



NEW GAGGIA RANGE



TRADITIONAL



GAGGIA
MILANO

la Reale



CUTTING EDGE DESIGN
Design by Bonetto



DUAL USER INTERFACE
touch screen for programming & push buttons for fast BARISTA operations



TOP PERFORMANCES
Multiboiler, flow profile (in progress) and enhanced features



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Alternative colour option: Gray ("Gun Metal")



KEY FEATURES



DUAL USER INTERFACE *touch screen for programming & push buttons for fast BARISTA operations*

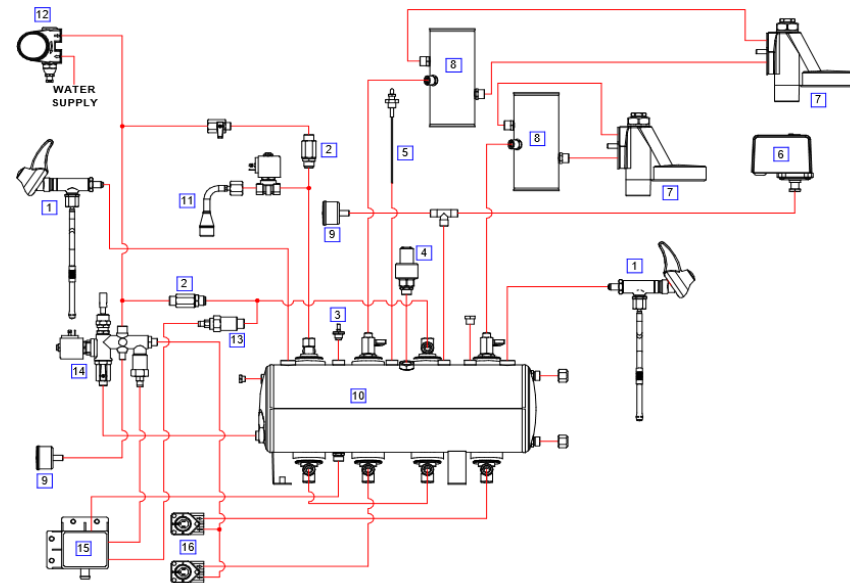
- 3.5" touch screen for programming doses, temperatures, energy saving mode etc.
- 3 push buttons dedicated:
 - Short coffee dose
 - Long/double coffee dose
 - Start/Stop button (or pre-dosage)
- "Purge" button with the right dose preset to clean the coffee filter (touch screen key)

KEY FEATURES



TOP PERFORMANCES MULTIBOILER & DFC

- Independent 0,7 liters coffee boilers with preheated inlet water (through heat exchanger)
- High temperature stability (consistency) and different temperatures for each group
- Two pre-set hot water doses: different amount but also temperatures ("fresh" water instantaneously heated through 2 heat exchangers)
- DFC (Dynamic Flow Control): possibility to set different flow rate profiles for the coffee extraction (OPTIONAL)



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ELEGANT AND CLASSIC DESIGN
Design by Bonetto



HIGH LEVEL OF CUSTOMIZATION
Aesthetical parts painted
in different colours



COMPLETE RANGE
also the TALL CUP version (16 Oz) available



GAGGIA
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ELEGANT AND CLASSIC DESIGN
Design by Bonetto



KEY FEATURES



HIGH LEVEL OF CUSTOMIZATION Aesthetical parts painted in different colours

- Possibility for machines customization also for relatively small batches of production
- The machine body is made by painted aluminium, so it is possible to change the colours of the whole aesthetics



KEY FEATURES

- traditional hydraulic circuit (thermo-syphonic) with only one boiler for hot water and steam
- colors Touch Screen display for messages and programming
- 5 push buttons (SHORT, DOUBLE SHORT, LONG, DOUBLE LONG, START/STOP) + 1 "Purge" button
- cups area illuminated by LEDs
- ergonomic steam knobs that can be full opened with a 90° rotation
- tall cup version : 16 Oz Cups (*Coffee to Go* cup)





GRINDERS

NEW GRINDER
OVERVIEW



NEW GRINDER ON DEMAND

HIGHLIGHTS:

- *3-MODES FUNCTION:*
 - *DOSE ON DEMAND (PATENTED SOLUTION): next dose is pre-ground*
 - *grind on demand*
 - *manual*
- *Touch screen 4.3" : logo customisation, easy programming, cleaning warning, blades change, 12 languages etc.*
- *USB port: customised images, SW update etc.*
- *Long life blades : ~ 1.200 Kg (vs STD ~ 500 Kg)*
- *Easy to clean (Barista) : upper hatch to clean coffee conduits*

