

EXCELLENCE BY DESIGN.
YOURS BY CHOICE.



G 500 Kalea

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 500 Kalea

The Gaggia Milano G 500 offers exceptional in-cup quality with high customisation options, ideal for destinations requiring superior milk foam, such as hotels, restaurants, and offices, capable of handling up to 250 cups per day.

DISTINCTIVE PRODUCT ATTRIBUTES

Configuration for the perfect fit

Engineered for flexibility, this machine offers customisable layouts, touchscreen options (7" or 10"), PrimeMilk or LatteVelluto systems, and more, with an 'Optional Menu' for tailored business solutions.

Easy-to-manage, superior milk foam

LatteVelluto: hot and cold milk foam with adjustable texture and volume, outstanding in-cup quality, and effortless cleaning – no disassembly.





G 500 Kalea HIGHLIGHTS

- Up to 2 precision grinders with a self-adjusting system
- The Z4000 brewing system handles various recipes and is removable for easy maintenance
- 7" or 10" customizable touchscreen that intuitively guides the user through drink selection
- LatteVelluto technology for easy-to-manage, superior milk foam with an automatic cleaning system
- Optional steam wand / PowerSteam for manual frothing, plus a dedicated lateral hot water outlet
- DualMilk system: supports two types of milk simultaneously (plant-based and lactose-free options)
- Compatible with Evoca Digital Services for telemetry and remote reboot capabilities



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TECHNICAL DATASHEET & CFP SCORECARD

SPECIFICATIONS

- 230-240 V
- 50-60 Hz
- 3200 w
- Coffee boiler: 0.8 l
- Steam boiler: 0.8 l
- Z4000 brewing system
- 7" or 10" customisable interface
- LatteVelluto milk technology

DIMENSIONS & CAPACITIES

- (wxdxh) 368 x 586 x 783 mm
- Coffee bean hopper: 1.2 kg
- Soluble hoppers: 1.5 l

VERSIONS

- ES + 2IN + FM
- ES + IN + FM
- 2ES + IN + FM

Version	Core	Plus	LatteVelluto
Touchscreen	7"	7" (10" as optional)	10"
Hydraulic circuit	vibration pump	rotary pump	rotary pump
Z4000	Z4000	Z4000 iX	Z4000 iX
Milk technology	PrimeMilk	PrimeMilk	LatteVelluto
DualMilk	-	-	optional
Steam	steam wand	steam wand / PowerSteam	steam wand / PowerSteam

KEY MACHINE FEATURES

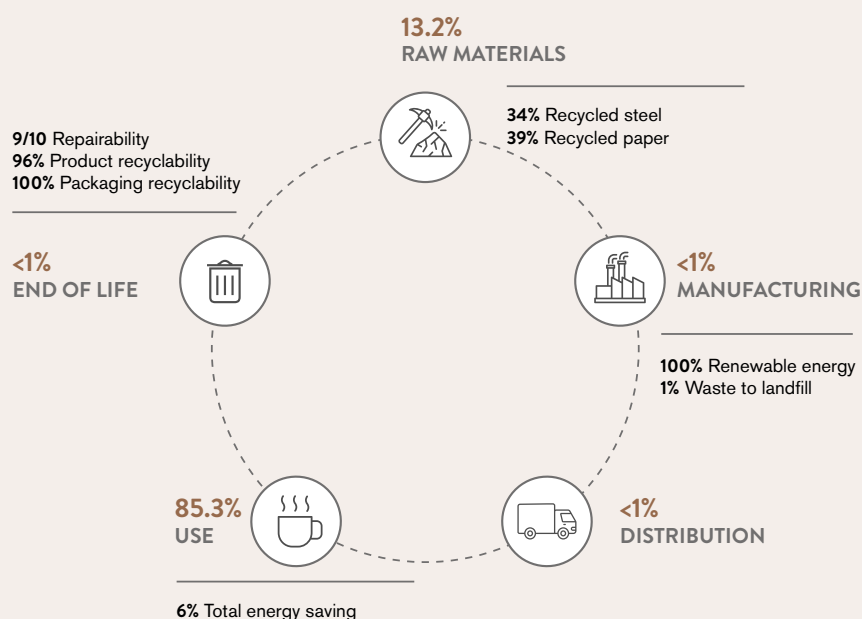
- Manufacturing location: Mapello, Italy
- Energy class: A
- Useful life: 7 years

CARBON FOOTPRINT

- Per annum: 408 kgCO₂eq
- Cradle to cradle: 2.854 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

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MILANO

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