

The Excellence You
Can Taste



GAGGIA
MILANO

A Range for Every Need

G100



G300



G500



G700



GS MASTERBREW



No of Versions	2
Milk Technology	Prime Milk Powdered Milk
Touch Screen	7": Up to 10 choices per page
Canister Layout	2 Beans, 1 Chocolate (Fresh Milk version) 1 Bean, 2 Instant (Powdered Milk version)
Daily Output	100 drinks / day (Recommended)
Product Codes	9P0811 - G100 Powdered Milk 9P0817 - G100 Fresh Milk
Launch Date	Q4 2025

THINK SMALL IN A BOLD TASTE

- Replaces Kometa and La Brillante
- 7" 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 flexibility to meet a wide range of customer needs
- Flexible 160mm dispensing area with adjustable cup holder, ideal for various cup sizes
- Simplified design allows waste bucket removal while leaving drip tray in place

* Depending on model

No of Versions	1
Milk Technology	Powdered Milk
Touch Screen	10": Up to 12 choices per page
Canister Layout	1 Bean, 3 Instant
Daily Output	200 drinks / day (Recommended)
Product Code	9P0302 - G300
Launch Date	Sept / Oct 2025

THE EVOLUTION OF PROVEN RELIABILITY

- Replaces Krea Touch
- 10" customisable touch screen intuitively guides the user through drink selection
- Powdered milk technology offers 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 suggests the right drink and prevents spills*

* Coming soon

No of Versions	2
Milk Technology	Core Milk Latte Velutto
Touch Screen	7" or 10": Up to 10 choices per page (depends on model)
Canister Layout	2 Beans, 1 Instant
Daily Output	200 drinks / day (Recommended)
Product Codes	TBC
Launch Date	Q1-2 2026

DESIGNED FOR QUALITY, CONFIGURED FOR YOU

- G500 replaces Kalea Plus and La Solare
- 7" or 10"* customisable touchscreen intuitively guides the user through drink selection
- LatteVelluto technology affords an easy-to-manage, superior milk foam with an automatic cleaning system
- Steam wand allows manual frothing
- A dedicated hot water outlet for tea and infusions
- Dual Milk system**: supports two types of milk simultaneously

* Depending on model

** Retro-fit kit for LatteVelutto model only; launching Autumn 2025

No of Versions	3
Milk Technology	Evo Milk Standard Evo Milk Dual Milk Powersteam (no milk system)
Touch Screen	10": Up to 12 choices per page
Canister Layout	2 Beans, 1 Instant
Daily Output	250 drinks / day (Recommended)
Product Codes	9P0707 G700 9P0710 G700 Dual Milk 9P0711 G700 PowerSteam
Launch Date	Q4 2025

THE BARISTA'S TOUCH

- G700 replaces La Radiosa
- Stainless steel coffee brewer and 24V rotating pump for unmatched extraction quality
- 10" customisable touchscreen intuitively guides the user through drink selection
- Evomilk technology for barista standard milk foam with an automatic cleaning system
- Dual Milk system: supports two types of milk simultaneously, such as plant-based or lactose-free options

No of Versions	4
Milk Technology	Powdered Milk
Touch Screen	12": Up to 12 choices per page
Canister Layout	1 bean, 3 Instant (ES Version) Other models TBC
Daily Output	250 drinks / day (Recommended)
Product Codes	TBC
Launch Date	Q4 2025

WHERE DESIGN MEETS EXCELLENCE

- GS MasterBrew replaces W100
- 24V rotating pump makes beverages for all tastes
- Large capacity ingredient canisters & waste bucket cater for high throughput locations, while the adjustable height drink dispensing area (max 230mm) can comfortably accommodate travel cups
- 12" touchscreen can help to drive user engagement with offers and promotions
- Powdered milk technology guarantees consistent beverages
- Best in class energy rating reduces energy usage, drives customer profitability, and gives a sharp focus on TCO



THE SUCCESS STORY OF ONE OF THE WORLD'S MOST WELL-KNOWN ITALIAN BRANDS BEGAN IN MILAN IN THE 1930s

It was 1938 when Achille Gaggia, a barista with a scientific mind, revolutionised the way that aroma was extracted from coffee beans by inventing espresso topped by '**crema**' - it's natural creamy foam: since then a distinctive pleasure that has conquered the world.

The mission of Gaggia Milano is now that of exporting the true Italian coffee experience throughout the world thanks to coffee machines of sophisticated design.

Innovation, while respecting tradition, is the strength behind the entire range of professional machines: thanks to cutting-edge technology and an eye to the future, Gaggia Professional is able to meet the needs of Professional users worldwide.

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