

*la Reale*



**DESIGNED BY THE LIGHT**

**GAGGIA**  
MILANO



**GOOD  
DESIGN**

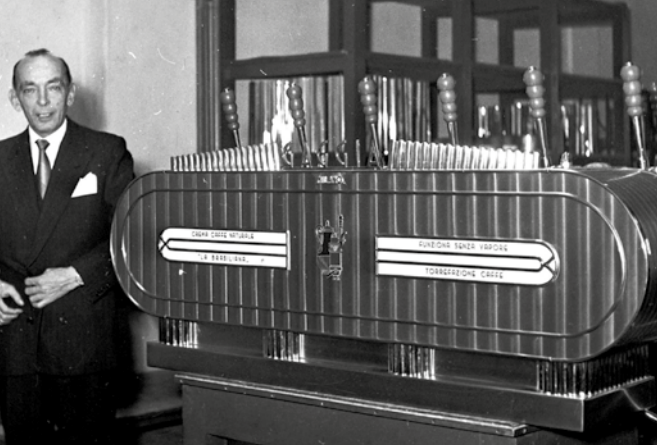
## **WINNER OF 2019 GOOD DESIGN® AWARD**

CREATED IN 1950 BY THE MUSEUM OF ARCHITECTURE AND DESIGN IN CHICAGO, THE GOOD DESIGN® AWARD IS GIVEN TO THE MOST INNOVATIVE AND CREATIVE PRODUCTS OF THE YEAR. WE ARE HAPPY TO ANNOUNCE THAT AMONG THIS YEAR'S WINNERS IS LA REALE, GAGGIA MILANO'S FLAGSHIP COFFEE MACHINE.

THE CONCEPT IS A TRIBUTE TO THE DURABILITY OF THE MACHINE, WHICH WAS DESIGNED TO COMPLEMENT THE INTENSE WORKING RHYTHM OF THE BARISTA WITH THE UTMOST RELIABILITY. THE DESIGN PERFECTLY EMBODIES THE PASSION FOR THE 'MECHANICAL', WHICH IS THE HALLMARK OF BONETTO DESIGN CENTER.



**COPPER  
AND STEEL  
REFLECTIONS**



## A TASTY LONG STORY

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.



**LED PROFILES  
AND SUBTLE  
BACKLIGHTS**



## BARISTA'S MUST-HAVE

LA REALE IS DESIGNED TO OPTIMISE ERGONOMICS FOR THE BARISTA: IT HAS AN ANGLED DISPLAY, A WIDE LED-ILLUMINATED WORKING AREA, AN ANGLED FILTER HOLDER HANDLE, EASY-TO-MOVE STEAM ACTIVATION LEVERS AND COOL TOUCH STEAM WANDS.

THE MACHINE ALSO BOASTS A DUAL USER INTERFACE, CONSISTING OF A 3.5-INCH TOUCHSCREEN FOR EACH GROUP, WHICH ALLOWS THE COMPLETE CUSTOMISATION OF INFUSION PARAMETERS, AND THREE BUTTONS THAT MAKE THE SELECTION PROCESS QUICKER AND MORE INTUITIVE.

## TOP PERFORMANCE

EQUIPPED WITH INDEPENDENT AND INSULATED COFFEE BOILERS FOR EACH INFUSION GROUP, LA REALE GUARANTEES MAXIMUM STEAM PRODUCTIVITY COMBINED WITH MAXIMUM FLEXIBILITY IN TEMPERATURE MANAGEMENT.

WHAT'S MORE, COFFEE PRODUCTIVITY IS ENHANCED THANKS TO A HEAT EXCHANGER THAT PRE-HEATS INLET WATER.





# DYNAMIC FLOW CONTROL

THE MACHINE THAT EPITOMISES GAGGIA MILANO'S RETURN TO PROMINENCE IN THE COFFEE MARKETPLACE IS FURTHER ENRICHED BY A DFC VERSION.

## WHAT IS DFC?

THE PATENTED DYNAMIC FLOW CONTROL IS A UNIQUE SELLING PROPOSITION ADDRESSED TO PROFESSIONAL BARISTAS WHO WANT TO ENHANCE THE CONSUMER'S EXPERIENCE.

