

GAGGIA
MILANO



**MACCHINE
ESPRESSO
PROFESSIONALI**



TRADIZIONE
IN CONTINUA
EVOLUZIONE



Gaggia Catalogo Professionale

CONTENT

INTRODUCTION	5	PROFESSIONAL	
HISTORY OF		ESPRESSO MACHINES -	
THE GAGGIA BRAND	7	FULLY AUTOMATIC	53
		CONCETTO EVO	54
PROFESSIONAL		COFFEE GRINDERS	61
ESPRESSO MACHINES -			
MANUAL	17	MD 75	62
DECO EVO	20	MD 64	62
DECO EVO TALL CUP	26	MD 58 COMPACT	63
E90-D90	32	MD 5D	63
XD EVOLUTION	38		
XD EVOLUTION COMPACT	42		
GE-GD	44		
GE-GD COMPACT	48		
GD ONE	50		
LCD	51		



PER AMORE DEL CAFFÈ ESPRESSO

Ever since the first espresso shot was poured in an Italian coffee-bar in 1884, the diminutive drink has inspired a love affair with generations of connoisseurs and coffee artisans all over the world. And after Achille Gaggia's revolutionary invention in 1938, espressos were now served with a sublime *crema* layer.

Few would argue that the best things in life are the simple pleasures. And there's no better way to kick yourself awake each day with a shot of espresso before heading out the door to work – or play.

It's a tradition for some. An obsession for others. And a science. It's a process that requires patience, precision and practice, plus barista knowledge and the best equipment. But master the mechanics and develop the skill, and creating the espresso perfetto will soon become a sacred daily ritual. Like the Italians do it. With passion. And with love...



STORIA DEL MARCHIO GAGGIA

HISTORY OF THE GAGGIA BRAND

75 YEARS OF EXPERIENCE

It was one man's determined quest for the perfect espresso in 1930s Milan that gave birth to one of Italy's most iconic brands. Gaggia. A name practically synonymous with espresso. For more than half a century since it was founded, Gaggia has been supplying both bars and homes with innovative, state-of-the-art coffee machines. Beautiful, timeless products inspired by the fashion, design and culture of the day – as well as the inherent Italian passion for la dolce vita.

It all began in Milan in 1930 when Giovanni Achille Gaggia (1895-1961), a humble Italian bartender with a passion for espresso, began a years-long quest to create the perfect shot. In doing so, he came up with what is probably the most revolutionary innovation in the history of coffee brewing.

He was working at his family's coffee bar – Caffè Achille on 14 Viale Premuda – and business was slow. This was because espresso machines – a relatively recent Italian invention – were column-shaped remnants of the 19th-century industrial revolution and used steam to force hot water through the coffee grounds. This slow, high-temperature process burnt the coffee and gave it a bitter, over-extracted taste. Another drawback of steam was recalled years later by Gaggia himself: "When one has a coffee, it's like entering a foggy Milan."

As he served espressos to his customers, Gaggia wondered if there was a way he could improve both the process and the taste, and started experimenting with the refined Victoria Arduino machine that reigned over the counter. However it wasn't until he met Antonio Cremonese (1892-1936) who shared the same desire to improve coffee extraction in espresso machines.



BREVETTI GAGGIA FOUNDED

Cremonese died soon after the patent had been approved. Upon hearing the news, Gaggia purchased the patent from Cremonese's widow, Rosetta Scorza, for a substantial sum, believed to be 12,000 Lira. The invention still had to be perfected. So within the walls of Caffè Achille Gaggia continued experimenting and tinkering away obsessively. In 1938, Gaggia opened an office with a small adjoining workshop at 2 Via Pietro Calvi and founded Brevetti Gaggia GA.

PATENT NO. 365726

On 5 September 1938, Gaggia filed a patent for the so-called Lampo System: No. 365726, which was displayed at the 1939 Fiera Milano (Milan Trade Fair). As the flyer advertised: *Lampo is the only compressor for coffee which works without steam – no more heartburn or aching kidneys*. He was able to manage the entire process, where hot water under pressure passed through ground coffee. The world's first steam-free coffee brewing system had been invented, ushering in the modern age of espresso with a *crema* layer.

PULLING A SHOT

In 1947, Gaggia filed a new patent that would produce another revolution. Gaggia's device was revolutionary. It took just 25 to 30 seconds to produce a single espresso shot: in fact, it was the lever action of his machine that gave rise to the term 'pulling a shot'. And by greatly increasing the pressure at which the water went through the ground – as well as being able to control the temperature – the espresso shots were imbued with a more intense flavour and nuanced aroma. However, the most exciting innovation in this revolutionary brewing process, was that Gaggia's machine produced a natural foamy layer of coffee oils on top of each espresso.

