

Vetro



THE HARMONY OF
ELEGANCE AND QUALITY

GAGGIA
MILANO



THE STORY OF ONE OF THE WORLD'S MOST ICONIC ITALIAN BRANDS BEGAN IN 1930'S MILAN.

In 1938, barista Achille Gaggia filed the patent that signalled a revolution in the way aromas are extracted from coffee. Gaggia had created, for the very first time, the perfect Italian espresso - complete with its characteristic 'crema'.

Gaggia's mission today is the same as it's always been: to share authentic Italian espresso with the world. The company's intrinsic values of tradition and professionalism are self-evident throughout its product range, which has been designed to meet the requirements of coffee professionals by combining state-of-the-art technology with sophisticated design.

A LONG AND TASTEFUL TRADITION

Emotions flow in front of **Vetro**: the intense flavour which unravels in every espresso, together with the quality of details and finishes, enchants everyone.

This espresso coffee machine stands out for its design, high quality and the reliability of its multiple features.



THE SAFEST AND GREENEST MACHINE

95% of the contact surface is **tempered glass**, which is the material of the machine that is most frequently touched by end users. In addition to being **100% recyclable**, tempered glass allows quick and easy cleaning and sanitisation with any common cleaning and disinfection products, reduced adhesion of dirt and external agents, excellent **durability and strength**, minimal maintenance and resistance to high temperatures.



MAXIMUM RELIABILITY

Vetro comes in different electronic models to suit any coffee serving location: it is available in black or white colours, in 2 or 3 groups and also for tall cups.

Italian coffee heritage is updated with **technological innovation**: in fact, the quality and reliability of its components are coupled with the latest technologies.



WELCOME TO COFFECTIVITY

Vetro offers the best solution thanks to the optional connectivity of the **Smartia** system.

With its intuitive dashboard, this platform allows precise control of the coffee machine. Thanks to a simple Internet connection, you can now manage your professional espresso equipment and collect information about its performance remotely, 24/7.



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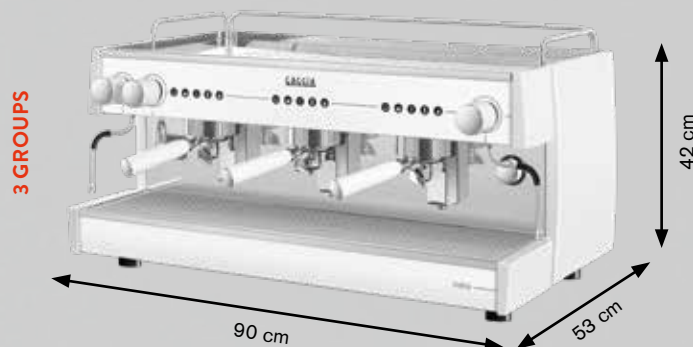
TIMELESS
DESIGN MEETS
INNOVATION
AND EFFICIENCY

DATA SHEET

WEIGHT: 45 kg



WEIGHT: 62 kg



TECHNICAL DATA

Voltage	230 V / 50-60 Hz
Maximum absorbed power	2GR: 2800 W / Powered: 3700 W 3GR: 3900 W / Powered: 4800 W
Boiler power	2GR: 2600 W / Powered: 3500 W 3GR: 3700 W / Powered: 4600 W
Boiler capacity	2GR: 13 lt / 3GR: 18 lt

COLOURS

- White
- Black

TECHNICAL FEATURES

Also available in a Tall-Cup version

Copper boiler with independent heat exchanger for each group

Electronic control of the boiler water level

Stainless steel bodywork with tempered glass front panel

LED-illuminated working area

Backlit capacitive keypad for each group: 4 programmable direct selection buttons and 1 «continuous» button

Hot water outlet and steam wand with quarter-turn tap mechanism

Distance between the cup tray and the coffee spout: 93 mm (standard) or 138 mm (Tall Cup)

Remote control of both the machine performance and parameters via the SMARTIA platform (the kit is available on request)

Professional capsule filter holders⁽¹⁾ and specific filter for ESE paper pods as an option

⁽¹⁾ Caffitaly®, Espresso Point®, Hausbrandt®, Lavazza Blue® and Nespresso®.

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