

Technical overview

JURA standards

Variable brewing unit	5 - 16 g
Intelligent Pre-Brew Aroma System	I.P.B.A.S.®
Intelligent preheating	■
High-performance pump	15 bar
Thermoblock heating system	■
Monitored drip tray	■
Maintenance status display	■
Integrated rinsing, cleaning and descaling	■
Adjustable water hardness	■
One or two espresso in one brewing operation	■
JURA hygiene: TÜV-certified	■
CLARIS filter cartridge CLARIS Pro Smart / Smart	■
Zero-Energy Switch or power switch	■

Specific benefits

Latte macchiato at the touch of a button	1
Cappuccino at the touch of a button	1
No. of individually programmable specialties	12
Pulse Extraction Process (P.E.P.®)	■
Intelligent Water System (I.W.S.®)	■
Compatible with JURA Connect App	■
Compatible with JURA Coffee App Professional	■
Multi-level Aroma ^{G3} grinder	■
Connector System®	■

The benefits at a glance

- Pulse Extraction Process (P.E.P.®) optimise extraction time to guarantee professional quality, barista-style coffee
- The Intelligent Water System (I.W.S.®) 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 topped with fine foam at the touch of a button

Settings and programming options

Programmable amount of water	■
Amount of water adjustable for each preparation	■
Programmable coffee strength	8 levels
Coffee strength adjustable for each preparation	■
Programmable brewing temperature	2 levels
Programmable amount of milk	■
Hot water temperature can be programmed	2 levels
Programmable amount of hot water	■
Resettable day counter	■
Programmable switch-off time	■
Shows number of preparations for each product	■
Water filter display	■

In figures

Height-adjustable coffee spout	65 - 111 mm
Height-adjustable hot-water spout	107 – 153 mm
Height-adjustable cappuccino spout	107 – 153 mm
Water tank capacity	3.00 L
Bean container with aroma preservation cover	500 g
Coffee grounds container (servings)	approx. 25
Voltage	230 V AC 50/60 Hz
Power	1,450 W
Stand-by power	0 W
Weight	10.0 kg
Dimensions (W x H x D)	29.5 × 41.9 × 44.4 cm
Color / Article Number	Black Chrome / 15014



JURA WE8 black chrome





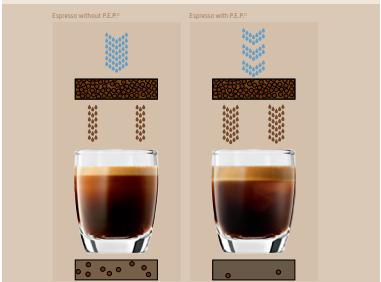
Cappuccino at the push of a button



Intelligent Fresh Water System with RFT



Sealed Bean Container 500g



P.E.P.® Brewing System

Speciality coffees for the workplace

For lovers of speciality coffee

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 l 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 specialties 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 specialties. 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 AromaG3 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.®) developed by JURA optimizes 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 specialties 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 cleaning programmes combined with specially developed cleaning products for JURA coffee machines ensure perfect hygiene at the touch of a button – it is even certified by TÜV Rheinland, makes the WE6 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 customizing. 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
30 seconds



2 espresso
45 seconds



2 coffee
1 minute



1 cappuccino
56 seconds



1 latte macchiato
1 minute 26 sec.



Hot Water (200 ml)
45 seconds