

la Nera



BLACK LOOKS GOOD WITH EVERYTHING

GAGGIA
MILANO



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.

IN STEP WITH THE TIMES

La Nera is a contemporary coffee machine, designed to respond to trends and address the demands of the contemporary coffee world. It delivers the **intense emotion** that only the very best espresso can reveal.



Available as either a 1-group or a 2-groups compact solution, La Nera gives the barista **compact dimensions**, as well as an ease of use that dovetails perfectly with the **uncompromising selection of construction materials**, mainly stainless steel.



Also, La Nera can accommodate the barista's desire to use **professional capsules** and/or **ESE paper pods**, thanks to specific filter holder kits that are available on request.

AN EYE TO TECHNOLOGY

It's not only about materials; La Nera is also about technology. For instance, the working area and the pushbuttons benefit from LED backlighting and the ergonomic steam and hot water knobs can be activated with a rotation of just 90°.



Additionally, you can use the optional connectivity of the Smartia system to enable **remote performance management**, making La Nera an even more appealing proposal.



In fact, through its intuitive dashboard the Smartia platform gives you complete control of your La Nera from anywhere, at anytime - thanks to a simple Internet connection.

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TIMELESS
DESIGN MEETS
INNOVATION
AND EFFICIENCY

DATA SHEET



TECHNICAL DATA

	1 GROUP	2 GROUPS COMPACT
Voltage	230 V / 50-60 Hz	230 V / 50-60 Hz
Boiler power	2700 W	3200 W
Boiler capacity	5 Lt	8 Lt

TECHNICAL FEATURES

- Copper boiler with independent heat exchanger for each group
- Electronic control of the boiler water level
- LED-illuminated working area
- LED-illuminated chrome pushbuttons for each group: 4 programmable direct selection buttons and 1 «Continuous» button
- Hot water outlet and steam wand with quarter-turn tap mechanism
- Distance between the cup tray and the coffee spout: 91 mm
- Remote control of both the machine performance and parameters via the SMARTIA platform (the kit is available on request)
- Cup rails as an option for the 2 GROUPS COMPACT model
- Professional capsule filter holders⁽¹⁾ and specific filter for ESE paper pods as an option

⁽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 - Fax: (+39) 035 606 560

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