GAGGIA

MILANO

It was the years-long quest to create the perfect espresso, against the backdrop of 1930s Milan, that gave birth to one of the most iconic Italian brands in the world. In 1938, the Italian barista Achille Gaggia filed the patent that signaled a revolution in the way the aromas are extracted from coffee, allowing us to taste the perfect Italian espresso, complete with its 'crema', for the very first time: a unique pleasure.

Today, as it was then, Gaggia's mission is to take the tradition of the Italian espresso to the world. The company's unchanging values of tradition and professionalism are an intrinsic part of all the machines in its range, which addresses the requirements of coffee professionals by combining state-of-the-art technology with sophisticated design.



G150

G150 is the new fully automatic coffee machine by Gaggia Milano. It is easy to use, both by staff and in self-service mode. Just a touch, and anybody can get a high quality drink.

HIGHLIGHTS

- Layout: 2 beans + 1 powder (chocolate or French vanilla)
- Automatic milk frother
- Customizable 7" full-HD colour touch screen
- Automatic cleaning process for the milk system
- Independent hot water outlet
- Insulated steam wand with Cool touch technology



G150

SLEEK DESIGN TOP PERFORMANCE HIGH SPEED & TOP QUALITY







Technology and Design

- Milk foam parameters electronically controlled
- 7" full HD touch screen
- Energy saving: soft and deep mode
- MDB-capable (hardware and software)
- Wi-Fi and 4G connectivity

Multiple Adjustable Settings

- Coffee spout height
- Coffee gram throw and recipes
- Customizable user interface (drinks icons, customer logo and background color)
- Customizable milk temperature
- Quantity of the milk foam

Easy to Use True Espresso System

- Insulated steam wand (Cool touch technology)
- Independent hot water outlet
- Hot water bypass for Americano
- Automatic cappuccinatore
- Gear pump for the milk, guaranteeing a consistency of dosage

COTTER

Technical Specifications

Dimensions (W x H x D)

Weight

Voltage & frequency

Plug

Maximum absorbed power

14.5 x 31 x 23.1 in

144 lb

208 V / 20 A / 60 Hz NEMA L21-20P

3350 W

Water Specifications

Coffee boiler capacity
Steam boiler capacity

Standard water supply Water connection

0.8 L 0.8 L

plumbed or bottled 3/4" (1-8 bar)

Capacity & Other Specifications

Coffee beans container capacity
Chocolate powder container capacity

Chocolate powder contain

Brewing group

Espresso brewing pressure

Drink selections per page (interface)

Drink categories (interface)

Waste bin drawer capacity

2 - 2.6 lb each

3.3 lb

9-16 g

9 bar

10 maximum

4 maximum

50 coffee pucks

Performances

ther of the Evoca Group

Maximum suggested daily output

Maximum hourly output (16 oz cappuccinos)

Time to steam 32 oz of milk

150 cups 54 cups 90 seconds





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