



The Legend Is Here

GAGGIA
MILANO

TASTE *IS A* PERSONAL MATTER

It is especially true when it comes to coffee.

Coffee arouses passion and heats both your discussions and your mornings, that's for sure. Nothing is more comforting than your favorite roast brewed the only way it should be: the way you like it. There is no such thing as a unique recipe to create the perfect espresso. Whether it is coffee dose, water temperature, brew time, grind size or brew system pressure, the only adjustments that matter are the ones serving this purpose: delivering your perfect espresso.

In 1947, in Italy, the coffee world enjoyed its first espresso, still considered today as the true kind, all thanks to its utmost defining characteristic: the crema. History was made: Giovanni Achille Gaggia had invented a new revolutionary way to brew coffee.

One year later, in 1948, the Gaggia company was founded and started the production of the first coffee machine to use in bars: the Classica.

80 years after Achille Gaggia's groundbreaking work changed the way we drink coffee, the brand is still strong and remains among the leaders of the industry. A legacy of long-lasting tradition with a contemporary taste.





SUPERAUTOMATIC

SUPERAUTOMATIC

G150

ALL-IN-ONE VERSATILITY

Highly flexible and performing superautomatic wonder. With a combination of two whole beans, one soluble ingredient and automatic fresh milk capabilities, the G150 espresso based drink tailoring capabilities are nearly endless.

It is the perfect standalone-do-it-all or coffee-bar-sidekick to spoil your customer with the best specialty drink selection at their fingertips.



COFFEE AND SOLUBLE

Two whole bean hoppers and one canister for chocolate or French vanilla powder.

DUAL GRINDERS

One for each bean hopper, belt-driven for higher performance and increased reliability.

DUAL BOILERS

One for espresso and one for steam, 0.8 L each.

7" HD TOUCH SCREEN

Easy and intuitive interface with up to 40 drink selections. User-friendly service menu to dial in every settings to perfection.

UP TO 100 DRINKS / HOUR

Proven Z4000 brew group with up to 9-bar espresso infusion pressure, offering high output that can keep up with high demand.

FRESH MILK

Automatic Cappuccino Maker fresh milk system and a steam wand will get things really foamy.

EASY PEASY CONFIGURATION

Program and clone effortlessly; customize your brewer from a laptop and upload on any G150. Repeat and enjoy without reserve.

REMOVABLE STEAM WAND

Steam or no steam, that is the question. Disconnect the steam wand and make your G150 safe for self-serve application.

SAFE INSIDE OUT

Contactless ordering available through *Sophia Touchless Solutions*. Automatic cleaning functions for major components and easy-to-clean glass touch screen.

G150

SUPERAUTOMATIC

CONCETTO EVO

RELENTLESS SMOOTHNESS

A simple look at the Concetto EVO Duo infuses an immediate soothing effect on you. While you appreciate the finesse of its design, you can undeniably sense all the muscles underneath. It literally is an iron fist in a velvet glove.

The Concetto EVO Duo makes no compromise on reliability and performance; it is engineered and built with durability in mind. It is the utmost elegant top performer that will make your customers happy for a very, very long time.



STRAIGHTFORWARD MENU

3.5" HD display combined with intuitive and easy-to-clean backlit capacitive icons allowing you to choose between 12 different drink selections.

SIMULTANEOUS EVERYTHING

Dispense coffee, hot water and steam all at once while staying in complete control, thanks to three separate water circuits.

DUAL BOILERS

Independent boilers for increased performance with a capacity of 0.4 L for coffee and 1.7 L for water and steam.

CAPPUCCINATORE

Everyone is a fresh milk barista with this automatic frothing system that creates the perfect foamy drink, every time.

MULTIPLE ADJUSTMENTS

From grinder coarseness, coffee gram throw to coffee recipes, milk and water quantities and spout height, you are in full control.

DUO THIS, DUO THAT

Duo stands for two bean hoppers of 4.4 lb each on top of two high quality burr grinders.

HIGH PERFORMANCE

With an impressive output of 150 espresso cups per hour, you do need to back that up with a 100-drink capacity internal waste bin.

CONCETTO
EVO

SUPERAUTOMATIC

la Radiosa

UNRELENTING INNOVATION

Superautomatic coffee extravaganza that will leave everybody speechless.

La Radiosa elevates anyone into a coffee master. Pulling the perfect espresso shot and frothing the creamiest milk is not an art anymore, it is utterly easy. Every time.

Precisely dial everything in and enjoy that perfectly extracted, true Italian espresso you and your customers are looking for. With advanced auto steam and auto milk features, La Radiosa is a true Italian marvel.



TWO MODELS FLEXIBILITY

1-Step and 2-Step models render high placement flexibility, from self-serve to back of the house and attended locations

LARGE CAPACITY BREW GROUP

21 g capacity brew group allows to brew up to 20oz in one infusion.

