Requirements

Create a product page layout for the Gaggia Accademia. Page functionality will not be judged, so no need to hook up image thumbnails, create valid links, etc. A successful exercise focuses on page layout, style and organization. Layouts need to include: breadcrumbs, name, images, price, rating, brand, add to cart, related products, customers also bought, social share icons, product overview, product specs, video area, add to wishlist, add to compare. Additional ecommerce features are welcome to be added to the mock layout.

Wherever possible, style should not match Whole Latte Love. However, as a creative exercise the participant has complete control over design choices. Site header and footer are not necessary, just the main content area. Any areas with multiple pieces of content (videos, specs, reviews, docs, etc) can simply be mocked up, don't worry about making sure all of the content is there. As long as it's "home" on the page is defined and an example of one is provided, the requirement will considered met.

This document contains the product overview for the Accademia from Whole Latte Love. The link to the Accademia below has videos, specs, reviews and tech support docs.

Details

Name

Gaggia Accademia Espresso Machine

Pricing

Sale Price: \$1649Regular Price: \$2999

Product Rating

• 5 stars, 71 reviews

Brand Logo

 https://s3.amazonaws.com/store-assets-buckets/taxons/icons/482/original/gaggia.web.p ng?1440598074

Package Includes

- Manufacturer 1-Year Warranty -- \$0.00
- Extended 1-Year Warranty -- \$89.00

Product Images

- https://s3.amazonaws.com/store-assets-buckets/products/5822/original/Gaggia_Accade
 mia Espresso Machine center.jpg?1460125104
- https://s3.amazonaws.com/store-assets-buckets/products/5823/original/Gaggia_Accademia_Espresso_Machine_left.jpg?1460125116
- https://s3.amazonaws.com/store-assets-buckets/products/5824/original/Gaggia_Accade mia Espresso Machine right.jpg?1460125182

Product Overview

Coffee on demand has never been easier. With the Gaggia Accademia, seven dedicated drink buttons for espresso, caffe, caffe lungo, cappuccino, latte macchiato, and hot water mean that great tasting beverages are just moments away. The machine can also memorize your preferences for truly customized drinks.

This one-stop coffee center features an integrated ceramic burr grinder to deliver freshly ground coffee every time. The Accademia also comes equipped with a bypass doser, so you'll be able to effortlessly brew pre-ground or brew decaf, pre-ground, or specialty coffee. The grinder and bypass doser combo will give you the flexibility needed to accommodate multiple users and a variety of drink preferences.

The smartly designed Accademia is a latte and cappuccino drinker's dream, as it features a unique Milk Management System with a detachable carafe. Since the milk circuit is detachable, milk never actually enters the Accademia during the steaming/frothing process. You'll never have to worry about old milk contaminating your machine. As a matter of convenience, the milk carafe can be disconnected and stored in the fridge until you're ready to brew.

For those who love to entertain, the Gaggia Accademia's intuitive interface offers a big advantage; it's so simple to use your guests can make their own beverages! On top of its impressive features, the Gaggia Accademia is a modern, attractive machine that would look great in any kitchen. It features a contemporary stainless steel front panel punctuated by a bright display and intuitive push-button controls. The Gaggia Accademia is the ideal companion for the busy coffee lover. (Dimensions: 15.2"H x 11"W x 16.8"D - Weight: 45lbs.)

Programmable Options

The Gaggia Accademia has seven fully programmable drink options to deliver tailor-made espresso, caffe, caffe lungo, cappuccino, latte macchiato, and more. Beverage temperature, strength, and volume can be preset to your specifications. The same goes for milk selections, which allow you to choose from minimal, normal, or no froth options.

Brewing Benefits

The Accademia has a 15-bar pump and two powerful stainless steel boilers, which will let you to alternate between brewing and frothing without any down time. Additionally, Gaggia's unique pre-brewing cycle infuses coffee grounds with hot water to help extract the flavor and aroma of your drink. The brew group is detachable for quick, easy cleaning and maintenance. The Accademia has a height-adjustable telescopic coffee dispenser, with a max height of 6.5" to allow you to accommodate a variety of cups, mugs, and glasses.

Grinder and Bypass Doser

This unit has a heavy-duty ceramic burr grinder, along with a double-lid, aroma saving bean hopper. Seven grind settings allow you to exercise a fair amount of control over the grinding process. The Accademia also has a bypass doser to cater to pre-ground/decaf drinkers. Both the grinder and bypass doser are accessible through the top of the machine.

Steaming and Frothing

This Gaggia super automatic has an automated one-touch Milk Management System that can deliver steamed or frothed milk directly into your cup, depending on the chosen drink. An external milk circuit ensures that milk does not enter the machine and the detachable carafe can be stored in the fridge for your convenience. An automatic cleaning cycle rinses the milk circuit after each use, to ensure that it is free of clogs and contaminants. Should you wish to steam/froth manually, you'll be able to do so, as the Accademia has a steam wand/water dispenser.

Water Management

The Accademia has a generous 1.7-liter water reservoir; this unit comes with a four-step Mavea Water Filter to prevent scale and mineral build up. Users can control water hardness to ensure great tasting coffee.

Maintenance

The stainless-steel front panel of the machine opens to reveal the removable brew group and dregs drawer. Both can be easily detached for routine cleaning and maintenance. The Gaggia Accademia has an alert system that will notify you if the dregs drawer or drip tray need to be emptied, or if the bean hopper needs to be refilled. The display screen will also warn you, if the machine needs to be descaled.