

BLACK LOOKS GOOD WITH EVERYTHING





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 accomodate 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.



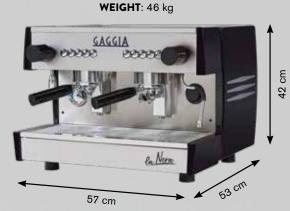
TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY

DATA SHEET





GROUPS COMPACT



TECHNICAL DATA

Voltage Boiler power Boiler capacity

1 GROUP

CH

42

230 V / 50-60 Hz 2700 W 5 Lt

2 GROUPS COMPACT

230 V / 50-60 Hz 3200 W 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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