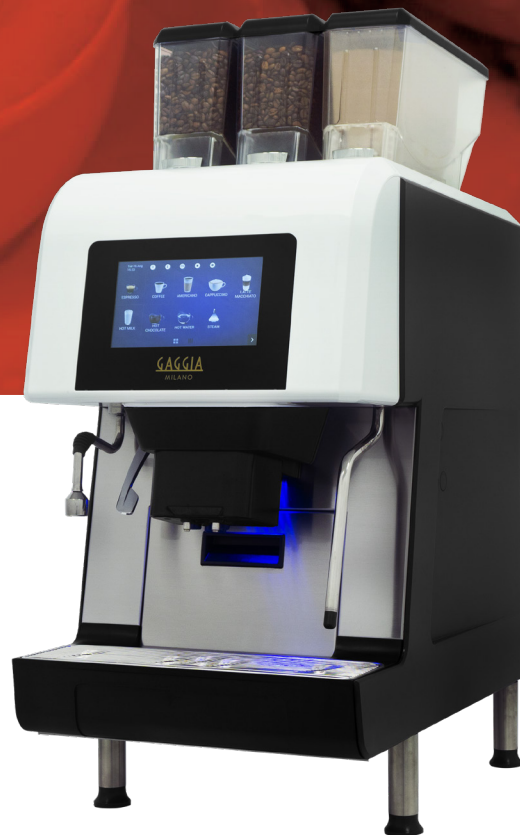


GAGGIA

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 QUALITY & HIGH SPEED



More Info



WIDE BEVERAGE SELECTION

- 2 whole beans
- 1 soluble ingredient
- Automatic fresh milk-based beverages
- Up to 40 drink selections, 10 per page
- Small, medium & large cup sizes for each selection
- Highly tailored recipes customization

EASY-TO-USE TRUE ESPRESSO SYSTEM

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

PERFORMANCES

| | |
|-----------------------------|-------------------|
| Espresso (1 oz) | 100 cups per hour |
| Cappuccino (16 oz) | 54 cups per hour |
| Time to steam 32 oz of milk | 90 seconds |

TECHNICAL SPECIFICATIONS

DIMENSIONS

| | |
|-----------------------------|---------|
| Width | 14.5 in |
| Height | 31.0 in |
| Height with NSF/ANSI 4 legs | 33.6 in |
| Depth | 23.1 in |
| Weight | 104 lb |

ELECTRICAL SPECIFICATIONS

| | |
|------------------------|-------------------|
| Voltage and frequency | 120-240 V / 60 Hz |
| Plug | NEMA L14-30P |
| Maximum absorbed power | 3690 W |

MULTIPLE ADJUSTABLE SETTINGS

- Coffee spout height
- Coffee gram throw and recipes
- Cup sizes (small, medium and large)
- Customizable user interface (drinks icons, customer logo and background color)
- Customizable milk temperature
- Milk foam dosage

TECHNOLOGY AND DESIGN

- Milk foam parameters electronically controlled
- 7" full HD touch screen
- Energy saving: soft and deep mode
- MDB-capable (hardware and software)
- Connectivity Options

CAPACITY & OTHER SPECIFICATIONS

| | |
|----------------------------|------------|
| Coffee beans container | 2 x 2.6 lb |
| Chocolate powder container | 3.9 lb |
| Brew group | 9-16 g |
| Espresso brewing pressure | 9 bar |
| Waste bin drawer capacity | 50 drinks |

HYDRAULIC SPECIFICATIONS

| | |
|------------------------|--------------------|
| Coffee boiler capacity | 0.8 L / 0.2 US gal |
| Steam boiler capacity | 0.8 L / 0.2 US gal |
| Standard water supply | Plumbed or bottled |
| Water connection | 3/4" (1-8 bar) |



Gaggia is a trademark licensed by Gaggia S.p.A.

GAGGIA
MILANO

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