MINIMALIST LINES, MAXIMUM IMPACT



GT 3

GAGGIA
MILANO

GT 3

Master of Extraction. Icon of Coffee Excellence

Great coffee begins with extraction.

Achille Gaggia understood this and dedicated his life to empowering baristas through superior mechanical design. Today, Gaggia Traditional espresso machines continue that legacy: each model delivers exceptional thermal stability, precise pressure control, and brewing groups engineered to adapt to any style or recipe.

Your skill. Enhanced by Italian engineering. Your coffee. Unmistakably Gaggia.

The taste confirms the difference.



Sustainability at its best

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

GT 3

Designed to last. The Gaggia Milano range of traditional machines blends timeless tradition with cutting-edge innovation, elevating both design and performance.
Built on decades of espresso expertise, each machine is crafted to deliver uncompromising quality and reliability. Precision engineering, premium materials, and attention to detail ensure consistent performance over time, achieving a perfect balance between heritage and unmistakable Italian style.

DISTINCTIVE PRODUCT ATTRIBUTES

Strong as stainless steel

GT 3 features a stainless-steel design, from which the machine gives strong perception. Clean design together with strong appeal is pivotal for the segment machine is intended to reachthe segment machine is intended to reach.

Elegant in its compact fooprint

GT 3 incorporates technologies to ensure cost savings for the customer. It has compact footprint and is perfectly suited to fit in locations where space is a driver.





GT 3 HIGHLIGHTS

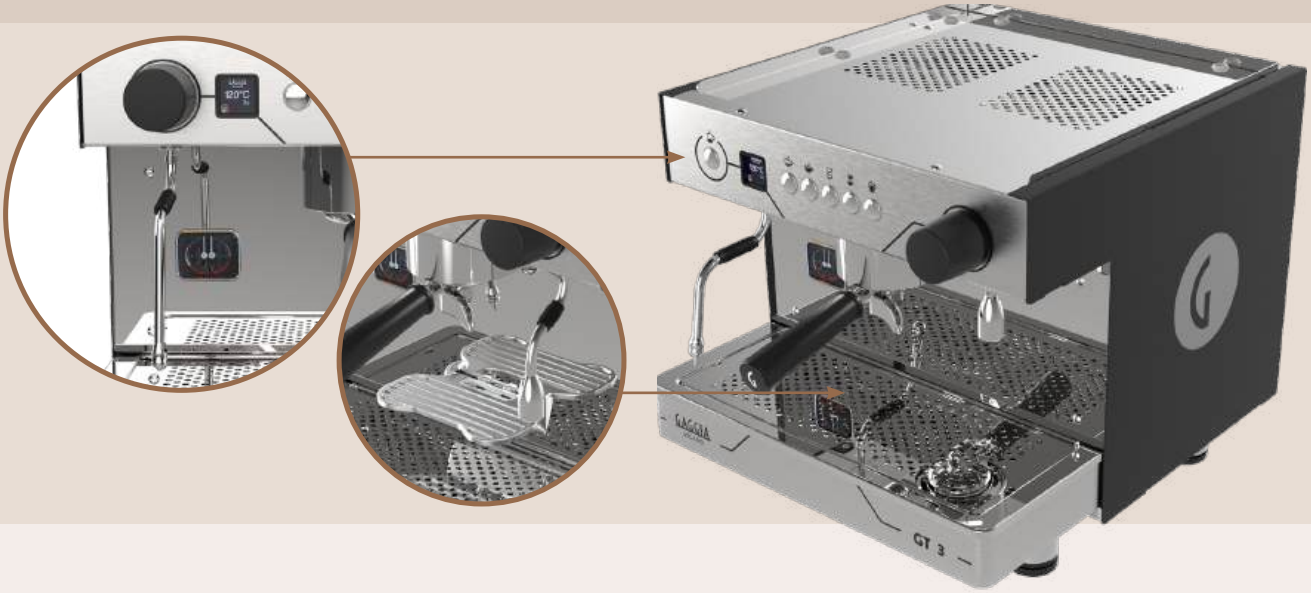
- Robust stainless steel engineered for durability and elegance – a premium style
- The illuminated cup area & push engaging expe-rience improve both usability and the premium feel
- Optimized circuits and tubing for performance you can trust, cup after cup
- Next-gen ergonomic portafilters & knobs desig-ned for comfort and control
- Quarter turn tap mechanism



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TECHNICAL DATASHEET

TECHNICAL DATASHEET	1 GR	2 GR	2 GR Compact
Boiler	5 Lt	11 Lt	8 Lt
Weight	35 Kg	54 Kg	50 Kg
Dimensions (mm)	450/520/420	710/520/420	570/520/420
Voltage	230 V / 50-60Hz	230 V / 50-60Hz	230 V / 50-60Hz
Total absorbed power	2,500 W	3,750 W	3,000 W
Steam wand	Rotational stainless steel outlet (1ut)	Rotational stainless steel outlet (2ut)	Rotational stainless steel outlet (1ut)
Hot water outlet	Lateral water wand	Lateral water wand	Lateral water wand
User Interface	Keypad + Display TFT	Keypad + Display TFT	Keypad + Display TFT
Display	1.54" colour LCD Display intuitive programming at your fingertips	1.54" colour LCD Display intuitive programming at your fingertips	1.54" colour LCD Display intuitive programming at your fingertips
Pushbuttons	4 programmable coffee doses & continuous button on each group	4 programmable coffee doses & continuous button on each group	4 programmable coffee doses & continuous button on each group
Autosteam	Optional	Optional	Optional
Height from output coffee to grid	87 mm	87 mm	87 mm
Tall cup	Optional	Optional	Optional



MODELS



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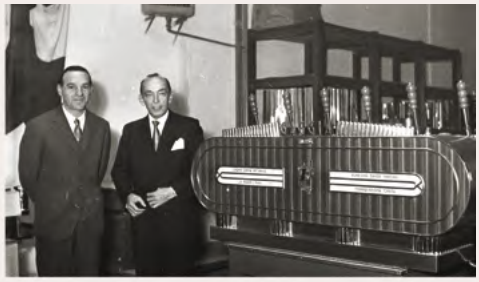
GT 3 2GR BLACK



GT 3 2GR COMPACT BLACK













GAGGIA MILANO. THE BRAND THAT GAVE COFFEE CREMA TO THE WORLD.

In 1938, a barista with a scientist's eye, Achille Gaggia, revolutionised the way of extracting aroma from the coffee bean by inventing espresso with a natural crema: it was a resounding success, since then Gaggia has been synonymous with an unmistakable pleasure that has conquered the world.

Today, Gaggia Milano's mission remains as it always has: to export the experience of real Italian espresso around the world with sophisticated machine designs.

Innovation within tradition is the force that has always distinguished the entire range of professional coffee machines under the Gaggia brand: thanks to cutting-edge technology that knows how to look to the future, Gaggia Professional succeeds in meeting the demands of both the professional and coffe lovers worldwide.

WWW.GAGGIAPROFESSIONAL.COM

GAGGIA
MILANO

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EVOCA Spa reserves the right to change the product specifications according to a constantly evolving design policy.