

G6



The coffee ritual begins
with your precise and desired grind

GAGGIA
MILANO



Torino Vending Srl
tel. 011 680 45 72
torinovending@torinovending.it
www.torinovending.it

Upgraded 75mm stainless steel flat burr



Boosting its capacity to deliver speedy and consistent grinding, ensuring the coffee consistency tailored to the needs of a bustling café environment.

Increase grinding speed

It optimises workflow thanks to its 4 g/s grinding speed.

Integrated cooling fan

This is essential for maintaining consistent grinding quality during peak hours.

Versatile pre-programmed settings



Choose between: 1 cup, 2 cup or manual timing catering to your specific brewing needs.

Expanded hopper capacity

During periods of high demand, the service is ensured thanks to the hopper capacity, which can hold up to 1200 g of coffee beans.

Quick-start functionality

Effortlessly start and stop grinding by resting the portafilter against the holder, allowing you to achieve your desired dosage with ease.

Intuitive tact grinding switch

Streamlined and easy-to-use to pick your desired grind size.

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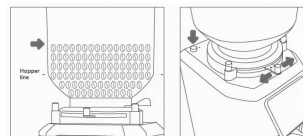
Adjustable grind outlet and portafilter fork anti-static and clumping.

SPECIFICATIONS:

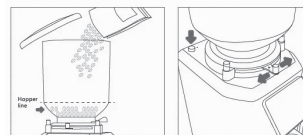
Appearance	Stainless steel body
Grinding Speed	4 g/s
Operation	Automatic. Direct to handle
Handle Holder	Available
Hopper Capacity	1.2 kg
Voltage	220-240V ~ / 50-60Hz
Power	550-650 W
Net Weight (in kg)	15.5 kg
Colour	○ ●

GRINDING ADJUSTMENT TIPS:

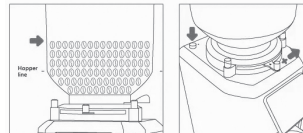
1. If the coffee beans amount is higher than the hopper line (as shown in the figure below): you can adjust the grind size directly.



2. If the coffee beans amount is lower than the hopper line, refill coffee beans to a level higher than the hopper line.



3. Adjust the grind size to a coarse level after refilling new coffee beans. Very important step.



4. Adjust the grinding size until the coffee grind is appropriate.



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EVOCA S.p.A. | Via Roma 24 | 24030 Valbrembo | Bergamo, Italy | www.gaggiaprofessional.com

In accordance with its policy of progressive product design, EVOCA S.p.A. reserves the right to alter specifications.