Technical overview

JURA standards

Pulse Extraction Process	(P.E.P.®)
Variable VC brewing unit	from 5 g to 16 g
Intelligent Pre-Brew Aroma System	(I.P.B.A.S.©)
Grinder	Aroma^{G3} multi level
High-performance pump	15 bar
Thermoblock heating system	1
Fluid systems	1
JURA fine foam technology	■
Milk system	HP3
JURA Hygiene	TÜV-certified
CLARIS filter cartridge	CLARIS Smart / pro
Zero-Energy Switch	■

Specific advantages

Individually programmable specialities	16
One-Touch function	■
Intelligent Water System (I.W.S.®)	I.W.S.®
Compatible with J.O.E.®	■
Wireless ready	■
Hot water capacity	0.24 L / min.
Recognition for second, ground coffee	■
Monitored drip tray	■
Aroma preservation cover	■

Settings and programming options

Programmable amount of water	■
Programmable / adjustable coffee strength	8 Levels
Programmable brewing temperature	2 Levels
Programmable temperature of hot water	3 Levels
Day counter can be reset	■
Shows the preparations for each individual product	■
Programmable switch-off time	■

Design and materials

Display	TFT colour display
Cup illumination	Amber / white
Powder chute for second, ground coffee	■

Specifications

Height-adjustable coffee spout	65 – 111 mm
Height-adjustable cappuccino spout	107 – 153 mm
Water tank capacity	3.0 L
Bean container capacity	500 g
Coffee grounds container	25 servings
Voltage / Power	230 V~ / 1,450 W
Current	10 A
Stand-by power	0 W
Weight	10 kg
Dimensions (W × H × D)	29.5 × 41.9 × 44.4 cm
Article Number / Colour	15317 / chrome

The benefits at a glance

- Aroma^{G3} grinder and Pulse Extraction Process (P.E.P.®) for ultimate coffee quality
- Intelligent Water System (I.W.S.®)
- Buttons on the front of the machine and a modern TFT display
- Fine foam Frother^{G2}, height-adjustable on a continuous scale

TÜVRheinland®
CERTIFIED

Hygiene
Standards

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The P.E.P. Function for Barista Espresso Quality

The Fine Foam Frother[G2] assures feather light foam
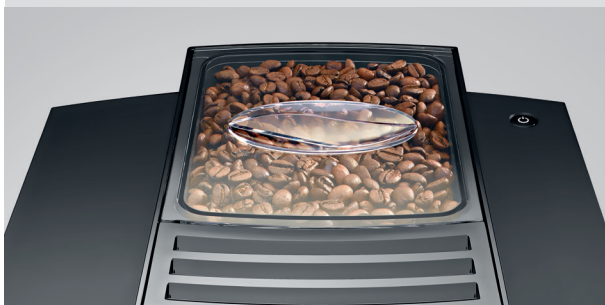
The large Coffee Bean Container with 500g Capacity

As individual as your requirement - with JURA Accessories

JURA WE8 CHROME
For lovers of speciality coffee

The successful automatic machine for the office is now even more perfect. The WE8 now prepares a total of 16 different specialities at the touch of a button. It now offers macchiato, espresso doppio, special coffee and hot water for green tea at the touch of a button.

Wherever customers, staff and visitors can enjoy superlative coffee, the atmosphere is relaxed, communicative and productive. Anyone who appreciates the finer things in life, a wide choice of speciality coffees and aesthetics will love the WE8. A water tank with a 3 L holding capacity, a bean container for 500 g of coffee beans and a coffee grounds container with a capacity of 25 portions make the elegant professional coffee machine the ideal solution for locations where around 30 speciality coffees are consumed per day.

Innovative technologies revolutionise the enjoyment of coffee. The One-Touch function creates trend specialities like latte macchiato, flat white or cappuccino very simply at the touch of a button. Buttons on the front of the machine and a modern TFT display make operation incredibly simple even for inexperienced users. The clean, linear design, accentuated by sections in the elegant Chrome, makes the WE8 the highlight in any kitchen or pantry.

New fine foam Frother
The new fine foam Frother[G2] is made from the highest-quality materials and has a stunning look and feel. Specially designed for the preparation of speciality coffees with milk foam, it makes cappuccino and other beverages with the very best fine-textured foam every time.

TÜV-certified Hygiene guarantee
Cleanliness and hygiene are essential in the workplace, so integrated rinsing and cleaning programmes combined with specially developed cleaning products for JURA coffee machines ensure perfect hygiene at the touch of a button.

PROFESSIONAL

Preparation Times

| 2 Ristretti 30 seconds | 2 Espressi 45 seconds | 2 Cafe Creme 60 seconds | 1 Cafe Latte 56 seconds | 1 Cappuccino 56 seconds | 1 Latte Macchiato 1 minute 26 s |