

Introducing the NEW Gaggia Milano La Dea, for Small but Premium Locations



From the Italian word meaning goddess, diva or star, La Dea is a synthesis of tradition and innovation. This espresso machine is the latest jewel from Gaggia Milano and the perfect fit for small but premium locations, such as boutique cafés, concept stores, kiosks and cocktail bars. La Dea has been designed to satisfy baristas and their coffee loving customers, providing heritage design with professional stainless-steel look and feel, technologies and components from professional machines – such as the coffee brewer and the boilers, and high performance in a small footprint. **See over for technical specifications.**



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Technical Specifications

DIMENSIONS & WEIGHT

Dimensions: 389mm W (top) / 273mm W (bottom) x 450mm H x 444mm D

Weight: 30 kgs

TECHNICAL FEATURES

Frontal On/Off LED pushbutton	1,54" LCD colour display
Classic manual brewer Levetta	Stainless-steel steam wand
Vibration pump	PID temperature control
Directable hot water spout (for tea and infusions),	Possible to refill the embedded 2 Lt water tank
which can be adjusted according to the cup or the	directly inside the machine, or easy removal for
pitcher in use	refilling and cleaning

Manometer displaying coffee delivery pressure

POWER SUPPLY	CAPACITY
Voltage: 230 V	Boiler (with 120cc heat exchanger): 1.5 L
Maximum absorbed power: 1615 W	Internal water tank: 2 L
Boiler power: 1500 W	
ACCESSODIES	

ACCESSORIES

Single- and double-cup filter holder	Single- and double-cup filter
Blind filter, for cleaning	Specific filter for ESE certified paper pods as an option
Professional capsule filter holders as an option	n (Lavazza Blue®, Nespresso®, Espresso Point® and Caffitaly®)

COLOURS

White, with white filter holders Cop	per, with black filter holders
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