



SWISS + MADE

GIGA X9c Professional

GIGA X9c Professional

Technical overview

Specific advantages

| | |
|---|----|
| Compatible with JURA Connect App | ■ |
| Compatible with JURA Coffee App Professional | ■ |
| Latte macchiato / Cappuccino at the touch of a button | 2 |
| Caffè latte at the touch of a button | 2 |
| Pot of espresso-quality coffee | ■ |
| No. of individually programmable specialties | 34 |
| Direct water supply connection | ■ |
| Drip drain set | ■ |
| Separate water tank for descaling | ■ |
| Professional barista steam lance | ■ |
| Milk or milk foam preparation selectable | ■ |

via electrically controlled air intake

| | |
|---|--------------|
| JURA fine foam technology | ■ |
| Electrically adjustable ceramic disc grinders | ■ |
| Power hot water system (3 temperature levels) | 0.5 l / Min. |
| Parallel preparation of coffee and hot water or steam | ■ |
| Powder recognition for additional ground coffee variety | ■ |
| Beans à la carte | ■ |
| 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 | 3 |
| Thermoblock heating system | 3 |
| Fluid system | 3 |
| 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 | ■ |
| 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 |
| 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 chrome | ■ |
| 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 |
| Coffee grounds container (servings) | approx. 40 |
| Bean containers with aroma preservation cover | 2 × 650 g |
| Cable length | 1.1 m |
| Voltage | 220 – 240 V ~ |
| Current | 10A |
| Power | 2300W |
| Permanent water connection | G 3/4" |
| Drip drain pipe | DN 15 |
| Stand-by power | < 0.5 W |
| Weight | 22 kg |
| Dimensions (W × H × D) | 32 × 56.5 × 49.7 cm |
| Colour | Aluminium |



Hygiene standards

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GIGA X9c Professional

The barista speciality coffee professional with a permanent water connection



Benefits

- Permanent water connection with drip drain
- 34 different specialities can be programmed
- Professional barista steam lance
- 3 Thermoblocks and 3 pumps

Accessories

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

With the power of 3 Thermoblocks and 3 pumps, the machine prepares the full range of speciality coffees at the touch of a button. In professional catering, speed matters – and multiple heating and fluid systems deliver higher hot water output, up to 30 litres an hour. If you need an efficient coffee machine for continuous every-day use, this compact solution with professional permanent water connection is the answer.

Technologies

The new professional barista steam lance froths milk to perfection in a matter of seconds. One touch of a button is all that's required to start the process. The built-in sensor continuously monitors the milk temperature and triggers an automatic switch-off when the optimum temperature is reached. The power steam system and sophisticated nozzle technology guarantee professional quality milk foam every time. 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 by milk foam into the glass. Two high-performance ceramic grinders, controlled by electronic motors, guarantee quick, precise, even and consistent grinding for many years to come.

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. The GIGA X9c Professional offers very long maintenance intervals, especially when used in conjunction with a CLARIS filter system.

Customisable

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function 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.

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Preparation times

| | | | | |
|---|---|--|---|---|
|  2 × ristretto 26 sec. |  2 × espresso 35 sec. |  2 × coffee 1 min. |  Hot water (200 ml) 28 sec. |  A pot of coffee (360 ml) 2 min. 30 sec. |
|  2 × cappuccino 1 min. 20 sec. |  2 × caffè latte 1 min. 5 sec. |  2 × latte macchiato 1 min. 28 sec. |  Foamed milk (500 ml) 2 min. | |

Areas of use

- Barista bars
- Cafés
- Coffee lounges
- Bistros
- Catering

Recommended maximum daily output 180 cups