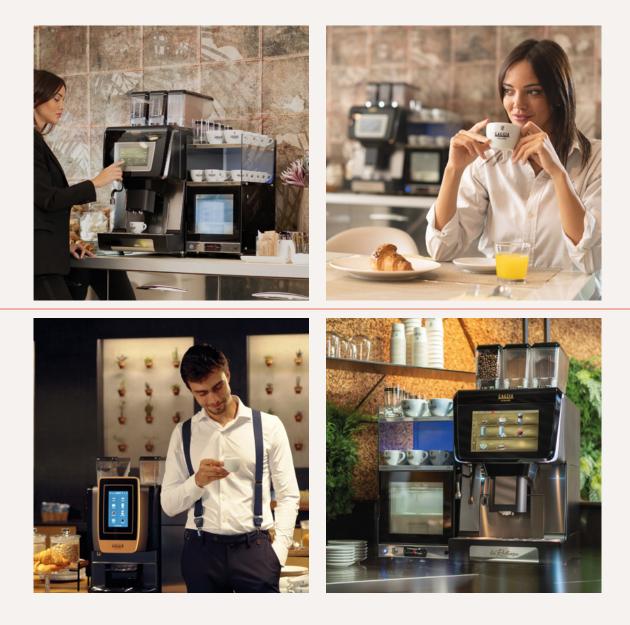
THE PLEASURE OF STARTING THE DAY WITH A GOOD CUP OF COFFEE





AN ITALIAN TRADITION TO ENJOY TO THE FULL

Whether you run a hotel, restaurant, diner, cafeteria, office or catering service, the range of Gaggia Professional superautomatic coffee machines will always fit your need for full customer satisfaction.

Backed by cutting-edge technology and an on-going success story, Gaggia Professional has been a leading player in the coffee brewing world since 1938, having invented espresso coffee topped by natural "crema". It now produces unmistakable, sophisticated-looking machines able to extract the full aroma from the coffee beans and convert it into a unique flavour experience. Just a simple touch is all you need to enjoy a broad variety of high-quality coffee specialities.

Each of the three models we propose is available in various compositions to suit all needs in terms of customer preferences, volumes of beverages dispensed, in both served and self-service situations.

The many digital solutions available have been specifically designed to facilitate the work of operators even when they manage a large number of machines and to offer consumers a pleasant and relaxing coffee experience.





- la Búllante
- Dispenses up to 100 beverages/day
- 7" touch screen, up to 8 choices per page
- 1 or 2 coffee grinders, 1 or 2 0.6-kg coffee bean hoppers
- 1 or 2 0.9-kg solubles hoppers
- Automatic milk frother, PrimeMilk Technology
- Hot water wand

- 1 coffee boiler (0.5 l), 1 steam boiler (0.5 l)
- Water supplied by water main or optional tank kit
- Simultaneous dispensing of 2 cups of coffee and 2 milk beverages in dedicated version
- Adjustable-height coffee/milk dispenser

- Automatic cleaning system
- Illuminated dispensing compartment
- Embedded Wi-Fi and Bluetooth connectivity
- Soft or Deep energy saving











Dispenses up to 250 beverages/day

7" touch screen, up to 10 choices per page

1 or 2 coffee grinders, 1 or 2 1.2-kg coffee bean hoppers





ণ্ট

Automatic milk frother, PrimeMilk Technology; LatteVelluto Technology for hot or cold milk-based beverages in Jedicated version

Hot water wan

Steam wand in dedicated version

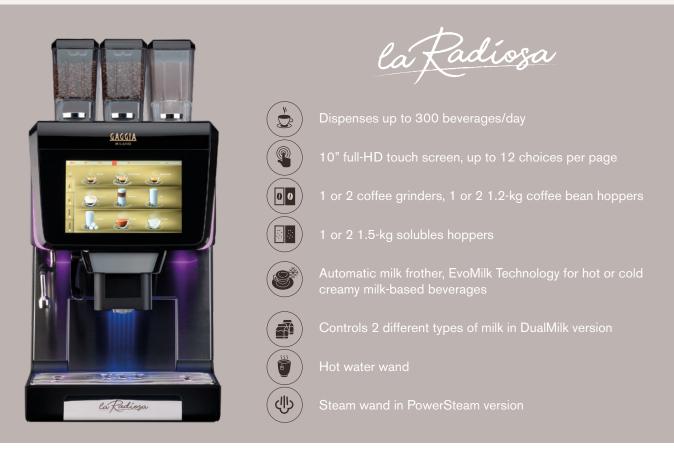
- 1 coffee boiler (0.8 l), 1 steam boiler (0.8 l)
- Water supplied by water main or optional tank kit
- Simultaneous dispensing of 2 cups of coffee and 2 milk beverages in dedicated version
- Adjustable-height coffee/milk dispenser

- Automatic cleaning system
- Illuminated dispensing compartment
- Embedded Wi-Fi and Bluetooth connectivity
- Soft or Deep energy saving









- 1 coffee boiler (0.8 l), 1 steam boiler (1.5 l) in PowerSteam version
- Water supplied by water main or optional tank kit
- Simultaneous dispensing of 2 cups of coffee and 2 milk beverages in dedicated version
- Adjustable-height coffee/milk dispenser
- Automatic cleaning system
- Illuminated dispensing compartment
- Embedded Wi-Fi and Bluetooth connectivity
- Soft or Deep energy saving







THE SUCCESS STORY OF ONE OF THE WORLD'S MOST WELL-KNOWN ITALIAN BRANDS BEGAN IN THE MILAN OF THE '30s

It was 1938 when Achille Gaggia, a bartender with a scientific mind, revolutionized the way that aroma was extracted from coffee beans by inventing espresso topped by natural creamy foam: since then a distinctive pleasure that has conquered the world.

The mission of Gaggia Milano is now that of exporting the true Italian coffee experience throughout the world thanks to coffee machines of sophisticated design.

Innovation, while respecting tradition, is the strength behind the entire range of professional machines: thanks to cutting-edge technology and an eye to the future, Gaggia Professional is able to meet the needs of Professional users and consumers worldwide.

WWW.GAGGIAPROFESSIONAL.COM



EVOCA Spa - Via Roma, 24 - 24030, Valbrembo, Bergamo - Italy Tel. (+39) 035 606111 - www.evocagroup.com

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