

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.

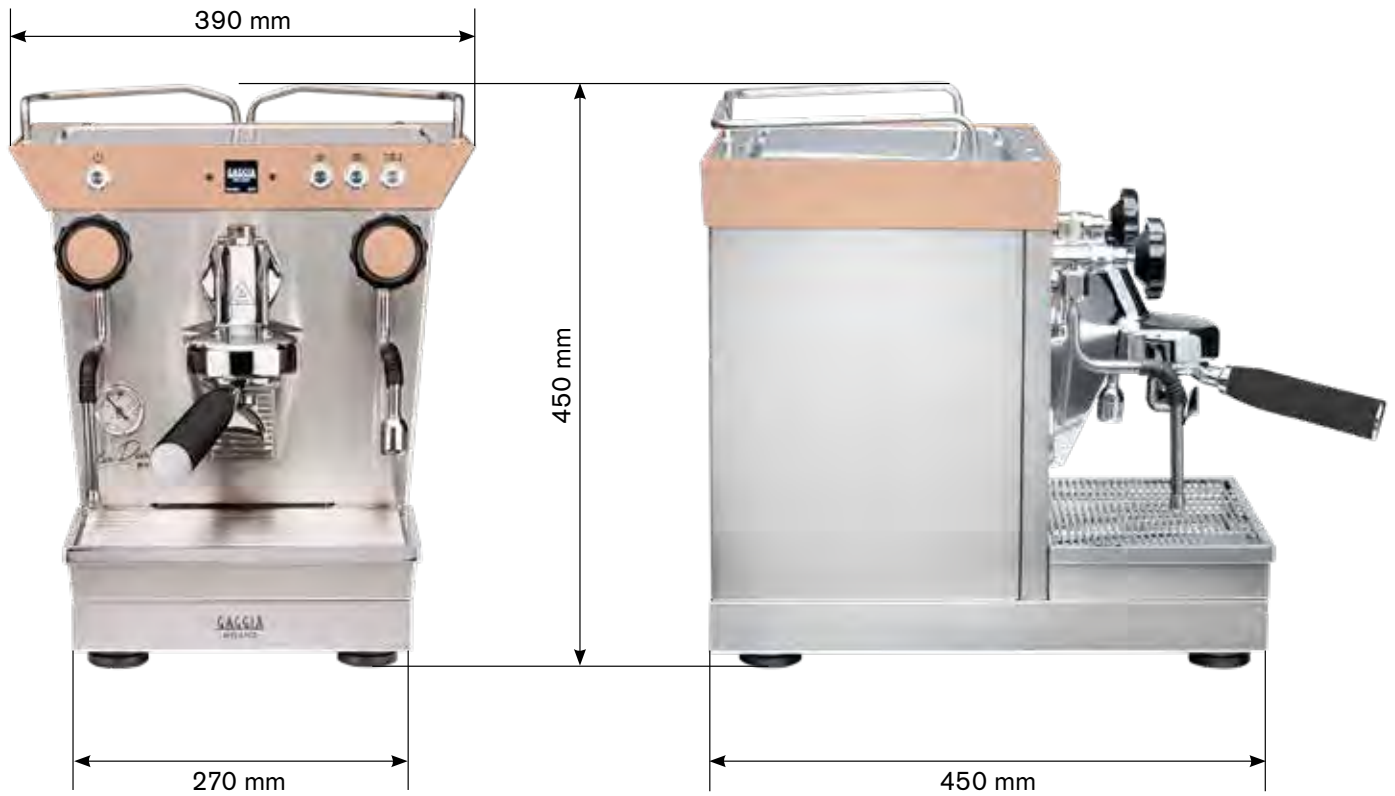


La Dea is a further synthesis of **tradition and innovation**. Within its compact dimensions and minimalist design lies the technology and reliability you expect from every Gaggia Milano professional coffee machine. Making coffee has never been so much fun!



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.



laDea

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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