

COMPACT, BOLD, BRILLIANT



G 100

**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.

# G 100

Exceptional in-cup quality from the Gaggia Milano range, in a compact and versatile format – ideal for hotels, restaurants, and office spaces with an average daily output of 100 cups.

## DISTINCTIVE PRODUCT ATTRIBUTES

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### **Compact and versatile**

Just 31 cm 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.





## G 100 HIGHLIGHTS

- Up to 2 precision grinders with a self-adjusting system
- 7" touchscreen that intuitively and efficiently guides the user through drink selection
- PrimeMilk technology system for barista-quality milk foam with automatic cleaning system
- Optional steam wand for manual frothing or a dedicated lateral hot water
- Also available in a powdered milk version, offering flexibility to meet a wide range of customer needs
- Flexible 160 mm 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 features



## TECHNICAL DATASHEET

### FRESH MILK

#### SPECIFICATIONS

- 230-240 V
- 50-60 Hz
- 1900 W
- Coffee boiler: 0.5 l
- Steam boiler: 0.5 l
- Z4000 brewing system
- 7" customisable interface
- PrimeMilk technology

#### VERSIONS

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

### POWDERED MILK

#### SPECIFICATIONS

- 230-240 V
- 50-60 Hz
- 1900 W
- Coffee boiler: 0.5 l
- Steam boiler: 0.5 l
- Z4000 brewing system
- 7" customisable interface
- Powdered milk

#### VERSIONS

- ES + 2IN
- ES + IN

#### DIMENSIONS & CAPACITIES

- (wxdxh) 308 × 570 x 629 mm
- Coffee bean hopper: 0.6 or 1.1 kg
- Soluble hoppers: 0.9 or 1.1 kg



### KEY MACHINE FEATURES

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

### CARBON FOOTPRINT

#### FRESH MILK

- Per annum: 204 kgCO<sub>2</sub>eq
- Cradle to cradle: 1.426 kgCO<sub>2</sub>eq

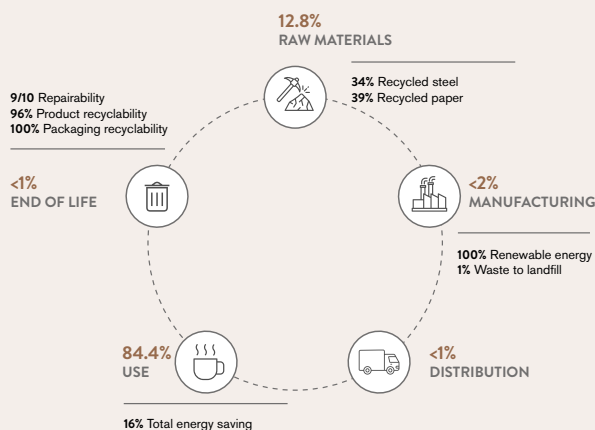
#### POWDERED MILK

- Per annum: 161 kgCO<sub>2</sub>eq
- Cradle to cradle: 1.124 kgCO<sub>2</sub>eq

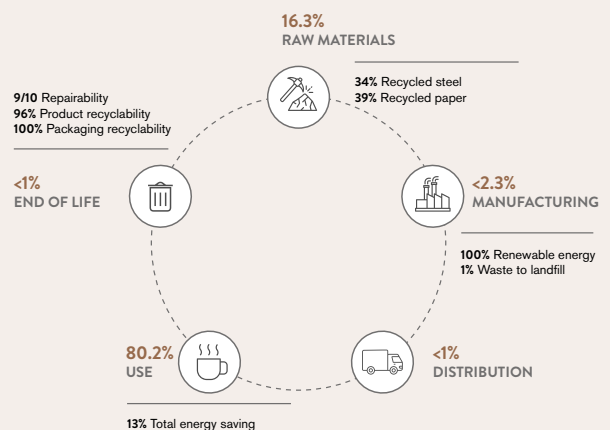


### LCA SUMMARY & SUSTAINABILITY KPIS

#### 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 with a natural crema: it was a resounding success, 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.

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COFFEE

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