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NEW GRINDER ON DEMAND





SUPERAUTOMATICS

Value Proposition



NEW GAGGIA U.I.
10.1 inches touch screen and new graphics



EVO MILK
Top quality hot and cold milk foam

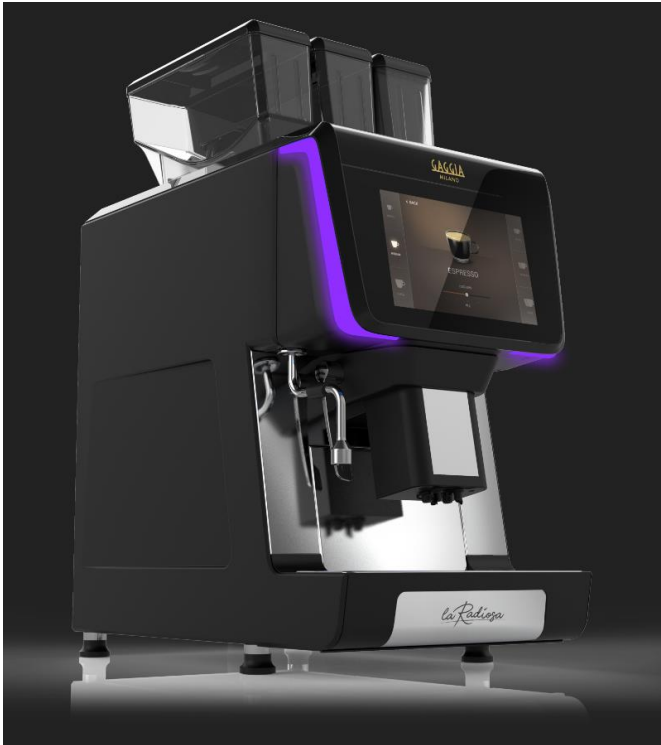


24 V ROTATING WATER PUMP
water flow control to profile the coffee infusion and to guarantee the consistency



GAGGIA
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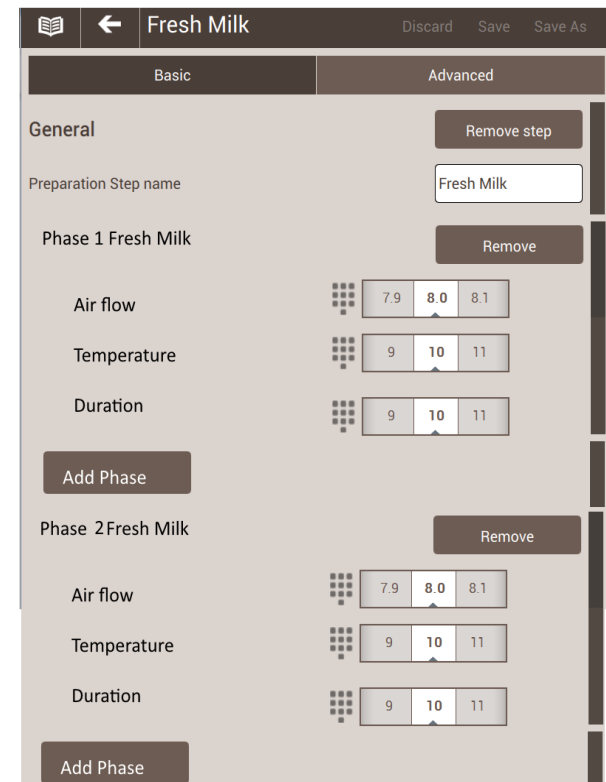
la Radiosa



- Possible layout: 2ES+IN+FM and ES+2IN+FM (lateral hot water wand as default)
- Kalea dimensions
- Brand new 10.1" touch screen and user interface
- RGB leds lateral stripes on the door (up to 256 colours)
- EVO MILK: hot and cold foamed milk
- 24 V rotating pump for the coffee and solubles (water flow electronically adjustable)
- Embedded connectivity (Wifi and Bluetooth as standard, 3G module as option)

EVO MILK

- EVO MILK
 - Hot and cold foamed milk
 - Perfect milk foam and finest texture
 - Ability to deliver “italian cappuccino” style (coffee ring and white spot)
 - New frother head with no need to remove it for cleaning
 - Automatic cleaning cycle
 - Possibility to set up different dose, temperature and foam density for each step of milk



24 V ROTATING PUMP FOR COFFEE AND SOLUBLES

- Possibility to set the water flow speed in order to:
 - Adjust the flow and the pressure to obtain different infusion of the coffee and extract different taste profiles
 - Adjust the water for the soluble in order to increase the amount of chocolate powder the machine can deliver in a determinate time frame