THE CREMA LAYER

The proud inventor showed off his prototype to customers and bar owners all over Milan. At first, these serious coffee connoisseurs took one look at his foam-topped espressos and mocked his invention. But Gaggia knew he had found the holy grail of coffee. And after he served them with perfect shots of espresso, time and time again, they realised he was right. Gaggia's espresso were unlike any other. And they were delicious. The savvy bartender named this natural 'coffee cream' *crema* and set up a huge sign in his window to advertise his new discovery: *caffè crema di caffè naturale funziona senza vapore* (coffee cream from natural coffee without steam).

GAGGIA'S FIRST ESPRESSO MACHINE

As word of his extraordinary espresso machine spread, Gaggia decided to build more of them. However, World War Two broke out and it wasn't until 1945, after the end of the conflict, that Gaggia was able to start production. But he had no facilities to do so.

However, after a chance meeting with Milan entrepreneur Carlo Ernesto Valente, Gaggia had Valente's company at his disposal to continue developing his unique 'horizontal' espresso machine. And in 1948, he founded his own company: Gaggia. And as the first Gaggia model – The Classic, bearing the name Brevetti Gaggia – rolled off the production line and into prominent coffee bars around Milan – including the Motta and Biffi in the elegant Galleria Vittorio Emanuele – the espresso craze began. In just a few days long queues started to form: the whole of Milan was lining up to try Gaggia's natural coffee *crema*.





THE ESPRESSO CULTURE

Espresso was more than just a drink. It was a social epicentre. In fin-de-siècle Italy, coffee bars – where men would meet for a shot before work, discuss politics or play cards – became a tradition. By the 1950s, they were a trend. Thanks to Gaggia's iconic designs, the new brand was making a huge impact on visitors to the Fiera Milano (Milan Trade Fair). Soon coffee-bar owners in the United Kingdom, America and Africa coveted a Gaggia machine.

And not only were fashionable young Italians enjoying shots at the legendary Club Astoria in downtown Milan, but London was experiencing a burgeoning coffee culture as a vibrant post-war youth eschewed pubs for coffee bars.

In 1953, sultry Italian actress Gina Lollobrigida opened the city's first coffee bar – Moka – at 29 Frith Street. Located in the heart of bohemian Soho, it soon became the meeting place of famous writers and poets, including Naked Lunch author and Beat legend William Burroughs. At its height, the bar served over a 1,000 shots a day. While another espresso bar, known as 'The French', at the back of a rather nondescript newsagent's opened in Soho. Small and smoke-filled, it was the regular haunt of artists Francis Bacon and Lucien Freud, writer and raconteur Quentin Crisp, and a whole medley of characters, such as 'Iron-foot Jack'.

Espresso became the nectar of the writers. The poets. The artists. The young. The old. The working-class. The Italians. The Italian diaspora. And the Italophiles. In this era, and the decades following, the espresso culture was ubiquitous.





**MACCHINE
ESPRESSO
PROFESSIONALI
MANUALI**

PROFESSIONAL ESPRESSO MACHINES - MANUAL

GAGGIA IS THE CRÈME DE LA CRÈME – LITERALLY – WHEN IT COMES TO PROFESSIONAL MACHINES. IN FACT, THERE IS NO MORE AUTHENTIC WAY TO PREPARE PERFECT ITALIAN ESPRESSOS – ONE AFTER THE OTHER – THAN ON THIS SERIES DEVELOPED FROM THE ORIGINAL 1948 CLASSIC MODEL, DESIGNED BY MILAN BARTENDER AND BRAND FOUNDER, ACHILLE GAGGIA. NOT ONLY DID THIS PASSIONATE ITALIAN KNOW ALL ABOUT MAKING COFFEE BUT HE WAS THE INVENTOR OF THE ALL-IMPORTANT CREMA LAYER – THE MEASURE OF THE PERFECT ESPRESSO. THIS IS WHY GAGGIA'S STATE-OF-THE-ART PROFESSIONAL MACHINES REMAIN THE PREFERRED CHOICE OF BARISTAS WORLDWIDE AND WITH THEIR ICONIC DESIGN AND LOGO, FORM THE PIÈCE DE RÉSISTANCE OF ANY SERIOUS COFFEE BAR.



