





Technical overview

Pulse Extraction Process (P.E.P.®)	_
Intelligent water system (I.W.S.®)	_
Speed function	
Customisable product names	
Latte macchiato at the touch of a button	2
Caffè latte at the touch of a button	2
Flat white at the touch of a button	2
Cappuccino at the touch of a button	2
Pot of espresso-quality coffee	
No. of individually programmable specialities	32
Milk or milk foam preparation selectable via electrically controlled air intake	•
JURA fine foam technology	
Electrically adjustable ceramic disc grinder	2
Power hot water system (3 temperature levels)	0,5 I / Min.
Beans à la carte	
Remaining time display	
Generating code groups	
Automatic milk rinse	
JURA standards	
JURA standards Variable brewing chamber, from 5 g to 16 g	
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Settings and programming options	
Programmable and individually adjustable amount of water	
Programmable and individually adjustable coffee strength	10 steps
Programmable milk temperature	10 steps
Programmable milk foam temperature	10 steps
Programmable brewing temperature	3 steps
Programmable amount of milk	•
Programmable temperature of hot water	3 steps
Programmable amount of hot water	
Resettable day counter	_
Programmable switch-on time	_
Programmable switch-off time	•
Shows the number of preparations for each individual product	•
Integrated milk system rinsing and cleaning programme	•
Design and materials	
Alu Frame Design [©] 3 mm aluminium front panel	_
Centre panel in Piano Black	
Touchscreen colour display	_
Amber/white cup illumination	_
Powder chute for second, ground coffee Sound design	- :
In figures	_ =
Height-adjustable dual spout (milk/coffee)	70 – 159 mm
Height-adjustable hot water spout	69 – 165 mm
Water tank capacity	5 l
Coffee grounds container (servings)	max. 40
Bean container with aroma preservation cover	2 × 650 g
Cable length	ca. 1,1 m
Voltage	220 – 240 V~
Current	10A
Power	2700 W
Stand-by power	< 0,5 W
Weight	19 kg
Dimensions (W×H×D)	37 × 56,5 × 49,7 cr
Colour	Aluminium Black



standards







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GIGA X8

Built for maximum performance



Benefits

- 4,3" touchscreen colour display
- 2 precision ceramic disc grinders with Automatic Grinder Adjustment (A.G.A.[©])
- Speed function thanks to additional hot water bypass
- 2 thermoblocks and 2 pumps

Recommended accessories

- Glass Cup Warmer
- Cool Control 1 | Wireless
- Cool Control 1 | Basic
- Milk Cooler Piccolo
- Smart Compact Payment Box
- Coffee grounds disposal/drip drain set
- Coffee to Go furniture range

Areas of use

- Office floor solutions
- Seminar/conference facilities
- Catering
- Coffee to Go



The GIGA X8 allows IURA to demonstrate Swiss innovation and professionalism down to the very last detail. Anywhere where a capacity of up to 200 cups is the order of business, the machine impresses users with its quality, functionality and reliability. Coupled with top performance in every respect, this results in a high-tech automatic coffee machine which is ideally tailored to the requirements of office floor, seminar, catering and Coffee to Go solutions.

State-of-the-art technologies for perfect enjoyment

It's all inside the new GIGA X8: Two high-performance ceramic disc grinders guarantee reliable grinding results for many years which are sure to be precise, consistent and even. A top innovation provides that extra special something: A.G.A.[©] (Automatic Grinder Adjustment) – the electronically controlled automatic readjustment system. The Pulse Extraction Process (P.E.P.®) optimises the extraction time for short specialities and CLARIS Pro Smart delivers perfect water quality for a pure taste in combination with the Intelligent Water System (I.W.S.®).

The GIGA X8 features a sophisticated height-adjustable dual spout, which finishes off trend specialities with milk and milk foam to perfection thanks to fine foam technology. The speed function ensures speciality coffees in record time.

Increased power combined with the highest quality – that's the new GIGA X8. The concise, 4.3" high-resolution touchscreen colour display is both easy to understand and completely intuitive.

TÜV-certified hygiene guarantee

The maintenance of the new GIGA X8 is just as straightforward, logical and intuitive as its operation. Original JURA maintenance products and integrated rinsing and cleaning programmes ensure TÜV-certified hygiene at the touch of a button. The milk system is also very easy to clean. The fully automatic process is started with just a touch on the display and ensures perfect cleanliness.

As individual as your requirements

Whether operated as an individual automatic coffee machine or enhanced with suitable accessories such as cup warmers or an accounting system, for example, the GIGA X8 can be used to configure the perfect complete coffee solution for any application. It can also conveniently adapt to increasing requirements.



Preparation times



2× Ristretto



2× Espresso



2 × Coffee



2×Cappuccino







2 x Latte macchiato 1 min 26 s

2×Flat White 1 min 26 s

Hot Water (200 ml)



1 min 54 s