

DESIGNED TO FIT.
BUILT TO PERFORM.



G 50

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 50

The outstanding in-cup quality of the Gaggia Milano range, packed into just 56 cm of height, ideal for office kitchens and small professional business with an average daily output of 80 cups.

DISTINCTIVE PRODUCT ATTRIBUTES

Perfect fit

With a height of just 56 cm, G 50 is the most compact model in the G Line range, combining professional performance and extensive beverage choice in a format that fits neatly beneath kitchen cabinets.

Intuitive control

An intuitive 7-inch touchscreen and 16 cm dispensing area make everyday use effortless, accommodating cups and glasses of different sizes with ease.





G 50 HIGHLIGHTS

- Compactly designed to fit under kitchen cabinets (600 mm)
- 7" touchscreen that intuitively and efficiently guides the user through drink selection
- Flexible 160 mm dispensing area with adjustable cup holder, ideal for various cup sizes
- Simplified waste bucket removal leaving in place drip tray
- Compatible with Evoca Digital Services for telemetry and remote reboot features
- Powdered Milk version: offering flexibility to meet a wide range of customer needs
- Fresh Milk version: patented Venturi milk with a dedicated cleaning system that guarantees the best efficiency*

*Fresh Milk version available soon



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TECHNICAL DATASHEET & CFP SCORECARD

SPECIFICATIONS

- 230/240 V - 120/220 V
- 50-60 Hz
- 1900 W
- Coffee boiler 0.5 l
- Steam boiler: thermoblock
- Z4000 brewing system
- 7" customisable interface
- Patented Venturi technology

DIMENSIONS & CAPACITIES

- (wxdxh) 308 × 570 x 560 mm
- Coffee bean hopper: 0.7 kg
- Soluble hoppers:
2IN: 0.25 kg (granular milk) and
0.6 kg (chocolate)
IN: 0.5 kg (granular milk) or 1.2 kg
chocolate)

VERSIONS

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

KEY MACHINE FEATURES

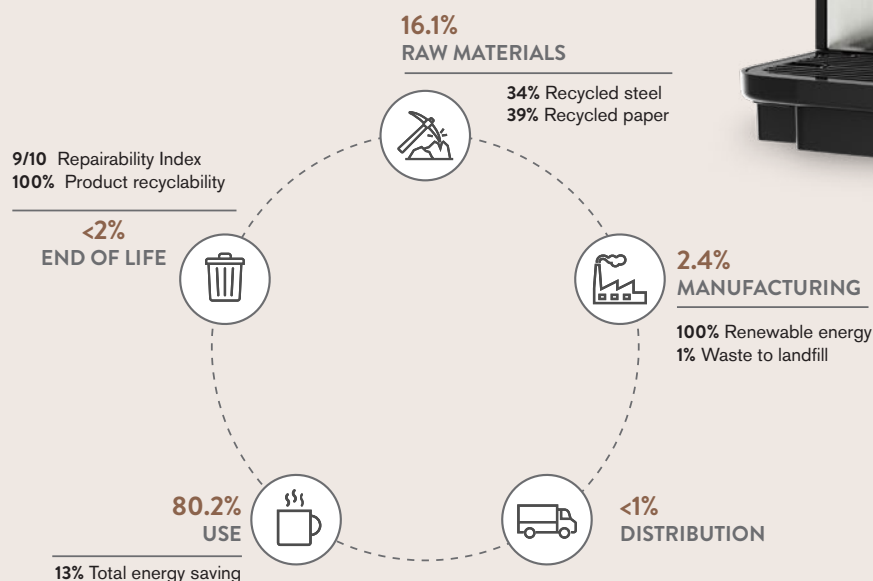
- Manufacturing location: Jibou, Romania
- Energy class: A+
- Useful life: 7 years

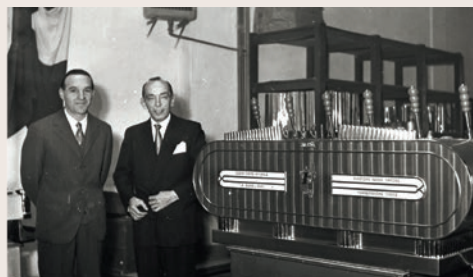
CARBON FOOTPRINT

- Per annum: 155 kgCO₂eq
- Cradle to cradle: 1,086 kgCO₂eq
- Cradle to cradle: 10 gCO₂eq/cup



LCA SUMMARY & SUSTAINABILITY KPIS





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

GAGGIA

MILANO

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