EXCELLENCE BY DESIGN



G500

GAGGIA
MILANO

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G Line

Master of Extraction.
Icon of Coffee Excellence.

One truth defines great coffee: extraction.

Achille Gaggia was the first to realise it, dedicating his life to perfecting every cup.

After decades of research, Gaggia has decoded the secret of perfect coffee, brewing beyond anyone else, and proven what others are guessing: every extraction requires its own specific approach.

Gaggia comes with an adjusted custom-built brewing group engineered to deliver the sweet spot, for any drink size or strength.

Coffee that outshines your barista. And any other machine.

Sceptical? Put your best to the test. One sip says it all.



Sustainability at its best

Achieves an A-class energy rating under EVA-EMP standards, demonstrating outstanding energy efficiency. Best in class ratings: industry-leading ESG credentials highlight commitment to sustainability leadership.

G500

G500 delivers outstanding in-cup quality, offering a variety of customisable drink options and advanced technology that ensures superior milk texture, for hotels, restaurants, bars, garden centres, and office settings with an average daily consumption of 200 cups.

DISTINCTIVE PRODUCT ATTRIBUTES

Configuration for the perfect fit

Designed for versatility, this machine comes in two models, featuring a choice of touchscreen sizes and milk technology systems

Easy-to-manage, superior milk foam

LatteVelluto: hot and cold milk foam with adjustable texture and volume, outstanding in-cup quality, and effortless cleaning – no disassembly required.



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G500 HIGHLIGHTS

- Equipped with two precision grinders giving you the possibility to offer two bean options
- Z4000 brewing system handles sophisticated recipes and is removable for simple maintenance
- Available with a fully customisable 7” or 10” touch screen (depending on model) that features an intuitive interface to guide consumers through their choices
- Your choice of milk system – PrimeMilk or LatteVelluto – enabling an extended drinks menu, including iced beverages and plant based milks
- Both models feature an easy-to-follow guided milk cleaning system that automatically maintains high hygiene standards
- Both include a steam wand as standard for manual milk steaming, along with a separate hot water outlet to enhance versatility
- Compatible with EVOCA Digital Services for telemetry and remote reboot features



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TECHNICAL DATASHEET & CFP SCORECARD

SPECIFICATIONS

- 230-240 V / 50-60 Hz
- 2750W
- Coffee Boiler: 800cc
- Steam Boiler: 800cc
- Z4000 brewing system - 16 or 21g[1]
- 7" or 10" customisable interface[1]
- PrimeMilk or LatteVelluto milk technology

[1] **Depending on model** [2] **Retro-fit kit required**

DIMENSIONS & CAPACITIES

- Dimensions: 368 x 586 x 788mm (WxDxH)
- Coffee bean hoppers: 1.2kg x2
- Instant canister: 1.5L (1.2kg approx)

FEATURES

- Integrated steam wand
- Cold milk[1]
- Dual Milk[1,2]



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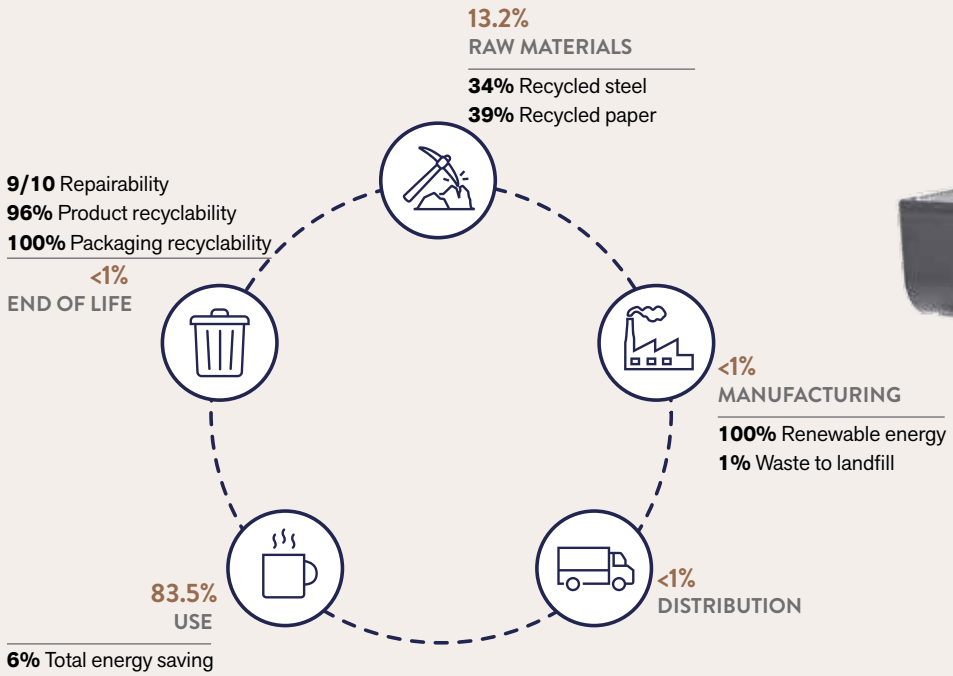
KEY MACHINE FEATURES

- Manufacturing location: Mapello, Italy
- Energy class: A
- Useful life: 7 years

CARBON FOOTPRINT

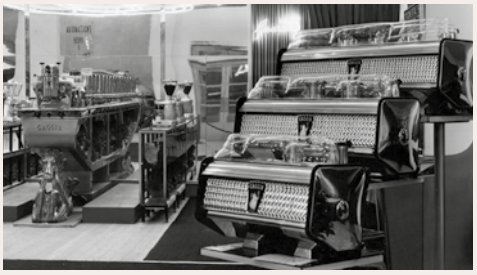
- Per annum: 408kg CO_2eq
- Cradle to cradle: 2,854kg CO_2eq

LCA SUMMARY & SUSTAINABILITY KPIS



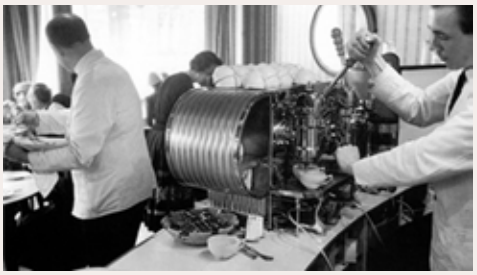












GAGGIA MILANO. THE BRAND THAT GAVE COFFEE CREMA TO THE WORLD.

In 1938, a barista with a scientist's eye, Achille Gaggia, revolutionised the way of extracting aroma from the coffee bean by inventing espresso crowned with natural crema: it was a resounding success, and since then Gaggia has been synonymous with an unmistakable pleasure that has conquered the world.

Today, Gaggia Milano's mission remains as it always has: to export the experience of real Italian espresso around the world with sophisticated machine designs.

Innovation within tradition is the force that has always distinguished the entire range of professional coffee machines under the Gaggia brand: thanks to cutting-edge technology that knows how to look to the future, Gaggia Professional succeeds in meeting the demands of both the professional and coffee lovers worldwide.

WWW.GAGGIAPROFESSIONAL.COM

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MILANO

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