

**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, bakeries and consumers 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 *Coffeeed* 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-inch 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 certain 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.



## 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.



## ENERGY SAVING

La Brillante's energy saving mode can be activated immediately 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.



## 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

### POWER SUPPLY

Voltage	230-240 V
Frequency	50-60 Hz
Maximum absorbed power	1900 W

### TECHNICAL FEATURES

RGB LED frames  
7-inch touchscreen  
Up to 4 drink categories  
Up to 8 selections per each page  
Customisable UI (icons and background) and access to programming  
User interface in Self-service mode  
Wide LED-illuminated delivery area (16 cm), with two cup holder levels  
Removable coffee waste bucket by leaving the drip tray in place, and vice versa  
Advanced milk foamer PrimeMilk: adjustable foam from display and programmable Plug&Play cleaning cycles  
Lateral hot water outlet on specific versions  
Energy-saving mode  
Embedded Wi-Fi/Bluetooth connectivity  
Compatible with *Coffeed* and *AmiCio*  
USB port

### LAYOUTS

ES+IN+FM      ES+2IN+FM      2ES+IN+FM

### CAPACITY

Coffee bean hopper(s) capacity	0.6 kg
Solubles hopper(s) capacity	Up to 0.9 lt
Coffee boiler capacity	0.5 lt
Hot water and steam boiler capacity	0.5 lt
Z4000 coffee group	8, 14 or 16 gr
Number of coffee grinders	1
Suggested daily output	100 cups

### OPTIONAL

1.1 kg coffee bean hoppers  
Up to 1.4 lt solubles hoppers  
Z4000 iX heated coffee group (14 or 21 gr)  
4G connectivity module

### MAIN ACCESSORIES

Trolley wood base cabinets  
From 4,5 to 7 lt capable fridges, with possibility to have also the cup warmer  
Self-feeding water kit  
Milk circuit cleaning tablets  
Coffee brewer cleaning tablets

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