

Technical overview

JURA standards

Variable VC brewing unit	5 - 16 g
Intelligent Pre-Brew Aroma System	I.P.B.A.S.®
Pulse Extraction Process	P.E.P.®
Grinder	Aroma Grinder PRO
High-performance pump	15 bar
Thermoblock Heating System	1
Fluid System	1
JURA Fine Foam Technology	■
Milk System	HP3
Maintenance status display	■
Integrated rinsing, cleaning and descaling	■
Integrated milk system rinsing and cleaning	■
JURA hygiene: TÜV-certified	■
CLARIS filter cartridge	CLARIS smart
Energy Save Mode	(E.S.M.®)
Zero-Energy / Power Switch	■

Specific benefits

No. of individually programmable specialities	22
Smart mode	■
One-Touch Lungo Function	■
One-Touch Function	■
Intelligent Water System	(I.W.S.®)
Automatic switch-over from Milk to Milk Foam	■
Compatible with J.O.E.®	■
Rotary Switch	■
Wireless ready	■
Smart Connect supplied as standard	■
Recognition for second, ground coffee	■
Active bean monitoring	■
Monitored drip tray	■
Monitored aroma preservation cover	■

Settings and programming options

Programmable amount of water	■
Programmable and adjustable coffee strength	10 Levels
Programmable Milk / Milk Foam Temperature	10 Levels
Programmable Amount of Milk / Milk foam	■
Store, copy and personalize products	■
Store, copy and personalize products	■
Programmable brewing temperature	3 Levels
Programmable Temperature of Hot Water	3 Levels
Programmable switch-off time	■
Shows the number of preparations for each product	■

Design and materials

Two-component technology front section	■
Display	TFT color display
Cup Illumination	Amber / white
Water tank illumination	Blue
Powder chute for second, ground coffee	■

Specifications

Height- / width-adjustable dual spout	80 – 153 mm / 21 – 50 mm
Water tank capacity	2.40 L
Bean container with aroma preservation	280 g
Coffee grounds container (servings)	app. 20
Voltage	230 V AC 50/60 Hz
Power	1,450 W
Stand-by power	0 Wh
Weight	12 kg
Dimensions (W x H x D)	32 x 37.5 x 45 cm
Color / Article Number	Diamond black / 15263



JURA Z6 DIAMOND BLACK



JURA SEA (Pte.) Ltd.

25 International Business Park, German Centre #01-01/10, Singapore 609916

Tel.: +65 65628853, Fax: +65 65628854, Email: info@jura-sea.com, Web: https://www.jura-sea.com



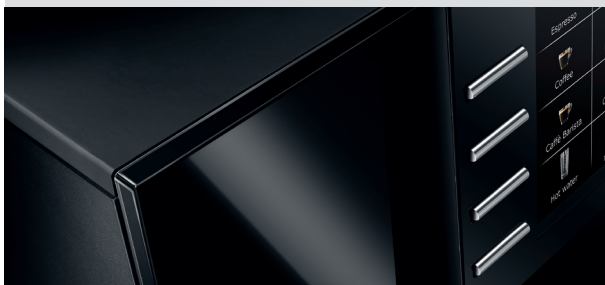
Barista Quality Lungo thanks to Jet Function



P.E.P Functions assures perfect Espresso Quality



Main Menu is adjusted by personal preference



Beauty in Diamond Black

JURA Z6 diamond black

Premium enjoyment - professional technology

Full aroma thanks to the astonishingly quiet Professional Aroma Grinder, exceptional barista variety thanks to optimized fluid system and an operating concept that combines simplicity and intelligence – the new Z6 promises supreme coffee experiences. The Professional Aroma Grinder delivers a consistently flawless grinding result, state-of-the-art brewing processes allow the coffee aromas to fully develop and trend specialities are prepared to perfection and topped with airy, feather-light milk foam thanks to fine foam technology. The Z6 impresses by offering 22 specialities at the touch of a button and its newly developed fluid system allows even long, delicious barista specialities and espresso doppio to be created in top barista quality.

Professional Aroma Grinder

12.2% more aroma and consistently high grind quality over the entire service life are the defining features of the Professional Aroma Grinder compared with a standard domestic grinder. The perfected grinder geometry achieves the optimum grinding curve. So: A higher proportion of fine particles in the grounds guarantees that the flavours unfold to perfection.

Artificial intelligence

With the Z6, artificial intelligence is finding its way into the operation of the machine. The coffee machine identifies the personal preferences of every household and adapts the start screen on the 3.5" TFT display automatically. This makes the Z6 as unique as you are and means that operating the machine is even more intuitive.

Beauty in Diamond Black

The Diamond Black design showcases the elegant beauty of the Z6 in its full glory. A high-tech two-component method provides the surfaces with an intense sense of depth, so that just looking at the coffee machine is a pleasure in itself.