DECO EVO SERIES



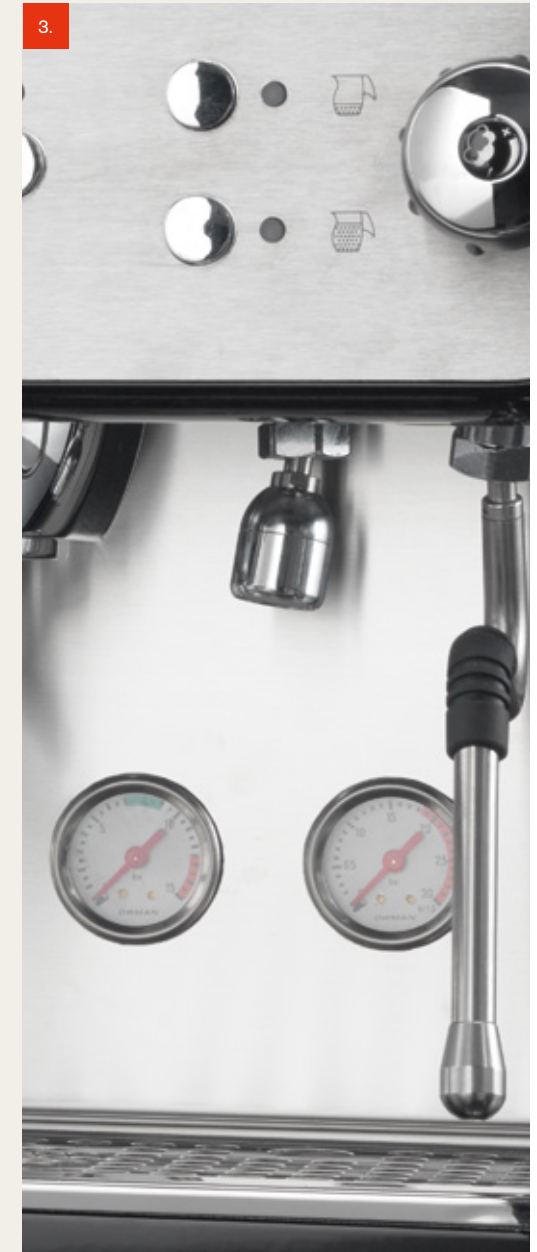
THE LATEST GAGGIA'S PROFESSIONAL COFFEE MACHINES

DECO EVO COMBINES VINTAGE LINES, ADVANCED TECHNOLOGY AND EXCLUSIVE DESIGN WITH THE ULTIMATE IN PRACTICALITY. FROM THE AESTHETIC TO THE FUNCTIONAL, IT TICKS EVERY BOX.

DECO EVO IS THE BEST CHOICE BECAUSE IT'S BRIMMING WITH INNOVATION: THERE'S A COPPER BOILER WITH REMOVABLE FLANGE FOR EASY INSPECTION, SLOPED FILTER-HOLDERS FOR GREATER GRIP COMFORT; STEAM PIPE POWERSTEAM WHICH AUTOMATICALLY FROTHS MILK TO THE DESIRED TEMPERATURE AND A WATER INFLOW CONTROL VALVE FOR EACH GROUP HEAD - WHICH USERS CAN CUSTOMISE.

DETAILS

- 1 - Multifunction menu display
- 2 - Temperature controlled steam wand: allows the temperature setting and automatic and homogeneous milk frothing
- 3 - Separate hot water nozzle and manometers for pump and boiler





MODEL	2 GROUPS	3 GROUPS
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Deco Evo D	•	•
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SIZE/WEIGHT/ELECTRIC SPECIFICATIONS		
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Width	765 mm	985 mm
Height	535 mm	535 mm
Depth	570 mm	570 mm
Weight	60 kg	80 kg
Voltage	230V 1N or 400V 3N 50-60Hz configurable at setup	400V 3N 50-60 Hz
Maximum absorbed power	5000 W	6280 W
Heater at maximum power (boiler resistance only)	4590 W	5400 W
Heater at reduced power (boiler resistance only)	2900 W	3600 W

SERIAL FEATURES		
-----------------	--	--

Bodywork in stainless steel and painted polyurethane	•	•
Stainless steel drip tray	•	•
Boiler capacity	13 Lt	21 Lt
Coffee groups tied to boiler	2	3
Stainless steel steam wand	2	2
Stainless steel hot water wand (two programmed doses)	•	•
Cold water injection for hot water (to stabilize the flow)	•	•
Visual boiler water level	•	•
Manual boiler filling	•	•
Automatic boiler filling	•	•
Electric cup warmer	•	•
Multifunction graphic display	•	•
Automatic turning on/off function	•	•
Built-in volumetric pump	•	•
Temperature controlled steam wand as option	•	•

