

GIGA W3 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	2
Thermoblock heating system	2
Parallel fluid systems	2
CLARIS filter cartridge	CLARIS Pro Blue
Monitored drip tray	■
Maintenance status display	■
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
JURA hygiene: TÜV-certified	■
Swiss made	■

Specific benefits

Customisable product names	■
Flat white at the touch of a button	2
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	43
Milk or milk foam preparation selectable via electrically controlled air intake	■
JURA fine foam technology	■
Electrically adjustable ceramic disc grinders (5 levels)	1
Power hot water system (3 temperature levels)	approx. 0,5 l/min.
Powder recognition for second, ground coffee	■

Settings and programming options

Intelligent Pre-Brew Aroma System with optional deactivation	■
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	■
Centre panel in Piano Black	■
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

Glass Cup Warmer	optional
Cool Control Basis	optional
Cool Control Wireless	optional
Compressor Cooler Pro	optional
Milk Cooler Piccolo	optional
Coffee to Go equipment	optional

In figures

Water tank capacity	5 l
Coffee grounds container (servings)	approx. 40
Bean containers with aroma preservation cover	1 kg
Cable length	approx. 1.1 m
Voltage	220 – 240 V AC/10 A
Power	2300 W
Weight	18.2 kg
Dimensions (W × H × D)	37 × 55 × 49.7 cm





Professional ceramic disc grinder



Variable dual spout with 2 coffee spouts and 2 milk spouts



Customisable start screen



Large fill volumes for less refilling. 5.7 litre water tank and 1 kg bean container

PROFESSIONAL

The perfect cup of coffee at your desk

The GIGA W3 Professional introduces state-of-the-art coffee technology to the workplace. Elegant and professional, the automatic coffee machine provides everything that counts in a modern working environment for customers, visitors and employees. As well as superlative performance, it offers convenience, simple and intuitive operation, and easy refilling thanks to the large 5 litre water tank, 1 kg bean container and aroma preservation cover. With its bold, expressive design, elegant materials and precision craftsmanship, the GIGA W3 is a statement of good taste that looks good in any setting. The integrated rinsing and cleaning programmes can be started at the touch of a button, minimising the effort involved in day-to-day machine maintenance. You can't fail to fall in love with the GIGA W3: it will soon be the most popular colleague in the coffee lounge!

Technologies

The ingenious, self-explanatory operating concept includes a ball bearing-mounted Rotary Switch and TFT display for maximum speed and efficiency. 31 individually programmable speciality coffees and another 12 barista recipes can be prepared by touching a single button. The standard screen can be customised to the occasion or user, as can the names of the individual specialities. A key feature of the GIGA technology is the adjustable air intake, electronically controlled by a geared stepper motor, to heat and froth the milk. When you make a latte macchiato, the machine automatically dispenses hot milk into the glasses, followed immediately by milk foam and finally coffee. The GIGA W3 is also capable of producing the internationally popular flat white. A professional high-performance grinder, featuring specially positioned grinding discs made from wear-resistant technical ceramic, guarantees precise and consistently even grinding for years to come. They are amazingly fast, cutting grinding times in half compared with previous models. The grinders are adjusted electronically.

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.

Customisable

With accessories such as cup warmers and milk coolers, it is possible to design an optimum complete coffee solution for any requirement.

In addition to the GIGA W line, the JURA Professional line includes machines that can be connected to accounting systems and models with a permanent water connection. For more information, visit www.jura.com or consult our authorised partners.



GIGA W3 Professional

SWISS MADE

Preparation times



Areas of use

Ideal for permanent and variable locations, such as:

- Workplace
- Large offices
- Seminar/conference facilities