



WE6  
Coffee classics for the workplace

WE6

Technical overview

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	■
No. of individually programmable specialties	8
Multi-level Aroma <sup>G3</sup> grinder	■
Hot water system	0.24 l / Min.
Remaining time display	■

JURA standards

Variable brewing chamber, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.®)	■
Intelligent preheating	■
High-performance pump, 15 bar	1
Thermoblock heating system	1
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 / CLARIS Smart
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 amount of hot water	■
Resettable day counter	■
Programmable switch-off time	■
Shows the number of preparations for each individual product	■

Design and materials

TFT colour display	■
Sound design	■

In figures

Height-adjustable coffee spout	65 – 111 mm
Height-adjustable hot water spout	65 – 111 mm
Water tank capacity	3 l
Coffee grounds container (servings)	25
Bean container with aroma preservation cover	500 g
Cable length	approx. 1.1 m
Voltage	230 V ~
Current	10 A
Power	1450 W
Stand-by power	0 W
Weight	10 kg
Dimensions (W × H × D)	29.5 × 41.9 × 44.4 cm
Colour	Piano Black



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WE6

## For lovers of classics



### Benefits

- Pulse Extraction Process (P.E.P.®) optimises extraction time to guarantee professional quality, barista-style coffee
- The Intelligent Water System (I.W.S.®) automatically detects the filter while the CLARIS Smart and CLARIS Pro Smart ensure perfect water quality
- Buttons on the front of the machine and a modern TFT display make operation incredibly simple even for inexperienced users
- Eight classic specialities can be prepared with ease at the touch of a button

### Accessories

- Cup Warmer with accessory drawer WE
- Smart Compact Payment Box
- Coffee to Go equipment

Wherever customers, staff and visitors can enjoy superlative coffee, the atmosphere is relaxed, communicative and productive. Coffee frees the mind and stimulates creativity. It follows that no workplace should be without it. The new WE6 expertly prepares the full range of coffee classics from ristretto and espresso to café crème. A water tank with a 3-litre holding capacity, a bean container for 500 grams 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. Buttons on the front of the machine and a modern TFT 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 specialities. JURA has perfected the complete brewing process for short speciality 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 optimises 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 programmes combined with specially developed cleaning products for JURA 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 customisation. 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 speciality coffees by disabling others. Various modes are available on request that only allow presettings and cup volumes to be changed after entering a certain key combination. This prevents any mistakes from being made.

\* Hazard Analysis and Critical Control Points

### Preparation times



2 × ristretto  
30 sec.



2 × espresso  
45 sec.



2 × coffee  
1 min.



Hot water (200 ml)  
45 sec.

### Areas of use

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