

# Z6 Premium enjoyment with professional technology





# The benefits at a glance

- Professional Aroma Grinder for ideal grinding results over the entire service life
- New fluid system enhances the variety to include barista specialities and espresso doppio
- Artificial intelligence automatically adapts the start screen to personal preferences
- High-tech process showcases the Diamond Black design perfectly

Full aroma thanks to the astonishingly quiet Professional Aroma Grinder, exceptional barista variety thanks to optimised 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.



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# Technical overview

IUF	łΑ	sta	nd	ar	ds

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	Professional Aroma Grinder
High-performance pump, 15 bar	1
Thermoblock heating system	1
Fluid system	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 Smart
Energy Save Mode (E.S.M.©)	
Zero-Energy Switch or power switch	

Specific advantages	
No. of individually programmable specialities	22
Smart mode	•
One-Touch Lungo function	•
One-Touch function	•
Intelligent water system (I.W.S.®)	
Automatic switchover 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	•
Swiss made	

## Settings and programming options

Programmable and individually adjustable amount of water	•
Programmable and individually adjustable coffee strength	10 levels
Programmable milk/milk foam temperature	10 levels
Programmable amount of milk/milk foam	•
Store, copy and personalise products	•
Programmable brewing temperature	3 levels
Pogrammable temperature of hot water	3 levels
Programmable switch-off time	•
Shows the number of preparations for each individual product	•

# Design and materials

Two-component technology front section	•
Display	TFT colour display
Amber/white cup illumination	•
Water tank illumination blue	•
Powder chute for second, ground coffee	•
Sound design	•

In ligures		
Height- and width-adjustable dual spout	80 – 153 mm / 21 – 50 mm	
Water tank capacity	2.41	
Coffee grounds container (servings)	ca. 20	
Bean container capacity	280 g	
Cable length	ca. 1.1 m	
Voltage/Power	230 V ~/1450 W	
Stand-by power	0 Wh	
Weight	12 kg	
Dimensions (W×H×D)	32×37.5×45 cm	
Colour	Diamond Black	



Hygiene standards



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