

Technical overview

Specific advantages

No. of individually programmable specialities	5*
Intelligent Water System	I.W.S.®
Compatible with J.O.E.®	■
Hot water	■

*Can be expanded to 12 specialities with J.O.E.®

JURA standards

Pulse Extraction Process	P.E.P.®
Variable brewing chamber	5 - 16 g
Intelligent Pre-Brew Aroma System	I.P.B.A.S.®
Multi Level Grinder	Aroma G2
High-performance pump	1 x 15 bar
Thermoblock heating system	■
Integrated rinsing, cleaning and descaling	■
JURA hygiene	TÜV-certified
CLARIS filter cartridge	CLARIS Smart
Energy Save Mode	E.S.M.®
Zero-Energy Switch or power switch	■

Settings and programming options

Amount of water adjustable for each preparation	■
Programmable coffee strength	3 levels
Programmable temperature of hot water	2 steps (with J.O.E.®)
Programmable switch-off time	■

Design and materials

Display	Symbol display
Powder chute for second, ground coffee	■

Specifications

Height-adjustable coffee spout	64 – 110 mm
Water tank capacity	1.9 L
Bean container capacity	200 g
Coffee grounds container (servings)	approx. 16
Cable length	approx. 1.1 m
Voltage / Power	230 V~ / 1,450 W
Stand-by power	0 W
Weight	8.4 kg
Dimensions (W x H x D)	28 x 34.5 x 41.5 cm
Color / Article Number	Piano black / 15221

The benefits at a glance

- Full-size coffee machine for pure coffee pleasure, with a large brewing unit and sufficient capacity to please coffee purists.
- Uncompromising espresso and coffee quality thanks to P.E.P.®, I.P.B.A.S.® and two preparation cycles for double cups.
- Self-explanatory operation using symbols.
- Range of specialities can be expanded with the JURA Operating Experience (J.O.E.®).



JURA D4 PIANO BLACK



JURA D4 piano black

Pure coffee – pure pleasure

Calling all coffee purists: JURA is proud to present the first full-size coffee machine with Coffee Only function. The D4 has been reduced to the bare essentials and boasts a clear, minimalist design. It focuses entirely on black coffee specialities, offering unbeatable full-bodied espresso and coffee made to coffee shop standards.

Consummate Aroma

The Aroma^{ca} grinder grinds the beans freshly for every beverage, to just the right fineness. The patented variable brewing unit has a capacity of 5 to 16 grams. It ensures the ideal pressure and optimum brewing conditions every time. A top innovation, the Pulse Extraction Process (P.E.P.[®]) optimise the extraction time for short specialities and creates a real explosion of aromas. The Intelligent Pre-Brew Aroma System (I.P.B.A.S.[®]) moistens the ground coffee before the actual brewing process. This causes the pores to swell up so that, when the brewing process takes place, the coffee flowing into the cup is packed full of flavour, topped off with a characteristic velvety soft Crema.

Simple Operation

JURA takes a minimalist approach to operation too. A simple press of the self-explanatory symbols is all it takes to start preparing one or two cups of espresso or coffee. Double cups are produced the classic way in two cycles, guaranteeing maximum flavour. And if you fancy a tea from time to time, the hot water function will come in handy.

Enhanced Functions

Equipping the D4 with the Smart Connect option maximises its potential thanks to the JURA Operating Experience (J.O.E.[®]). Alongside a wide range of customising options, this also expands the selection of specialities to include ristretto, espresso doppio as well as the deliciously light lungo Barista and caffè Barista. If desired, it is also possible to prepare two ristretti, two espressos or two coffees in a single brewing operation.



Pulse Extraction Process (P.E.P.[®]) optimise the extraction



Intelligent Water System with CLARIS smart



Self-explanatory symbols for easy operation



JURA Operating Experience (J.O.E.[®]) prepared