

Gaggia Milano - G 500 Kalea Value Proposition



G 500 Kalea Designed for Quality, Configured for You

GAGGIA
MILANO

The Gaggia Milano G 500 offers exceptional in-cup quality with high customisation options, ideal for destinations requiring superior milk foam, such as hotels, restaurants, and offices, capable of handling up to 250 cups per day.

G Line wide values

- **Excellence in every cup**

True to Gaggia Milano's heritage, our exclusive Z4000 brewing system ensures outstanding cup coffee quality and a full-bodied aroma.

- **Sustainability at its best**

Achieves an A-class energy rating under EVA-EMP standards, demonstrating outstanding energy efficiency.

Best in class ratings: industry-leading ESG credentials highlight commitment to sustainability leadership.

Distinctive product attributes

- **Configuration for the perfect fit**

Engineered for flexibility, this machine offers customisable layouts, touchscreen options (7" or 10"), PrimeMilk or LatteVelluto systems, and more, with an 'Optional Menu' for tailored business solutions.

- **Easy-to-manage, superior milk foam**

LatteVelluto: hot and cold milk foam with adjustable texture and volume, outstanding in-cup quality, and effortless cleaning—no disassembly required.

Gaggia Milano - G 500 Kalea Key product features highlight



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- Up to 2 precision grinders with a self-adjusting system.
- The Z4000 brewing system handles various recipes and is removable for easy maintenance.
- 7" or 10" customizable touchscreen that intuitively guides the user through drink selection.
- LatteVelluto technology for Easy-to-manage, superior milk foam with an automatic cleaning system.
- Optional steam wand / Power steam for manual frothing, plus a dedicated lateral hot water outlet.
- DualMilk system: supports two types of milk simultaneously (plant-based and lactose-free options).
- Compatible with EVOCA Digital Services for telemetry and remote reboot capabilities.

EVOCA
G R O U P

Gaggia Milano - G 500 Kalea Technical Datasheet & CFP Scorecard



Technical Datasheet

Specifications

- 230-240 V
- 50-60 Hz
- 3200 W
- Coffee boiler 0.8 l
- Steam boiler 0.8 l
- 24000 brewing system
- 7 or 10" customisable interface
- LatteVelluto milk technology

Dimensions & Capacities

- (wxdxh) 368 x 586 x 783 mm
- Coffee bean hopper: 1.2 kg
- Soluble hoppers: 1,5 l

Main Versions

- ES + 2IN + FM
- ES + IN + FM
- 2ES + IN + FM

CFP Scorecard

Key machine features

- Manufacturing Location: Mapello, Italy
- Energy class: A
- Useful life: 7 years

Carbon footprint

- Per annum: 408 kgCO2eq
- Cradle to cradle: 2,854 kgCO2eq
- Cradle to cradle: 6.5



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LCA Summary & Sustainability KPIs

