



CUP HOLDERS.

16x2 DIGIT ALPHANUMERIC LCD DISPLAY.

KEYBOARD WITH 8 BACKLITTED PUSH BUTTONS.

BIG BACKLITTED BRANDING AREA.

RETRACTABLE ESPRESSO CUP (h 106mm).

SPACIOUS DELIVERY AREA (h 170mm) WITH LIGHTING POSSIBILITY.

LIQUID WASTE TRAY WITH VISIBLE SIGNAL FOR "MAXIMUM WATER LEVEL".

Specifications and technical information given are indicative and may be subject to change without prior notice. ZDGAIA\_ED05/09/UK

# Gaia

Gaia, automatic hot beverage machine, available both in espresso coffee from beans and instant beverage versions with three product containers and 8 push buttons, is extremely versatile and can be installed in the most varied locations, hotels, restaurants and offices.

Equipped with: big dispensing compartment (170mm) able to accommodate both small espresso cups (with pivoting espresso cup holder), big cups, mugs or a jug; ergonomic and intuitive selection panel and back litged push buttons. On top the door for water tank filling and a front lock for the functional closing of the machine. The front panel offers excellent branding opportunities.

Hygienic, because designed especially to be positioned in furnished environments it has a tray on the bottom that simplifies the cleaning of eventual waste materials. Upon request there is also the possibility to add a pipe for the draining of the coffee grounds. Available in water supply system version or with the capacious 3.6 litre autonomous tank.

The coffee group is produced by Bianchi Industry from their own exclusive projects.

# Gaia

## technical features



VERSIONS GAIA*	E2S SINGLE BOILER WATER SYSTEM SUPPLY ESPRESSO	E2S SINGLE BOILER AUTONOMOUS TANK ESPRESSO	E2S DOUBLE BOILER WATER SYSTEM SUPPLY ESPRESSO	E2S DOUBLE BOILER AUTONOMOUS TANK ESPRESSO	I5S WATER SYSTEM SUPPLY INSTANT	I5S AUTONOMOUS TANK INSTANT
COFFEE BEANS	1	1	1	1	-	-
INSTANT CANISTERS	2	2	2	2	3	3
<b>DIMENSIONS</b>	H 650 mm x W 310 mm x D 450 mm WEIGHT 22 kg <b>CABINET</b> H 900 mm x W 310 mm x D 450 mm					

\* Models available also in versions with standard kit payment system

### TECHNOLOGY



### CHARACTERISTICS

#### ELECTRICAL SUPPLY

230 Vac – 50 Hz / 120 Vac – 60 Hz

#### INTERNAL ELECTRICAL SUPPLY

All the electrical components are supplied at 24 Vdc, with the exception of the boiler resistance that is at 230 Vac – 50 Hz or 120 Vac – 60 Hz

#### POWER SUPPLY

1500W espresso version. Additional boiler: 700W – 180cc for high performances (long beverages). 2000W instant version

#### WATER SUPPLY

Fitting connection = 3/8". Water pressure = 0,5 – 6,5 bar

### CAPACITIES

**Autonomous tank capacity:** 3,6 L easily extractable and possibility of external access water filling with the door closed.

**Liquid waste tray:** 1L easily extractable with visible signal for maximum water level.

**Coffee waste tray:** 60 pods with automatic block of the machine at reaching of maximum coffee waste level.

### PRODUCT CAPACITIES

#### single canisters

	gr	up (12cl)	litre
Coffee beans	1,00 kg	143 (base 7g/cup)	17 L of coffee beans (base 58g/litre)
Instant coffee	0,35 kg	195 (base 1,8g/cup)	23 L of instant coffee (base 15g/litre)
Chocolate	1,00 kg	55 (base 18g/cup)	6,6 L of chocolate (base 150g/litre)
Milk	0,60 kg	46 (base 13g/cup)	5,2 L of milk (base 115g/litre)

#### double canister

Instant coffee	0,70 kg	390 (base 1,8g/cup)	46 L of instant coffee (base 15g/litre)
Chocolate	2,20 kg	122 (base 18g/cup)	14,6 L of chocolate (base 150g/litre)
Milk	1,35 kg	103 (base 13g/cup)	11,7 L of milk (base 115g/litre)

### COFFEE DOSE SUGGESTIONS

For an excellent coffee bean quality in cup, Bianchi Industry recommends a fine coffee grinding and 7 grams per dose with an infusion time close to 13-14 seconds.

### COFFEE PRODUCTION TIME

	Espresso	Instant
for one cup (60 ml)	150 cups/hour	240 cups/hour
for one cup (120ml)	105 cups/hour	180 cups/hour
for one mug (250ml)	47 mug/hour	100 mug/hour
for one jug (1 litre)	13 jug/hour	30 jug/hour

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