MADE TO MATCH EVERY MOMENT



G 50

GAGGIA
MILANO

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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 50

The outstanding in-cup quality of the Gaggia Milano range, packed into just 56 cm of height, ideal for office kitchens and small professional business with an average daily output of 80 cups.

DISTINCTIVE PRODUCT ATTRIBUTES

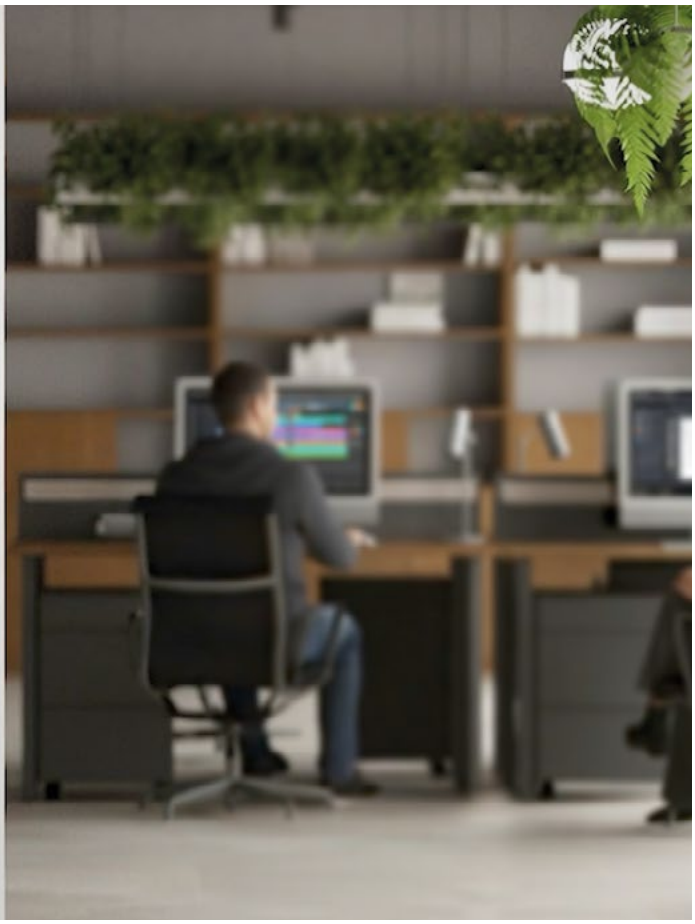
Under-cabinet powerhouse

With its 56 cm height to fit under kitchen cabinets, the G 50 combines a compact footprint with solid performance. It delivers espressos, fresh milk, up to two powders option and allows for flexible installation via water tank or direct mains connection.

Effortless to use

G 50 is equipped with a user-friendly 7-inch touch screen, which enhances the overall user experience by making interaction with the machine intuitive and efficient.







G 50 HIGHLIGHTS

- Compactly designed to fit under kitchen cabinets (600 mm)
- 7” touchscreen that intuitively and efficiently guides the user through drink selection
- Patented Venturi milk with a dedicated cleaning system that guarantees the best efficiency
- 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 bucker removal leaving in place drip tray
- Compatible with Evoca Digital Services for telemetry and remote reboot features



GAGGIA
MILANO

TECHNICAL DATASHEET

SPECIFICATIONS

- 230-240 V
- 50-60 Hz
- 1900 W
- Coffee boiler 0.5 l
- Steam boiler: thermoblock
- Z4000 brewing system
- 7” customisable interface
- Patented Venturi technology

DIMENSIONS & CAPACITIES

- (wxdxh) 308 × 570 x 560 mm
- Coffee bean hopper: 700 g
- Soluble hoppers: 250 g or 500 g each

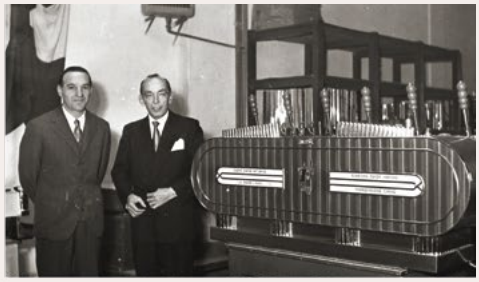
VERSIONS

- ES + 2IN
- ES + IN + FM















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 coffe lovers worldwide.

WWW.GAGGIAPROFESSIONAL.COM

GAGGIA
MILANO

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