

la Reale

DESIGNED BY THE LIGHT



GAGGIA
MILANO

A LONG AND TASTEFUL 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 signaled 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.



BARISTA'S MUST-HAVE

La Reale is designed to optimize ergonomics for the barista: angled display, wide LED-illuminated working area, angled filter holder handle, easy-to-move steam activation levers and Cool Touch steam wands.

The machine also boasts a dual user interface: each 3.5-inch touchscreen allows the complete customization of infusion parameters while its three buttons make the selection process quicker and more intuitive than ever.



DYNAMIC FLOW CONTROL

The machine that epitomizes Gaggia Milano's return to prominence in the coffee marketplace is further enriched by a DFC technology.

WHAT DOES THIS MEAN?

The patented Dynamic Flow Control is designed to obtain different taste profiles from the same blend and to enhance all the sensory characteristics of coffee, such as color, body, acidity and bitterness. Thanks to accurate electronic control of water flow and a three-phase extraction process, baristas can create their perfect cup of coffee. They get full control on pre-infusion, ramp up and infusion phases.





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.

And thanks to a heat exchanger that pre-heats inlet water, coffee productivity is enhanced to ensure the best possible performance without compromising the taste.



**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.

La Reale has earned its place among the winners for the 2019 Award. 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”.

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TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY



More Info



TECHNOLOGY AND DESIGN

- 3.5" colour touchscreen for each group
- "Purge" button to rinse the coffee group (pre-set mode)
- Counts: number of coffee and hot water delivered, litres of water consumed, filters warning
- Energy saver: automatic ON/OFF and Stand-by
- USB port

MULTIPLE ADJUSTABLE SETTINGS

- 3 programmable direct selection buttons for each group
- Dose programming: time and brewing temperature
- Customizable display screensaver
- Height-adjustable feet

BARISTA'S MOST COMPLETE TRUE ESPRESSO SYSTEM

- Dynamic Flow Control (DFC)
- Electrical cup warmer
- Independent boilers for each group
- Hot water wand and 2 Cool Touch steam wands
- Digital boiler temperature control: different temperature for each group
- Different brewing curve for each selection
- View the flow diagram for each selection
- LED-illuminated working area

	2 GROUPS	3 GROUPS
SIZE / WEIGHT		
Width	34.8 in	44.5 in
Height	21.8 in	21.8 in
Depth	29.5 in	29.5 in
Weight	215 lb	262 lb

ELECTRICAL AND HYDRAULIC SPECIFICATION		
Voltage and frequency	1 Ph / 220 V / 60 Hz	1 Ph / 220 V / 60 Hz
Plug	NEMA 6-50P	NEMA 6-50P
Maximum absorbed power	7200 W	8500 W
Power per group	1400 W	1400 W
Steam boiler power	4900 W	4900 W
Steam boiler load capacity	11 L / 2.9 US gal	14 L / 3.7 US gal
Coffee boiler capacity	2 x 0.8 L / 0.211 US gal	3 x 0.8 L / 0.211 US gal

COLORS	
Grey and copper	

Make sure La Reale soul mate stands by its side: pair it with the Gaggia G10 evo grinder.



The quality of La Reale has been certified by Istituto Espresso Italiano.



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EVOKA
GROUP

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