

INNOVATION WITHOUT COMPROMISE









EXCLUSIVE DESIGN

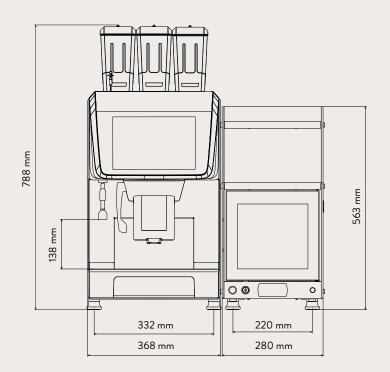
THE FIRST THING YOU'LL NOTICE ABOUT THIS GREAT NEW MACHINE FROM GAGGIA MILANO IS ITS EYE-CATCHING DESIGN, CENTRED ON ITS DOOR, WHICH IS SURROUNDED BY RGB LEDS, ALLOWING PURCHASERS TO CHANGE ITS APPEARANCE.

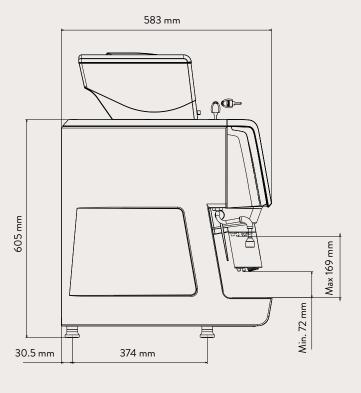
IN ADDITION TO ITS COMPACT DIMENSIONS, LA RADIOSA OFFERS THE ULTIMATE BARISTA-STYLE COFFEE EXPERIENCE.

ENHANCED ELECTRONICS

LA RADIOSA BOASTS ENHANCED ELECTRONICS, ACCESSED VIA A 10" TOUCHSCREEN USER INTERFACE. FROM HERE, YOU CAN CREATE YOUR OWN CUSTOM DRINKS ICONS, ADJUST THE COLOUR OF THE LEDS AND MUCH MORE. THE CONNECTIVITY 'BOX' IS ALSO TICKED, THANKS TO EMBEDDED WI-FI / BLUETOOTH AND THE PRE-SET 3G WIRELESS CONNECTION.









EVOMILK TECHNOLOGY

LA RADIOSA BENEFITS FROM BRAND NEW
GAGGIA MILANO EVOMILK TECHNOLOGY,
WHICH ALLOWS USERS TO SET UP VARIOUS
DOSES, TEMPERATURES AND DENSITIES OF
FRESH MILK AND AT THE END OF THE DAY,
THERE'S NO NEED TO WORRY ABOUT CLEANING
THE MACHINE, THANKS TO A PLUG-AND-PLAY
AUTOMATIC CLEANING CYCLE.
LA RADIOSA CAN DISPENSE HOT AND COLD
PERFECTLY FOAMED MILK.

24 V COFFEE PUMP

LA RADIOSA HAS A 24V HIGH THROUGHPUT PUMP WITH ADJUSTABLE FLOW, ENABLING YOU TO CREATE A UNIQUE COFFEE PROFILE. SIMILARLY, THE DENSITY OF SOLUBLE DRINKS CAN BE ADJUSTED ACCORDING TO YOUR TASTE.





IT WAS THE YEARS-LONG QUEST TO CREATE THE PERFECT ESPRESSO, AGAINST THE BACKDROP OF 1930s MILAN,
THAT GAVE BIRTH TO ONE OF THE MOST ICONIC ITALIAN BRANDS IN THE WORLD.
IN 1938, THE ITALIAN BARISTA ACHILLE GAGGIA FILED THE PATENT THAT SIGNALLED A REVOLUTION
IN THE WAY THE AROMAS ARE EXTRACTED FROM COFFEE, ALLOWING US TO TASTE THE PERFECT
ITALIAN ESPRESSO, COMPLETE WITH ITS 'CREMA', FOR THE VERY FIRST TIME: A UNIQUE PLEASURE.

TODAY, AS IT WAS THEN, GAGGIA'S MISSION IS TO TAKE THE TRADITION OF THE ITALIAN ESPRESSO TO THE WORLD.

THE COMPANY'S UNCHANGING VALUES OF TRADITION AND PROFESSIONALISM ARE AN INTRINSIC PART

OF ALL THE MACHINES IN ITS RANGE, WHICH ADDRESSES THE REQUIREMENTS OF COFFEE PROFESSIONALS BY

COMBINING STATE-OF-THE-ART TECHNOLOGY WITH SOPHISTICATED DESIGN.





TIMELESS AND EFFICIENCY

SIZE/WEIGHT		
Width	mm	368
Depth	mm	583
Height	mm	788
Weight	Kg	60
CAPACITY		
Suggested output	Cups per day	250
Coffee brewer capacity	gr	7 - 16
Bean hopper capacity	Kg	1.2 (x2)
Chocolate hopper capacity	Kg	1.8
ELECTRICAL AND HYDRAULIC SPECIFICATION		
Voltage	V	230 - 240
Frequency	Hz	50 - 60
Maximum absorbed power	W	3200
Boiler capacity	L	0.8
Water pump flow	Litres per hour	80
Minimum water pressure	bar	1.2

TECHNICAL FEATURES

10" full HD touchscreen

Up to 12 selections per single page

Up to 5 drinks categories (up to 120 selections for each category, up to 600 selections)

RGB LEDs lateral stripes (up to 256 colours)

Self service or barista configurable user interface

Customisable user interface (drinks icons, customer logo and background colour)

Customisable access to programming (different access passwords)

2 beans + 1 soluble layout

Hot and cold foamed milk '

Innovative milk system cleaning *

Flow control system for coffee and solubles preparation

Independent hot water outlet

Hot water bypass for Americano

Adjustable nozzle head from 75mm to 170mm

Energy saving: soft and deep mode

Eva-dts file for statistics

MDB capable (hardware and software)

Embedded Wifi and Bluetooth connectivity

3G connectivity (as an option)

ACCESSORIES

4.5 litre capacity glass front fridge

4.5 litre capacity glass front fridge + cup warmer on the top

Lateral module for payment systems

Kit to discharge coffee cakes under the table

Self feeding water kit

For more information, please contact:

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HQ address: EVOCA S.p.A. - Via Roma, 24 - 24030 Valbrembo, Bergamo - Italy - Tel.: +39 035 606 111 - Fax: +39 035 606 560 In accordance with its policy of progressive product design EVOCA S.p.A. reserves the right to alter specifications. Gaggia is a trademark licensed by Gaggia S.p.A.



