

GIGA 5



Technical overview

JURA standards

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|--|---|
| Variable brewing unit, from 5 g to 16 g | ■ |
| Intelligent Pre-Brew Aroma System (I.P.B.A.S.®) | ■ |
| Powder recognition for second, ground coffee | ■ |
| Power hot water system (3 temperature levels) approx. 0,5 l/min. | ■ |
| Cappuccino frother | ■ |
| Height-adjustable coffee spout | ■ |
| Energy Save Mode (E.S.M.®) | ■ |
| Electrically adjustable ceramic disc grinders (5 levels) | 2 |
| CLARIS filter cartridge | ■ |
| High-performance pump, 15 bar | 2 |
| Thermoblock heating system | 2 |
| Integrated rinsing, cleaning and descaling programme | ■ |
| Adjustable water hardness | ■ |
| Zero-Energy Switch or power switch | ■ |
| Swiss made | ■ |

Specific benefits

| | |
|--|--------|
| Latte macchiato at the touch of a button | 1 or 2 |
| Caffè latte at the touch of a button | 1 or 2 |
| Cappuccino at the touch of a button | 1 or 2 |
| Electrically adjustable cappuccino frother with fine foam technology | ■ |
| Indicator light for bean container | ■ |
| A la carte bean selection | ■ |
| Aroma preservation cover | ■ |
| Intelligent preheating | ■ |
| Integrated storage compartment | ■ |
| TÜV certificate for user-friendly user manual | ■ |

Settings and programming options

| | |
|--|----------|
| Programmable amount of water | ■ |
| Amount of water can be adjusted for each preparation | ■ |
| Programmable coffee strength | 5 levels |
| Coffee strength can be adjusted for each preparation | ■ |
| Programmable brewing temperature | 3 levels |
| Programmable hot water temperature | 3 levels |
| TFT colour display | ■ |
| Rotary Switch | ■ |
| Switch-on and switch-off times can be specified for each day of the week | ■ |
| Active bean monitoring | ■ |
| Monitored drip tray | ■ |
| Maintenance status display | ■ |

Design and materials

| | |
|--|-------------|
| Alu Frame Design® 3 mm aluminium front | ■ |
| Venti Ports | ■ |
| Height-adjustable dual spout (cappuccino/coffee) | 70 – 159 mm |
| Width-adjustable dual spout | 20 – 50 mm |
| Height-adjustable hot-water spout | 69 – 165 mm |
| Amber cup illumination | ■ |
| White cup illumination | ■ |
| Magnetic splash guard behind dual spout | ■ |
| Sound design | ■ |

Accessories

| | |
|---------------------------------------|----------|
| Cup warmer | optional |
| Cool Control | optional |
| Stainless steel vacuum milk container | 0.6 l |

In figures

| | |
|---|---------------------|
| Water tank capacity | 2.6 l |
| Coffee grounds container (servings) | approx. 20 |
| Bean containers with aroma preservation cover | 2 x 280 g |
| Cable length | approx. 1.2 m |
| Voltage | 220 – 240 V AC |
| Power | 2300 W |
| Energy consumption | 30 Wh |
| Energy consumption with E.S.M. 1° | 12 Wh |
| Energy consumption with E.S.M. 2° | 15 Wh |
| Stand-by power | ≤0,5 W |
| Weight | 18 kg |
| Dimensions (W x H x D) | 32 x 41.5 x 49.7 cm |
| Checks | CE S |
| Article number | 13583 |



Enjoy the perfect cup of coffee



2 professional ceramic disc grinders



Variable dual spout with four outlets



Pure and simple

GIGA 5

SWISS  MADE

Perfection, precision and professionalism

The machine sets a new standard in performance, aesthetics and perfection for the coffee machines segment. Professional technology has found its way into the homes of people with such high standards – providing an unprecedented range of specialties and fulfilling the coffee lover's every dream.

2 professional ceramic disc grinders

To extract the aromas from the coffee and channel them into the cup, the fresh, roasted coffee beans are first of all carefully ground. Two high-performance grinders made from a virtually wear-free technical ceramic guarantee quick, precise, even and consistent grinding. Because it is not possible to manually adjust the consistency of grind during the short grinding process, the GIGA's electronically controlled motors are responsible for this.

Variable dual spout with four outlets

The dual spout dispenses the liquid into the cup and can be smoothly height-adjusted (between 70 mm and 159 mm) and width-adjusted (between 20 mm and 50 mm). When you make a latte macchiato, the machine automatically dispenses hot milk into the glasses, followed immediately by milk foam and finally coffee. The patented multichamber system froths the milk to professional barista standard. This revolutionary fine foam technology creates a finely textured milk foam with a long-lasting consistency.

Caffè latte is enjoying increasing popularity and now for the first time can be perfectly prepared by a JURA coffee machine. Its secret lies in the optimum mix of milk and coffee during preparation. The only way to achieve this is for the milk and coffee to flow into the cup at the same time. The GIGA 5 can prepare coffee and heat up milk simultaneously, a feature previously restricted to professional machines in the most elegant bars and restaurants.

Pure and simple

The simple yet striking design expresses the inner quality of this master piece of technology, and together with the high-quality materials, precise workmanship and unequalled tactility, gives it an air of desirability.

