





In 1938, barista Achille Gaggia filed the patent that signalled a revolution in the way aromas are extracted from coffee. Gaggia had created, for the very first time, the perfect Italian espresso - complete with its characteristic 'crema'.

Gaggia's mission today is the same as it's always been: to share authentic Italian espresso with the world. The company's intrinsic values of tradition and professionalism are self-evident throughout its product range, which has been designed to meet the requirements of coffee professionals by combining state-of-the-art technology with sophisticated design.

GRINDING EVOLUTION

Available in three colours - white, black and copper - G10 evo is the perfect mix of refined design and cutting-edge technology, which ensure huge visual impact, presence, high durability and the greatest grinding performance ever.



The on-board 4.3-inch touchscreen makes the set-up an easy operation. You can select the language in use, check and manage the dose counter, make a back-up of its parameters or even set alarms for both cleaning cycle and blades replacement.



Also, thanks to the on board Bluetooth connectivity, you can connect the G10 evo grinder with Espresso Link. This free mobile app aims at monitoring the grinder's performance and collecting information about its maintenance so as to optimise its efficiency and ensure the longest service life. The app is linked to a web portal where all the grinder's data can be analyzed through an intuitive dashboard.

THE ON-DEMAND GRINDER

G10 evo is the quickest fresh coffee grinder on the market: double or single doses at the touch of your filter holder! It is equipped with long-life flat steel blades, which can grind up to about 1.200 Kg of coffee and always ensure the greatest precision.



G10 evo is fitted in with the brand-new DCS, meaning Dose Consistency System, which was designed to achieve the greatest regularity, consistency and accuracy ever, in each coffee dose.



With G10 evo you can also benefit from two grinding solutions. The patented Dose On Demand option, which is ideal for locations with high consumption peaks, automatically pre-grinds the next coffee dose. Instead, thanks to the Grind On Demand mode, the dose is instantly ground and dispensed just before being served.



TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY

DATA SHEET

TECHNICAL DETAILS

Hopper capacity Long-life flat grinding blades (Ø)

Frequency

Maximum absorbed power

Revolutions

Grinding output

1,2 Kg

64 mm

220-240V / 50-60 Hz

525 W

1250 rpm

2-3 gr/second

OTHER FEATURES

Dose Consistency System (DCS)

Hopper safety microswitch

Upper hatch to clean coffee conduits top-down

with supplied brush

Customisable 4.3" touchscreen

Bluetooth connectivity

USB port







WEIGHT: 16 Kg

L173U1



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