

la Solare

THE TRUE COFFEE
EXPERIENCE



GAGGIA
MILANO

REFINED SHAPES AND CONTOURS

The aluminium profiles, elegant Led lights, precious steel components and painstaking attention to the smallest detail all combine in the refined style of La Solare.

EASY TO USE

Pleasantly simple ease-of-use thanks to the 7" touch screen. Icons with user-friendly images help users to select and customize their beverages, while the simple menu enables operators to easily program and service the machine.



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PRIME MILK TECHNOLOGY

La Solare dispenses high quality beverages with perfectly foamed hot milk thanks to PrimeMilk technology. And that's not all: foam consistency can be adjusted using the touch screen to obtain the final result you prefer. This system also provides a fully automated cleaning cycle ensuring the maximum degree of hygiene and low water consumption.



THE ENERGY SAVING MODE

La Solare has been designed for reduced consumption by boiler temperature maintenance and management of both lights and display. The Soft Energy Saving mode activates after the machine has not been used for certain period of time, while the Deep Energy Saving mode can be programmed to activate on specific days and at certain times.



ACCESSORIES

- Fridge with glass door and two-level cup warmer (w 290 x d 410 x h 563 mm)
- Fridge with glass door (w 290 x d 410 x h 513 mm)
- Fridge with glass door and cup warmer (w 188 x d 432 x h 495 mm)
- Fridge with glass door (w 188 x d 432 x h 495 mm)
- Fridge with stainless steel door (w 190 x d 400 x h 500 mm)
- Wheeled cabinet with 1 or 2 doors (w 700-1000 x d 600 x h 850 mm)

NEW VERSION

LA SOLARE LATTEVELLUTO

La Solare LatteVelluto is the new Gaggia Professional table top solution for coffee and milk-based hot and cold beverages. A broader, refreshing, quality break proposal for those of your customers who are particularly demanding and on the lookout for something new.

The new LatteVelluto milk foaming technology was created to offer a high-quality hot and cold milk selection to the 'mainstream' segment of the market.

Lots of versatile recipes can be prepared, including Cappuccino, Flat White and many other delicious creamy beverages.

La Solare LatteVelluto can also be used in conjunction with a unit that creates iced coffee, milk and milk foam drinks in two steps.



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TECHNICAL SPECIFICATIONS



	ES+2IN+FM 1 COFFEE BEANS 2 SOLUBLES FOAMED MILK	2ES+IN+FM 2 COFFEE BEANS 1 SOLUBLE FOAMED MILK	2ES+IN+FM+SW 2 COFFEE BEANS 1 SOLUBLE FOAMED MILK STEAM	LATTEVELLUTO 2ES+IN+FM 2 COFFEE BEANS 1 SOLUBLE FOAMED MILK
STRUCTURAL FEATURES				
Dimensions (w x d x h)	368 x 586 x 783 mm	368 x 586 x 783 mm	368 x 586 x 783 mm	368 x 586 x 783 mm
Weight	47 kg	47 kg	47 kg	47 kg
ELECTRICAL SPECIFICATIONS				
Electric power supply	230-240 V / 50-60 Hz	230-240 V / 50-60 Hz	230-240 V / 50-60 Hz	230-240 V / 50-60 Hz
Power consumption	3200 W	3200 W	3200 W	3200 W
WATER SUPPLY SPECIFICATIONS				
Beverages/day	250	250	250	250
Coffee boiler capacity	0.8 l	0.8 l	0.8 l	0.8 l
Steam boiler capacity	0.8 l	0.8 l	0.8 l	0.8 l
Coffee pre-brewing pressure	standard pre-brewing	standard pre-brewing	standard pre-brewing	standard pre-brewing
Hot water wand	yes	yes	yes	yes
Steam wand	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version
Cold water bypass	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version
Bypass (if bypass not present)	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version
WATER CONNECTIONS				
Water supply	water main or optional 20 l tank kit	water main or optional 20 l tank kit	water main or optional 20 l tank kit	water main or optional 20 l tank kit
CAPACITY				
Coffee bean hopper	1 x 1.2 kg	2 x 1.2 kg	2 x 1.2 kg	2 x 1.2 kg
Solubles hopper	2 x 1.5 kg	1 x 1.5 kg	1 x 1.5 kg	1 x 1.5 kg
MISCELLANEOUS FEATURES				
Coffee brewer chamber capacity	Z4000 family	Z4000 family	Z4000 family	Z4000 family
Milk system	PrimeMilk	PrimeMilk	PrimeMilk	LatteVelluto; DualMilk optional
Coffee grinder	1	2	2	2
Automatic grinding adjustment	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version
Volumetric doser	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version
Brews 2 cups of coffee at the same time	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version
Dispenses 2 milk-based beverages at the same time	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version	yes - in dedicated version
Coffee/milk dispenser height adjustment	yes	yes	yes	yes
Led profiles	no	no	no	no
Led lighting in dispensing compartment	yes	yes	yes	yes
Energy saving	yes, Soft and Deep modes	yes, Soft and Deep modes	yes, Soft and Deep modes	yes, Soft and Deep modes
Wi-Fi and Bluetooth connectivity	embedded, optional 4G kit	embedded, optional 4G kit	embedded, optional 4G kit	embedded, optional 4G kit
Digital solutions	Breasy, Coffee APPEal, AmiClo, Coffeed	Breasy, Coffee APPEal, AmiClo, Coffeed	Breasy, Coffee APPEal, AmiClo, Coffeed	Breasy, Coffee APPEal, AmiClo, Coffeed
INTERFACE				
Touch screen	7" (up to 10 choices per page)	7" (up to 10 choices per page)	7" (up to 10 choices per page)	7" (up to 10 choices per page)
Customizable user interface	yes - icons, background colour	yes - icons, background colour	yes - icons, background colour	yes - icons, background colour
User interface with Self-service or Served modes	no	no	no	no

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**THE SUCCESS STORY OF ONE OF THE WORLD'S
MOST WELL-KNOWN ITALIAN BRANDS BEGAN
IN THE MILAN OF THE '30s**

It was 1938 when Achille Gaggia, a bartender with a scientific mind, revolutionized the way that aroma was extracted from coffee beans by inventing espresso topped by natural creamy foam: since then a distinctive pleasure that has conquered the world.

The mission of Gaggia Milano is now that of exporting the true Italian coffee experience throughout the world thanks to coffee machines of sophisticated design.

Innovation, while respecting tradition, is the strength behind the entire range of professional machines: thanks to cutting-edge technology and an eye to the future, Gaggia Professional is able to meet the needs of Professional users and consumers worldwide.

WWW.GAGGIAPROFESSIONAL.COM

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