



EVERY DREAM HAS A DIVINE SOUL



*la Dea*

**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.



## FOR SMALL BUT PREMIUM LOCATIONS

La Dea is the brand-new Gaggia Milano coffee machine, ideal for small but premium locations like boutique cafés, concept stores, premium kiosks and cocktail bars.



La Dea has been designed to satisfy baristas and their coffee loving customers, providing **heritage design** with professional stainless-steel look and feel, technologies and components from **professional machines** - such as the coffee brewer and the boilers, and **high performance in a small footprint**.



/dè-a/, meaning **GODDESS, DIVA, STAR**

**A DREAM COME TRUE,**  
*in a divine dress.*



## DESIGN AND FUNCTIONALITY

The design of La Dea, both internal and external, is both **ergonomically sound and aesthetically pleasing**. These crucial objectives are enhanced by an uncompromising choice of materials and technological solutions.

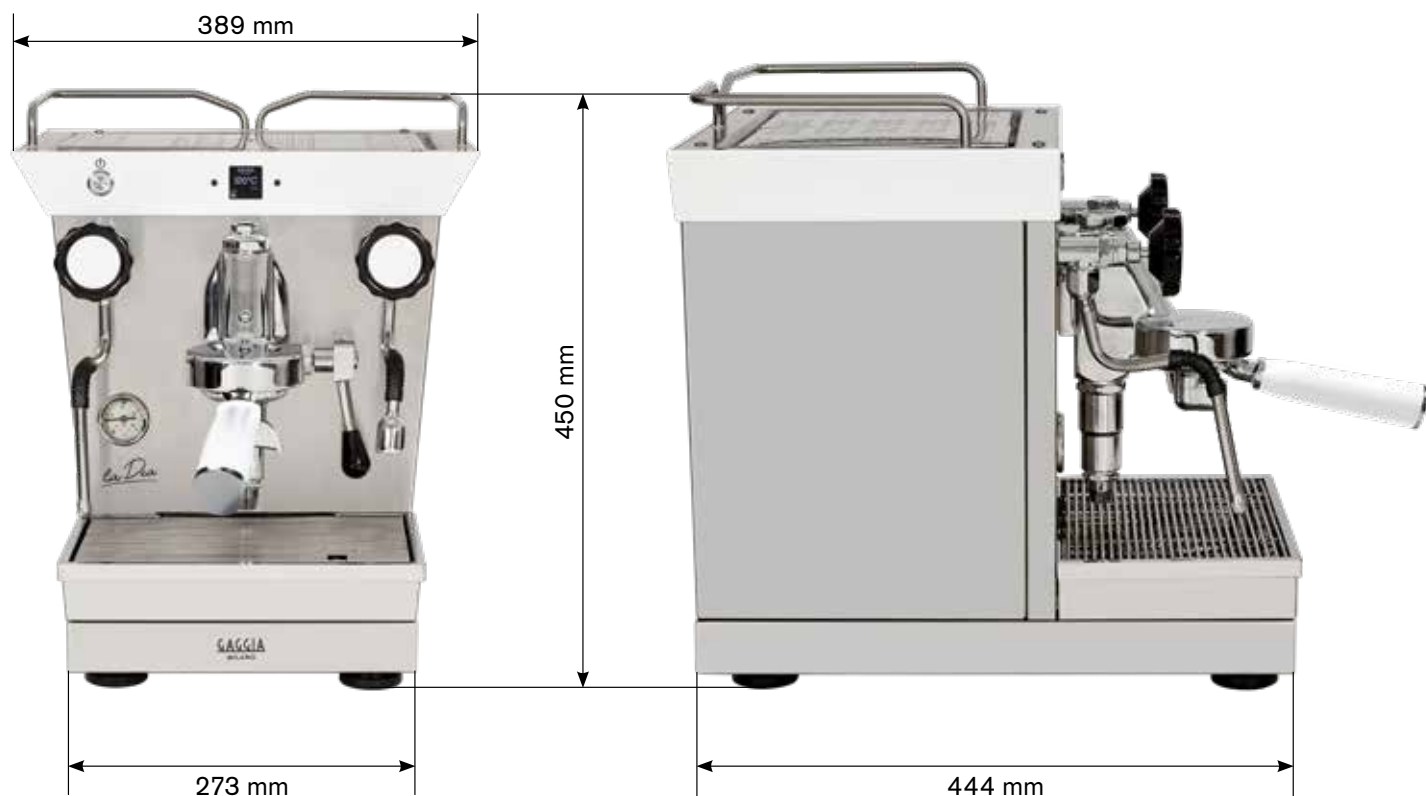


Not to mention that La Dea is a further synthesis of **tradition and innovation**: within compact dimensions and the minimalist design of our machine lie the technology and reliability you can expect from every Gaggia Milano professional coffee machine. Making coffee has never been so much fun!



For instance, thanks to the **1.54-inch LCD colour display**, users can set and check the machine's delivery parameters, such as the temperature (based on the PID system) and the extraction time, or even have La Dea started at a designated time.

## DIMENSIONS & WEIGHT



**WEIGHT:** 30 Kg



# la Dea

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

## DATA SHEET

### POWER SUPPLY

Voltage	230 V
Maximum absorbed power	1615 W
Boiler power	1500 W

### CAPACITY

Boiler (with 120cc heat exchanger)	1,5 Lt
Internal water tank	2 Lt

### ACCESSORIES

Single- and double-cup filter holder  
Single- and double-cup filter  
Blind filter, for cleaning  
Brush for brewer cleaning  
Professional capsule filter holders as an option <sup>(1)</sup>  
Specific filter for ESE certified paper pods as an option

### TECHNICAL FEATURES

Frontal On/Off LED pushbutton  
1,54" LCD colour display  
Classic manual brewer Levetta  
Stainless steel steam wand  
Directable hot water-spout (for tea and infusions), which can be adjusted according to the cup or the pitcher in use  
Possible to refill the embedded water tank directly inside the machine, or easy removal for refilling and cleaning  
Manometer displaying coffee delivery pressure  
Vibration pump  
PID temperature control

### COLOURS

- White, with white filter holders
- Copper, with black filter holders

<sup>(1)</sup> Lavazza Blue®, Nespresso®, Espresso Point® and Caffitaly®.

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