also capable of producing the internationally popular flat white. A professional high-performance grinder, featuring specially positioned grinding discs made from wear-resistant technical ceramic, guarantees precise and consistently even grinding for years to come. They are amazingly fast, cutting grinding times in half compared with previous models. The grinders are adjusted electronically.

Cleaning/Hygiene

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







Customizable

With accessories such as cup warmers and milk coolers, it is possible to design an optimum complete coffee solution for any requirement.



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Preparation times

 2 × ristretti 29 sec.	 2 × espressi 38 sec.	 2 × cafés crème 1 min. 3 sec.	 Hot water (6 oz.) 28 sec.	 A pot of coffee (12 oz.) 2 min. 33 sec.
 2 × cappuccini 1 min. 23 sec.	 2 × flat whites 1 min. 56 sec.	 2 × latte macchiati 1 min. 31 sec.		