



GAGGIA G500

A Beacon of Coffee Innovation and Style

TABLE TOP MACHINE

FRESH MILK



01752 992423



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GAGGIA G500

HIGH-CAPACITY PERFORMANCE,
EXCELLENT FLAVOUR.

The G500 by Gaggia Milano represents the pinnacle of coffee machine development, combining refined aesthetics with sophisticated brewing technology. Designed for high-demand professional settings, including hotels, restaurants, and busy corporate offices, this high-performance machine delivers exceptional in-cup quality for up to 250 cups per day.

Engineered to excel in demanding commercial environments, the G500 pairs Gaggia's custom-built brewing group with advanced milk technology. It provides a completely tailorable beverage experience with rich extraction, superior milk foam, and effortless daily management.



MACHINE FEATURES



ADVANCED COFFEE BREWING

Dual preparation handles both espresso and filter coffee with consistency, supporting double doses from 14g up to 21g for diverse preferences.



ENHANCED MILK SYSTEM

The G500 delivers perfectly foamed milk for a variety of beverages, and features programmable cleaning cycles to maintain ideal taste and texture.



USER-FRIENDLY INTERFACE

A 7-inch touchscreen offers customisable user interaction, providing a seamless self-service experience that can be personalised to fit your business.



FLEXIBLE DUAL MILK SYSTEM

Accommodates many milk preference with twin lines designed to seamlessly switch between standard dairy and popular non-dairy alternatives.



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IDEAL FOR YOUR WORKSPACE



LUXURY HOTELS & RESORTS

Elevate your guest experience with G500's barista-quality beverages, reliable performance, and sleek modern design that lets staff and visiting clients effortlessly tailor drinks to their taste



HIGH END OFFICE ENVIRONMENTS

Upgrade your office breakroom with an high-volume professional coffee machine that lets staff and visiting clients effortlessly tailor drinks to their taste.

WHY CHOOSE THIS MACHINE?



DUAL PRECISION GRINDERS

Features up to two precision coffee grinders equipped with self-adjusting systems to deliver optimal grind size and extraction consistency.



UP TO 250 CUPS PER DAY

High-capacity commercial performance specifically engineered to handle high-demand environments like offices, hotels, and busy venues.



CLASS LEADING SUSTAINABILITY

Boasts an A-class energy rating, 96% product recyclability, and 100% recyclable packaging to help meet eco goals.



Z4000 BREWING GROUP

Removable professional espresso group custom-engineered to deliver the ideal extraction sweet spot across different recipe sizes..



MANUAL STEAM WAND

Includes an optional steam wand or PowerSteam for manual milk frothing alongside a dedicated lateral hot water outlet for tea.



VERSATILE BEVERAGE SELECTION

Crafts a wide menu of hot and iced drinks, including espresso, americano, cappuccino, flat white, mocha, and hot water.



DUAL BEAN HOPPERS

Equipped with twin coffee bean hoppers, allowing you to offer two different coffee blends or a decaf option simultaneously.



HIGH CAPACITY HOPPERS

Large 2x1.2 kg bean hoppers and 1.5 L soluble canisters reduce refill frequency during peak workspace coffee hours.

MACHINE DIMENSIONS

583mm x 368mm x 788mm | D x W x H



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SPECIFICATION SHEET

SPECIFICATION	Gaggia G500
Bean Hopper Capacity	2 x 1.2 kg
Steam Boiler Capacity	0.8 L
Solubles Hopper Capacity	1 x 1.5 L
Number of Coffee Grinders	2
Z4000 iX Brewing System	Up to 14 or 21 g
Maximum Absorbed Power	3200 W
Water Supply	Mains Connection
Max Daily Output	Up to 250 cups/day
Milk System	LatteVelluto Milk Technology
Hot & Ambient Temperature Water	Yes (for hot or iced drinks)
Customisable User Interface	Yes 7" or 10" screen (drink icons and backgrounds)
Weight	47 kg
Dimensions (Dx Wx H)	583mm x 368mm x 788mm
Energy Saving Mode	Yes
Beverages	Espresso, Americano, Cappuccino, Cafe Latte. Flat White, Mocha Hot Chocolate, Hot Milk, Hot Milk Foam, Hot Water



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