### PROFESSIONAL



# WE8 For lovers of speciality coffee



#### **Benefits**

- Professional Aroma Grinder for ideal grinding results over the entire service life
- Intelligent Water System (I.W.S.)
- Buttons on the front of the machine and a modern 2.8" colour display
- Fine foam frother<sup>G2</sup>, height-adjustable on a continuous scale

#### **Recommended accessories**

- Cup warmer with
- accessory drawer WE
- Cool Control 11
- Smart Connect
- Wireless Transmitter for Cool Control
- Data Communicator
- Smart Payment Box
- Coffee to Go furniture range

#### Areas of use

- Offices
- Factories and workshops
- Stores
- Business premises
- Studios

Recommended maximum daily output 30 cups



The successful automatic machine for the office is now even more perfect. The WE8 now prepares a total of 16 different specialities at the touch of a button. It now offers macchiato, espresso doppio, special coffee and hot water for green tea at the touch of a button.

Wherever customers, staff and visitors can enjoy superlative coffee, the atmosphere is relaxed, communicative and productive. Anyone who appreciates the finer things in life, a wide choice of speciality coffees and aesthetics will love the WE8. A water tank with a 3 I holding capacity, a bean container for 500 g 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. The One-Touch function creates trend specialities like latte macchiato, flat white or cappuccino very simply at the touch of a button. Buttons on the front of the machine and a modern 2.8" colour display make operation incredibly simple even for inexperienced users. The clean, linear design, accentuated by sections in the elegant Chrome/Dark Inox, make the WE8 the highlight in any kitchen.



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### WE8 Technical overview

Specific advantages	
Number of speciality coffees	16
JURA coffee machine standards	
Pulse Extraction Process (P.E.P.®)	
One-Touch function	
Variable brewing unit	5 – 16 g
Grinder	Professional Aroma Grinder
High-performance pump, 15 bar	1
Thermoblock heating system	1
Fluid systems	1
Milk system/interchangeable milk spout	HP3/CX3
Powder chute for ground coffee	•
Aroma preservation cover	

Compatible with J.O.E.®	
Display	2,8" colour display
Programmable and individually adjustable amount of water	
Programmable and individually adjustable coffee strength	8 levels
Programmable amount of milk/milk foam	
Programmable brewing temperature	2 levels
Programmable temperature of hot water	3 levels
Intelligent Pre-Brew Aroma System with optional deactivation	
Generating code groups	

Hygiene standards	
Intelligent Water System (I.W.S.)	
CLARIS filter cartridge	CLARIS Pro Smart/ CLARIS Smart
Integrated rinsing, cleaning and descaling programme	
Monitored drip tray	
JURA hygiene: TÜV-certified	•

Energy standards	
Energy Save Mode (E.S.M.©)	
Zero-Energy Switch or power switch	•
Programmable switch-off time	•
Design and materials	
Amber/white cup illumination	•
In figures	
Height-adjustable coffee spout	65 – 111 mm
Height-adjustable cappuccino spout	107 – 153 mm
Water tank capacity	31
Bean container holding capacity	500 g
Coffee grounds container (servings)	max. 25
Cable length	approx. 1.1 m
Voltage/Power	230 V~/1450 W
Current	10 A
Stand-by power	0 W
Weight	10 kg
Dimensions (W × H × D)	29.5 × 41.9 × 44.4 cm
Article number/Product code	15420/Dark Inox (EA)





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