

Technical overview

JURA standards

Variable brewing unit	6 - 10 g
Intelligent Pre-Brew Aroma System	I.P.B.A.S.®
Second, ground coffee	P.E.P.®
Height-adjustable coffee spout	■
Energy Save Mode	E.S.M.®
Multi-level Aroma ^{G3} grinder	Aroma ^{G3}
CLARIS filter cartridge blue	■
High-performance pump	15 bar
Thermoblock heating system	■
Intelligent preheating	■
Integrated rinsing, cleaning and descaling	■
Adjustable water hardness	■
Zero-Energy / Power Switch	■

Specific advantages

Pulse Extraction Process	(P.E.P.®)
Symbol display	■
Sensitive-Touchscreen Technology®	■
Recognition for second, ground coffee	■
Monitored aroma preservation cover	■

Settings and programming options

Programmable amount of coffee water	■
Amount of water adjustable for each preparation	■
Programmable switch-off time	■

In figures

Height-adjustable coffee spout	58 – 141 mm
Water tank fill volume	1.1 L
Coffee grounds container (servings)	approx. 9
Bean container with aroma preservation cover	125 g
Cable length	approx. 1.1 m
Voltage	230 V AC 50/60 Hz
Power	1,450 W
Energy consumption with E.S.M.®	4.7 Wh
Stand-by power	0 W
Weight	9.2 kg
Dimensions (W x H x D)	23.9 x 32.3 x 44.5 cm
Color / Article Number	Piano Black 15133

The benefits at a glance

- Pulse Extraction Process (P.E.P.®) optimise extraction time to guarantee professional quality, barista-style coffee.
- Aroma^{G3} grinder now twice as fast for fully preserved aroma.
- Touch panel with three user-defined cup sizes and two aroma levels to choose from.
- Elegant and compact, making it ideal for use in small spaces



Hygiene Standards



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JURA A1 piano black



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A1 from JURA

Compact elegance for coffee purists

Top innovation: P.E.P.[®] for espresso and ristretto of outstanding barista quality

JURA has perfected the complete brewing process for short speciality coffees. That's why the A1 prepares these beverages to the high standard you would expect in a coffee bar. The multi-level Aroma^{G3} 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 6 to 10 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. This process allows the flavours of the coffee to fully develop. With eight intensity levels, coffee lovers can customise their coffee just the way they like it.

Aroma^{G3} grinder now twice as fast for fully preserved aroma

By perfecting the cutting angle inside the grinding cone, the JURA engineers have managed to increase efficiency significantly. As a result, the perfect aroma can now be achieved in all its natural fullness in half the grinding time. So now coffee lovers can enjoy pure and perfect coffee indulgence with less preparation time.

Create your speciality coffee in no time

A minimized operating panel results in maximized enjoyment: one touch is enough. Three different cup sizes can be permanently programmed and two coffee strengths selected. The automatic energy-saving mode with programmable switch-off time and patented Zero-Energy Switch ensure high energy efficiency.

Compact elegance for coffee purists

With the A1, JURA is presenting the ideal one-cup machine for coffee purists and those buying their first coffee machine. It is designed to be as small as possible and will comfortably fit anywhere thanks to its ultra-compact design. It prepares coffees of an enticing quality and, thanks to the Pulse Extraction Process (P.E.P.[®]), it can also produce espresso and ristretto to the same standard. All that is required to start preparing one is to press the state-of-the-art touch panel.



Sharp, clear, reduced forms



Simplest possible operation



Sealed Bean Container



P.E.P.[®] Brewing System