COLOURS AVAILABLE		
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Colour	Black Red White	Black Red
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PERFORMANCE		
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Hot water production per hour (150 ml cups)	300	350
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Black



Red



White



DECO EVO

TALL CUP



DECO EVO TALL CUP REFLECTS THE PRINCIPLES OF EXCELLENCE AND THE GAGGIA BRAND TRADITION

DECO EVO TALL CUP IS SPECIFICALLY DESIGNED TO EXCEED ALL EXPECTATIONS. THANKS TO THE RAISED GROUP HEADS AND THE EXTRACTIBLE SUPPLEMENTARY GRID IT'S POSSIBLE TO USE A MUG AS WELL AS A SMALL ESPRESSO CUP.

DETAILS

- 1 - Sloped filter-holders for greater grip comfort
- 2 - Temperature controlled steam wand: allows the temperature setting and automatic and homogeneous milk frothing
- 3 - Exclusive espresso tray (only for tall cup models)
- 4 - Separate hot water nozzle and manometer for pump and boiler





MODEL	2 GROUPS	3 GROUPS
Deco Evo D Tall Cup	•	•
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS		
Width	765 mm	985 mm
Height	620 mm	620 mm
Depth	570 mm	570 mm
Weight	67 kg	86 kg
Voltage	230V 1N or 400V 3N 50-60Hz configurable at setup	400V 3N 50-60 Hz
Maximum absorbed power	5000 W	6280 W
Heater at maximum power (boiler resistance only)	4590 W	5400 W
Heater at reduced power (boiler resistance only)	2900 W	3600 W
SERIAL FEATURES		
Bodywork in stainless steel and painted polyurethane	•	•
Stainless steel drip tray	•	•
Boiler capacity	13 Lt	21 Lt
Coffee groups tied to boiler	2	3
Stainless steel steam wand	2	2
Stainless steel hot water wand (two programmed doses)	1	1
Cold water injection for hot water (to stabilize the flow)	•	•
Visual boiler water level	•	•
Manual boiler filling	•	•
Automatic boiler filling	•	•
Electric cup warmer	•	•
Multifunction graphic display	•	•
Automatic turning on/off function	•	•
Built-in volumetric pump	•	•
Temperature controlled steam wand as option	•	•
Raised group heads H max 180 mm from spout tip	•	•
Supplementary extractible grid H 95 mm from spout tip	•	•
COLOURS AVAILABLE		
Colour	Black	Black
	Red	Red
PERFORMANCE		
Hot water production per hour (150 ml cups)	300	350



Black



Red



E90-D90

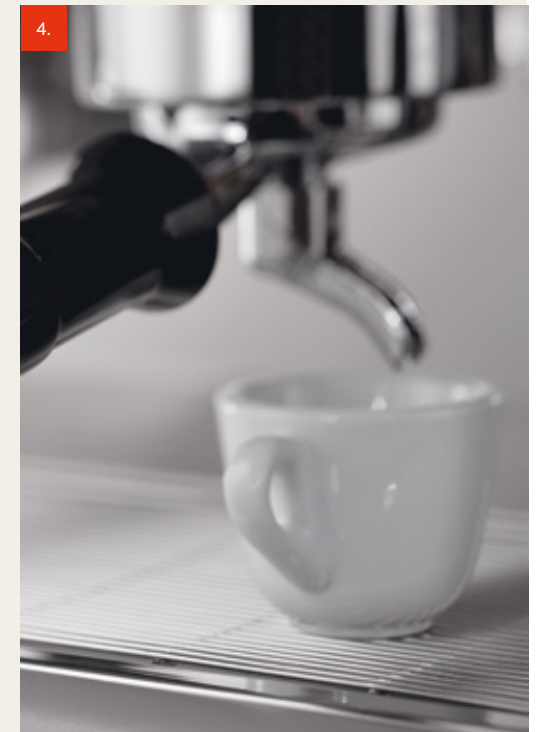
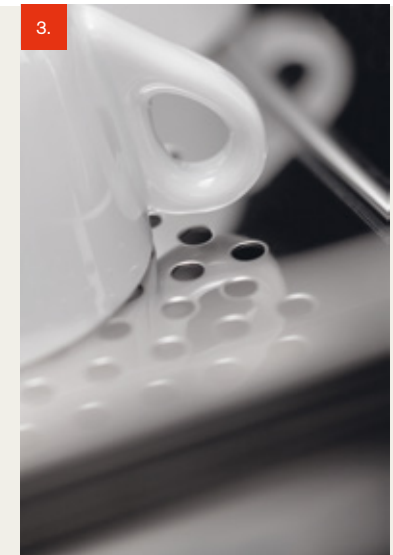


