RELIABILITY. REFINED.



G300

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.

G300

The outstanding in-cup quality of Gaggia Milano in a new generation of reliable and aesthetically appealing design, ideal for hotels, restaurants, and offices with an average daily output of 200 cups.

DISTINCTIVE PRODUCT ATTRIBUTES

Exceptional reliability

The G300 builds on Krea's success, setting a new reliability standard with durable components like a long-lasting pump for consistent performance in demanding settings.

Elevating customer experience

The 3-cup sensor adjusts delivery for smooth self-service, while the 10" customisable interface boosts visibility and simplifies selection for an intuitive user experience.





G300 HIGHLIGHTS

- Layout - 1.2kg Bean Canister + 3 instant canisters
- The 16g Z4000 brewing system handles various recipes and is removable for quick maintenance
- 10” customisable portrait touchscreen intuitively and efficiently guides the user through drink selection
- Powdered milk technology, offers convenience and the flexibility to meet a wide range of customer needs with 40% lower TCO
- Flexible 160mm dispensing area with adjustable cup holder, ideal for various cup sizes
- Secondary door allows grounds removal without a key, making cleaning faster
- 3-cup sensor: smart cup size recognition system that suggests the perfect drink and prevents spills
- 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
- 2400W
- 800cc Boiler
- Z4000 brewing system
- Powdered milk technology
- Smart 3-cup sensor (Product Code 9P0325 onwards)
- 10” customisable interface

DIMENSIONS & CAPACITIES

- Dimensions: 410 × 582 × 770mm (WxDxH)
- Coffee bean hopper: 1.2kg
- Chocolate Canister: 1.9L (1.5kg approx)
- Instant Canister: 1.9L (0.45kg approx)
- Milk canister: 1L (0.25kg approx)



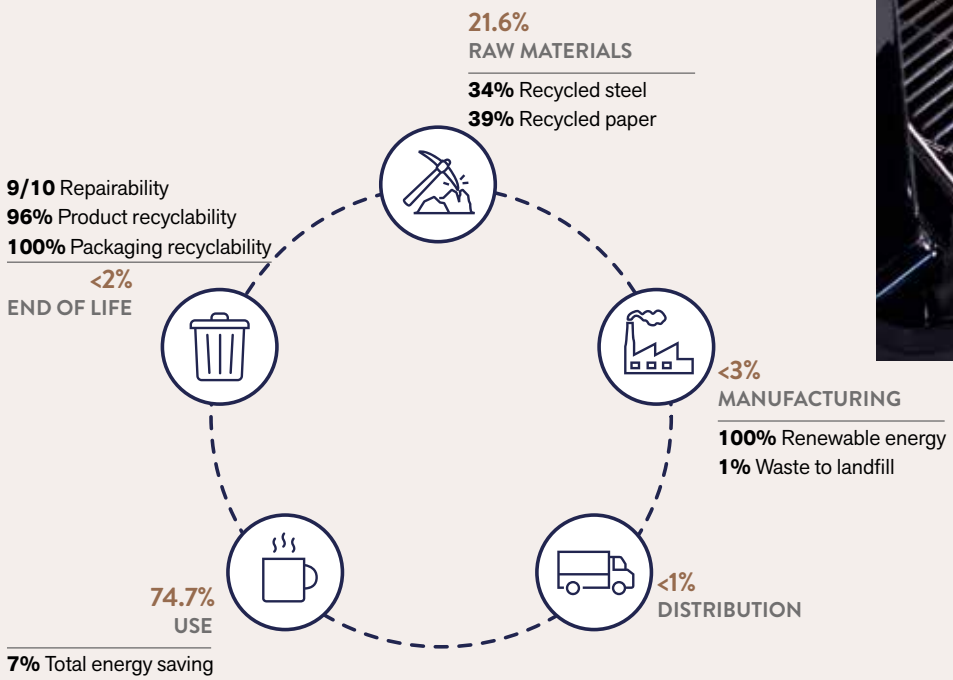
KEY MACHINE FEATURES

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

CARBON FOOTPRINT

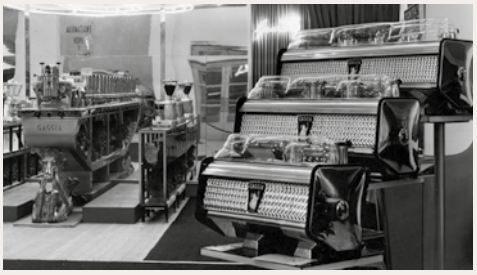
- Per annum: 176kg CO_2eq
- Cradle to cradle: 1,230kg CO_2eq

LCA SUMMARY & SUSTAINABILITY KPIS



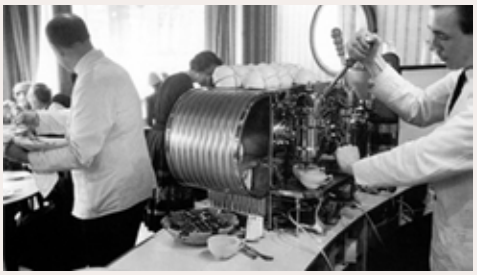












GAGGIA MILANO. THE BRAND THAT GAVE COFFEE CREMA TO THE WORLD.

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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For more information, please contact:

EVOCA UK Ltd, Prime Point, Mark Binner Way, Pensnett Trading Estate, Kingswinford. DY6 7TJ
Tel.: +44 (0)1902 355000 - Email: customerservice.uk@evocagroup.com

EVOCA Spa - Via Roma, 24 - 24030, Valbrembo, Bergamo - Italy
Tel. (+39) 035 606111 - www.evocagroup.com

EVOCA Spa reserves the right to change the product specifications according to a constantly evolving design policy.
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