

Features comparison



E6



E6 (EB)

Number of specialities	7	11
Caffè Barista, lungo Barista		■
Espresso doppio		■
Macchiato		■
Intelligent preheating		■
Display	Colour display	Colour display
Pulse Extraction Process (P.E.P.®)	■	■
Filter	CLARIS Smart	CLARIS Smart
Grinder	Aroma G3	Professional Aroma Grinder
Milk system	HP1	HP1
Water tank capacity	1.9l	1.9l
Bean container capacity	280 g	280 g



Platinum



Piano White



Piano Black

E6 from JURA

Even more specialities for even more enjoyment

- Professional Aroma Grinder for ideal grinding results over the entire service life
- 11 various specialities at the touch of a button – including caffè Barista and lungo Barista
- Intelligent preheating and Pulse Extraction Process (P.E.P.®) for ultimate coffee quality
- CLARIS Smart supplies perfect water quality and is automatically recognised by the I.W.S.®

+ 12,2 %
enhanced aroma



Function and benefits

Thanks to optimised grinder geometry:

- 12.2% more aroma compared with conventional grinders
- Consistently high grinding quality over the grinder's entire service life



Extended product range

An additional product page extends the selection to a total of 11 different specialities. Alongside coffee classics and speciality coffees finished with milk foam, the E6 model now also boasts four additional highlights:

caffè Barista, lungo Barista, espresso doppio and macchiato.



Special details

The premium, chrome-plated cup grille serves as the perfect stage to showcase each and every speciality.








Intelligent Water System (I.W.S.®)

- CLARIS water filters supply perfect water quality for the best possible flavour.
- The I.W.S.® automatically detects that a filter has been inserted.
- CLARIS offers effective protection against limescale, chlorine and heavy metals.
- The filter cartridge and coffee machine are wirelessly linked by RFID technology.

User guidance – Product menu

				
Coffee strength	Espresso 8 levels	Macchiato 8 levels	Espresso doppio 8 levels	Coffee 8 levels
Temperature	Coffee 2 levels	Macchiato 2 levels	Espresso doppio 2 levels	Coffee 2 levels
Quantity	Coffee 15 – 80 ml	Macchiato 15 – 80 ml	Espresso doppio 30 – 160 ml	Coffee 25 – 240 ml
Milk		3 – 120 sec.		
Amount of bypass water				
Hot water				

				
Caffè Barista 8 levels	Lungo Barista 8 levels	Cappuccino 8 levels	Portion of milk	Hot water
2 levels	2 levels	2 levels		3 levels
25 – 240 ml	25 – 240 ml	25 – 240 ml		
0 – 240 ml	0 – 240 ml	3 – 120 sec.	3 – 120 sec.	
				25 – 450 ml