

GIGA X9c Professional



Technical overview

JURA standards		
Variable brewing unit, from 5 g to 16 g	■	
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	■	
Intelligent preheating	■	
Active bean monitoring	■	
Energy Save Mode (E.S.M.®)	2 levels	
High-performance pump, 15 bar	3	
Thermoblock heating system	3	
Parallel fluid systems	2	
Monitored drip tray	■	
Maintenance status display	■	
Integrated rinsing, cleaning and descaling programme	■	
Adjustable water hardness	■	
JURA hygiene: TÜV-certified	■	
Swiss made	■	
Specific benefits		
Latte macchiato at the touch of a button	2	
Caffè latte 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	31	
Direct water supply connection	■	
Drip drain set	■	
Separate water tank for descaling	■	
Professional barista steam lance	■	
Milk or milk foam preparation selectable via electrically controlled air intake	■	
JURA fine foam technology	■	
Electrically adjustable ceramic disc grinders (5 levels)	2	
Power hot water system (3 temperature levels)	approx. 0.5 l/min.	
Powder recognition for second, ground coffee	■	
Indicator light for bean container	■	
A la carte bean selection	■	
TÜV certificate for user-friendly user manual	■	
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 amount of milk	■	
Programmable hot water temperature	3 levels	
Rotary Switch for intuitive navigation	■	
Programmable preparation buttons		8
Switch-on and switch-off times can be specified for each day of the week	■	
Resettable day counter	■	
Design and materials		
Alu Frame Design® 3 mm aluminium front	■	
TFT colour display	■	
Venti Ports	■	
Height-adjustable dual spout (milk/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	■	
Sound design	■	
Accessories		
Cup warmer	optional	
Compressor Cooler Pro	optional	
Accounting system	optional	
Coffee grounds disposal set	optional	
Coffee to Go equipment	optional	
MDB interface unit	optional	
In figures		
Coffee grounds container (servings)	approx. 40	
Bean containers with aroma preservation cover	2 x 650 g	
Cable length	approx. 1.1 m	
Voltage	220 – 240 V AC/10 A	
Power	2300 W	
Permanent water connection	G 3/4"	
Drip drain pipe	DN 15	
Weight	22 kg	
Dimensions (W x H x D)	32 x 56.5 x 49.7 cm	
Checks	CE ®	
TÜV certificate for user-friendly user manual		
www.tuv.com		
TÜV Rheinland		
ID: 0000027526		
Certified hygiene		

Art. 70452 – 201405 – JURA reserves the right to change technical data.  Jura



Permanent water connection
with drip drain



Professional barista steam lance



Variable dual spout with 2 coffee
spouts and 2 milk spouts



GIGA Value Protection

PROFESSIONAL

The barista speciality coffee professional with a permanent water connection

With the power of 3 thermoblocks und 3 pumps, the machine prepares the full range of speciality coffees at the touch of a button. In professional catering, speed matters – and multiple heating and fluid systems deliver higher hot water output, up to 30 litres an hour. If you need an efficient coffee machine for continuous everyday use, this compact solution with professional permanent water connection is the answer.

Technologies

The new professional barista steam lance froths milk to perfection in a matter of seconds. One touch of a button is all that's required to start the process. The built-in sensor continuously monitors the milk temperature and triggers an automatic switch-off when the optimum temperature is reached. The power steam system and sophisticated nozzle technology guarantee professional quality milk foam every time.

As an ingenious feature, the air intake in the dual spout is electrically adjusted by a geared stepper motor. When you make a latte macchiato, the machine automatically dispenses hot milk followed by milk foam into the glass. Two high-performance ceramic grinders, controlled by electronic motors, guarantee quick, precise, even and consistent grinding for many years to come.

Cleaning/Hygiene

As well as being easy to operate and programme, the machine is designed to be very easy to care for. The integrated rinsing, cleaning and descaling programmes reduce the effort involved to a minimum and guarantee TÜV-certified hygiene. The GIGA X9c Professional offers very long maintenance intervals, especially when used in conjunction with a CLARIS filter system.

Customisable

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and interface for accounting systems, as well as an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.

GIGA Value Protection

GIGA customers can now enjoy an exclusive, new service concept that is fully in line with JURA's high quality standard. The 'comprehensive service package' guarantees the performance of the professional coffee machines and offers value protection for 25 months or 45 000 drink preparations. This includes, for example, two inspections after 9 and 18 months.



GIGA X9c Professional

SWISS  MADE

Preparation times



frothed milk (500 ml)
2 min.



pot of coffee (360 ml)
2 min. 30 sec



2 latte macchiato
1 min. 28 sec



2 cappuccini
1 min. 20 sec



2 caffè latte
1 min. 5 sec



2 café crème
1 min.



2 espressi
35 sec



2 ristretti
26 sec



hot water (200 ml)
28 sec

Areas of use

Ideal for:

- Barista bars
- Cafés
- Coffee lounges
- Bistros
- Office floor solutions

Recommended maximum
daily output 180 cups