

Technical overview

JURA standards

Variable brewing unit	5 - 16 g
Intelligent Pre-Brew Aroma System	I.P.B.A.S.®
Intelligent preheating	■
High-performance pump	15 bar
Thermoblock heating system	■
Monitored drip tray	■
Maintenance status display	■
Integrated rinsing, cleaning and descaling	■
Adjustable water hardness	■
One or two espresso in one brewing operation	■
JURA hygiene: TÜV-certified	■
CLARIS filter cartridge CLARIS Pro Smart / Smart	■
Zero-Energy Switch or power switch	■

Specific benefits

Number of individually programmable specialities	8
Pulse Extraction Process (P.E.P.®)	■
Intelligent Water System (I.W.S.®)	■
Compatible with JURA Connect App	■
Compatible with JURA Coffee App Professional	■
Compatible with the JURA Coffee Application	■
Multi-level AromaG3 grinder	■

Settings and programming options

Programmable amount of water	■
Amount of water adjustable for each preparation	■
Programmable coffee strength	8 Levels
Coffee strength adjustable for each preparation	■
Programmable brewing temperature	2 Levels
Hot water temperature can be programmed	2 Levels
Programmable amount of hot water	■
Resettable day counter	■
Programmable switch-off time	■
Shows number of preparations for each product	■
Water filter display	■

In figures

Height-adjustable coffee spout	65 - 111 mm
Height-adjustable hot-water spout	65 - 111 mm
Water tank capacity	3 L
Bean container with aroma preservation cover	500 g
Coffee grounds container (servings)	approx. 25
Voltage	230 V AC 50/60 Hz
Power	1,450 W
Stand-by power	0 W
Weight	10.0 kg
Dimensions (W x H x D)	29.5 x 41.9 x 44.4 cm
Color / Article Number	Piano Black / 15114

The benefits at a glance

- Pulse Extraction Process (P.E.P.®) optimise 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



JURA WE6 piano black



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Purest Espresso



Intelligent Fresh Water System with RF Technology



Sealed Bean Container 500g



TFT color Display for easy Operation

WE6 For lovers of classics

Coffee classics for the workplace

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.

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 AromaG3 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 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.

PROFESSIONAL



Preparation times



2 Ristretti
30 seconds



2 Espressi
45 seconds



2 Cafe Creme
60 seconds



Hot Water (200 ml)
45 seconds