VINTAGE AND TIMELESS

GAGGIA IS THE CRÈME DE LA CRÈME – LITERALLY – WHEN IT COMES TO PROFESSIONAL MACHINES. IN FACT, THERE IS NO MORE AUTHENTIC WAY TO PREPARE PERFECT ITALIAN ESPRESSO – TIME AFTER TIME AFTER TIME. THE E90-D90 LINE – WHICH EMBODIES THE TRADITIONAL DESIGN, RELIABILITY AND HIGH-QUALITY FOR WHICH GAGGIA IS RENOWNED – IS PERFECT FOR NON-STOP WORK IN THE BUSIEST OF LOCATIONS. ITS STEAM WANDS ARE FITTED WITH TURBO NOZZLES FOR FAST FROTHING, ENSURING ONLY THE HIGHEST QUALITY MILK OR CREAMY CAPPUCCINO FOAM. THIS IS WHY GAGGIA’S STATE-OF-THE-ART PROFESSIONAL MACHINES REMAIN THE PREFERRED CHOICE OF BARISTAS WORLDWIDE AND, WITH THEIR ICONIC DESIGN AND LOGO, FORM THE PIÈCE DE RÉSISTANCE OF ANY SERIOUS COFFEE BAR.

DETAILS

- 1 - Separate pressure gauges for boiler and pump
- 2 - Rotating professional steamer with silicon-protected handle
- 3 - Stainless steel heated cup holder
- 4 - Professional set of filter holders
- 5 - Ergonomic steam/hot water front knob





MODEL	2 GROUPS	3 GROUPS
E90 Evolution Semi-Automatic	•	•
D90 Evolution Automatic	•	•
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS		
Width	670 mm	890 mm
Height	446 mm	446 mm
Depth	508 mm	508 mm
Weight	70 kg	85 kg
Voltage	230V 1N or 400V 3N 50-60Hz configurable at setup	400V 3N 50-60 Hz
Maximum absorbed power	5000 W	6280 W
Heater at maximum power (boiler resistance only)	4590 W	5400 W
Heater at reduced power (boiler resistance only)	2900 W	3600 W
SERIAL FEATURES		
Bodywork in stainless steel	•	•
Stainless steel drip tray	•	•
Boiler capacity	13 Lt	21 Lt
Coffee groups tied to boiler	2	3
Stainless steel steam wand	2	2
Stainless steel hot water wand	1	1
Cold water injection for hot water (to stabilize the flow)	•	•
Visual boiler water level	•	•
Manual boiler filling	•	•
Automatic boiler filling	•	•
Electric cup warmer	•	•
Volumetric motor pump fitted outside the machine	•	•
Available also in TALL CUP version	•	•
COLOURS AVAILABLE		
Colour E90-D90	Silver	Silver
Colour D90	White/Silver	White/Silver
Tall group version only available in black colour		
PERFORMANCE		
Hot water production per hour (150 ml cups)	300	350



Silver



White/Silver

XD EVOLUTION



CONSTANTLY EVOLVING TRADITION

TRADITIONAL QUALITY COMBINED
WITH AN ATTRACTIVE MODERN
DESIGN. DESIGNED FOR A CONSTANT
WORKLOAD, THE XD RANGE IS MADE
WITH ALL THE CARE AND ATTENTION
FOR WHICH GAGGIA IS WORLD-FAMOUS.

DETAILS

- 1 - Pressure gauge for boiler and pump
- 2 - Steam spout knob
- 3 - Autonomous heating systems for each chromed brass group head



