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

| Number of individually programmable specialities | 8 |
|--------------------------------------------------|---|
| Pulse Extraction Process (P.E.P.®) | |
| Intelligent Water System (I.W.S.®) | |
| Compatible with JURA Connect App | |
| Compatible with JURA Coffee App Professional | |
| Compatible with the JURA Coffee Application | |
| Multi-level AromaG3 grinder | |

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
- Eight classic specialities can be prepared with ease 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 |
| 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 | 65 - 111 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 | Piano Black / 15114 |



Hygiene Standards



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JURA WE6 piano black







Purest Espresso



Intelligent Fresh Water System with RFT



Sealed Bean Container 500g



P.E.P.[©] Brewing System

WE6 For lovers of classics

Coffee classics for the workplace

Wherever customers, staff and visitors can enjoy superlative coffee, the atmosphere is relaxed, communicative and productive. Coffee frees the mind and stimulates creativity. It follows that no workplace should be without it. The new WE6 expertly prepares the full range of coffee classics from ristretto and espresso to café crème. A water tank with a 3-litre holding capacity, a bean container for 500 grams 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. 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 WE6 offers 8 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 AromaG3 grinder ensures that the coffee is optimally ground. It always grinds the beans fresh, quickly yet gently to preserve the aroma. The variable brewing unit has a capacity of 5 to 16 grams and ensures the ideal brewing conditions at all times. 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.

TÜV-certified hygiene quarantee

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 WE6 comes with many options for programming and customizing. The amount of ground coffee and water can be adapted to suit personal preferences. It is also possible to give preference to certain speciality coffees by disabling others. Various modes are available on request that only allow pre-settings and cup volumes to be changed after entering a certain key combination. This prevents any mistakes from being made.

* Hazard Analysis and Critical Control Points



Preparation times



2 ristretto

30 seconds



2 espresso

45 seconds



2 coffee 1 minute



45 seconds

Hot Water (200 ml)