

Features comparison



	Z8	GIGA 6
Number of specialties	21	28
Display	4.3" touchscreen colour display	4.3" touchscreen colour display
WiFi connection to home network		■
Smart mode (artificial intelligence)		■
Programmable coffee strength	10 levels	10 levels
Programmable amount of milk /milk foam	10 levels	10 levels
One-Touch Lungo function	■	■
Brewing unit	Variable VC brewing unit	Variable VC brewing unit
Grinder	Professional Aroma grinder	2 electronically adjustable ceramic disc grinders
Automatic Grinder Adjustment (A.G.A.)		■
Thermoblock heating system	2	2
High-performance pump	2	2
Filter	CLARIS Smart	CLARIS Smart
Water tank capacity	2.4l	2.6l
Bean container capacity	280 g	2 × 280 g

jura



Aluminium

GIGA 6 from JURA

Double power and double action for 28 specialties

- Two ceramic disc grinders with Automatic Grinder Adjustment (A.G.A.) for consistently even grinding
- Coffee and hot milk /milk foam can be prepared simultaneously to create flawless trend specialties
- 5-star handling, even during cleaning and maintenance
- Large 4.3" high-resolution touchscreen colour display featuring artificial intelligence for simple, intuitive operation

Perfection, precision and professionalism in a new dimension



2 electronically adjustable ceramic disc grinders

- The two electronically adjustable ceramic disc grinders are precision-made using an incredibly hard material so that they can grind the coffee to the optimum fineness.
- The Automatic Grinder Adjustment (A.G.A.) delivers phenomenal results every time over the grinder's entire service life.
- There are two self-adjusting grinders so that two different coffee blends can be used, either individually or mixed together.



Artificial intelligence

- The 4.3" high-resolution touchscreen colour display shows the user relevant information.
- A self-learning algorithm identifies each user's personal preferences and adapts the start screen accordingly, showing two, five or eight preferred specialities.
- You can give specialities specific names which can then be shown or hidden.

The secret to creating a perfect cup of coffee lies in creating ideal extraction conditions. The new GIGA 6 boasts three different brewing processes for coffee as well as three different processes for preparing milk.

Brewing processes for speciality coffees

Standard brewing process

- Used for classic coffee drinks in medium cup sizes.
- For café crème

Pulse Extraction Process (P.E.P.®)

- Optimises the extraction time for short specialities.
- For ristretto, espresso, macchiato and cortado

One-Touch Lungo function

- For long speciality coffees, hot water is automatically blended with the coffee during preparation.
- For lungo Barista and caffè Barista

Preparation processes for on-trend speciality coffees with milk

First the milk, then the coffee

- The coffee flows down through the milk foam top. The milk foam, which weighs less than the coffee, floats above it.
- For cappuccino, latte macchiato, macchiato

First the coffee, then the milk

- The milk foam lies under the crema of the coffee. The milk foam on the top takes on the colour and flavour of the crema as a result.
- For flat white, cortado

Simultaneous preparation of coffee and milk

- The milk and coffee are mixed together as they flow into the cup together.
- For caffè latte

