



GIGA X3 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) a	pprox. 0.5 l/min.
Powder recognition for second, ground coffee	
TÜV certificate for user-friendly user manual	
,	
Settings and programming options	
Intelligent Pre-Brew Aroma System with optional deactivation	
Programmable amount of water	
Amount of water can be adjusted for each prepar	ation ■
Programmable coffee strength	5 levels
Coffee strength can be adjusted for each preparat	tion
Programmable brewing temperature	3 levels
Programmable amount of milk	
	21 !

Programmable hot water temperature

Potary Switch for intuitive navigation		
Rotary Switch for intuitive navigation Programmable preparation buttons		
Switch-on and switch-off times can be spec	ified '	
for each day of the week	.med I	
Resettable day counter		
Design and materials		
Alu Frame Design [©] 3 mm aluminium front	I	
Centre panel in Piano Black	I	
TFT colour display	I	
Venti Ports	İ	
Height-adjustable dual spout (milk/coffee)	70 – 159 mn	
Width-adjustable dual spout	20 – 50 mn	
Height-adjustable hot-water spout	69 – 165 mn	
Amber cup illumination	ı	
White cup illumination	I	
Sound design	ı	
Accessories		
Cup warmer	optiona	
Compressor Cooler Pro	optiona	
Accounting system	optiona	
Coffee grounds disposal set	optiona	
Drip drain set	optiona	
Coffee to Go equipment	optiona	
MDB interface unit	optiona	
In figures		
Water tank capacity 5 l	5	
Coffee grounds container (servings)	approx. 4	
Bean containers with aroma		
preservation cover	1 k	
Cable length	approx. 1.1 n	
Voltage	220 – 240 V AC/10 A	
Power	2300 V	
Weight	18.2 kg	
Dimensions (W × H × D)	37 × 55 × 49.7 cn	
Checks	(€ (§	



3 levels







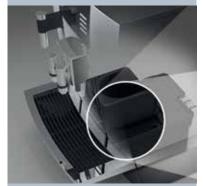
Professional ceramic disc grinder



Variable dual spout with 2 coffee spouts and 2 milk spouts



Customisable start screen



With optional coffee grounds and drip drain set

PROFESSIONAL

Moving into the top class

The new GIGA X3 Professional offers everything needed by staff in a large office or staff room. It delivers up to 31 individually programmable speciality coffees and another 12 barista recipes at the touch of a button, including the en-vogue flat white. As well as offering simple operation, it takes minimum effort to refill thanks to the large bean container with a holding capacity of 1 kg and aroma preservation cover. Other features include an optional coffee grounds disposal function and drip drain set. Integrated rinsing and cleaning operations started at the touch of a button minimise the amount of work needed to maintain the machine on a daily basis. It's sure to go down a treat with your staff. A large water tank and large coffee grounds container allow for flexible and mobile use.

Technologies

43 specialities, as well as the start screen, can be individually programmed to suit the occasion or customer. For instance, products can be renamed and arranged to the user's liking on the display. The high-performance ceramic grinder, controlled by electronic motors, quarantees quick, precise, even and consistent grinding for many years to come. As an ingenious feature, the air intake in the dual spout is electrically adjusted by a geared stepper motor. When you make a latte macchiato, the machine automatically dispenses hot milk followed, without a pause, by milk foam into the glass. This feature saves valuable time.

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 a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and interface for accounting systems, as well as an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.







A pot of coffee (360 ml) 2 minute 33 seconds

2 caffè latte

1 minute 8 seconds



2 flat whites 1 minute 56 seconds

2 cafés crème

1 minute 3 seconds



2 latte macchiati 1 minute 31 seconds



2 cappuccini 1 minute 23 seconds





2 ristretti

29 seconds

Hot water (200 ml)

Areas of use

Ideal for permanent and variable locations, such as:

- Large offices
- Seminar/conference facilities
- Self-service area

