

RELIABILITY. REFINED.



G300

GAGGIA
MILANO

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.

G300

The outstanding in-cup quality of Gaggia Milano in a new generation of reliable and aesthetically appealing design, ideal for hotels, restaurants, and offices with an average daily output of 200 cups.

DISTINCTIVE PRODUCT ATTRIBUTES

Exceptional reliability

The G300 builds on Krea's success, setting a new reliability standard with durable components like a long-lasting pump for consistent performance in demanding settings.

Elevating customer experience

The 3-cup sensor adjusts delivery for smooth self-service, while the 10" customisable interface boosts visibility and simplifies selection for an intuitive user experience.





G300 HIGHLIGHTS

- Layout - 1.2kg Bean Canister + 3 instant canisters
- The 16g Z4000 brewing system handles various recipes and is removable for quick maintenance
- 10" customisable portrait touchscreen intuitively and efficiently guides the user through drink selection
- Powdered milk technology, offers convenience and the 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 that suggests the perfect drink and prevents spills
- Compatible with Evoca Digital Services for telemetry and remote reboot feature



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TECHNICAL DATASHEET & CFP SCORECARD

SPECIFICATIONS

- 230-240 V / 50-60 Hz
- 1900W (500cc boiler) / 2400W (800cc boiler)
- 500 / 800cc (coming soon) Boiler
- Z4000 brewing system
- Powdered milk technology
- Smart 3-cup sensor (coming soon)
- 10" customisable interface

DIMENSIONS & CAPACITIES

- Dimensions: 410 × 582 × 770mm (WxDxH)
- Coffee bean hopper: 1.2kg
- Chocolate & Instant canisters: 1.9L
- Milk canister: 1L

KEY MACHINE FEATURES

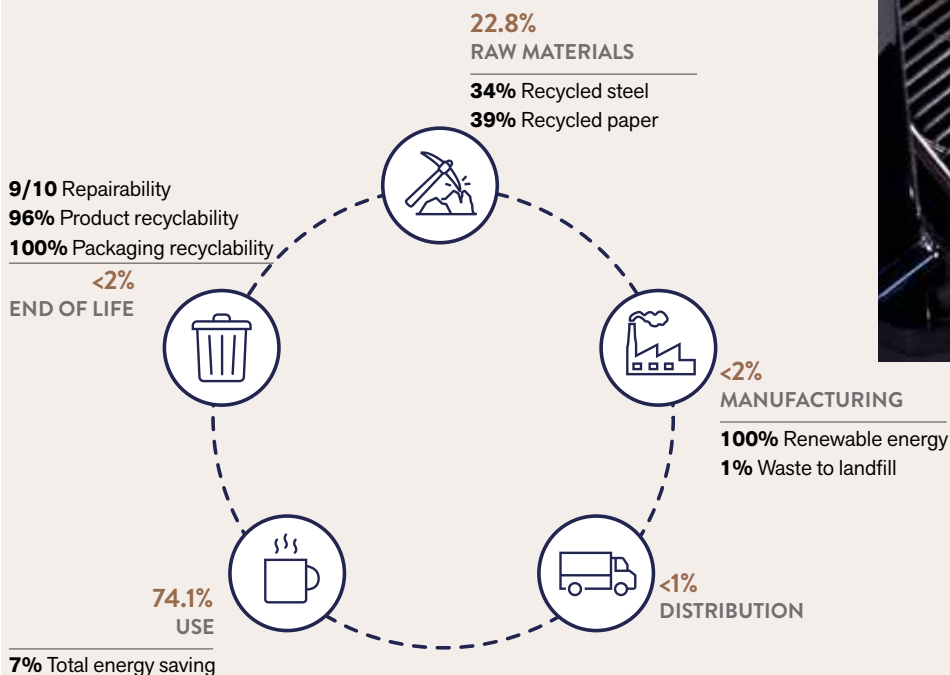
- Manufacturing location: Mapello, Italy
- Energy class: A
- Useful life: 7 years

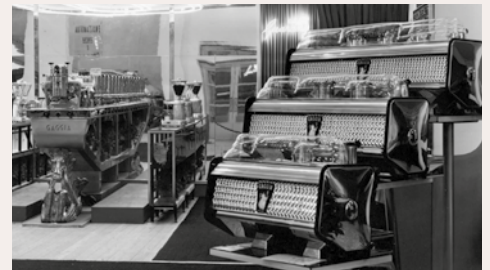
CARBON FOOTPRINT

- Per annum: 166kg CO₂eq
- Cradle to cradle: 1,159kg CO₂eq



LCA SUMMARY & SUSTAINABILITY KPIS





GAGGIA MILANO. THE BRAND THAT GAVE COFFEE CREMA TO THE WORLD.

It was 1938 when Achille Gaggia, a bartender with a scientific mind, revolutionised the extraction of aroma from coffee beans by inventing espresso crowned with natural crema — a distinctive pleasure that has since captivated the world.

Today, Gaggia Milano's mission is to share the true Italian coffee experience across the globe, through machines defined by sophisticated design and craftsmanship.

Innovation, grounded in respect for tradition, is the driving force behind the entire range of professional machines. With cutting-edge technology and a forward-looking approach, Gaggia Professional continues to meet the needs of both industry professionals and discerning coffee lovers worldwide.

WWW.GAGGIAPROFESSIONAL.COM

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