

# GIGA 10 Specialty Range



35 Specialties



### Espresso

A full-flavored, concentrated form of coffee served in “shots” (1.5 oz)



### 2 x Espresso

Two full-flavored, concentrated forms of coffee served as “shots”, prepared in two grinding and two brewing cycles (1.5 oz each)



### Cold Brew Espresso

A full-flavored, concentrated form of coffee served in “shots”, prepared using the Cold Extraction Process (1.5 oz)



### Espresso doppio

Grinds, tamps and brews twice at a single touch for extra strong flavor and aroma (3 oz)



### Cold Brew Espresso Doppio

Grinds, tamps and brews twice at a single touch for extra strong flavor and aroma, prepared using the Cold Extraction Process (3 oz)



### Coffee

A pressure-brewed extraction (4 oz)



### 2 x Coffee

Two pressure-brewed extractions, prepared in two grinding and two brewing cycles (4 oz each)



### Cold Brew Coffee

A pressure-brewed extraction, prepared using the Cold Extraction Process (4 oz)



### Americano

Espresso with added water that does not pass through the grounds (4 oz)



### 2 xAmericano

Two espressos with added water that does not pass through the grounds, prepared in two grinding and two brewing cycles (4 oz each)



### Cold BrewAmericano

Espresso with added water that does not pass through the grounds, prepared using the Cold Extraction Process (4 oz)



### Lungo

A coffee with added water that does not pass through the grounds (7 oz)



### 2 x Lungo

Two coffees with added water that does not pass through the grounds, prepared in two grinding and two brewing cycles (7 oz each)



### Cold BrewLungo

A coffee with added water that does not pass through the grounds, prepared using the Cold Extraction Process (7 oz)



### Hot water

Ideal for black and oolong teas (7 oz)



### Hot water for green tea

Ideal for green, white, and herbal teas (7 oz)



### Jug of coffee

Grinds, tamps and brews up to 5 shots with optional added water as a one-touch function

Brown figures = Factory settings shown in ounces

## Preparation with preselection (Aroma Selection)



### Cold Brew

The Cold Extraction Process slowly pulses cold water at high pressure through coarse coffee grounds for genuine cold brew specialties.



### Extra Shot

The programmed volume of coffee is split between two preparation cycles for twice the amount of ground coffee in a single cup for an extra boost.



### Double Preparation

Two specialties are prepared in two grinding and two brewing cycles, as a one-touch function.

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### Macchiato

A shot of espresso topped with a dollop of milk foam (3 oz)



### Cold Brew Macchiato

A shot of espresso topped with a dollop of milk foam, prepared using the Cold Extraction Process (3 oz)



### Portion of milk

Hot milk with no texture (10 oz)



### Cortado

A shot of espresso layered with milk and topped with milk foam (3 oz)



### Cold Brew Cortado

A shot of espresso layered with milk and topped with milk foam, prepared using the Cold Extraction Process (3 oz)



### Portion of milk foam

Hot milk mixed with air to create a frothy texture (10 oz)



### Flat White

Coffee layered with milk and topped with milk foam (6 oz)



### Cold Brew Flat White

Coffee layered with milk and topped with milk foam, prepared using the Cold Extraction Process (6 oz)



### Flat White Extra Shot

Espresso or coffee with milk and milk foam; grinds and brews twice as a one-touch function for extra strong flavor and aroma (6 oz)



### Cappuccino

Milk foam infused with coffee (6 oz)



### Cold Brew Cappuccino

Milk foam infused with coffee, prepared using the Cold Extraction Process (6 oz)



### Cappuccino Extra Shot

Milk foam infused with espresso or coffee; grinds and brews twice as a one-touch function for extra strong flavor and aroma (6 oz)



### Caffè latte

Parallel preparation of coffee and milk blended simultaneously (6 oz)



### Cold Brew Caffè latte

Parallel preparation of coffee and milk blended simultaneously, prepared using the Cold Extraction Process (6 oz)



### Caffè latte Extra Shot

Espresso or coffee blended with milk; grinds and brews twice as a one-touch function for extra strong flavor and aroma (6 oz)



### Latte macchiato

Milk and milk foam infused with coffee (10 oz)



### Cold Brew Latte macchiato

Milk and milk foam infused with coffee, prepared using the Cold Extraction Process (10 oz)



### Latte macchiato Extra Shot

Milk and milk foam infused with espresso or coffee; grinds and brews twice as a one-touch function for extra strong flavor and aroma (10 oz)

Brown figures = Factory settings shown in ounces

## Preparation with preselection (Aroma Selection)



### Cold Brew

The Cold Extraction Process slowly pulses cold water at high pressure through coarse coffee grounds for genuine cold brew specialties.



### Extra Shot

The programmed volume of coffee is split between two preparation cycles for twice the amount of ground coffee in a single cup for an extra boost.



### Double Preparation

Two specialties are prepared in two grinding and two brewing cycles, as a one-touch function.