

YOUR BARISTA. IN EVERY CUP.



G 700

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 700

Engineered for high-demand environments, the Gaggia Milano G 700 ensures barista-level milk foam and precision extraction – perfect for coffee shops, hotels, and restaurants serving an average of 300 cups daily.

DISTINCTIVE PRODUCT ATTRIBUTES

The barista's touch

Highly consistent delivery thanks to a high-performance 24 V rotating pump and a pre-heated stainless steel coffee brewer.

EvoMilk, silky quality milk foam

EvoMilk delivers silky hot or cold milk foam with customisable dose, temperature, and density for a tailored, high-quality experience.





G 700 HIGHLIGHTS

- The Z4000 brewing system handles various recipes and is removable for easy maintenance
- 21 g stainless steel coffee brewer group and 24 V rotating pump for unmatched extraction quality
- 10" customisable touchscreen that intuitively guides the user through drink selection
- EvoMilk technology for barista silky quality milk foam with an automatic cleaning system
- 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
- Coffee boiler: 0.8 l
- Z4000 brewing system
- Preheated coffee chamber
- 10" customisable interface
- EvoMilk technology

DIMENSIONS & CAPACITIES

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

VERSIONS

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

KEY MACHINE FEATURES

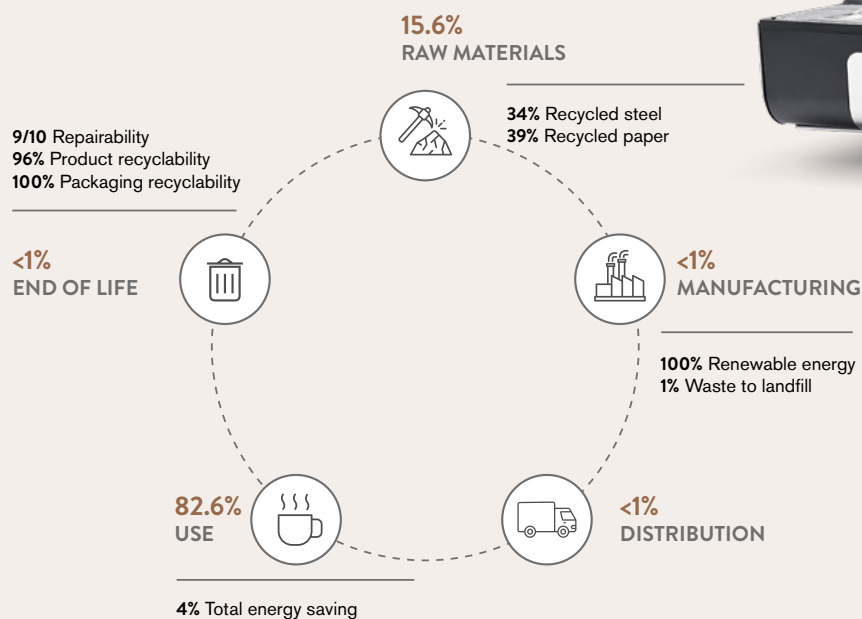
- Manufacturing location: Mapello, Italy
- Energy class: A
- Useful life: 7 years

CARBON FOOTPRINT

- Per annum: 344 kgCO₂eq
- Cradle to cradle: 2.406 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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EVOCA Spa reserves the right to change the product specifications according to a constantly evolving design policy.