la Reale

DESIGNED BY THE LIGHT



GAGGIA
MILANO


COPPER AND STEEL
REFLECTIONS
LED PROFILES
SUBTLE BACKLIGHTS





DUAL USER INTERFACE

3.5" TOUCH SCREEN FOR CONTROL, PROGRAMMING, COFFEE SET UP, TEMPERATURE, FLOW RATE PROFILES AND ENERGY-SAVING MODE.

"PURGE" BUTTON (PRE-SET MODE) TO RINSE THE COFFEE GROUP.

THREE PROGRAMMABLE PUSH BUTTONS.

BARISTA'S MUST-HAVE

DESIGN THAT OPTIMISES ERGONOMICS FOR THE BARISTA: ANGLED DISPLAY, WORKING AREA WITH LED, EASY-TO-MOVE STEAM ACTIVATION LEVERS AND ANGLED FILTER HOLDER HANDLE.

WARM-TO-TOUCH STEAM WANDS.

HOT WATER FOR TEA INSTANTLY HEATED (TWO DEDICATED HEAT EXCHANGERS IN SERIES).







TOP PERFORMANCE

INDEPENDENT COFFEE BOILERS GIVING HIGH TEMPERATURE STABILITY AND DIFFERENT TEMPERATURES FOR EACH GROUP.

PRE-HEATED INLET WATER, THROUGH HEAT EXCHANGER, INCREASING COFFEE PRODUCTIVITY.

ENERGY-SAVING FEATURES SUCH AS INSULATED BOILERS.

DYNAMIC FLOW CONTROL

POSSIBILITY TO SET DIFFERENT FLOW RATE PROFILES FOR COFFEE EXTRACTION.

DFC CAN POSITIVELY AFFECT ALL EXTRACTION VARIABLES: COLOUR, BODY, ACIDITY AND BITTERNESS.

POSSIBILITY TO OBTAIN DIFFERENT TASTES FROM THE SAME BLEND.





IT WAS THE YEARS-LONG QUEST TO CREATE THE PERFECT ESPRESSO, AGAINST THE BACKDROP OF 1930s MILAN, THAT GAVE BIRTH TO ONE OF THE MOST ICONIC ITALIAN BRANDS IN THE WORLD. IN 1938, THE ITALIAN BARISTA ACHILLE GAGGIA FILED THE PATENT THAT SIGNALLED A REVOLUTION IN THE WAY THE AROMAS ARE EXTRACTED FROM COFFEE, ALLOWING US TO TASTE THE PERFECT ITALIAN ESPRESSO, COMPLETE WITH ITS 'CREMA', FOR THE VERY FIRST TIME: A UNIQUE PLEASURE.

TODAY, AS IT WAS THEN, GAGGIA'S MISSION IS TO TAKE THE TRADITION OF THE ITALIAN ESPRESSO TO THE WORLD. THE COMPANY'S UNCHANGING VALUES OF TRADITION AND PROFESSIONALISM ARE AN INTRINSIC PART OF ALL THE MACHINES IN ITS RANGE, WHICH ADDRESSES THE REQUIREMENTS OF COFFEE PROFESSIONALS BY COMBINING STATE-OF-THE-ART TECHNOLOGY WITH SOPHISTICATED DESIGN.







la Reale

TIMELESS
DESIGN MEETS INNOVATION AND EFFICIENCY

MODEL		LA REALE		LA REALE DFC*	
		2 GROUPS	3 GROUPS	2 GROUPS	3 GROUPS
SIZE/WEIGHT					
Width	mm	883	1130	883	1130
Depth	mm	702	702	702	702
Height	mm	556	556	556	556
Weight	Kg	98	120	98	120
ELECTRICAL AND HYDRAULIC SPECIFICATION					
Voltage	V	380 - 415 V	380 - 415 V	380 - 415 V	380 - 415 V
Maximum absorbed power	W	8500	9900	8500	9900
Power per group	W	1400	1400	1400	1400
Steam heating unit power	W	4900	4900	4900	4900
Steam heating unit load capacity	L	11	14	11	14
Coffee water tank load capacity	L	0.8 x2	0.8 x3	0.8 x2	0.8 x3
TECHNICAL FEATURES					
Independent boilers for each group			✓		✓
Dynamic Flow Control			—		✓
3.5” touch screen for each group			✓		✓
3 programmable direct selection buttons for each group			✓		✓
Electric cup warmer			✓		✓
LED-lit work counter			✓		✓
Energy saver: automatic ON/OFF and Standby			✓		✓
Dose programming (time and brewing temperature)			✓		✓
Counts: number of coffee and hot water delivered, litres of water consumed, filter warning			✓		✓
Digital boiler temperature control (different temperature for each group)			✓		✓
USB port			✓		✓
Customisable display screensaver			✓		✓
Cool touch steam wand			✓		✓
Adjustable feet height			✓		✓
Possibility to set different brewing curve for each selection			—		✓
Possibility to view the flow diagram for each selection			—		✓
COLOURS					
White / Copper			◐		◐
Grey / Copper			◐		◐

* Dynamic Flow Control

For more information, please contact:
EVOCA UK Ltd, Prime Point, Mark Binner Way, Pensnett Trading Estate, Kingswinford. DY6 7TJ
Tel.: +44 (0)1902 355000 - Email: sales.bilston@evocagroup.com - Web: gaggiaprofessional.evocagroup.com

SaGa Coffee S.p.A. - Località Casona, 1066 - 40041 Gaggio Montano, Bologna - Italy - Tel.: +39 0534 7741 - Fax: +39 0534 774808
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GAGGIA MILANO

INFO@GAGGIAPROFESSIONAL.COM