



X8

The robust, versatile and professional coffee solution

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Specifications

Specific advantages

Pulse Extraction Process (P.E.P.®)	■
Intelligent water system (I.W.S.®)	■
Compatible with JURA Connect App	■
Compatible with JURA Coffee App Professional	■
Latte macchiato at the touch of a button	2
Caffè latte at the touch of a button	2
Flat white at the touch of a button	2
Cappuccino at the touch of a button	2
Pot of espresso-quality coffee	■
No. of individually programmable specialties	21
Milk or milk foam preparation selectable via electrically controlled air intake	■
JURA fine foam technology	■
Multi-level Aroma G3 grinder	■
Hot water system (3 temperature levels)	0.24 l / minute
Remaining time display	■
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	1
Thermoblock heating system	2
Fluid system	1
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 Smart
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	10 levels
Programmable milk temperature	10 levels
Programmable milk foam temperature	10 levels
Programmable brewing temperature	2 levels

Programmable amount of milk	■
Programmable temperature of hot water	3 levels
Programmable amount of hot water	■
Programmable preparation buttons	■
Resettable day counter	■
Programmable switch-off time	■
Shows the number of preparations for each individual product	■
Integrated milk system rinsing and cleaning programme	■

Design and materials

TFT colour display	■
Amber cup illumination	■
White cup illumination	■
Sound design	■

In figures

Height-adjustable dual spout	65 – 153 mm
Water tank capacity	5 l
Coffee grounds container (servings)	max. 40
Bean container with aroma preservation cover	500 g
Bean container can be optionally extended to	1 kg
Cable length	Ca. 1.2 m
Voltage	220 – 240 V ~
current	10A
Power	1450 W
Stand-by power	< 0.5 W
Weight	14 kg
Dimensions (W × H × D)	37.3 × 47 × 46.1 cm
Dimensions (B × H × T) with bean container extension	37.3 × 52.4 × 46.1 cm
Colour	Platinum



Areas of use

- Self-service area
- Large offices
- Canteens
- Catering

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Benefits

- 21 programmable specialities
The coffee of your choice at the touch of a button thanks to modern One-Touch function
- Bean container and water tank can be locked
To prevent manipulation
- Disable function for products and programming
Prevents accidental operation, e.g. during cleaning
- 6 large front-mounted direct selector buttons and 2 navigation buttons
Delicious coffee at the touch of a button

Recommended accessories

- Glass Cup Warmer
- Cool Control 1 | Wireless
- Cool Control 1 | Basic
- Milk Cooler Piccolo
- Smart Compact Payment Box
- Bean container extension
- Coffee grounds disposal / drip drain set
- Coffee to Go furniture range

The X8 is incredibly versatile: it can prepare the full range of speciality coffees finished with milk and milk foam as well as black coffees and the classic pot of coffee. For tea lovers, it also prepares hot water at different temperature levels. With its solid, height-adjustable dual spout, it can create a speciality coffee – or even two beverages simultaneously – and dispense them into the cups or glasses, at the touch of a button. The handy cup positioning aid makes it ideal for self-service. The same goes for the large, clearly arranged preparation buttons. Different speciality coffees can be positioned wherever you like on the display, according to your needs. Whether equipped with the standard large water tank or a sturdy fresh water kit, the X8 offers excellent performance whether in mobile use or in a fixed location.

State-of-the-art technologies for perfect enjoyment

The innovative AromaG3 grinder always grinds the beans freshly for every beverage, to just the right fineness. It is designed for speed and precision while preserving the full aroma of the beans. The Pulse Extraction Process (P.E.P.®) ensures the optimum extraction time for short specialities and delivers a taste explosion for the ristretto and espresso. The X8 has a height-adjustable dual spout, enabling it to create the perfect trend specialities with milk and milk foam thanks to fine foam technology. All control elements on the X8 are on the front, clearly visible and easily accessible. The water tank and bean container can also be refilled from the front. To protect them from manipulation, the water tank and bean container come with a locking mechanism as standard. The drip tray and coffee grounds container are ergonomically designed and can be removed with one hand, allowing them to be emptied quickly and cleanly. The control elements show the clarity of the operating concept. The vertical format TFT display combined with the large, easily recognisable preparation buttons make operation very straightforward, even for first-time users. The preparation and maintenance buttons can be disabled to prevent unwanted reprogramming or accidental operation while the machine is being cleaned.

TÜV-certified hygiene guarantee

The maintenance of the X8 is just as intuitive as its operation. Integrated rinsing and cleaning programmes, used together with original JURA maintenance products, ensure TÜV-certified hygiene and cleanliness. Even the X8's milk system cleaning is automated and runs at the touch of a button. The solid dual spout can be easily dismantled. There is good access to the milk spouts positioned at the front of the dual spout and they can be replaced very easily if required.

As individual as your requirements

The X8 can be combined with additional coffee machines and elegant accessories such as the cup warmer, Cool Control or accounting system, making it the ideal basis for complete, tailor-made coffee solutions in a wide range of areas.

Preparation times



2 × latte macchiato
1 minute 50 seconds



2 × cappuccino
1 minute 18 seconds



2 × flat white
1 minute 35 seconds



2 × caffè latte
1 minute 34 seconds



A pot of coffee (360 ml)
2 minute 20 seconds



2 × coffee
1 minute 3 seconds



2 × espresso
48 seconds



2 × ristretto
33 seconds



Hot water (200 ml)
50 seconds