

RELIABILITY. REFINED.



G 300 Krea

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.

G 300 Krea

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 150 cups.

DISTINCTIVE PRODUCT ATTRIBUTES

Exceptional reliability

The G 300 Krea 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.





G 300 KREA HIGHLIGHTS

- Up to 4 soluble canister and 1 canister for R&G
- The Z4000 brewing system handles various recipes and is removable for quick maintenance
- 10" customizable touchscreen that intuitively and efficiently guides the user through drink selection
- Powdered milk version, offering flexibility to meet wider range of customer needs with 40% lower TCO
- Flexible 160 mm 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 right drink and prevents spills
- Compatible with Evoca Digital Services for telemetry and remote reboot feature



GAGGIA
MILANO

TECHNICAL DATASHEET & CFP SCORECARD

SPECIFICATIONS

- 230-240 V
- 50-60 Hz
- 1900 W - 2900 W
- Boiler 500-800 cc
- Z4000 brewing system
- Powdered milk technology
- Smart 3-cup sensor
- 10" customisable interface

DIMENSIONS & CAPACITIES

- (wxdxh) 410 × 582 × 770 mm
- Coffee bean hopper: 1.2 or 2.2 kg
- R&G coffee: 1 kg
- Soluble hoppers: milk 1.9 l, chocolate 1.9 l, coffee 1 l, 4th canister 2 l

VERSIONS

- ES + 3IN
- ES + 4IN
- ES + R&G + 3IN
- ES + R&G + 4IN

KEY MACHINE FEATURES

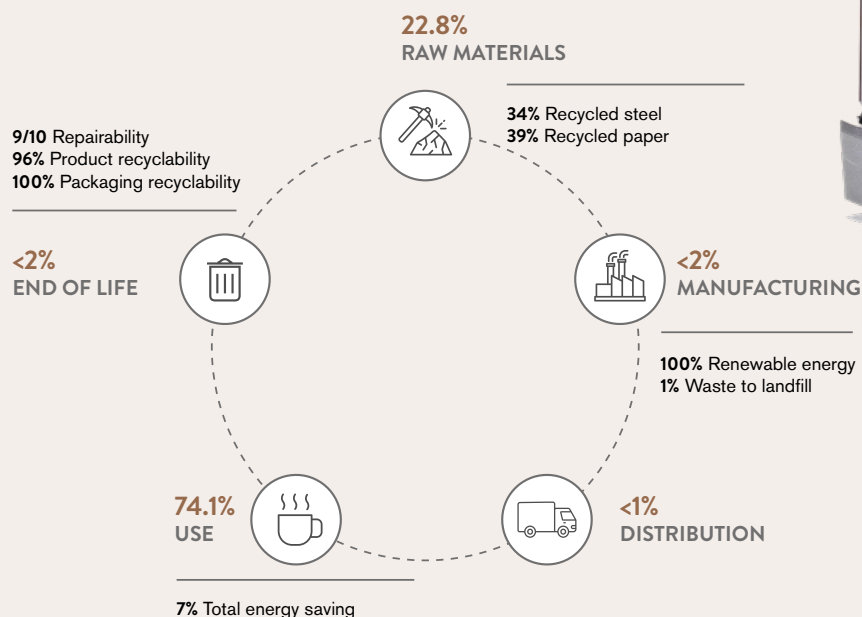
- Manufacturing location: Mapello, Italy
- Energy class: A
- Useful life: 7 years

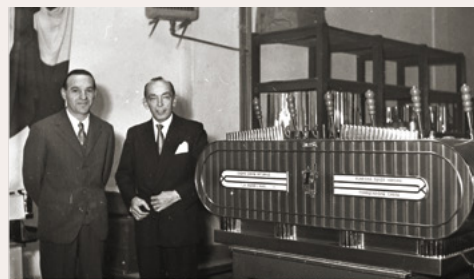
CARBON FOOTPRINT

- Per annum: 166 kgCO₂eq
- Cradle to cradle: 1.159 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.