

## Technical overview

### JURA Standards

Variable brewing unit, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.©)	■
Powder recognition for second, ground coffee	■
Power hot water system approx. 0.5 L/min. 3 settings	■
Cappuccino frother fine foam technology	■
Height-adjustable coffee spout	■
Energy Save Mode (E.S.M.©)	■
Electrically adjustable ceramic disc grinders, 5 levels	2
CLARIS filter cartridge	■
High-performance pump, 15 bar	2
Thermoblock heating system	2
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
Zero-Energy Switch and Power Switch	■
Swiss made	■

### Specific benefits

Latte macchiato at the touch of a button	1 or 2
Caffè latte at the touch of a button	1 or 2
Cappuccino at the touch of a button	1 or 2
Electrically adjustable milk frother, fine foam technology	■
Indicator light for bean container	■
A la carte bean selection	■
Aroma preservation cover	■
Intelligent preheating	■
Integrated storage compartment	■
TÜV certificate for user-friendly user manual	■

### Design and materials

Alu Frame Design© 3 mm aluminium front	■
Venti Ports	■
Height-adjustable dual spout (cappuccino/coffee)	70 – 159 mm
Width-adjustable dual spout	20 – 50 mm
Height-adjustable hot-water spout	69 – 165 mm
Amber cup illumination	■
White cup illumination	■
Magnetic splash guard behind dual spout	■
Sound design	■

### 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 hot water temperature	3 levels
TFT colour display	■
Rotary Switch	■
Switch-on and switch-off times can be specified for each day of the week	■
Active bean monitoring	■
Monitored drip tray	■
Maintenance status display	■

### Accessories

Cup Warmer	optional
Compressor Cooler	optional
MDB Interface	optional
Coffee grounds through table top	optional
Drip Drain Set	optional
Coffee Trolley System	optional

### In figures

Water tank capacity	5.0 L
Coffee grounds container (servings)	approx. 40
Bean containers with aroma cover	2 x 650 g
Cable length approx.	1.1 m
Voltage	220 – 240 V AC, 50/60 Hz
Power	2,300 W
Energy consumption	30 Wh
Energy consumption with E.S.M. 1	12 Wh
Energy consumption with E.S.M. 2	15 Wh
Stand-by power	<0.5 W
Weight	18.2 kg
Dimensions (W x H x D)	37 x 56.5 x 49.7 cm
Checks	CE, SPRING
Article number	13585
SWISS MADE	■

## JURA GIGA 7



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Enjoy the perfect cup of coffee



2 professional ceramic disc grinders



Variable dual spout with four outlets



Pure and simple

# JURA GIGA 7

SWISS  MADE

## Diversity in self-service

The simple operating concept and the wide range of specialities, from ristretto to latte macchiato at the touch of a button, make the powerful GIGA X7 Professional the perfect coffee solution for delicious speciality coffees for customers, guests or employees. It always cuts a fantastic figure, even when you're pushed for time, because it can prepare two specialities – even speciality coffees with milk – at the same time.

### 2 professional ceramic disc grinders

To extract the aromas from the coffee and channel them into the cup, the fresh, roasted coffee beans are first of all carefully ground. Two high-performance grinders made from a virtually wear-free technical ceramic guarantee quick, precise, even and consistent grinding. Because it is not possible to manually adjust the consistency of grind during the short grinding process, the GIGA's electronically controlled motors are responsible for this.

### Variable dual spout with 2 coffee spout and 2 milk spout

The dual spout, a masterpiece of modern engineering, dispenses the liquid into the cup or glass and can be smoothly height-adjusted (between 70 mm and 159 mm) and width adjusted (between 20 mm and 50 mm). The cappuccino frother even features an adjustable air intake, controlled by a geared stepper motor. When you make a latte macchiato, the machine automatically dispenses hot milk followed by milk foam into the glass.

### Twice the power for the perfect results

A classic favourite is once again enjoying increasing popularity and has become an insiders' tip in many parts of the world: the caffè latte. It may sound simple, but in reality it's something of a technical challenge, because its secret lies in the optimum blending of milk and coffee during preparation. The only way to achieve this is for the milk and coffee to flow into the cup at the same time. This is made possible by the use of two pumps, two flowmeters and two separate heating systems.