MILKY WAYS

Auto milk frothing system (1-Step model) and auto steam (2-Step model), paired with a temperature-controlled, cool touch non-sticky steam wand (both models). Now that's foamy perfection.

COFFEE AND SOLUBLE

Create a variety of drinks with two whole beans hoppers and one soluble canister for chocolate or French vanilla.

DUAL GRINDERS

Each bean hopper gets its own belt-driven grinder for optimum performance.

SIMULTANEOUS DISPENSING

Dual boilers, 0.8 L for espresso and 1.6 L for steam, for increased efficiency by brewing coffee and steaming milk at the same time.

10" HD TOUCH SCREEN

With a total of 36 drinks selection, the large customizable display is the star of the show.

100 DRINKS/HOUR OUTPUT

Answer the coffee call: Patented Z4000 espresso brew group that excels when demand is high.

SAFETY FIRST

Automatic rinsing cycles and easy cleaning of all external surfaces.

la Radiosa



TRADITIONAL

TRADITIONAL



la Reale

TIMELESS DESIGN & EFFICIENCY

Standing tall on top of more than 80 years of espresso culture and the legacy of a brand that defines today's true espresso, La Reale is the only traditional espresso machine in the world suitable to wear the flagship crown of the brand that started it all.

From the first glance that dares you not to look closer to the perfect taste of all of its crafts, everything about La Reale is astonishing. But where La Reale shines the most is behind the filters, where every single detail is carefully and thoughtfully designed, engineered and set to empower a singular dreamland for the espresso coffee master: The Barista.



DFC - DYNAMIC FLOW CONTROL

Proprietary technology allowing full control of all coffee extraction variables: colour, body, acidity & bitterness. Set different flow rates and get multiple taste profiles from the same blend. You can tell your friends you are a coffee wizard, we won't blame you.

MULTI-BOILER TECHNOLOGY

Independent coffee boilers ensure uncompromised temperature stability and give the ability to set different temperatures for each group.

TOP PERFORMANCE

Heat exchanger pre-heated inlet water to increase productivity and keep up with high demand.

BARISTA'S WONDERLAND

Straight out of heaven: Optimized ergonomics with angled displays, LED working area, angled down filter holders, steam activation levers and Warm-to-touch steam wands.

STYLE AND SUBSTANCE

The picture speaks volumes. But there's more than meets the eye: Underneath its undeniably appealing style, La Reale is all about strength and reliability.

TOUCH CONFIGURATION

3.5" touch screens for optimal control, programming, coffee set up, DFC profiles and energy-saving mode.

CUTTING-EDGE DESIGN

Winner of 2019 Good Design® Award. A natural beauty made of high quality materials and finish, no plastic.

HOT WATER OUTLET

Instantly heated through two dedicated heat exchangers in series. Because we are serious about tea too.

la Reale

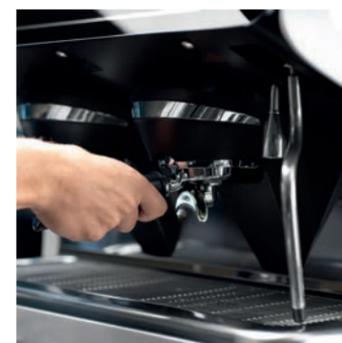
TRADITIONAL

la Giusta

PERFECT BALANCE OF STYLE & PRACTICALITY

La Giusta is an incredibly balanced performer. Once past the first impression of the refined and sophisticated look of its line, you are immediately struck by its incredible precision and remarkable technique.

All about control and finesse, it is designed and engineered with the unique Gaggia know-how that guarantees high-end practicality and unsurpassed reliability. Complemented by just the right amount of technology and attention to ergonomic details, La Giusta is a superefficient, do-it-all espresso machine.



POLISHED DESIGN

Backlit logo and carefully selected materials that are sure to make an impression.

CONFIGURATIONS

Available in 2 or 3 groups versions, it fits tall cups to satisfy the needs of the sharpest baristas.

ERGONOMICS

LED-illuminated working area with inclined user interface for improved visibility and angled filter holders for maximum practicality.

MAXIMUM STEAM

Go full steam with dual cool touch steam wands and knobs delivering maximum steam with just a 0-90° rotation.

COLOR TOUCH SCREEN

Control and configure every single parameter, customize the screensaver and keep track of your data counters.

COMPLETE CONTROL

5-button backlit keypad allowing the programming of dose volume and boiler temperature. Not to mention the programmable "Purge" button to thoroughly clean each coffee group.

ATTENTION TO DETAILS

From the elegant keypad integrated with a glass console to the electric cup warmer and adjustable feet, no effort has been spared to guarantee outstanding quality and efficiency.

