PROFESSIONAL



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X6 Specifications

Specific advantages		Design and mate
Pulse Extraction Process (P.E.P.®)	—	TFT colour display
Intelligent Water System (I.W.S.®)	—	Amber cup illumi
Compatible with JURA Connect App		White cup illumin
Compatible with JURA Coffee App Professional		Sound design
Espresso doppio at the touch of a button	1	
Pot of coffee in espresso quality		In figures
No. of individually programmable specialities	12	Height-adjustable
Multi-level Aroma G3 grinder	-	Water tank capac
Hot water system (3 temperature levels)	0.24 l / Min.	Coffee grounds c
Remaining time display		Bean container w
		Bohnenbehälter o
JURA Standards		Cable length
Variable brewing chamber, from 5 g to 16 g		Voltage
Intelligent Pre-Brew Aroma System (I.P.B.A.S. [©])	•	Current
Intelligent preheating	•	Power
Active bean monitoring		Stand-by power
Energy Save Mode (E.S.M. [©])		Weight
High-performance pump, 15 bar	1	Dimensions (W ×
Thermoblock heating system	1	Dimensions (W ×
Fluid system	1	extension
Monitored drip tray		Colour
Integrated rinsing, cleaning and descaling programme	•	
Adjustable water hardness		
One or two cups of espresso in one brewing operation	•	
JURA hygiene: TÜV-certified		
CLARIS filter cartridge	CLARIS Pro Smart	
Zero-Energy Switch or power switch		
Swiss made		Areas of use
Settings and programming options		Self-service aLarge offices
Programmable and individually adjustable amount of water		CanteensCatering
Programmable and individually adjustable coffee strength	10 levels	
Programmable brewing temperature	2 levels	
Hot water temperature can be programmed	3 levels	
Programmable amount of hot water		
Programmable preparation buttons		
Resettable day counter	•	
Programmable switch-off time		
Shows the number of preparations for each individual product		

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X6 The robust professional solution for black coffee and water for tea

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terials	
lay	•
nination	•
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-	
djustable coffee spout	65 – 15
nk capacity	51
ounds container (servings)	max. 4
tainer with aroma preservation cover	500 g
ehälter optional erweiterbar auf	1 kg
ngth	ca. 1.2
	220 -
	10A
	1450 V
power	< 0.5 V
	12 Q kc

ons (W × H × D)

ons ($W \times H \times D$) with bean container

l53 mm 40 m 240 V ~ W W 12.9 kg 37.3 × 47 × 46.1 cm 37.3 × 52.4 × 46.1 cm

Dark Inox



service area e offices

X6

The robust professional solution for black coffee and water for tea







Benefits

- 10 programmable black coffee specialities Individual coffee to suit any taste
- Bean container and water tank can be locked To prevent manipulation
- Disable function for products and programming Prevents accidental operation, e.g. during cleaning
- 6 large front-mounted direct selector buttons and 2 navigation buttons Delicious coffee at the touch of a button

Recommended accessories

- Glass Cup Warmer
- Smart Compact Payment Box
- Bean container extension
- Fresh water kit
- Coffee grounds disposal / drip drain set
- Coffee to Go furniture range

If you need a coffee machine that prepares black coffee, professionally made pots of coffee and hot water in two different temperatures for tea, the X6 is the ideal solution. Its easy-to-understand operating concept is especially useful when it is used as a self-service solution for staff or guests. On the X6, all speciality coffees can also be moved to a different position on the display. Combined with accessories designed specifically to work with JURA coffee machines, such as a cup warmer or accounting system, the X6 can be used as the basis for made-to-measure complete coffee solutions. With its large water tank and a sturdy fresh water kit which can be added on after installation, the X6 is equally suitable for mobile use or use in a fixed location.

State-of-the-art technology for complete enjoyment

The beans are freshly ground to the correct fineness for every preparation by the innovative Aroma^{G3} grinder. This precision grinder is now twice as fast and preserves the full aroma of the beans. The Pulse Extraction Process (P.E.P.®) ensures the optimum extraction time for short specialities and delivers a taste explosion for ristretto and espresso. All control elements on the X line are on the front, clearly visible and easily accessible. The water tank and bean container can also be refilled from the front. To protect them from manipulation, the water tank and bean container come with a locking mechanism as standard. The drip tray and coffee grounds container are ergonomically designed and can be removed with one hand, allowing them to be emptied quickly and cleanly. The control elements show the clarity of the operating concept. The vertical format TFT colour display combined with the large, easily recognisable preparation buttons make operation very straightforward, even for first-time users. The preparation and maintenance buttons can be disabled to prevent unwanted reprogramming or accidental operation while the machine is being cleaned.

TÜV-certified hygiene guarantee

Maintenance of the new X line is just as intuitive as operation: integrated rinsing and cleaning programmes, used in combination with original JURA maintenance products, ensure TÜV-certified hygiene and cleanliness.

As individual as your requirements

The X6 can be combined with a number of accessories – specially designed for JURA professional coffee machines - to create a complete, made-to-measure coffee solution: for example the fresh water kit, cup warmer or accounting system.







2 × espress 1 minute 3 seconds 48 seconds

Espresso doppio 1 minute 5 seconds

ΤĊ 2 × ristretto 33 seconds



SWISS - MADE

Hot water (200 ml) 50 seconds

A pot of coffee (360 ml 2 minutes 20 seconds