

## Technical overview

### JURA Standards

Variable brewing unit with capacity	5-16 g
Intelligent Pre-Brew Aroma System (I.P.B.A.S.©)	■
Powder recognition for second, ground coffee	■
Power hot water system (3 temperature levels)	0.5 L/min
Cappuccino frother with fine foam technology	■
Height-adjustable coffee spout	■
Energy Save Mode (E.S.M.©)	■
Two electrically adjustable ceramic disc grinders	5 stages
CLARIS filter cartridge	■
Two high-performance pump	15 bar
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
Cappuccino frother with 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	75 – 125 mm
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/off times can be set for each day of the week	■
Active bean monitoring	■
Monitored drip tray	■
Maintenance status display	■

### Accessories

Cup Warmer	optional
Cool Control	optional
Stainless steel vacuum milk container	0.6 L

### In figures

Water tank capacity	2.6 L
Coffee grounds container (servings)	approx. 20
Bean containers with aroma cover	2 x 280 g
Cable length approx.	1.2 m
Voltage	220 – 240 V AC
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 kg
Dimensions (W x H x D)	32 x 41.5 x 49.7 cm
Checks	CB, SPRING
Article number	13583

## JURA GIGA 5



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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 5

SWISS  MADE

## Perfection, precision and professionalism

The machine sets a new standard in performance, aesthetics and perfection for the coffee machines segment. Professional technology has found its way into the homes of people with such high standards – providing an unprecedented range of specialities and fulfilling the coffee lover's every dream.

### 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 four outlets

The dual spout dispenses the liquid into the cup and can be smoothly height-adjusted (between 70 mm and 159 mm) and width-adjusted (between 20 mm and 50 mm). When you make a latte macchiato, the machine automatically dispenses hot milk into the glasses, followed immediately by milk foam and finally coffee. The patented multichamber system froths the milk to professional barista standard. This revolutionary fine foam technology creates a finely textured milk foam with a long-lasting consistency.

Caffè latte is enjoying increasing popularity and now for the first time can be perfectly prepared by a JURA coffee machine. Its secret lies in the optimum mix 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. The GIGA 5 can prepare coffee and heat up milk simultaneously, a feature previously restricted to professional machines in the most elegant bars and restaurants.

### Pure and simple

The simple yet striking design expresses the inner quality of this master piece of technology, and together with the high-quality materials, precise workmanship and unequalled tactility, gives it an air of desirability.