ECO-FRIENDLY

Contribute to a greener workplace with the hot water economizer and automatic energy saver mode.

la Giusta

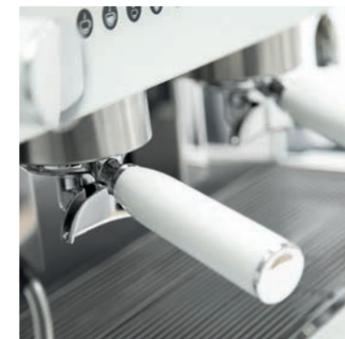
TRADITIONAL

Vetro

EFFICIENT
SIMPLICITY

Today's espresso machines' R&D evolves around high tech bells & whistles. But the Vetro is not amongst them. Its technology focusses on core features, performance and ease of use. Behind this simple, yet elegant and contemporary design lies a stellar performer that will make the perfect espresso and froth the foamiest milk. Every single time, all the time.

In the traditional espresso world, the Vetro is the very definition of terrific value. And with eight different models to choose from, there most definitely is one that suits your needs.



MULTIPLE CONFIGURATIONS

Available in 2 and 3 groups versions, with 2 cup heights and in 2 colors .

PROGRAMMABLE DOSES

Set single, double, long and long double espresso doses to perfectly repeat your perfect recipes.

HIGH EFFICIENCY BOILER

Copper construction with 13 L or 18 L capacity and an independent thermosiphon heat exchanger for each brew group.

QUARTER TURN KNOBS

Simple quarter turns for comfortable on/off. And it doesn't matter whether you prefer going left or right, it works both ways.

SAFE CONVENIENCE

Tempered glass control panel with capacitive backlit touch buttons.

ILLUMINATION

LED sheds light on you working your magic.

STEAM WANDS

Dual steam wands, one on each end, ensures everyone gets to froth.

HOT WATER OUTLET

A hot water outlet is available for those who like their coffee a little longer or just prefer tea.

Vetro

TRADITIONAL



Ruby PRO

COMPACT & POWERFUL

Small but mighty, the Ruby has been specially designed for Office Coffee Service (OCS) environments and smaller foodservice locations with relatively low coffee consumption.

Don't get fooled by the Ruby's size. This versatile ultra-compact workhorse will deliver a traditional espresso in the pure Italian way. Durable, powerful and made with high-quality materials, the Ruby is the best ally for coffee enthusiasts who have limited space available but who do not want to compromise on the taste of what's in their cup.



CAPSULE-READY

Filter holders compatible with Nespresso®, Lavazza Blue®, Espresso Point® and Caffitaly® capsules*, as well as ESE pods. Because who doesn't like diversity?

ESPRESSO PRIORITY SYSTEM

Exclusive technology allowing the complete preparation of a coffee despite the water tank being at the minimum level or the boiler needing refilling.

WATER SUPPLY

Available with easily accessible internal water tank or direct water connection with rotary pump.

PUSHBUTTONS

Two programmable dose selections and continuous button.

COMFORT AND CONVENIENCE

Ergonomic, non-slippery knobs and double-outlet filter holder for preparing one or two cups at time.

STAINLESS STEEL WANDS

Fully adjustable steam wand and rotative hot water wand.

CONTROLLED PRECISION

High precision pressure gauge and electronic control of the boiler water level.

*Lavazza Blue®, Nespresso®, Espresso Point® and Caffitaly® trademarks are not owned by Gaggia S.p.A.

Ruby

A close-up photograph of a manual coffee grinder. A hand is visible on the left, gripping the black handle. The hopper is filled with dark coffee grounds. The background is dark, with some faint markings like '20' and '10' visible. The entire image is overlaid with a red-to-orange gradient. The word 'GRINDER' is written in white, bold, sans-serif capital letters across the center.

GRINDER

GRINDER

G10
evo

PERFECTION WHEN YOU NEED IT

If you are looking for grinding perfection, search no more. With three different grinding options, precision-engineered technology and timeless design, the G10 evo grinder is the absolute barista partner when it comes to preparing the perfect Italian espresso.

Pair the G10 evo with one of our traditional machines to form the greatest power couple of the industry. Love at first sight guaranteed.



DOSE ON DEMAND (PATENTED)

Master high-consumption peaks like a boss with your next dose automatically pre-ground. Bonus: it's exclusive.

GRIND ON DEMAND

Looking for optimal freshness? Your dose will be ground and dispensed at the exact moment you want it.

MANUAL DOSE

For the accomplished barista. Guarantees the ultimate control of how much coffee is used, and when.

DCS - DOSE CONSISTENCY SYSTEM

Achieve the greatest regularity and accuracy ever, in each coffee dose.

PRECISE ADJUSTMENT

0.002 mm. That's as close as you can get to perfection. Get single or double doses as precise as a Swiss watch.

