

la Dea



GAGGIA
MILANO

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THE STORY OF ONE OF THE WORLD'S MOST ICONIC ITALIAN BRANDS BEGAN IN 1930's MILAN.

In 1938, barista Achille Gaggia filed the patent that signalled a revolution in the way aromas are extracted from coffee. Gaggia had created, for the very first time, the perfect Italian espresso - complete with its characteristic 'crema.'

Gaggia's mission today is the same as it's always been: to share authentic Italian espresso with the world. The company's intrinsic values of tradition and professionalism are self-evident throughout its product range, which has been designed to meet the requirements of coffee professionals by combining state-of-the-art technology with sophisticated design.

A DREAM COME TRUE,
dressed divinely



La Dea is the brand-new coffee machine from Gaggia Milano, which is ideal for small, up-market locations such as boutique cafés, concept stores, premium kiosks and cocktail bars.

La Dea has been designed to satisfy both baristas and their coffee loving customers, using a heritage design, featuring stainless-steel, to create a professional look and feel. La Dea embraces technologies and components from professional machines - such as the coffee brewer and the boilers - to deliver high performance in a small footprint.

/dè-a/, meaning
GODDESS, DIVA, STAR



HIGH PERFORMANCE IN A SMALL FOOTPRINT

The design of La Dea, both internally and externally, is both **ergonomically beneficial** and **aesthetically pleasing**. These crucial objectives are achieved by an uncompromising choice of materials and technological solutions.

