Technical overview

JURA standards	
Pulse Extraction Process	(P.E.P.®)
Eighth-generation Brewing Unit	5 g to 16 g
Intelligent Pre-Brew Aroma System	I.P.B.A.S.°
Product Recognizing Grinder	1
High-performance pump	1 x 15 bar
Thermoblock heating system	1
Cold Extraction Process	
JURA fine foam technology	
Milk system	HP3 / CX3
Integrated rinsing, cleaning and descaling	•
Integrated milk system rinsing and cleaning	•
CLARIS filter	CLARIS smart
Energy Save Mode	E.S.M.°
Zero-Energy Switch	
_	
Specific advantages	
Individually programmable specialities	32
Automatic Grinder Adjustment	(A.G.A.)
Intelligent Water System	(I.W.S.®)
Wifi Transmitter supplied as standard	
Compatible with J.O.E.®	
Rotary Switch	
Automatic switch-over from milk to milk foam	
Recognition for second, ground coffee	
Active bean monitoring	
Active bean monitoring	
Monitored drip tray	
<u> </u>	-

Settings and programming options	
Programmable amount of water	
Programmable / adjustable coffee strength	10 Levels
Programmable Milk / Milk foam temperature	10 Levels
Programmable amount of Milk / Milk foam	
Save, copy and personalize Products	
Programmable Temperature of Hot Water	3 Levels
Programmable Brewing Temperature	3 Levels
Programmable switch-on / switch-off time	

Blue
Dlue
TFT Color Touch Screen
Amber / White

Design and materials

Specifications Height-adjustable dual spout	78 - 150 mm
Height-adjustable hot-water spout	78 - 150 mm
Water Tank Capacity	2.4 L
Coffee grounds container	ca. 20 Servings
Bean container capacity	280 g
Voltage / Power	220-240 V~ / 1,450W
Stand-by power	0 Wh
Weight	12.3 kg
Dimensions (W x H x D)	32 × 38 × 45 cm
Article Number Aluminium black / alu	15423 / 15360





JURA Z10 black

JURA Z10 alu

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S PT. SUKSES PRATAMA JAYA

JURA Z10 FOR HOT AND COLD BREW







JURA Z10 black

Lasting elegance you will be proud to own

A masterpiece of Swiss engineering, the JURA Z10 doubles the range of speciality coffees. At the touch of a button it prepares the full spectrum of hot drinks from intense espresso to on-trend flat white. It also opens up a whole new dimension in the enjoyment of coffee with the introduction of cold brew specialities. This is made possible thanks to the Product Recognizing Grinder (P.R.G.) which recognizes the chosen speciality and instantly and precisely adjusts the fineness of grind accordingly.

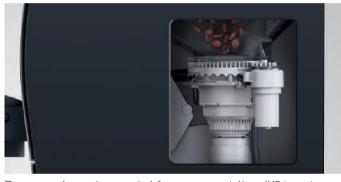
In addition, JURA has developed the pioneering Cold Extraction Process - a quite literally refreshing top innovation. In this process, cold water is slowly pulsed through the freshly ground coffee under high pressure. The result is a completely new way of experiencing coffee - refreshing, energizing and with a wonderfully balanced aroma.



The brewing unit is the most important part of any automatic coffee machine. For the Z10, JURA has created the eighth-generation brewing unit. With its unique 3D brewing technology, it performs best, both in hot specialities and with cold brewing.



Thanks to the Cold Extraction Process, the Z10 prepares genuine cold brew specialities. The Z10 extraction takes place with cold water, pulsed at high pressure, and more coarsely ground coffee. The end result is a natural, energising and refreshing beverage.



To ensure the optimum grind for every speciality, JURA engineers developed the Product Recognising Grinder (P.R.G.). The electronically controlled high-performance grinder adjusts in a fraction of a second to the predefined consistency of grind.



Luxury at its most refined. Design and the careful choice of materials play an important role in product durability. JURA always strives to achieve a design that people will be proud to own and that will still look fresh and modern after many years.

JURA Z10

Z10 with P.R.G. for hot and cold brew speciality coffees



15423 JURA Z10 black



15360 JURA Z10 alu