

COMPACT, BOLD, BRILLIANT



G100

GAGGIA
MILANO

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.

G100

The outstanding in-cup quality of Gaggia Milano in a compact and versatile format, ideal for hotels, restaurants, and office spaces with an average daily output of 100 cups.

DISTINCTIVE PRODUCT ATTRIBUTES

Compact and versatile

Just 31cm wide and equipped with a 7-inch touchscreen, it delivers up to two coffee blends and milk-based drinks – using either fresh or powdered milk – with ease.

Effortless maintenance

Automatic milk cleaning system, easy coffee waste removal without taking out the drip tray, and easily removable brewing group – all designed for self-service destinations.





G100 HIGHLIGHTS

- Two models and layouts:
 - Fresh Milk with one instant and two bean canisters
 - Powdered Milk version with one bean and two instant canisters
- The 16g Z4000 brewing system handles various recipes and is removable for quick maintenance
- 7" customisable portrait touchscreen intuitively and efficiently guides the user through drink selection
- PrimeMilk technology system for barista-quality milk foam with automatic cleaning system
- Powdered milk technology offers convenience and the flexibility to meet a wide range of customer needs
- Flexible 160mm dispensing area with adjustable cup holder, ideal for various cup sizes
- Simplified waste bucket removal leaving in place drip tray
- Compatible with Evoca Digital Services for telemetry and remote reboot feature



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TECHNICAL DATASHEET & CFP SCORECARD

SPECIFICATIONS

- 230-240 V / 50-60 Hz
- 1900W
- Coffee boiler capacity: 0.5L
- Steam boiler* capacity: 0.5L
- Z4000 brewing system
- PrimeMilk or Powdered milk technology*
- 7" customisable interface

* Depending on model

DIMENSIONS & CAPACITIES

- Dimensions (WxDxH):
 - Fresh Milk model: 308 x 570 x 629mm
 - Powdered Milk model: 308 x 570 x 699mm
- Canister capacities:
 - Fresh Milk model:
Beans - 1.2kg, Milk - 0.47kg,
Chocolate - 1.4kg
 - Powdered Milk model:
Beans - 2x 600g, Chocolate - 900g

KEY MACHINE FEATURES

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

CARBON FOOTPRINT

FRESH MILK

- Per annum: 204kg CO₂eq
- Cradle to cradle: 1,426kg CO₂eq

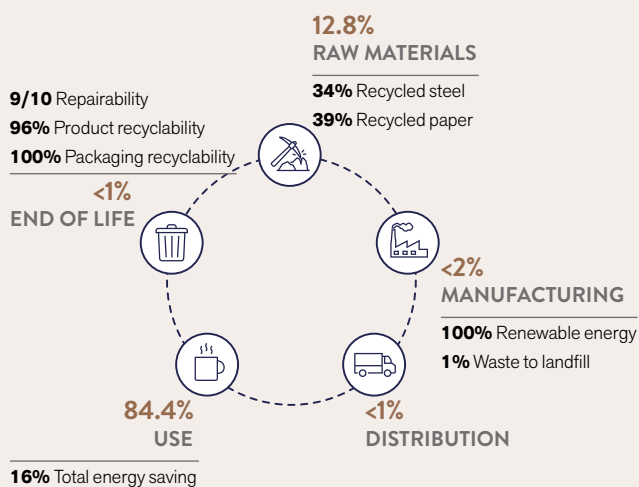


POWDERED MILK

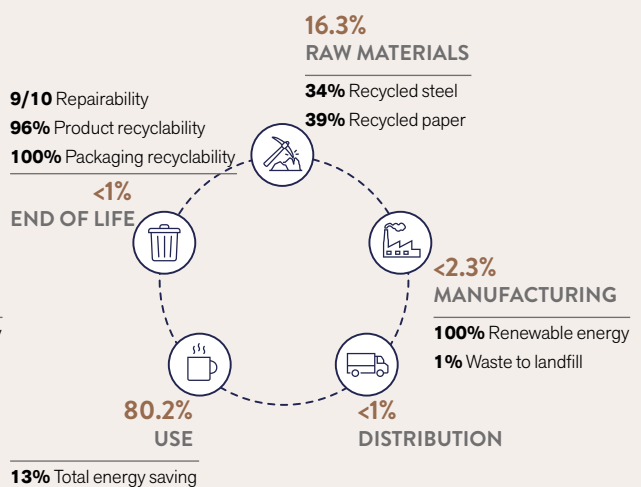
- Per annum: 161kg CO₂eq
- Cradle to cradle: 1,124kg CO₂eq

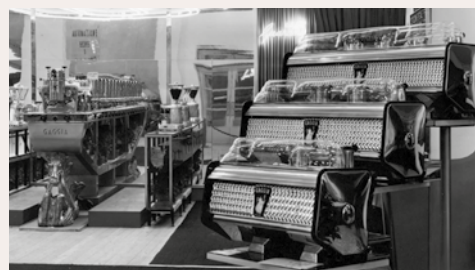
LCA SUMMARY & SUSTAINABILITY KPIS

FRESH MILK



POWDERED MILK





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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