

*la Solare*



**LIGHT UP YOUR BREAK!**

**GAGGIA**  
MILANO

CE





## 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.

## LIGHT UP YOUR BREAK!

La Solare is the new, fully automatic coffee machine by Gaggia Milano. It is the culmination of a series of cutting-edge technological advances, designed to enhance one of the most important rituals of the day: the coffee break.



### SYNONYMOUS WITH INNOVATION

With La Solare, you can offer customers beverages that combine the flavour of freshly ground coffee beans with the creaminess of fresh milk.

It's the perfect machine for all manner of locations, from cafés to offices; in retail or in hospitality.

In short, as we say in Italy, *La Solare ha tutto!*  
It's got the lot...



### REFINED PROFILES

### A USER-FRIENDLY EXPERIENCE

### YOUR BREAK IN FULL SAFETY

### AN ENHANCED MILK SYSTEM

### THE NEW Z4000 iX COFFEE GROUP





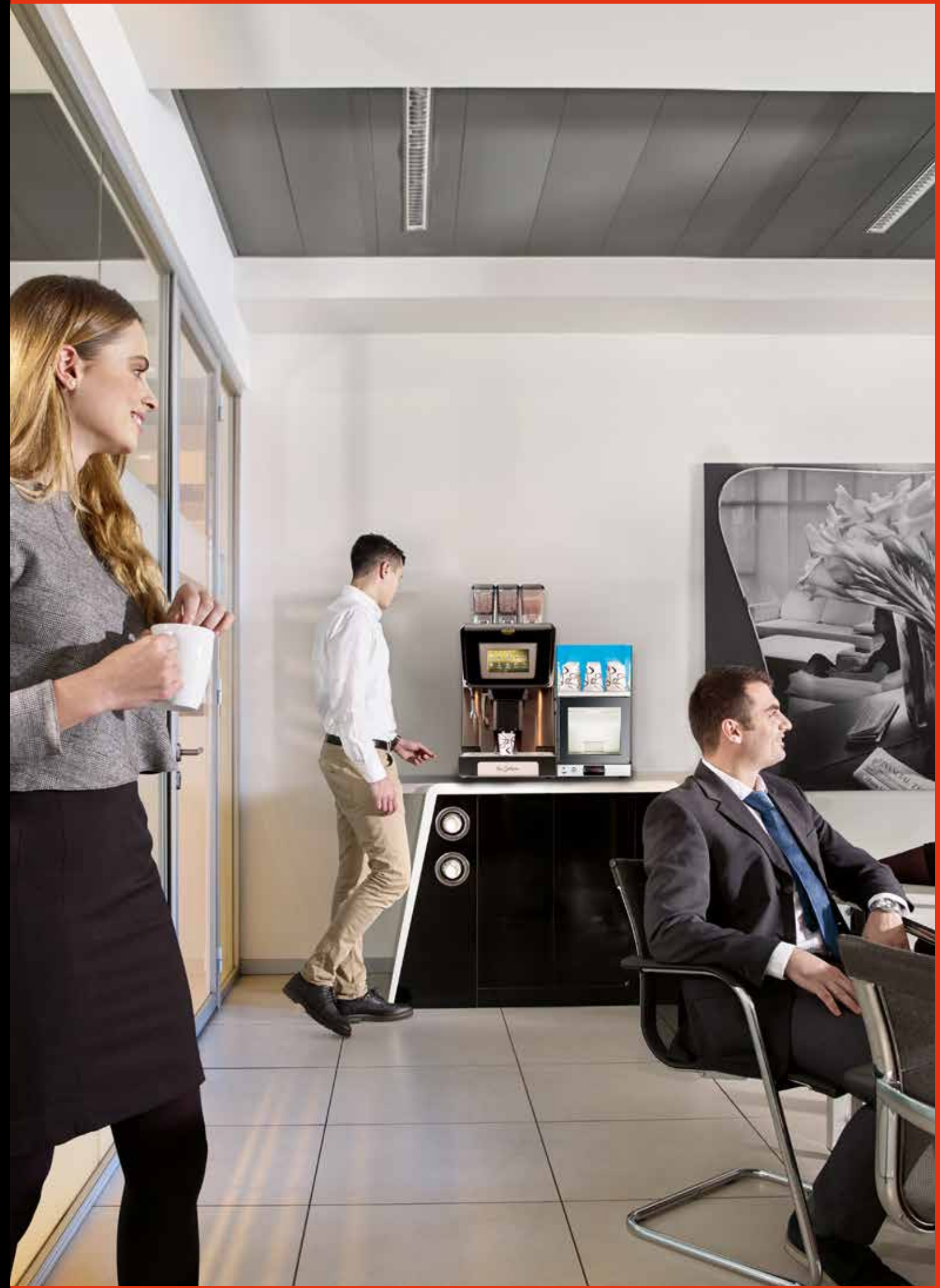
## REFINED PROFILES

The elegance of an iconic brand like Gaggia Milano is self-evident in the refined lines that characterise the design of La Solare. Its aluminium profiles with their inherent sparkle, the LED-illuminated dispensing area and the gleaming stainless-steel components are just some of the features of La Solare that demonstrate the attention to detail that has been lavished on this machine ever since the design stage.



