

EXCELLENCE BY DESIGN



G 500

G LINE

The G 500 Latte Velutto—crafted for a coffee experience that stands out. Designed for businesses that want to offer more than just great coffee, G 500 combines premium performance, sophisticated design, and remarkable versatility. It is made to elevate the coffee experience in demanding environments.

From the interface to the beverage menu, every detail can be tailored to any needs. Flexible configurations and customizable menus to create a coffee program that feels truly your own.

Milk takes center stage with advanced technology designed to deliver exceptional texture and consistency. With LatteVelluto technology, plus the option to manage two milk types simultaneously with DualMilk, G 500 makes it easier to serve a wider range of preferences.

Behind its refined appearance lies proven technology and thoughtful engineering, everything is designed to make premium coffee easier to deliver, day after day.

GAGGIA
MILANO

HIGHLIGHTS

- Greater coffee flexibility with two precision grinders, creating more possibilities for a versatile and premium beverage menu.
- Exceptional milk foam made effortless, combining superior quality and cold milk feature with automatic cleaning for easy daily management.
- Outstanding in-cup quality across a wide range of recipes with its performant and removable brew group, combining consistent results with easy maintenance.
- An intuitive user experience through a fully customizable 10" touchscreen, designed to make beverage selection simple and engaging.
- Expanded beverage possibilities with DualMilk technology, allowing two milk types to be managed simultaneously, including plant-based and lactose-free options.

KEY FEATURES

- High-quality espresso with the exclusive Z4000 iX brewing system, from 14 to 21 g
- Automated milk cleaning keeps process simple and effortless, without system removal
- LatteVelluto: hot and cold milk foam with adjustable texture and volume
- High-performance gear pump, steam heating system and proportional air valve
- Milk temperature serving between 13°C and 75°C
- Adjustable dispensing nozzle height for various cup sizes
- A-class energy efficiency, compliant with EVA-EMP standards



Technology & Innovation

LatteVelluto milk technology
Flexible recipe and GUI customization
All around access to bean and soluble canisters
10" touch display, ergonomically tilted for optimal use
Removable Z4000 Xi brewing system for quick maintenance

Dimensions & Capacities



Weight: 103.6 lb
Height: 30.8 in
Width: 14.5 in
Depth: 23.1 in

Bean Hopper 1: 2.2 lb
Bean Hopper 2: 2.2 lb
Soluble Canister: 1.5 L

Waste Bin: 50 coffees
Daily Output: 150 cups

Specifications

208-240 V
60 Hz
5400 W
0.8 L Boiler
0.8 L Steam Boiler
Cup Height: 2.8-6.7 in

Options

DualMilk
Chute Kit
Drain Kit



2ES3RC10V/USA

