

G10  
evo



FOR THE **FRESHEST COFFEE!**

**GAGGIA**  
MILANO

CE





## THE STORY OF ONE OF THE WORLD'S MOST ICONIC ITALIAN BRANDS BEGAN IN 1930'S MILAN.

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" touchscreen makes setting up this grinder an easy operation. You can select the language in use, check and manage the dose counter, make a back-up of the parameters or even set alarms for the cleaning cycle and blade replacement.



## 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 1,200kg of coffee and always ensure the greatest precision.



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



With G10 evo you 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.

In **Grind On Demand** mode, the dose is instantly ground and dispensed just before being served!



# G10 evo

**TIMELESS**  
**DESIGN MEETS**  
**INNOVATION**  
**AND EFFICIENCY**

## DATA SHEET

### TECHNICAL DETAILS

Hopper Capacity	1.2kg
Long Life Flat Grinding Blades (Ø)	64mm
Frequency	220-240V / 50-60 Hz
Maximum Absorbed Power	525W
Revolutions	1250 RPM
Grinding Output	2-3 grams per 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



193mm



369mm



629mm

WEIGHT: 16kg

For more information, please contact:  
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