



**GAGGIA**  
MILANO

**The Excellence  
you can taste**



**INTRODUCING G LINE**

CATALOG 2026

# 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.



# G Line



## 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 Line

Range



## G 50

Made to match every moment

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.

### Under-cabinet powerhouse

With its 56 cm height to fit under kitchen cabinets, the G 50 combines a compact footprint with solid performance. It delivers espressos, fresh milk, up to two powders option and allows for flexible installation via water tank or direct mains connection.

### Effortless to use

G 50 is equipped with a user-friendly 7-inch touch screen, which enhances the overall user experience by making interaction with the machine intuitive and efficient.



## G 100

Compact, bold, brilliant

Exceptional in-cup quality from the Gaggia Milano range, in a compact and versatile format – ideal for hotels, restaurants, and office spaces with an average daily output of 100 cups.

### Compact and versatile

Just 31 cm wide and equipped with a 7-inch touchscreen, it delivers up to two coffee blends and milk-based drinks – using either fresh or powdered milk – with ease.

### Effortless maintenance

Automatic milk cleaning system, easy coffee waste removal without taking out the drip tray, and easily removable brewing group – all designed for self-service destinations.



## G 300 Krea

Reliability. Refined.

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.

### 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 500 Kalea

Excellence by design. Yours by choice.

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 an average of 250 cups per day.

### 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 700

Your barista. In every cup.

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.

### The barista's touch

Highly consistent delivery thanks to a high-performance 24V 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 1000

Every cup, a masterpiece

The Gaggia Milano G 1000 delivers exceptional productivity and peak-demand management, perfect for high-traffic locations like coffee shops, coffee chains, and hotels, handling an average of 350 cups per day.

### High productivity

Designed for peak performance with powerful grinders, high capacity steam boiler, and simultaneous coffee-steam or coffee-hot water functionality, ensuring smooth operations in high-demand settings.

### Superior consistent quality

Patented Gaggia Consistency System, ensures optimal extraction with precise water flow adjustment, maintaining rich, balanced flavours while reducing the need for manual adjustments and service interventions.



## GS MasterBrew

Superior coffee experience in A++

Combining performance with distinctive design, the Specialties range sets the benchmark in the high-throughput segment – ideal for key locations such as convenience stores, restaurants, and bakeries.

### Premium user experience

A fully adaptable HTML5 interface enhances product visibility and simplifies the purchasing process.

Built to last, with an award-winning design that improves usability – featuring a spacious delivery area and adjustable cup holder.

### State-of-the-art milk management

Exclusive mixing technologies deliver consistently delicious milk-based beverages. Remarkably, 60% of our tasting community even prefer powdered milk drinks over those made with fresh milk.



## GS DualBrew

Exceptional cold brew

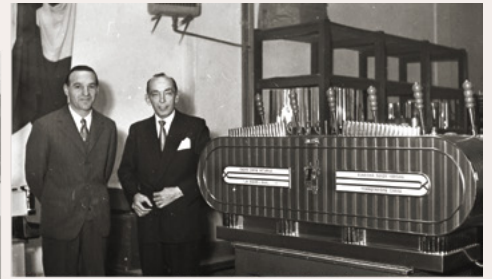
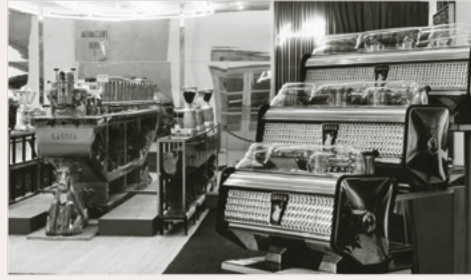
With performance and design as its hallmark, the Specialties range leads the high-throughput segment in key locations like convenience stores, restaurants and bakeries.

### Hot & cold brew

GS DualBrew is built to brew both hot and cold without compromising on quality. Creating authentic cold brew is a challenge – and we fully embrace it.

### Make it fast, but make it right

GS DualBrew brews 24oz in one cycle, ready in less than 60 seconds. Precision in every pour.



## 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.



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