BLUETOOTH CONNECTIVITY

Always stay on the ball by monitoring the grinder's performance and efficiency.

4.3" TOUCH SCREEN

Enabling customization, dose counters programming, on-screen warnings and parameters backup, to name a few.

LONG LIFE STEEL BLADES

This hard worker will grind up to 2,646 lb of coffee without complaint.

ALUMINUM BODY

Performance cloaked in outward elegance: A sophisticated and durable finish.

LARGE CAPACITY HOPPER

Size is not an issue here. Never run out of coffee with a 2.6 lb hopper.

SPECIFICATIONS

	SUPERAUTOMATIC			GRINDER	TRADITIONAL									
	G150	CONCETTO EVO	LA RADIOSA	G10 EVO	VETRO 2 G	VETRO 2 G	VETRO 3 G	VETRO 3 G	LA REALE 2 G	LA REALE 3 G	LA GIUSTA 2 G	LA GIUSTA 3 G	RUBY PRO 1 G	RUBY PRO 1 G
MODEL	Standard	Standard	Standard	Standard	Standard	Tall	Standard	Tall	Standard	Standard	Tall	Tall	Pour Over 3 L Water Tank	Direct Water Connection
CERTIFICATIONS														
COLORS														
DIMENSIONS	14.5" W 33.6" H* 23.1" D	16.2" W 31.3" H* 21.5" D	14.5" W 33.6" H* 23.1" D	7.6" W 24.8" H 14.5" D	28.7" W 18.5" H 20.9" D	28.7" W 20.5" H 20.9" D	35.4" W 18.5" H 20.9" D	35.4" W 20.5" H 20.9" D	34.8" W 21.8" H 29.5" D	44.5" W 21.8" H 29.5" D	29.9" W 21.5" H 25.0" D	38.9" W 21.5" H 25.0" D	16.8" W 14.5" H 20.2" D	16.8" W 14.5" H 20.2" D
WEIGHT	104 lb	130 lb	97 lb	35 lb	100 lb	100 lb	137 lb	137 lb	215 lb	262 lb	172 lb	207 lb	55 lb	55 lb
ELECTRICAL REQUIREMENTS	120/240 V 60 Hz	208 V 60 Hz	208-240 V 60 Hz	120 V 60 Hz	220 V 60 Hz	220 V 60 Hz	220 V 60 Hz	220 V 60 Hz	220 V 60 Hz	220 V 60 Hz	220 V 60 Hz	220 V 60 Hz	120 V 60 Hz	120 V 60 Hz
MAXIMUM ABSORBED POWER	3690 W	3250 W	5800 W	525 W	3700 W	3700 W	4800 W	4800 W	7200 W	8500 W	4000 W	5400 W	1560 W	1560 W
SPOUT HEIGHT	Min 3.13" Max 6.12"	Min 3.15" Max 6.10"	Min 3.13" Max 6.75"	⊘	3.50"	5.60"	3.50"	5.60"	4.21" W/ Riser 3.11"	4.21" W/ Riser 3.11"	5.51" W/ Riser 3.03"	5.51" W/ Riser 3.03"	3.75"	3.75"
STEAM WAND	1	1	1	⊘	2	2	2	2	2	2	2	2	1	1
BOILER	2	2	2	⊘	1	1	1	1	3	4	1	1	1	1
STEAM BOILER CAPACITY	0.8 L	1.7 L	1.6 L	⊘	13 L	13 L	18 L	18 L	11 L	14 L	14 L	21 L	5 L	5 L
COFFEE BOILER CAPACITY	0.8 L	0.4 L	0.8 L	⊘	⊘	⊘	⊘	⊘	2 x 0.8 L	3 x 0.8 L	⊘	⊘	⊘	⊘
HOT WATER OUTLET	1	1	1	⊘	1	1	1	1	1	1	1	1	1	1
GRINDER BURR BLADES	64 mm	64 mm	64 mm	64 mm										
COFFEE HOPPER CAPACITY	2 x 2.6 lb	2 x 4.4 lb	2 x 2.6 lb	2.6 lb										
WASTE BIN DRAWER CAPACITY	50 drinks	100 drinks	50 drinks											
DIRECT SELECTIONS	40 10 / page	12	36 9 / page											
DRINKS PER HOUR ESPRESSO	100 1 oz espressos	150 1 oz espressos	100 1 oz espressos											
DRINKS PER HOUR LARGE	54 16 oz cappuccinos	52 16 oz cappuccinos	54 12 oz americanos											
SOLUBLE CANISTER CAPACITY	3.9 lb		3.9 lb											

*Height with taller legs to meet NSF/ANSI 4 requirements.
Machine can be equipped with shorter legs if NSF/ANSI 4 standard is not required.

EVOC  **CA**
G R O U P

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