

ONGOING INNOVATION





CAPTIVATING DESIGN

Compact footprint and extremely versatile: La Radiosa is a superautomatic coffee machine where great attention has been paid to detail, with a focus on chromed inserts and precious trims. A unique, appealing design underscored by refined Led profiles in fully customizable colours that create an ever-changing look

USER-FRIENDLY

La Radiosa features cutting-edge electronics and a 10" touch screen where you can customize the drinks icons, adjust the colours of the profiles and lots more besides. The ultimate in connectivity thanks to embedded Wi-Fi and Bluetooth, and provision for 3G connection.

GAGGIA

la Radioza



English D

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Espresso

la Radiosa



EVOMILK TECHNOLOGY

La Radiosa features the patented EvoMilk system enabling you to select the dose, temperature and density of the fresh milk and to obtain creamy, perfectly foamed hot or cold milk-based beverages. And at the end of the day, there's no need to worry about cleaning the milk circuit since this chore is facilitated by a procedure which takes place automatically, once activated via the touch screen.











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 p 410 x h 513 mm)
- DualMilk fridge (capacity 3.5 I+3.5 I - w 195 x d 435 x h 500 mm)
- Wheeled cabinet with 1 or 2 doors (w 700-1000 x p 600 x h 850 mm)



NEW VERSIONS

LA RADIOSA DUALMILK

Along with the EvoMilk system, which dispenses perfectly foamed hot or cold milk-based beverages, and in conjunction with the purpose-made fridge, the new La Radiosa DualMilk version handles two different types of milk. Thus, an even broader range of beverage choices using various types of milk - even the lactose-free kind and non-dairy creamer.

LA RADIOSA POWERSTEAM

Designed specifically for coffeehouse chains, La Radiosa PowerSteam features a separate steam wand which automatically heats and foams the milk. Milk-based beverages are dispensed in two steps: the milk is heated and foamed using the wand, and then added to the already dispensed coffee. There are three foam consistency and temperature selection settings to choose from (e.g. cappuccino, milk, flat white, etc.). The new technology uses an air pump to ensure constant foaming performance and the 'cool touch' wand for safe and cleaner use.





TECHNICAL SPECIFICATIONS



	ES+21N+FM 1 COFFEE BEANS 2 SOLUBLES FOAMED MILK	2ES+IN+FM 2 COFFEE BEANS 1 SOLUBLE FOAMED MILK	DUALMILK 2ES+IN+FM DUAL 2 COFFEE BEANS 1 SOLUBLE FOAMED DUAL MILK	POWERSTEAM 2ES+IN 2 COFFEE BEANS 1 SOLUBLE STEAM
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	380 V / 50-60 Hz
Power consumption	3200 W	3200 W	3200 W	6000 W
WATER SUPPLY SPECIFICATIONS			1	l
Beverages/day	300	300	300	300
Coffee boiler capacity	0.8	0.8	0.8	0.8
Steam boiler capacity	-	-	-	1.5
Coffee pre-brewing pressure	yes - programmable	yes - programmable	yes - programmable	yes - programmable
Hot water wand	yes	yes	yes	yes
Steam wand	no	no	no	yes - PowerSteam
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 I tank kit	water main or optional 20 I tank kit	water main or optional 20 I tank kit	water main or optional 20 I tank
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	EvoMilk	EvoMilk	EvoMilk - DualMilk	-
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	yes (up to 256 colours)	yes (up to 256 colours)	yes (up to 256 colours)	yes (up to 256 colours)
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				
	10" full-HD	10" full-HD	10" full-HD	10" full-HD
Touch screen	(up to 12 choices per page)	(up to 12 choices per page)	(up to 12 choices per page)	(up to 12 choices per page)
Touch screen Customizable user interface		(up to 12 choices per page) yes - icons, background colour	(up to 12 choices per page) yes - icons, background colour	(up to 12 choices per page) yes - icons, background colour



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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