## A USER-FRIENDLY EXPERIENCE

We've used the same meticulous attention to detail to ensure that La Solare is intuitive and easy to use. In fact, in self-service mode, which is accessible via the 7" touchscreen, customers can easily select and customise their own drinks.





# AN ENHANCED MILK SYSTEM

La Solare has been designed to deliver high-quality, hot foamed milk-based beverages, time after time, year after year. What's more, its innovative on-board milk technology offers a couple of great advantages, for consumers and unskilled personnel alike.



First of all, thanks to the software, which is also accessible via the 7" touchscreen, it is possible to adjust and customise the amount of foam specified in individual recipes.

Secondly, La Solare is equipped with programmable, fully-automated cleaning cycles, which can be set up directly from the touchscreen. Also, as far as the the daily procedure required at the end of the service is concerned, there's no need to disassemble any of its milk dispensing parts, nor to do any manual cleaning.



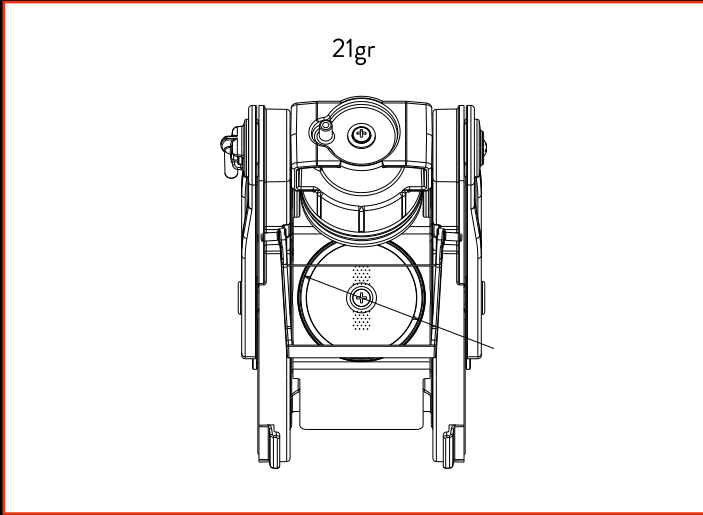
In this way, optimum standards of hygiene and cleanliness are always guaranteed.

# THE NEW Z4000 iX COFFEE GROUP

Z4000 iX is the innovative technology that further enhances the high-performing coffee technology that's part and parcel of Gaggia Milano's entire range of fully automatic machines.