MODEL	2 GROUPS	3 GROUPS
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS		
XD Evolution Automatic	•	•
Width	625 mm	845 mm
Height	472 mm	472 mm
Depth	510 mm	510 mm
Weight	55 kg	70 kg
Voltage	230V 1N or 400V 3N 50-60Hz configurable at setup	400V 3N 50-60 Hz
Maximum absorbed power	4800 W	6280 W
Heater at maximum power (boiler resistance only)	4370 W	5460 W
Heater at reduced power (boiler resistance only)	2700 W	3600 W
SERIAL FEATURES		
Bodywork in stainless steel and painted polyurethane	•	•
Stainless steel drip tray	•	•
Boiler capacity	13 Lt	21 Lt
Coffee groups heated independently	2	3
Stainless steel steam wand	2	2
Stainless steel hot water wand	1	1
Cold water injection for hot water (to stabilize the flow)	•	•
Visual boiler water level	•	•
Manual boiler filling	•	•
Automatic boiler filling	•	•
Electric cup warmer	•	•
Built-in volumetric pump	•	•
COLOURS AVAILABLE		
Colour	Inox Inox/Anthracite	Inox Inox/Anthracite
PERFORMANCE		
Hot water production per hour (150 ml cups)	300	350



Inox/Anthracite

XD COMPACT



MODEL	1 GROUP	2 GROUPS
XD Compact Automatic	•	•
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS		
Width	340 mm	540 mm
Height	530 mm	530 mm
Depth	510 mm	510 mm
Weight	32 kg	44 kg
Voltage	230V 1N 50 Hz	230V 1N 50 Hz
Maximum absorbed power	3200 W	3200 W
SERIAL FEATURES		
Bodywork in painted steel	•	•
Stainless steel drip tray	•	•
Boiler capacity	4,9 Lt	4,9 Lt
Coffee groups heated independently	1	2
Stainless steel steam wand	1	2
Stainless steel hot water wand	1	1
Automatic boiler filling	•	•
Built-in volumetric pump	•	•
COLOURS AVAILABLE		
Colour	Inox Inox/Anthracite	Inox Inox/Anthracite
PERFORMANCE		
Hot water production per hour (150 ml cups)	240	240



Inox/Anthracite

GE-GD

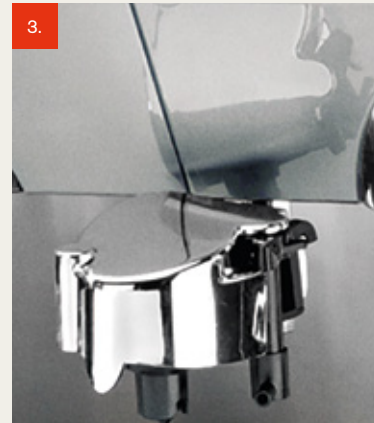


DESIGN AND FUNCTIONALITY IN ACTION

WITH THEIR ATTRACTIVE MODERN
LOOK, THE GE-GD MODELS HAVE
BEEN DESIGNED TO SUIT ALL TYPES
OF BAR ENVIRONMENT, ADDING
THAT ELEGANT AND PROFESSIONAL
GAGGIA TOUCH.

DETAILS

- 1 - Autonomous heating systems for each group head
- 2 - Electronic control panel (GD)
- 3 - Exclusive Cappuccinatore (optional)



MODEL	2 GROUPS	3 GROUPS
GE Semi-Automatic	•	•
GD Automatic	•	•
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS		
Width	760 mm	970 mm
Height	500 mm	500 mm
Depth	540 mm	540 mm
Weight	70 kg	90 kg
Voltage	230V 1N or 400V 3N 50-60Hz configurable at setup	400V 3N 50-60 Hz
Maximum absorbed power	4800 W	6280 W
Heater at maximum power (boiler resistance only)	4370 W	5460 W
Heater at reduced power (boiler resistance only)	2700 W	3600 W
SERIAL FEATURES		
Bodywork in stainless steel and thermotightened ABS	•	•
Stainless steel drip tray	•	•
Boiler capacity	13 Lt	21 Lt
Coffee groups heated independently	2	3
Stainless steel steam wand	2	2
Stainless steel hot water wand	1	1
Visual boiler water level	•	•
Manual boiler filling	•	•
Automatic boiler filling	•	•
Electric cup warmer	•	•
Built-in volumetric pump	•	•
COLOURS AVAILABLE		
Colour GE	Red	Red
Colour GD	Silver	Silver
	Red	Red
PERFORMANCE		
Hot water production per hour (150 ml cups)	300	350



Red



Silver

GE-GD COMPACT



MODEL	1 GROUP	2 GROUPS
GE Compact Semi-Automatic	•	•
GD Compact Automatic	•	•
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS		
Width	420 mm	570 mm
Height	530 mm	530 mm
Depth	540 mm	540 mm
Weight	37 kg	43 kg
Voltage	230V 1N 50 Hz	230V 1N 50 Hz
Maximum absorbed power	3200 W	3200 W
SERIAL FEATURES		
Bodywork in stainless steel and thermotightened ABS	•	•
Stainless steel drip tray	•	•
Boiler capacity	4,9 Lt	4,9 Lt
Coffee groups heated independently	1	2
Stainless steel steam wand	1	2
Stainless steel hot water wand	1	1
Visual boiler water level	-	•
Automatic boiler filling	•	•
Electric cup warmer	•	•
Built-in volumetric pump	•	•
COLOURS AVAILABLE		
Colour GE	Red	Red
Colour GD	Silver	Silver
	Red	Red
PERFORMANCE		
Hot water production per hour (150 ml cups)	300	350



