

# GAGGIA

## MILANO

It was the years-long quest to create the perfect espresso, against the backdrop of 1930s Milan, that gave birth to one of the most iconic Italian brands in the world. In 1938, the Italian barista Achille Gaggia filed the patent that signaled a revolution in the way the aromas are extracted from coffee, allowing us to taste the perfect Italian espresso, complete with its 'crema', for the very first time: a unique pleasure.

Today, as it was then, Gaggia's mission is to take the tradition of the Italian espresso to the world. The company's unchanging values of tradition and professionalism are an intrinsic part of all the machines in its range, which addresses the requirements of coffee professionals by combining state-of-the-art technology with sophisticated design.



## Vetro

With its elegant appearance, stainless steel parts and tempered glass panels, the Vetro is the perfect coffee machine that blends in any environment. It fits every need with its choice of black or white finish, and 4 configurations.

Its hand-crafted brew system has been specially designed to prepare a delicious traditional espresso.

### HIGHLIGHTS

- Capacitive backlit touch buttons
- Independent thermosiphon heat exchangers for each group
- Two stainless steel rotational steam outlets
- Available in several versions: 2 groups, 3 groups and the tall-cup format



# Vetro

**PRACTICAL &  
CONTEMPORARY**



More Info



## Technology

- Quarter turn steam knob
- Easy backflush in one button
- Copper boiler
- One hot water outlet

## Design

- Illuminated working area
- Tempered glass control panel
- Painted steel side panels
- Stainless steel back panel and cup rail

## Capsule and Paper Pod Compatibility

- Filter holders for capsules available
- Conversion kit for ESE espresso coffee paper pods available



Lavazza Blue®



Nespresso®



Espresso Point®



Caffitaly®

## Technical Specifications

### Standard Version

Dimensions (W x H x D)\*  
Weight  
Electrical requirements  
Electrical plug  
Maximum absorbed power  
Boiler heating element  
Boiler capacity

### 2 Groups

28.7 x 18.5 x 20.9 in  
100 lb  
220 V / 60 Hz  
NEMA 6-20P  
3700 W  
3500 W  
13 L

### 3 Groups

35.4 x 18.5 x 20.9 in  
137 lb  
220 V / 60 Hz  
NEMA 6-30P  
4800 W  
4600 W  
18 L

Colors

Black or white

Black or white

### Tall-Cup Version

Dimensions (W x H x D)\*  
Weight  
Electrical requirements  
Electrical plug  
Maximum absorbed power  
Boiler heating element  
Boiler capacity

### 2 Groups

28.7 x 20.5 x 20.9 in  
100 lb  
220 V / 60 Hz  
NEMA 6-20P  
3700 W  
3500 W  
13 L

### 3 Groups

35.4 x 20.5 x 20.9 in  
137 lb  
220 V / 60 Hz  
NEMA 6-30P  
4800 W  
4600 W  
18 L

Colors

Black or white

Black or white

\* With cup rail installed

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**GAGGIA**  
MILANO

Evoca North America  
2355, avenue Dalton, Québec (Québec) G1P 3S3, Canada  
T: 800-561-6162 - F: 800-463-2739  
www.evocagroupna.com

Headquarters: Evoca S.p.A.  
Via Roma, 24 - 24030 Valbrembo (BG) Italy  
T. +39 035606111  
www.evocagroup.com

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