

**NEW!**

**GAGGIA  
TS**



Boiler	Copper 2.3 liter
Boiler type	Heat exchanger
Brew group, electrically heated	Chrome plated brass
Steam spouts	Commercial grade
Water spouts	Y
Steam pressure gauge	Y
Automatic boiler filling	Y
Vacuum relief valve	Y
Internal water reservoir	Y

**Brew like a barista with the Gaggia TS, a high-end semi-commercial espresso machine with professional-grade construction, components, and capabilities.**

This model offers all the features associated with commercial machines while retaining a small footprint, making it ideal for home or light commercial use. The TS has been UL (Underwriters Laboratory) approved and certified for safety compliance, so you can introduce it into your kitchen or office with peace of mind.

Featuring a unique electrically heated brew group, the Gaggia TS has a dedicated thermostat to monitor and maintain proper brewing temperatures for maximum flavor extraction. Aided by a chrome-plated brass brew group and portafilter, this semi-commercial machine is fully equipped to deliver optimal brewing conditions. The Gaggia TS has 2.3-liter, horizontally mounted copper boiler.

Steaming and brewing functions can be performed seamlessly and simultaneously. The unique Gaggia TS has a steam wand on the right hand side and a hot water dispenser on the left, keeping both functions separate.

