## PROFESSIONAL



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### WE8 Specifications

Specific advantages Pulse Extraction Process (P.E.P.®)		Shows individ
Intelligent Water System (I.W.S.®)		Integra
Compatible with JURA Connect App		prograi
Compatible with JURA Coffee App Professional	-	
Latte macchiato at the touch of a button	1	Design
Cappuccino at the touch of a button	1	TFT col
Flat white at the touch of a button	1	Amber
No. of individually programmable specialities	12	Sound
Multi-level Aroma <sup>G3</sup> grinder		
Hot water system (3 temperature levels)	0.24 I / Min.	In figu
Powder recognition for additional ground		Height
coffee variety		Height
Remaining time display		Height
Connector System <sup>®</sup>		Water
Automatic milk rinse		Coffee
		Bean co
JURA Standards		Cable I
Variable brewing chamber, from 5 g to 16 g		Voltage
Intelligent Pre-Brew Aroma System (I.P.B.A.S. <sup>®</sup> )	-	Curren
Intelligent preheating	-	Power
High-performance pump, 15 bar	1	Stand-
Thermoblock heating system	1	Weight
Fluid system	1	Dimen
Monitored drip tray		Colour
Integrated rinsing, cleaning and descaling	-	coloui
programme		
Adjustable water hardness	•	
One or two cups of espresso in one brewing operation	•	
JURA hygiene: TÜV-certified		
CLARIS filter cartridge	CLARIS Pro Smart /	
5	CLARIS Smart	
Zero-Energy Switch or power switch		
Settings and programming options		
Programmable and individually adjustable amount of water	•	
Programmable and individually adjustable coffee strength	8 levels	
Programmable brewing temperature	2 levels	
Programmable amount of milk		
Hot water temperature can be programmed	3 levels	
Programmable amount of hot water		
Resettable day counter		
Programmable switch-off time		

<pre>     Volume     45 ml     Creat     Creat     Control     Contro     Control     Cont</pre>
insta Nis

WE8 Speciality coffees for the workplace

spiceadvertising data. technical 201703 – JURA reserves the right to change

he numb ual produ ed milk s nme

and mate our displa up illum esign

es adjustab adjustab adjustab ank capa grounds ( ntainer ngth y power



ber of preparations for each uct	•
system rinsing and cleaning	•
terials	
lay	
nination	
	-

ole coffee spout	65
ole cappuccino spout	10
ble hot water spout	10
acity	3
container (servings)	25
with aroma preservation cover	50
	ap
	23

65 – 111 mm
107 – 153 mm
107 – 153 mm
3
25
500 g
approx. 1.1 m
230 V ~
10 A
1450 W
0 W
10 kg
29.5 × 41.9 × 44.4 cm
Chrome
Dark Inox

ions ( $W \times H \times D$ )



Hygiene standards



www.tuv.com ID 0000027526

# For lovers of speciality coffee







#### Benefits

- Pulse Extraction Process (P.E.P.<sup>®</sup>) optimises extraction time to guarantee professional quality, barista-style coffee
- The Intelligent Water System (I.W.S.<sup>®</sup>) automatically detects the filter while the CLARIS Smart and CLARIS Pro Smart ensure perfect water quality
- Buttons on the front of the machine and a modern TFT display make operation incredibly simple even for inexperienced users
- Cappuccino spout, height-adjustable on a continuous scale for cappuccino, latte macchiato and flat white topped with fine foam at the touch of a button

#### Accessories

- Cup warmer with accessory drawer WE
- Cool Control basic
- Cool Control Wireless
- Milk Cooler Piccolo
- Smart Compact Payment Box
- Coffee to Go equipment

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 I 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.

#### State-of-the-art technologies for perfect enjoyment

The WE8 offers 12 different specialities. JURA has perfected the complete brewing process for short speciality coffees, allowing the WE line to make them to professional barista standard every time. The six-level Aroma<sup>G3</sup> grinder ensures that the coffee is optimally ground. It always grinds the beans fresh, quickly yet gently to preserve the aroma. The Pulse Extraction Process (P.E.P.<sup>®</sup>) developed by JURA optimises the extraction time. To make a ristretto or espresso, it forces the hot water through the ground coffee at short intervals. The One-Touch function on the WE8 allows you to make trend specialities finished with milk and milk foam at the touch of a button, without having to move the cup.

#### TÜV-certified hygiene guarantee

Cleanliness and hygiene are essential in the workplace, so integrated rinsing and leaning programmes combined with specially developed cleaning products for JURA coffee machines ensure perfect hygiene at the touch of a button. The milk system is also cleaned quickly and easily at the touch of a button. This complete hygiene system, which is certified by TÜV Rheinland, makes the WE line an excellent choice for premises which operate an HACCP\* concept.

#### As individual as your requirements

Because requirements vary from one situation to another, the WE8 comes with many options for programming and customisation. The amount of ground coffee and water can be adapted to suit personal preferences and the cups and glasses used. It is also possible to give preference to certain speciality coffees by disabling others. Various modes are available on request that only allow presettings and cup volumes to be changed after entering a certain key combination.

\* Hazard Analysis and Critical Control Points



#### Preparation times

2×ristretto 2×espresso 30 sec. 45 sec.







1 cappuccino 1 flat white 56 sec. 58 sec.

1 latte macchiato 1 min. 26 sec.



#### Areas of use

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