

la Nera

EXPERIENCE THE INTENSE THRILL OF ESPRESSO



LA NERA IS BUILT WITH AN UNCOMPROMISING CHOICE OF MATERIALS AND TECHNOLOGY, MAKING IT A ROBUST AND PRACTICAL MACHINE THAT STANDS OUT FROM THE CROWD.

LA NERA GUARANTEES PROFESSIONAL PERFORMANCE, EASE OF USE AND RELIABILITY, WRAPPED IN A SMALL FOOTPRINT MACHINE THAT DELIVERS TOP-QUALITY ESPRESSO CONSISTENTLY.

GAGGIA
MILANO

La Nera

TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY



DESIGN

- Compact design for minimum space requirements
- Stainless steel anti-corrosion panels and finishes
- Ergonomic anti-slip filter handles
- Non-slip feet
- Easily removable drip tray

CAPSULE AND PAPER POD COMPABILITIES

- Filter holders for capsules available
- Conversion kit for ESE espresso coffee paper pods available



TECHNICAL FEATURES

- Copper boiler with independent heat exchanger for each group
- Sturdy stainless steel steam and hot water wands
- 5 direct selection pushbuttons per group: 4 programmable and 1 for manual dosage
- Large capacity steam boiler (5 L or 8 L)
- Electronic control of the boiling water level
- Ergonomic water and steam knobs with quarter-turn system

	1 GROUP	2 GROUPS COMPACT
SIZE / WEIGHT		
Width	17.7 in	22.5 in
Depth	20.5 in	20.9 in
Height	16.5 in	16.5 in
Cup height	3.6 in	3.6 in
Weight	77.2 lb	101.4 lb
ELECTRICAL AND HYDRAULIC SPECIFICATION		
Voltage	115 V / 60 Hz	115 V / 60 Hz
Maximum Absorbed Power	1700 W	1700 W
Steam boiler power	1500 W	1500 W
Steam boiler load capacity	5 L	8 L
Plug	NEMA 5-20P	NEMA 5-20P



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