# PROFESSIONAL



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### WE6

## Technical overview

Specific advantages Number of specialties	8
Intelligent Water System (I.W.S.®)	
	-
Compatible with J.O.E.®	0
Tiot mater	8 oz per minute
Aroma preservation cover	-
Monitored drip tray	•
JURA standards	
Pulse Extraction Process (P.E.P.®)	
Variable VC brewing unit, from 5 g to 16 g	
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	•
Grinder	Multi-level
Gillidei	Aroma G3 grinder
High-performance pump, 15 bar	1
Thermoblock heating system	1
Fluid systems	1
Maintenance status display	
Integrated rinsing, cleaning, and descaling program	
JURA hygiene: TÜV-certified	•
CLEARYL filter cartridge	CLEARYL Pro Sma CLEARYL Smart
Energy Save Mode (E.S.M.®)	•
Zero-Energy Switch or power switch	
Settings and programming options	_
Programmable and individually adjustable	•
amount of water	
Programmable and individually adjustable coffee strength	8 levels
Programmable brewing temperature	2 levels
Programmable hot water temperature	3 levels
Programmable switch-off time	
Day counter reset	
Shows the number of preparations for each individual product	

Design	and	materials
Display		

2.8" color display

In figures	
Height-adjustable coffee spout	2.6 in – 4.4 in
Water tank capacity	101 oz
Bean container holding capacity	17.7 oz
Coffee grounds container (servings)	approx. 25
Cable length	approx. 43 in
Voltage / power	120 V~ / 1450 W
Current	10 A
Stand-by power	0 W
Weight	22 lbs
Dimensions $(W \times H \times D)$	11.6 × 16.5 × 17.5 in
Article number/color	15343 / Piano Black







### Areas of use

- Galleries
- Small offices
- Upscale shops Business premises
- Boutique hotels

Recommended maximum daily output 30 cups

JURA reserves the right to modify specifications without notice. We accept no liability for misprints and other errors.



# Coffee classics for the workplace



#### Benefits at a glance

- 8 specialties to choose from
- Aroma<sup>G3</sup> grinder and Pulse Extraction Process (P.E.P.®) for ultimate coffee
- Intelligent Water System (I.W.S.®)
- Buttons on the front of the machine and a modern 2.8" color display

#### Recommended accessories

Cup warmer with accessory drawer WE



Wherever customers, staff and visitors can enjoy superlative coffee, the atmosphere is relaxed, communicative and productive. Coffee frees the mind and stimulates creativity. It is obvious that no workplace should be without it. The WE6 expertly prepares the full range of coffee classics from ristretto and espresso to coffee. A water tank with a 101-ounce holding capacity, a bean container for 17.7 ounces 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 coffee specialties are consumed per day. Innovative technologies revolutionize the enjoyment of coffee. Buttons on the front of the machine and a modern display make operation incredibly simple even for inexperienced users. The switch for hot water and steam preparation was redesigned over and over again to take current ergonomic aspects into account until it was just right for every single tester. For some, this might be a small thing, but for us it is a further step towards perfection.

### State-of-the-art technologies for perfect enjoyment

The WE6 offers 8 different specialties. JURA has perfected the complete brewing process for short specialty coffees, allowing the WE line to make them to professional barista standard every time. The six-level Aroma<sup>G3</sup> 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 guarantee

Cleanliness and hygiene are essential in the workplace, so integrated rinsing and cleaning programs combined with specially developed cleaning products for JURA automatic 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 customization. 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 specialty 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.



#### **Preparation times**



2× ristretto











Special coffee Hot water (200 ml)

<sup>\*</sup> Hazard Analysis and Critical Control Points