GAGGIA MILANO

It was the years-long quest to create the perfect espresso, against the backdrop of 1930s Milan, that gave birth to one of the most iconic Italian brands in the world. In 1938, the Italian barista Achille Gaggia filed the patent that signaled a revolution in the way the aromas are extracted from coffee, allowing us to taste the perfect Italian espresso, complete with its 'crema', for the very first time: a unique pleasure.

Today, as it was then, Gaggia's mission is to take the tradition of the Italian espresso to the world. The company's unchanging values of tradition and professionalism are an intrinsic part of all the machines in its range, which addresses the requirements of coffee professionals by combining state-of-the-art technology with sophisticated design.



Vetro

With its elegant appearance, stainless steel parts and tempered glass panels, the Vetro is the perfect coffee machine that blends in any environment. It fits every need with its choice of black or white finish, and 4 configurations.

Its hand-crafted brew system has been specially designed to prepare a delicious traditional espresso.

HIGHLIGHTS

- Capacitive backlit touch buttons
- Independent thermosiphon heat exchangers for each group
- Two stainless steel rotational steam outlets
- Available in several versions: 2 groups, 3 groups and the tall-cup format



Vetro

PRACTICAL & CONTEMPORARY





Technology

- Quarter turn steam knob
- Easy backflush in one button
- Copper boiler
- One hot water outlet

Design

- Illuminated working area
- Tempered glass control panel
- Painted steel side panels
- Stainless steel back panel and cup rail

Capsule and Paper Pod Compatibility

- Filter holders for capsules available
- Conversion kit for ESE espresso coffee paper pods available









 $\mathsf{Lavazza}\ \mathsf{Blue}^{{}^{{}_{{}^{\mathfrak{R}}}}}$

Nespresso®

Espresso Point®



| Standard Version | 2 Groups | 3 Groups | |
|-------------------------|-----------------------|-----------------------|--|
| Dimensions (W x H x D)* | 28.7 x 18.5 x 20.9 in | 35.4 x 18.5 x 20.9 in | |
| Neight | 100 lb | 137 lb | |
| Electrical requirements | 220 V / 60 Hz | 220 V / 60 Hz | |
| Electrical plug | NEMA 6-20P | NEMA 6-30P | |
| Maximum absorbed power | 3700 W | 4800 W | |
| Boiler heating element | 3500 W | 4600 W | and the second sec |
| Boiler capacity | 13 L | 18 L | |
| Colors | Black or white | Black or white | |
| | | | |
| Tall-Cup Version | 2 Groups | 3 Groups | |
| Dimensions (W x H x D)* | 28.7 x 20.5 x 20.9 in | 35.4 x 20.5 x 20.9 in | |
| Veight | 100 lb | 137 lb | |
| Electrical requirements | 220 V / 60 Hz | 220 V / 60 Hz | |
| Electrical plug | NEMA 6-20P | NEMA 6-30P | <i>STITEETEETE</i> |
| Maximum absorbed power | 3700 W | 4800 W | N SA KEELI DINN |
| Boiler heating element | 3500 W | 4600 W | |
| Boiler capacity | 13 L | 18 L | |
| Colors | Black or white | Black or white | |

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Vetro Brochure / 2024-09