

GAGGIA
MILANO

la Brillante

BRILLIANCE IN EVERY CUP





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.

TASTE BRILLIANCE

in every cup

Gaggia Milano has created a new, fully-automatic coffee machine, La Brillante. It is an aesthetically appealing model with an innovative and polished design, which embraces the latest technology to offer top performance in a compact footprint.

Gaggia Milano's pursuit of innovation through advanced technological solutions means that with La Brillante, coffee shops, small hotels, salons and office staff can enjoy the benefits of a highly efficient, reliable solution, which is perfectly in step with the times.

While location owners and managers can monitor the performance of the machine remotely through Coffeed and AmiClo, great attention has also been focused on the expectations of end users. That's why the machine is particularly intuitive in its 'self-service' mode. The option of choosing from a variety of payment options adds value to the coffee experience, making a positive, long-lasting impression on consumers.

/bril'lante/, meaning
BRIGHT, BRILLIANT, WITH RARE
AND VALUABLE SKILLS, DIAMOND





CONTEMPORARY DESIGN

In La Brillante, we have created a 'statement' machine, with minimalist styling that makes Gaggia Milano stand out from the crowd. For instance, the 7" touchscreen, the customisable LED frames and the overall use of premium materials give this fully-automatic machine a strongly contemporary look and feel.



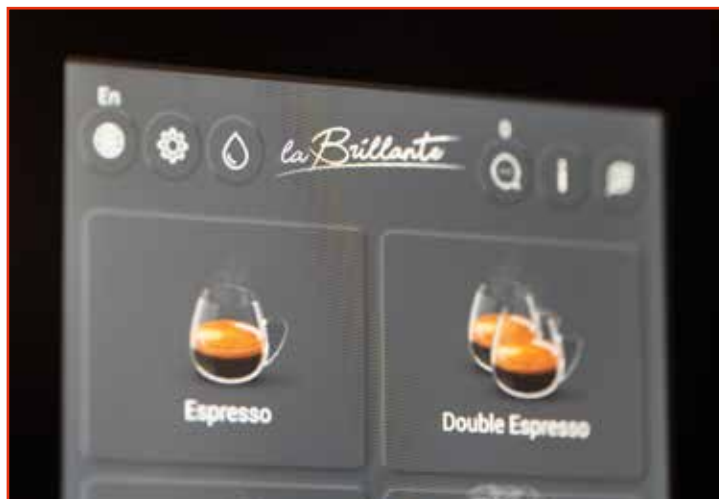
QUALITY FIRST

Alongside all the latest technological solutions, the design of La Brillante primarily puts the spotlight on in-cup quality. Thanks to its transparent hoppers, customers can easily appreciate the quality and freshness of the ingredients, which adds a professional finesse to the service.



USER INTERFACE

Not only does La Brillante offer a wide drinks menu via the user-friendly 7-inch touchscreen, it also provides professionals with ample opportunity to address the diverse needs and preferences of today's customers, through the creation of individual recipes.



THE DISPENSING AREA

Special attention has been paid to the design of the machine to facilitate easy cleaning and maintenance.

That's why the machine comes with a separate hot water outlet to avoid cross-contamination and, in a practical innovation, the coffee waste bucket can be removed with the drip tray in place - and vice versa.



PROBLEM SOLVING

With the aim of creating a user-friendly coffee machine, that is simple and intuitive to use and to maintain, La Brillante allows operators to access useful troubleshooting tips directly from the touchscreen.



ENERGY SAVING

La Brillante's energy saving mode can be activated directly from the screen. The coffee boiler temperature and the steam boiler pressure can be set in similar way. You can also switch the lights on and off, as well as set the brightness of the screen.



THE FRESHEST COFFEE EXPERIENCE

La Brillante delivers the freshest coffee experience ever. The combination of its coffee brewer with PrimeMilk - the ground-breaking milk foaming system - results in temperature stability, top-quality perception and great consistency, cup after cup.



PRIMEMILK TECHNOLOGY

PrimeMilk improves the quality of frothed milk in terms of in-cup taste and appearance with high-quality consistency and texture, and offers customisable recipes as well as programmable automated milk circuit cleaning cycles.



DIMENSIONS & WEIGHT

WEIGHT: 29 Kg



la Brillante

TIMELESS
DESIGN MEETS
INNOVATION
AND EFFICIENCY

DATA SHEET

TECHNICAL DATA

| | |
|------------------------|-----------|
| Voltage | 230-240V |
| Frequency | 50 -60 Hz |
| Maximum Absorbed Power | 1900W |

FEATURES

Layout:

2 Beans, 1 Chocolate + Fresh Milk

RGB LED lights on the frame

7" Portrait Touchscreen

Up to 4 drink categories

Up to 8 selections per page

User Interface allows customisation of icons and background, as well as access to programming

Wide, LED-illuminated delivery area (16cm), with two cup holder levels

Coffee waste bucket can be removed while leaving the drip tray in place, and vice versa

PrimeMilk advanced milk foaming system: adjustable foam from display and programmable Plug&Play cleaning cycles

Separate hot water spout

Energy-saving mode

Embedded Wi-Fi/Bluetooth connectivity

Compatible with Coffeed and AmiClo

USB port

CAPACITY

| | |
|-------------------------------------|------------|
| Coffee bean hopper capacity | 0.6kg each |
| Soluble hopper(s) capacity | 0.9kg |
| Coffee boiler capacity | 0.5L |
| Hot water and steam boiler capacity | 0.5L |
| Z4000 coffee group | 16g |
| Number of coffee grinders | 2 |
| Recommended daily output | 100 drinks |

OPTIONAL ACCESSORIES

Fridges between 4.5 and 7L capacity

Tall canisters (1.2kg beans, 1.4kg Chocolate)

4G connectivity module (for connection to AmiClo/Coffeed)

Wooden base cabinets

Under counter waste kits

Self-feeding water kit

Milk circuit cleaning fluid

Coffee brewer cleaning tablets

For more information, please contact:

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