### PROFESSIONAL



# WE8 For lovers of speciality coffee



#### **Benefits**

- Aroma<sup>G3</sup> grinder and Pulse Extraction Process (P.E.P.<sup>®</sup>) for ultimate coffee quality
- Intelligent Water System (I.W.S.<sup>®</sup>)
- Buttons on the front of the machine and a modern TFT display
- Fine foam frother<sup>G2</sup>, heightadjustable on a continuous scale

#### **Recommended accessories**

- Cup warmer with accessory drawer WE
- Cool Control
- Wireless Transmitter for Cool Control
- Milk Cooler Piccolo
- Smart Payment Box
- Coffee to Go furniture range
- |.O.E.®

### Areas of use

- Offices
- Factories and workshops
- Stores
- Business premises
- Studios

Recommended maximum daily output 30 cups



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 31 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, make the WE8 the highlight in any kitchen.



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### wes Technical data

### Specific advantages

No. of individually programmable specialities	16
One-Touch function	
Intelligent Water System (I.W.S.®)	
Compatible with J.O.E.® (JURA Operating Experience, J.O.E.®)	•
Wireless ready	
Hot water	0.241/min.
Recognition for second, ground coffee	
Monitored drip tray	
Aroma preservation cover	

### 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	Multi-level Aroma <sup>G3</sup> grinder
High-performance pump, 15 bar	1
Thermoblock heating system	1
Fluid systems	1
JURA fine foam technology	
Milk system	HP3
Maintenance status display	
Integrated rinsing, cleaning and descaling programme	
Integrated milk system rinsing and cleaning programme	•
JURA hygiene: TÜV-certified	
CLARIS filter cartridge	CLARIS Pro Smart/ CLARIS Smart
Energy Save Mode (E.S.M. <sup>©</sup> )	
Zero-Energy Switch or power switch	•
Settings and programming options	
Programmable and individually adjustable	

Programmable and individually adjustable amount of water	
Programmable and individually adjustable coffee strength	8 steps
Programmable brewing temperature	2 steps
Programmable temperature of hot water	3 steps
Resettable day counter	
Programmable switch-off time	
Shows the number of preparations for each individual product	

### Design and materials

Display	TFT colour display
Amber/white cup illumination	
Powder chute for ground coffee	

### In figures

in rigures	
Height-adjustable coffee spout	65 – 111 mm
Height-adjustable cappuccino spout	107 – 153 mm
Water tank capacity	31
Bean container holding capacity	500 g
Coffee grounds container (servings)	max. 25
Cable length	approx. 1.1 m
Voltage/Power	230 V~/1450 W
Current	10 A
Stand-by power	0 W
Weight	10 kg
Dimensions (W×H×D)	29.5 × 41.9 × 44.4 cm
Colour	Chrome



