


GIGA X9c Professional



Technical overview

JURA standards		Programmable preparation buttons	8
Variable brewing unit, from 5 g to 16 g	■	Switch-on and switch-off times can be specified for each day of the week	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	■	Resettable day counter	■
Intelligent preheating	■	Design and materials	
Active bean monitoring	■	Alu Frame Design® 3 mm aluminium front	■
Energy Save Mode (E.S.M.®)	2 levels	TFT colour display	■
High-performance pump, 15 bar	3	Venti Ports	■
Thermblock heating system	3	Height-adjustable dual spout (milk coffee)	70 – 159 mm
Parallel fluid systems	2	Width-adjustable dual spout	20 – 50 mm
Monitored drip tray	■	Height-adjustable hot-water spout	69 – 165 mm
Maintenance status display	■	Amber cup illumination	■
Integrated rinsing, cleaning and descaling programme	■	White cup illumination	■
Adjustable water hardness	■	Sound design	■
JURA hygiene: TÜV-certified	■	Accessories	
Swiss made	■	Cup warmer	optional
Specific benefits		Compressor Cooler Pro	optional
Latte macchiato at the touch of a button	2	Accounting system	optional
Caffè latte at the touch of a button	2	Coffee grounds disposal set	optional
Cappuccino at the touch of a button	2	Coffee to Go equipment	optional
Pot of espresso-quality coffee	■	MDB interface unit	optional
No. of individually programmable specialities	20	In figures	
Direct water supply connection	■	Coffee grounds container (servings)	approx. 40
Drip drain set	■	Bean containers with aroma preservation cover	2 x 650 g
Separate water tank for descaling	■	Cable length	approx. 1.1 m
Professional barista steam lance	■	Voltage	220 – 240 V AC/10 A
Milk or milk foam preparation selectable via electrically controlled air intake	■	Power	2300 W
JURA fine foam technology	■	Permanent water connection	G 3/4"
Electrically adjustable ceramic disc grinders (5 levels)	2	Drip drain pipe	DN 15
Power hot water system (3 temperature levels) approx. 0.5 l/min.	■	Weight	22 kg
Powder recognition for second, ground coffee	■	Dimensions (W x H x D)	32 x 56.5 x 49.7 cm
Indicator light for bean container	■	Checks	CE
A la carte bean selection	■	Article number	13598
TÜV certificate for user-friendly user manual	■	EAN-Code	7610917135981
Settings 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	■		

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PROFESSIONAL

The barista speciality coffee professional with a permanent water connection

With the power of 3 thermoblocks und 3 pumps, the machine prepares the full range of speciality coffees at the touch of a button. In professional catering, speed matters – and multiple heating and fluid systems deliver higher hot water output, up to 30 litres an hour. If you need an efficient coffee machine for continuous everyday use, this compact solution with professional permanent water connection is the answer.

Technologies

The new professional barista steam lance froths milk to perfection in a matter of seconds. One touch of a button is all that's required to start the process. The built-in sensor continuously monitors the milk temperature and triggers an automatic switch-off when the optimum temperature is reached. The power steam system and sophisticated nozzle technology guarantee professional quality milk foam every time.

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 by milk foam into the glass.

Two high-performance ceramic grinders, controlled by electronic motors, guarantee quick, precise, even and consistent grinding for many years to come.

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. The GIGA X9c Professional offers very long maintenance intervals, especially when used in conjunction with a CLARIS filter system.

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.

GIGA Value Protection

GIGA customers can now enjoy an exclusive, new service concept that is fully in line with JURA's high quality standard. The 'comprehensive service package' guarantees the performance of the professional coffee machines and offers value protection for 25 months or 45 000 drink preparations. This includes, for example, two inspections after 9 and 18 months.



GIGA X9c Professional

SWISS MADE



Permanent water connection with drip drain



Professional barista steam lance



Variable dual spout with 2 coffee spouts and 2 milk spouts



GIGA Value Protection

Preparation times



2 frothed milk (500 ml)
2 min.



pot of coffee (600 ml)
3 min.



2 latte macchiato
1 min. 28 sec



2 cappuccini
1 min. 20 sec



2 caffè latte
1 min. 5 sec



2 café crème
1 min.



2 espressi
35 sec



2 ristretti
26 sec



hot water (200 ml)
28 sec

Areas of use

- Ideal for:
- Barista bars
 - Cafés
 - Coffee lounges
 - Bistros
 - Office floor solutions

Recommended maximum daily output 180 cups