Red



Silver

GD ONE



Removable water tank

MODEL	1 GROUP
GD One (automatic with water tank)	•
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS	
Width	420 mm
Height	530 mm
Depth	540 mm
Weight	30 kg
Voltage	230V 1N 50 Hz
Maximum absorbed power	1650 W
SERIAL FEATURES	
Bodywork in stainless steel and thermotightened ABS	•
Stainless steel drip tray	•
Boiler capacity	2,3 Lt
Coffee groups heated independently	1
Stainless steel steam wand	1
Stainless steel hot water wand	1
Automatic boiler filling	•
Vibration pump	1
Removable water tank	2,5 Lt
COLOURS AVAILABLE	
Colour	Silver Red
PERFORMANCE	
Hot water production per hour (150 ml cups)	150



Red



Silver

LCD



MODEL	2 GROUPS
LCD	•
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS	
Width	625 mm
Height	472 mm
Depth	510 mm
Weight	50 kg
Voltage	230V 1N or 400V 3N 50-60Hz configurable at setup
Maximum absorbed power	4600 W
Heater at maximum power (boiler resistance only)	4370 W
Heater at reduced power (boiler resistance only)	2900 W
SERIAL FEATURES	
Bodywork in stainless steel	•
Stainless steel drip tray	•
Boiler capacity	13 Lt
Coffee groups heated independently	•
Stainless steel steam wand	1 or 2
Stainless steel hot water wand	1
Automatic boiler filling	•
Built-in volumetric pump	•
COLOURS AVAILABLE	
Colour	Inox
PERFORMANCE	
Hot water production per hour (150 ml cups)	300



Inox

A hand is shown holding a white coffee cup with a latte art design on a saucer. The cup is placed on a marble countertop. To the right, there is a stainless steel milk pitcher. The entire scene is overlaid with a semi-transparent red filter. The text 'MACCHINE ESPRESSO PROFESSIONALI AUTOMATICHE' is written in white, bold, uppercase letters on the right side of the image.

**MACCHINE
ESPRESSO
PROFESSIONALI
AUTOMATICHE**

PROFESSIONAL ESPRESSO MACHINES - FULLY AUTOMATIC

CONCETTO EVO

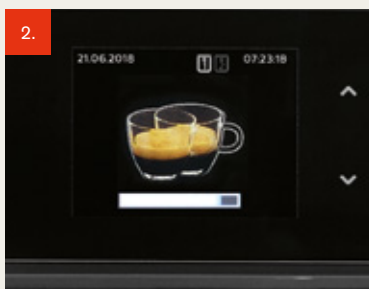


**A REAL ITALIAN
COFFEE AT THE PRESS
OF A BUTTON.**

**CONCETTO EVO IS A FULLY
AUTOMATIC COFFEE MACHINE: FROM
COFFEE GRINDING TO DELIVERING
WATER OR STEAM, IT'S ALL DONE AT
THE TOUCH OF A BUTTON. IT HAS A
STYLISH AESTHETIC THAT ALLOWS
TO BLEND EASILY INTO THE MOST
ELEGANT OF ENVIRONMENTS.**

DETAILS

- 1 - Wide, easy-to-clean capacitive flat keyboard, with backlit colour beverages
- 2 - 3.5" HD colour display
- 3 - Simultaneous dispensing of coffee, hot water and steam thanks to 3 separate water circuits