## WHAT DOES THIS MEAN?

THIS ADVANCED TECHNOLOGY IS DESIGNED TO OBTAIN DIFFERENT TASTE PROFILES FROM THE SAME BLEND AND TO ENHANCE ALL THE SENSORY CHARACTERISTICS OF COFFEE, SUCH AS COLOUR, BODY, ACIDITY AND BITTERNESS. IN THIS WAY, DYNAMIC FLOW CONTROL ALLOWS BARISTAS TO CREATE THEIR PERFECT CUP OF COFFEE.

## HOW DOES THIS SYSTEM WORK?

DFC ALLOWS FOR ACCURATE ELECTRONIC CONTROL OF WATER FLOW THROUGH BOTH A PROPORTIONAL VALVE AND A FLOWMETER. AS A CONSEQUENCE, THE WHOLE EXTRACTION PROCESS, WHICH IS DIVIDED INTO THREE DIFFERENT PHASES, CAN BE METICULOUSLY CUSTOMISED.

### PRE-INFUSION

COMPARED TO MORE TRADITIONAL SYSTEMS, DFC ALLOWS BARISTAS NOT ONLY TO SET THE TIME, BUT ALSO TO CHOOSE BETWEEN THREE LEVELS OF INTENSITY, ENSURING THAT THE COFFEE CAKE IS EVENLY TAMPED.

### RAMP UP

BARISTAS CAN CHOOSE FROM 3 RATE-OF-RISE LEVELS.

### INFUSION

BARISTAS CAN OPT FOR A CONSISTENT FLOW RATE OF WATER IN ORDER TO CREATE SPECIFIC TASTE NUANCES.



THE BEST COFFEE



IS THE ONE  
YOU LIKE THE MOST

# la Reale

## TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY

| MODEL   |             | LA REALE          |                   |
|---|-------------|-------------------|-------------------|
|   |             | 2 GROUPS          | 3 GROUPS          |
| <b>SIZE / WEIGHT</b>  |             |                   |                   |
| Width   | mm / in     | 883 / 34.7        | 1130 / 44.4       |
| Depth   | mm / in     | 702 / 27.6        | 702 / 27.6        |
| Height  | mm / in     | 556 / 21.8        | 556 / 21.8        |
| Weight  | Kg / lb     | 98 / 215          | 120 / 262         |
| <b>ELECTRICAL AND HYDRAULIC SPECIFICATION</b>   |             |                   |                   |
| Voltage   | V           | 380 - 415 V       | 380 - 415 V       |
| Maximum absorbed power  | W           | 8500              | 9900              |
| Power per group   | W           | 1400              | 1400              |
| Steam boiler power  | W           | 4900              | 4900              |
| Steam boiler load capacity  | Lt / UK gal | 11 / 2.43         | 14 / 3.09         |
| Coffee boiler capacity  | Lt / UK gal | (0.8 / 0.176) x 2 | (0.8 / 0.176) x 3 |
| <b>TECHNICAL FEATURES</b>   |             |                   |                   |
| <p>3.5" colour touchscreen for each group<br/>           3 programmable direct selection buttons for each group<br/>           "Purge" button to rinse the coffee group (pre-set mode)<br/>           Independent boilers for each group<br/>           Electrical cup warmer<br/>           2 Cool touch steam wands<br/>           Hot water wand<br/>           LED-illuminated working area<br/>           Height-adjustable feet<br/>           Dose programming: time and brewing temperature<br/>           Digital boiler temperature control: different temperature for each group<br/>           Counts: number of coffee and hot water delivered, litres of water consumed, filters warning<br/>           Energy saver: automatic ON/OFF and Stand-by<br/>           USB port<br/>           Customisable display screensaver</p> |             |                   |                   |
| <b>SPECIFIC La Reale DFC TECHNICAL FEATURES</b>   |             |                   |                   |
| <p>Dynamic Flow Control (DFC)<br/>           Possibility to set different brewing curve for each selection<br/>           Possibility to view the flow diagram for each selection</p>   |             |                   |                   |
| <b>COLOURS</b>  |             |                   |                   |
| <p>White and copper </p> <p>Grey and copper </p>  |             |                   |                   |



The quality of this product has been certified by Istituto Espresso Italiano.

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SaGa Coffee S.p.A.  
 Località Casona, 1066 - 40041 Gaggio Montano (Bologna) - Italy  
 Tel.: +39 0534 7741 - Fax: +39 0534 774808 - Website: [gaggiaprofessional.evocagroup.com](http://gaggiaprofessional.evocagroup.com)  
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[INFO@GAGGIAPROFESSIONAL.COM](mailto:INFO@GAGGIAPROFESSIONAL.COM)