## PROFESSIONAL





### GIGA X8c Professional Technical overview

Specific advantages		Settings and programming options	
Speed function	_	Programmable and individually adjustable amount	
Customisable product names		of water	
Compatible with JURA Connect App		Programmable and individually adjustable coffee	5 levels
Compatible with JURA Coffee App Professional		strength	
Latte macchiato / Cappuccino at the touch of	2	Deactivatable Intelligent Pre-Brew Aroma System	
a button		Programmable brewing temperature	3 levels
Caffè latte / Flat white at the touch of a button	2	Programmable amount of milk	•
Pot of espresso-quality coffee		Programmable hot water temperature	3 levels
No. of individually programmable specialities	34	Programmable amount of hot water	
Direct water supply connection		Rotary Switch for intuitive navigation	
Drip drain set		Programmable preparation buttons	8
Separate water tank for descaling		Resettable day counter	
Milk or milk foam preparation selectable via	_	Programmable switch-on and switch-off time	
electrically controlled air intake		Shows the number of preparations for each	
JURA fine foam technology		individual product	
Electrically adjustable ceramic disc grinders		Integrated milk system rinsing and cleaning	
Power hot water system (3 temperature levels)	0.5 I / Min.	programme	
Powder recognition for additional ground coffee variety		Design and materials	
Beans à la carte		Alu Frame Design <sup>©</sup> 3 mm aluminium front panel	
Remaining time display		TFT colour display	
Generating code groups		Centre panel in chrome	
Automatic milk rinse		Amber / white cup illumination	
		Powder chute for second, ground coffee	
JURA standards		Sound design	
Variable brewing chamber, from 5 g to 16 g			
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)		In figures	
Intelligent preheating		Height-adjustable dual spout (milk/coffee)	70 – 159 mm
Active bean monitoring		Width-adjustable dual spout	20 – 50 mm
Energy Save Mode (E.S.M. <sup>©</sup> )		Height-adjustable hot water spout	69–165 mm
High-performance pump, 15 bar	3	Coffee grounds container (servings)	max. 40
Thermoblock heating system	3	Bean containers with aroma preservation cover	2 × 650 g
Fluid system	3	Cable length	1.1 m
Monitored drip tray		Voltage	220 – 240 V ~
Integrated rinsing, cleaning and descaling		Current	10A
programme		Power	2300W
Adjustable water hardness		Permanent water connection	G 3/4"
One or two cups of espresso in one brewing		Drip drain pipe	DN 15
operation		Stand-by power	< 0.5 W
JURA hygiene: TÜV-certified		Weight	22 kg
Zero-Energy Switch or power switch		Dimensions ( $W \times H \times D$ )	32 × 56.5 × 49.7 cm
Swiss made		Colour	Aluminium Black

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SWISS 🛨 MADE

# GIGA X8c Professional

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Hygiene standards



www.tuv.com ID 0000027526

### **GIGA X8c Professional**

# The speedy professional coffee machine with permanent water connection



#### Benefits

- Permanent water connection with drip drain
- Speed function thanks to additional hot water bypass
- 3 Thermoblocks and 3 pumps
- Customisable start screen

#### Accessories

- Glas Cup Warmer
- Compressor Cooler Pro
- Compact Payment Box
- Coffee to Go equipment
- Cashless Compact Payment Box
- Smart Compact Payment Box
- Smart Compact Payment Box
- JURA Connect App
- JURA Coffee App Professional





The high-performance GIGA X8c Professional with its elegant finish comes with a 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 X8c Professional ideal for use in catering. If you need a coffee machine that works efficiently and continuously throughout the day, we recommend this compact solution with direct permanent water connection.

#### 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 reguirements. 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 guick, 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. The GIGA X8c 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 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\*



27 sec.



1 min. 55 sec.



2 × coffee

38 sec.



2 × cappuccino 2 × flat white 1 min. 1 min. 46 sec.

2 × latte macchiato 1 min. 8 sec.

\*The GIGA X8c 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