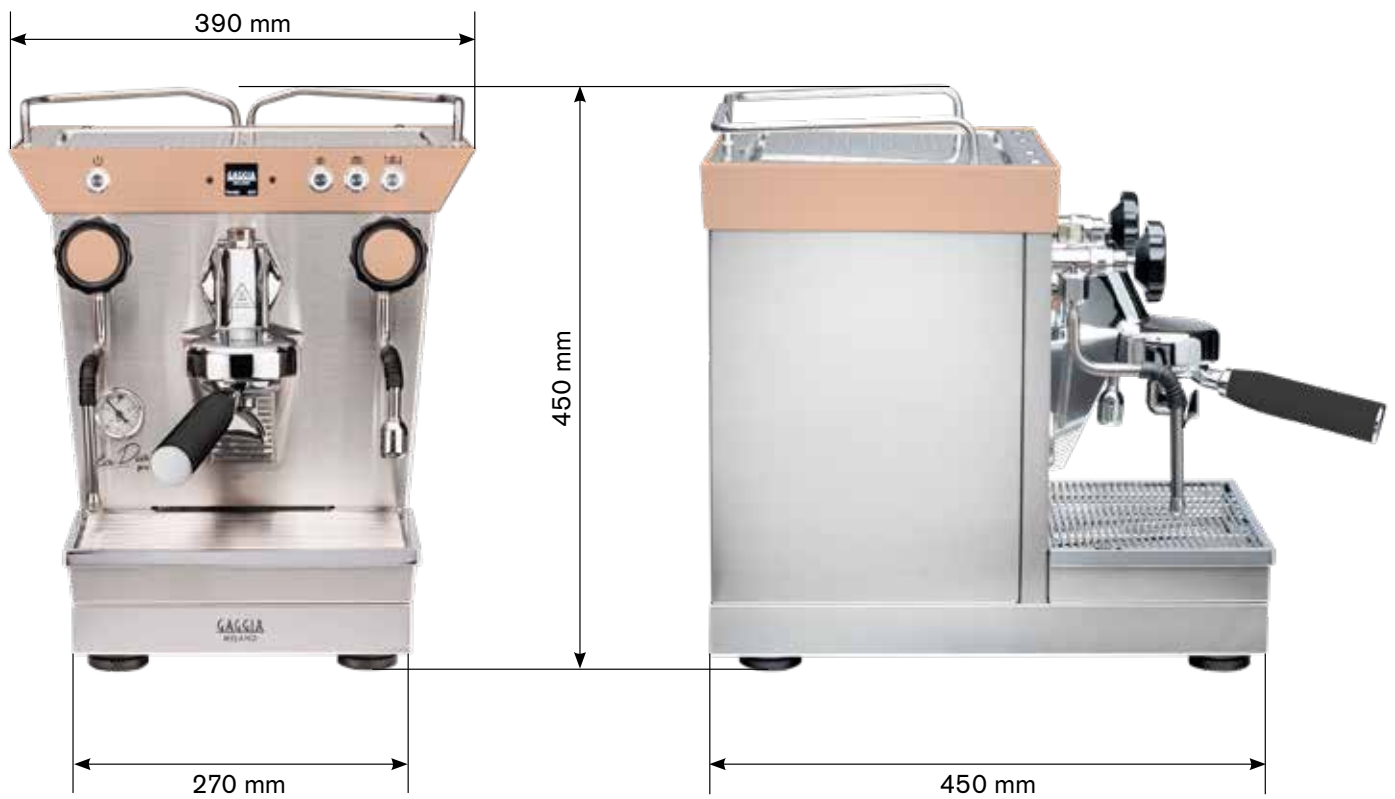


La Dea is a further synthesis of **tradition and innovation**. Within its compact dimensions and minimalist design lies the technology and reliability you expect from every Gaggia Milano professional coffee machine. Making coffee has never been so much fun!



DIMENSIONS & WEIGHT

WEIGHT: 25 Kg (La Dea) / 30 Kg (La Dea Pro)





CONTINUOUSLY EVOLVING TRADITION

In addition to the traditional knobs that activate the steam wand and the hot water spout, both the stainless-steel group head of La Dea and its classic, manual Levetta are reminiscent of the iconic design of the original Gaggia coffee machines.



However, La Dea's compact 1.54-inch LCD colour display offers a wealth of functionality. Users can set and monitor the machine's delivery parameters - such as temperature (based on the PID system) and extraction time - or even have La Dea started automatically, after a prescribed period of time.





TAKE IT UP TO PRO LEVEL

La Dea is also available in a Pro version, which offers additional functionality to ensure an **even more professional performance**, whilst retaining its heritage design in a compact footprint.



Amongst other features, La Dea Pro is equipped with **three pushbuttons for direct drink selection**; a **dual boiler system for coffee and steam** and **direct connection to the water mains**. Also, thanks to the front display, you can specify when the machine has to switch on and off each day of the week, according to your needs.



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TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY

DATA SHEET

TECHNICAL DATA

	LA DEA	LA DEA PRO
Voltage	230 V / 50 Hz	230 V / 50 Hz
Maximum absorbed power	1615 W	1725 W
Steam boiler	1,5 lt	1,5 lt
Coffee boiler	-	0,7 lt
Water connection	Embedded water tank (2 lt)	Water mains
Pump	Vibration	Rotary

TECHNICAL FEATURES

Frontal On/Off LED pushbutton	√	√
1,54" LCD colour display	√	√
Classic manual brewer Levetta	√	-
3 pushbuttons for direct selection	-	√
Stainless steel steam wand	√	√
Hot water wand (for tea and infusions)	√	√
Manometer displaying coffee delivery pressure	√	√
PID temperature control	√	√

ACCESSORIES

Filter and filter holder for single and double cups	√	√
Blind filter and brewer, for cleaning	√	√
Professional capsule filter holders as an option ⁽¹⁾	√	√
Specific filter for ESE paper pods as an option	√	√
Cleaning cloth	On request	√
Tamper	On request	√

COLOURS

- White, with white filter holders
- Copper, with black filter holders

⁽¹⁾ Caffitaly®, Espresso Point®, Hausbrandt®, Lavazza Blue® and Nespresso®.

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EVOCA S.p.A. - Via Roma, 24 - 24030, Valbrembo, Bergamo - Italy
Ph: (+39) 035 606 111 - www.evocagroup.com

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