

THE TASTE IS IN THE DETAILS



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.



PRECISA AS A TRADEMARK

Technique and design. Elegance and ergonomics. Style and reliability. Tradition and innovation.

These are the elements that give birth to La Precisa. Available in 2 or 3 groups, and even compatible with tall cups, this machine has captured the attention of even the most demanding of baristas.



Precisa means `meticulous': that's why, attention to detail, even during maintenance, and technological innovation are the hallmarks of this machine. Remember: *precisa* is not just a name, it's also and above all - a guarantee of excellence.













PRECISA AS A KEYWORD

Thanks to the central display and the capacitive keypads, each with 4 programmable direct selection buttons and a 'Purge' button, with La Precisa one touch is all you need to create your desired drink! And it's not just a coffee story: La Precisa can also dispense hot water for tea and other infusions.



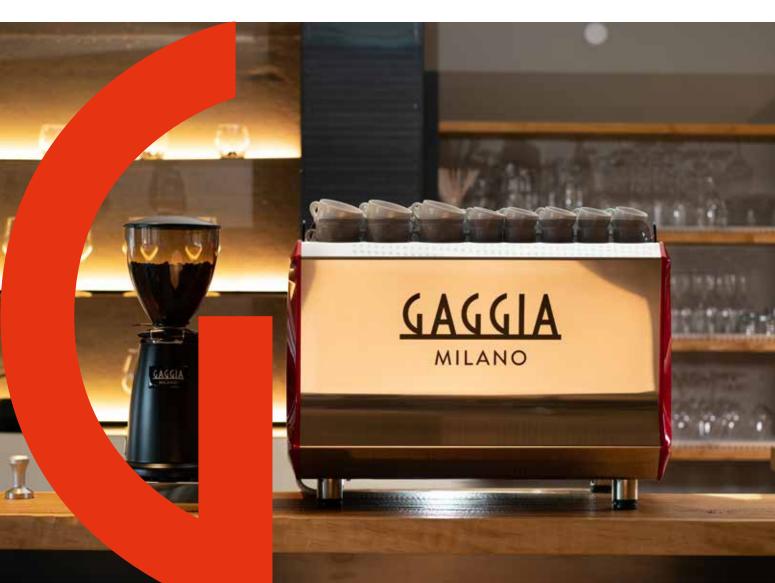
Keywords? Instant heating! Benefits? Simply great! In fact, by mixing steam with cold water coming directly from the water mains, consumers are guaranteed the purest possible drinks. What's more, the system means baristas can count on even more fluent, consistent and easily adjustable water flow in terms of temperature.



DIMENSIONS & WEIGHT FOR 2GR



WEIGHT: 58 Kg





TIMELESS **DESIGN MEETS** INNOVATION **AND EFFICIENCY**

DATA SHEET

DIMENSIONS & WEIGHT

Width	2GR: 758 mm / 3GR: 978 mm
Depth	589 mm
Height	563 mm
Weight	<mark>2GR</mark> : 58 kg / <mark>3GR</mark> : 75 kg
Distance between the cup tray and the coffee spout	Standard: 80 mm / Tall Cup: 140 mm (77mm with flap rack)

TECHNICAL DATA

Voltage Maximum absorbed power 2GR: 3130-3720 W /

Boiler power Boiler load capacity

COLOURS

Red (*)

220-240 V or 380-415 V 3N / 50-60 Hz With cup wamer: 3210-3810 W 3GR: 4330-5150 W / With cup warmer: 4410-5240 W 2GR: 3200 W / 3GR: 4500 W 2GR: 13 lt / 3GR: 20 lt

TECHNICAL FEATURES

Also available in a Tall-Cup version	
Display and capacitive keypads for each group with 'Purge'	
button to rinse the coffee group and 4 programmable direct	
selection buttons	
Hot water button	
Ergonomic steam knobs: maximum delivery with a 90° rotation	
2 stainless-steel steam wands	
Hot water outlet	
LED-illuminated working area	
Volumetric dose programming	
Counts: amount of coffee and hot water delivered, litres of water	
consumed, filters warning	
PID control of boiler temperature	
Energy saver: automatic ON/OFF and 1 day off	
Cash register protocol	
Double scale pressure gauge	
Height-adjustable feet	
Electrical cup warmer (optional on the Tall-Cup version)	

* The side panels have been designed to be easily removed and replaced. Thanks to this simple change, La Precisa can be customised by installing side panels that are available in two additional colours - white or black.



EVOCA S.p.A. - Via Roma, 24 - 24030, Valbrembo, Bergamo - Italy Ph: (+39) 035 606 111 - www.evocagroup.com

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