

G5



FOR THE **MOST AROMATIC 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.

## FOCUSED ON THE BARISTA

Available in three colours - **White**, **Black** and **Copper**, G5 is synonymous with ergonomic, elegant and modern design. Smart technology makes this grinder exactly **what all baristas are looking for**: not only are they assured of perfectly ground coffee, but they can also rest assured that the G5 works just as hard as they do.



Reliability and accuracy: with the G5 you can make minute adjustments to achieve the perfect grind, thanks to an extremely accurate **calibration ring**, that is the upper wheel at the base of the coffee beans hopper. This feature is part of this grinder's **exclusive design**, as is a useful **integrated tamper with a metal support**, which can be assembled on side of the machine according to the barista's preference.



## TOTAL CONTROL ON GRINDING

Thanks to its smart user interface – an on-board 1.54-inch TFT colour display and a capacitive keyboard – setting up the G5 couldn't be easier. Also, with this brand-new model baristas can check and manage quantities and grind times, as well as the number of single and double doses it has ground.



The greatest benefit of the G5 rests in its offer of three grinding solutions:

1. The patented **Dose On Demand** option, which automatically pre-grinds the next coffee dose. It's ideal for locations with high consumption peaks.
2. The **Grind On Demand** solution instantly grinds and dispenses the dose, just before serving it.
3. The **Manual Modality** allows a barista to demonstrate their unique expertise in the specialty coffee world... Have it your way!



# G5

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

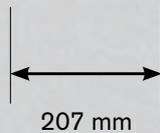
## DATA SHEET

### TECHNICAL DETAILS

Hopper capacity	1,1 Kg
Flat steel grinding blades (Ø)	59 mm
Frequency	230V / 50-60 Hz
Maximum absorbed power	492 W
Grinding output	2,5 gr/second

### OTHER FEATURES

- Grinding activation by microswitch
- Exclusive hopper design with calibration ring
- Integrated tamper with metal support, with right or left-hand assembly option
- 1.54-inch TFT colour display
- Capacitive keyboard



517 mm

**WEIGHT: 12 Kg**

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