MODEL	CAPPUCCINO	DUO	SELF
SIZE/WEIGHT/ELECTRIC SPECIFICATIONS			
Width	410 mm	410 mm	410 mm
Height	720 mm	720 mm	720 mm
Depth	545 mm	545 mm	545 mm
Weight	56.7 kg	58.9 kg	56.7 kg
Voltage	220-230-240 V/50-60 Hz	220-230-240 V/50-60 Hz	220-230-240 V/50-60 Hz
Maximum absorbed power	3300 W	3300 W	3300 W
WATER SPECIFICATIONS			
Water/steam boiler capacity	1.7 l	1.7 l	1.7 l
Coffee boiler capacity	400 cc	400 cc	400 cc
Stainless steel articulated steam wand	•	•	–
Stainless steel hot water wand	•	•	•
WATER CONNECTIONS			
Standard water supply	water supply	water supply	water supply
Optional water supply	pump/independent water tank kit	pump/independent water tank kit	pump/independent water tank kit
Water connection	3/4" (1-8 bar)	3/4" (1-8 bar)	3/4" (1-8 bar)
CAPACITY			
Coffee beans container capacity	1 – 2.1 kg	2 – 2.1 kg each	1 – 2.1 kg
Coffee grounds drawer capacity	100	100	100
OTHER SPECIFICATIONS			
Simultaneous preparation of two cups	•	•	–
Simultaneous dispensing of beverages, hot water and steam	•	•	–
Grinder equipped with 64 mm ceramic blades	1	2	1
Automatic cappuccinatore	•	•	•
Brewing group	9/14 gr (standard) or 7/9 gr (optional)	9/14 gr (standard) or 7/9 gr (optional)	9/14 gr (standard) or 7/9 gr (optional)
Height-adjustable coffee spout	•	•	•
Adjustable grinder	•	•	•
Electronic pre-brewing	•	•	•
Programming of the amount of ground beans used	•	•	•
Programming of the amount of milk used	•	•	•
Programming of the amount of water used	•	•	•
Programming of the servings	•	•	•
Possibility to dispense additional mixing water in coffee beverages	•	•	•
Possibility to use pre-ground coffee	•	–	•
Pre-warming cup surface	•	–	•
Automatic servings counter	•	•	•
3.5" colour display	•	•	•
Capacitive backlit keyboard with colour icons	•	•	•
Number of programmable direct selections	12	12	8
Number of preselections (with pre-ground coffee)	7	–	5
PERFORMANCE			
Continuous steam production (without damps)	•	•	–
Hot water production/hour (150 cc cup)	400	400	400
Coffee preparations/hour (30 cc cup)	150	150	150
Cappuccino preparations/hour (150 cc cup)	60	60	60





MACININI

GRINDING IS A VITAL OPERATION IN PREPARING A REALLY GOOD ESPRESSO. IN FACT THE COFFEE BEANS MUST BE GROUND JUST BEFORE MAKING THE ESPRESSO, GRINDING MUST BE EXTREMELY UNIFORM AND MUST RESPECT THE QUALITIES OF THE COFFEE BLEND USED. THIS IS WHY A GAGGIA COFFEE GRINDER IS A MUST.



MD 75



MD 64



MD 58 COMPACT



M5D

MODEL	MD 75	MD 64
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Manual	-	•
Automatic	•	•
Digital	-	-

SIZE/WEIGHT/ELECTRIC SPECIFICATIONS

Width	250 mm	220 mm		
Height	630 mm	600 mm		
Depth	360 mm	370 mm		
Weight	15,5 kg	13 kg		
Motor	rpm 1400	Watt 800	rpm 1400	Watt 340

SERIAL FEATURES

Grinding flat blades diameter	75 mm	65 mm
Dose counter	•	•
Stepless adjustment system (for automatic model only)	•	•
Coffee-beans hopper capacity	1,4 kg	1,4 kg
Ground coffee doser capacity	0,3 kg	0,3 kg

COLOURS AVAILABLE

Colour	Silver	Silver
	Red	Red

PERFORMANCE

Hot water production per hour (150 ml cups)	12-14 kg	8-10 kg
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OPTIONAL

Stepless adjustment system	•	•
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MODEL	MD 58 COMPACT	M5D
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Manual	•	-
Automatic	•	-
Digital	-	•

SIZE/WEIGHT/ELECTRIC SPECIFICATIONS

Width	190 mm	190 mm		
Height	470 mm	470 mm		
Depth	210 mm	310 mm		
Weight	9 kg	8,5 kg		
Motor	rpm 1400	Watt 250	rpm 1400	Watt 250

SERIAL FEATURES

Grinding flat blades diameter	58 mm	58 mm
Dose counter	•	•
Coffee-beans hopper capacity	0,6 kg	0,6 kg
Ground coffee doser capacity	0,2 kg	-
2 programmable doses	-	Double/Single

COLOURS AVAILABLE

Colour	Silver	Silver
	Red	Red

PERFORMANCE

Hot water production per hour (150 ml cups)	3-4 kg	appr. 2g/s
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OPTIONAL

Stepless adjustment system	•	•
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GAGGIA
MILANO



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