



GIGA X3 Professional

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Technical overview

Specific advantages

Customisable product names	■
Compatible with JURA Connect App	■
Compatible with JURA Coffee App Professional	■
Latte macchiato/Cappuccino at the touch of a button	2
Flat white/Caffè latte at the touch of a button	2
Pot of espresso-quality coffee	■
No. of individually programmable specialties	34
Barista recipes	■
Milk or milk foam preparation selectable via electrically controlled air intake	■
JURA fine foam technology	■
Electrically adjustable ceramic disc grinder	■
Power hot water system (3 temperature levels)	0.5 l/min.
Powder recognition for additional ground coffee variety	■
Remaining time display	■
Generating code groups	■
Automatic milk rinse	■

JURA standards

Variable brewing chamber, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	■
Intelligent preheating	■
Active bean monitoring	■
Energy Save Mode (E.S.M.®)	■
High-performance pump, 15 bar	2
Thermoblock heating system	2
Fluid system	2
Monitored drip tray	■
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
One or two cups of espresso in one brewing operation	■
JURA hygiene: TÜV-certified	■
CLARIS filter cartridge	CLARIS Pro Blue
Zero-Energy Switch or power switch	■
Swiss made	■

Settings and programming options

Programmable and individually adjustable amount of water	■
Programmable and individually adjustable coffee strength	5 levels
Deactivatable intelligent Pre-Brew Aroma System	■
Programmable brewing temperature	3 levels
Programmable amount of milk	■
Programmable hot water temperature	3 levels
Programmable amount of hot water	■
Rotary Switch for intuitive navigation	■
Programmable preparation buttons	8
Resettable day counter	■
Programmable switch-on and switch-off time	■
Shows the number of preparations for each individual product	■
Integrated milk system rinsing and cleaning programme	■

Design and materials

Alu Frame Design® 3 mm aluminium front panel	■
TFT colour display	■
Centre panel in Piano Black	■
Amber/White cup illumination	■
Powder chute for second, ground coffee	■
Sound design	■

In figures

Height-adjustable dual spout (milk / coffee)	70 – 159 mm
Width-adjustable dual spout	20 – 50 mm
Height-adjustable hot water spout	69 – 165 mm
Water tank capacity	5l
Coffee grounds container (servings)	approx. 40
Bean container with aroma preservation cover	1kg
Cable length	approx. 1.1m
Voltage	220 – 240 V~ /10 A
Power	2300 W
Stand-by power	< 0.5 W
Weight	18.2 kg
Dimensions (W × H × D)	37 × 55 × 49.7 cm



Hygiene standards

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GIGA X3 Professional

Moving into the top class



Benefits

- Large bean container with aroma preservation cover
- Electronically adjustable ceramic disc grinder
- Customisable start screen
- 34 different specialities and another 12 programmable barista recipes

Accessories

- Glass Cup Warmer
- Compressor Cooler Pro
- Coffee grounds disposal set
- Drip drain set
- Coffee to Go equipment
- Cashless Compact Payment Box
- Smart Compact Payment Box
- JURA Connect App
- JURA Coffee App Professional

Areas of use

- Large offices
- Seminar/conference facilities
- Self-service area

Recommended maximum daily output 120 cups

The GIGA X3 Professional offers everything needed by staff in a large office or break-out room. It delivers up to 34 individually programmable speciality coffees and another 12 barista recipes at the touch of a button, including the en-vogue flat white. As well as offering simple operation, it takes minimum effort to refill thanks to the large bean container with a holding capacity of 1kg and aroma preservation cover. Other features include an optional coffee grounds disposal function and drip drain set. Integrated rinsing and cleaning operations started at the touch of a button minimise the amount of work needed to maintain the machine on a daily basis. It's sure to go down a treat with your staff. A large water tank and large coffee grounds container allow for flexible and mobile use.

Technologies

34 specialities, as well as the start screen, can be individually programmed to suit the occasion or customer. For instance, products can be renamed and arranged to the user's liking on the display. The high-performance ceramic grinder, controlled by electronic motors, guarantees quick, precise, even and consistent grinding for many years to come. As an ingenious feature, the air intake in the dual spout is electrically adjusted by a geared stepper motor. When you make a latte macchiato, the machine automatically dispenses hot milk followed, without a pause, by milk foam into the glass. This feature saves valuable time.

Cleaning/Hygiene

As well as being easy to operate and programme, the machine is designed to be very easy to care for. The integrated rinsing, cleaning and descaling programmes reduce the effort involved to a minimum and guarantee TÜV-certified hygiene.










Customisable

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and interface for accounting systems, as well as an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.



SWISS MADE

Preparation times

 2× ristretto 29 sec.	 2× espresso 38 sec.	 2× coffee 1 min. 3 sec.	 Hot water (200 ml) 28 sec.	 A pot of coffee (360 ml) 2 min. 33 sec.
 2× cappuccino 1 min. 23 sec.	 2× caffè latte 1 min. 8 sec.	 2× latte macchiato 1 min. 31 sec.	 2× Flat white 1 min. 56 sec.	