

SUPERIOR COFFEE
EXPERIENCE IN A++



GS MasterBrew

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.

GS MasterBrew

Combining performance with distinctive design, the Specialties range sets the benchmark in the high-throughput segment – ideal for key locations such as convenience stores, restaurants, and bakeries.

DISTINCTIVE PRODUCT ATTRIBUTES

Premium user experience

A fully adaptable HTML5 interface enhances product visibility and simplifies the purchasing process.

Built to last, with an award-winning design that improves usability – featuring a spacious delivery area and adjustable cup holder.

State-of-the-art milk management

Exclusive mixing technologies deliver consistently delicious milk-based beverages. Remarkably, 60% of our tasting community even prefer powdered milk drinks over those made with fresh milk.





GS MasterBrew HIGHLIGHTS

- Flexible Z4000 brewer options and 24 V rotative pump to make beverages for all tastes
- Designed with high-capacity to handle up to 4 kg of coffee beans, from canister to the waste bucket
- 12" touchscreen with high customizable html5 user interface to drive user purchasing process
- Instant Milk technology to guarantee consistent beverages in all steps
- Best in class energy rating to drive customer profitability, looking at TCO in every detail
- Full accessibility from the front to make maintenance an easy to do task
- Compatible with Evoca Digital Services for telemetry and remote reboot capabilities



GAGGIA
MILANO

TECHNICAL DATASHEET & CFP SCORECARD

SPECIFICATIONS

- 230 V
- 50 Hz
- 2000 W
- Coffee boiler: 0.8 l
- Z4000 brewing system
- 12" customisable interface
- A++ energy rating

DIMENSIONS & CAPACITIES

- (wxdxh) 450 x 525 x 870 mm
- Coffee bean hopper: 2 kg
- Soluble hoppers: 1.5-2-2.5 kg

VERSIONS

- 2ES + 3IN
- 1ES + 3IN

KEY MACHINE FEATURES

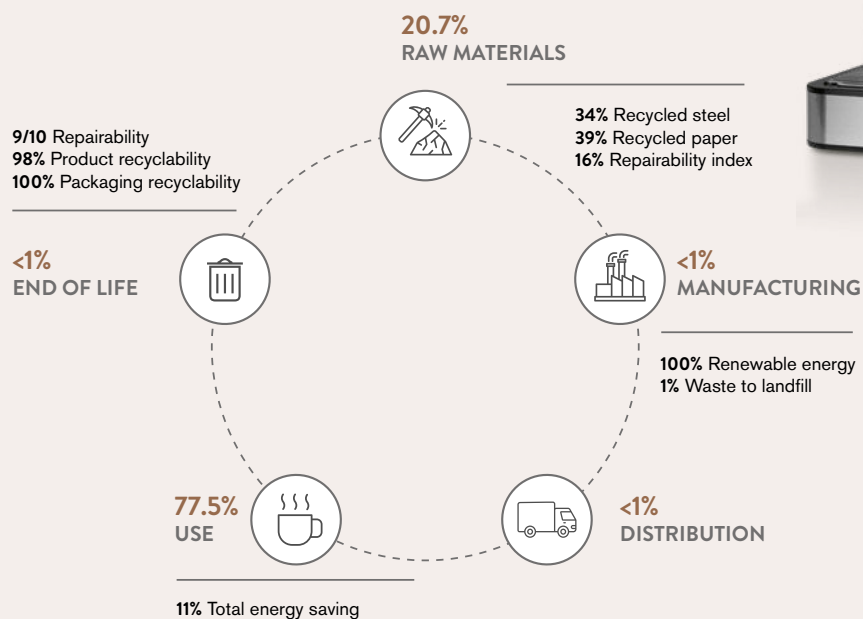
- Manufacturing location: Mapello, Italy
- Energy class: A++
- Useful life: 12 years

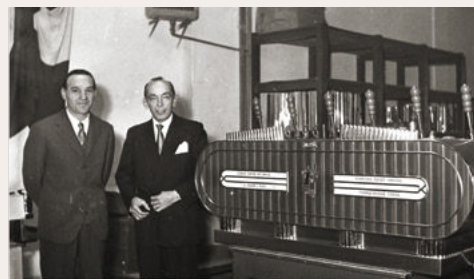
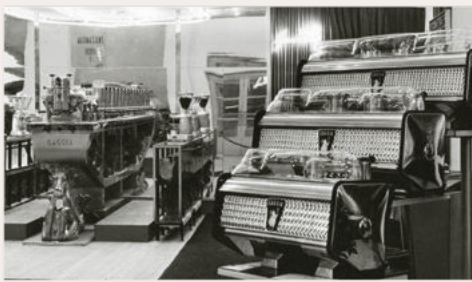
CARBON FOOTPRINT

- Per annum: 174 kgCO₂eq
- Cradle to cradle: 2.091 kgCO₂eq



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

GAGGIA

MILANO

EVOCA Spa - Via Roma 24 - 24030 Valbrembo, Bergamo - Italy
Tel. (+39) 035 606111 - www.evocagroup.com

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