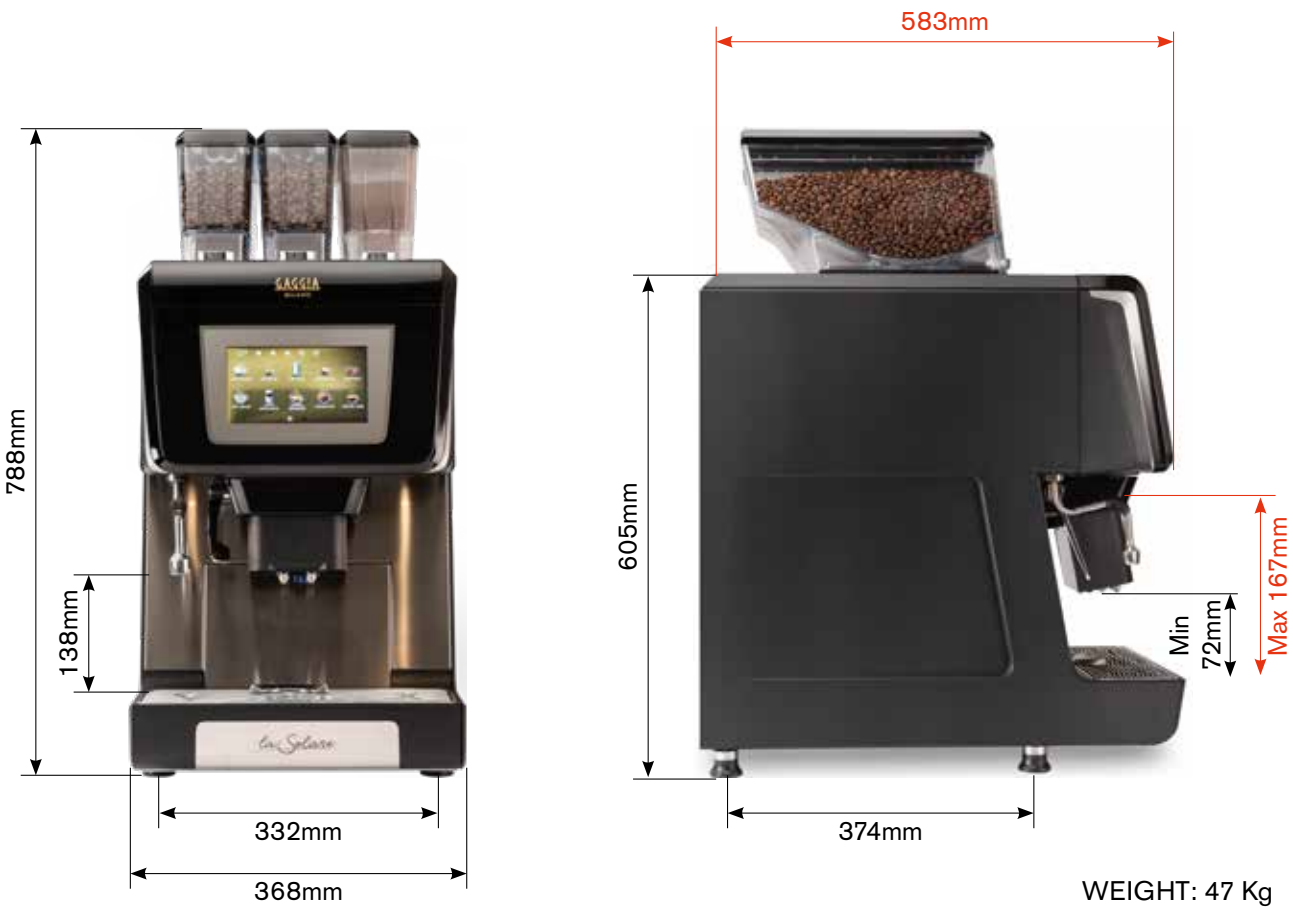


Z4000 iX is a new brewing group, which boasts a heated stainless steel chamber that ensures better stability, in terms of both temperature and quality perception.



This means that the impressive drink quality offered by La Solare remains consistent, from the first coffee of the day to the last.

# DIMENSIONS & WEIGHT





## TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY

### DATA SHEET

#### POWER SUPPLY

Voltage	230-240V
Frequency	50-60 Hz
Maximum Absorbed Power	3000W

#### TECHNICAL FEATURES

- LED-illuminated delivery area
- Manually adjustable nozzle from 72 to 167mm
- Lateral hot water wand
- Cool Touch steam wand
- Double nozzle for both coffee and milk dispensing
- On screen prompt for daily milk cleaning cycle
- 7" touchscreen
- Up to 5 drink categories
- Up to 10 selections per each page
- Customisable User Interface: drink icons and background
- Customisable access to programming
- User interface in Self-service mode
- Energy-saving: Soft and Deep modes
- Integrated Wi-Fi and Bluetooth connectivity
- Compatible with Coffeeed telemetry platform
- USB port

#### CAPACITY

Coffee Bean Hopper Capacity	1.2kg
Powder Hopper Capacity	1.5L
Z4000 iX Coffee Brewer Capacity	Up to 21g
Number of Coffee Grinders	2
Hot Water & Steam Boiler Capacity	0.8L (x2)
Suggested Daily Output	200 Cups

#### ACCESSORIES

- Wooden base cabinets
- From 4.5 to 7L capacity fridges, with optional cup warmer (depending on model)
- Left Hand Fridge Kit
- Coffee cake drop-through kit
- Self-feeding water kit
- Milk circuit cleaner
- Coffee brewer cleaning tablets
- 4G connectivity kit

For more information, please contact:  
EVOCA UK Ltd, Prime Point, Mark Binner Way, Pensnett Trading Estate, Kingswinford. DY6 7TJ  
Tel.: +44 (0)1902 355000 - Email: sales.uk@evocagroup.com - Web: gaggiaprofessional.evocagroup.com

EVOCA S.p.A. - Via Roma, 24 - 24030, Valbrembo, Bergamo, Italy - Tel: (+39) 035 606 111 - www.evocagroup.com

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