

HERITAGE MEETS CONTEMPORARY STYLE



GT 7

GAGGIA
MILANO

GT 7

Master of Extraction. Icon of Coffee Excellence

Great coffee begins with extraction.

Achille Gaggia understood this and dedicated his life to empowering baristas through superior mechanical design. Today, Gaggia Traditional espresso machines continue that legacy: each model delivers exceptional thermal stability, precise pressure control, and brewing groups engineered to adapt to any style or recipe.

Your skill. Enhanced by Italian engineering. Your coffee. Unmistakably Gaggia.

The taste confirms the difference.



Sustainability at its best

Best in class ratings: industry-leading ESG credentials highlight commitment to sustainability leadership.

GT 7

Designed to last. The Gaggia Milano range of traditional machines combines timeless tradition with cutting-edge innovation, in both design and style.

Being part of it. Focusing on every detail makes the Gaggia Milano range of traditional machines a daily presence in the lives of everyone who steps into a café.

DISTINCTIVE PRODUCT ATTRIBUTES

Renewed performance

GT 7 ensures quality thanks to the Pulsor group, combined with the elegance provided by the new radial button with RGB LED and a graphical display, designed to simplify the technician's job.

Eye-catching appeal

GT 3 guarantees elegance thanks to careful attention to machine details. The eye-catching appeal is mixed with functionalities given by well appreciated milk frothing technologies.





GT 7 HIGHLIGHTS

- Cutting-edge design to mix tradition and innovation
- Illuminated cup area & push engaging experience with real new electronics at support
- Improved TCO thanks to easy frontal accessibility and design-to-cost options
- Cold touch steam wands with accessible nuts thought for barista experience
- Powersteam solution to bring milk management to next level
- Quarter turn tap mechanism



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TECHNICAL DATASHEET

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	2 GR	3 GR
Boiler	13 Lt	18 Lt
Weight	63 Kg	76 Kg
Dimensions (mm)	770 x 540 x 570	940 x 540 x 570
Voltage	220-240 V	220-240 V
Total absorbed power	4200 W	5500 W
Steam wand	Cool Touch	Cool Touch
Hot water outlet	Yes	Yes
User Interface	Display + Buttons	Display + Buttons
Display	2.8' TFT	2.8' TFT
Pushbuttons	Yes	Yes
Powersteam	Optional	Optional
Height from output coffee to grid	78 mm	78 mm
Tall cupe	Optional	Optional
Colour	Black, White	Black, White



MODELS



GT 7 2GR BLACK



GT 7 2GR PS BLACK



GT 7 3GR BLACK



GAGGIA MILANO. THE BRAND THAT GAVE COFFEE CREMA TO THE WORLD.

In 1938, a barista with a scientist's eye, Achille Gaggia, revolutionised the way of extracting aroma from the coffee bean by inventing espresso with a natural crema: it was a resounding success, since then Gaggia has been synonymous with an unmistakable pleasure that has conquered the world.

Today, Gaggia Milano's mission remains as it always has: to export the experience of real Italian espresso around the world with sophisticated machine designs.

Innovation within tradition is the force that has always distinguished the entire range of professional coffee machines under the Gaggia brand: thanks to cutting-edge technology that knows how to look to the future, Gaggia Professional succeeds in meeting the demands of both the professional and 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.