

# 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

#### 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

#### ELECTRICAL SPECIFICATIONS

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

#### 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)

### 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



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MILANO

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