



NESPRESSO GIORNO MINI (GM100)



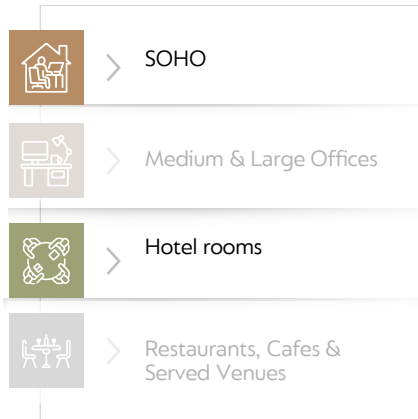
01

VALUE PROPOSITION



Give an unrivalled coffee experience with our compact coffee machine specifically **designed & optimised for small spaces**. Giorno Mini offers a wide range of cup sizes—from ristretto to americano—and features a separate hot water function for top ups & tea. Paired with our full range of B2B coffee & teas, it caters to every taste preference.

Easy to use and simple to maintain, making it the ideal premium machine to elevate your coffee experience. Leave a lasting impression with our **most compact B2B coffee machine**.



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KEY BENEFITS



KEY BENEFITS

- Generate business value and increase revenue/sell-out
- Choose from four different coffee sizes
- Hot water function available

COFFEE SIZES

Ristretto

Espresso

Lungo

Americano



03

Nespresso Giorno Mini (GM100)



TARGET CONSUMPTION

30-100
caps/month





MACHINE SPECIFICATION // MODEL

NESPRESSO GIORNO MINI (GM100)

INFORMATION FOR INSTALLATION:

Power specifications & SKU (per country)

Click here to see



Power cord length

0.98m | 38.6in

Water filter

Not relevant

Machine weight

4.9 kg | 10.8 lbs

Machine dimensions

14 x 23.9 x 41.2cm | 5.5 x 9.4 x 16.2in

Packaging materials

Click here to see

Packed dimensions:

Case: 212mm x 475mm x 305mm (W x L x H) | 8.3 x 18.7 x 12in

Pallet: 800mm x 1200mm x 144mm (W x D x H) | 31.5 x 47.5 x 5.7in

Packed weight:

Case: 5.93kg | 13.1 lbs

Pallet: 315kg | 694.5 lbs

Paletization:

Number of cases per layer: 7 | Number of layers: 7

Logistics information

INFORMATION FOR DAILY OPERATING ACTIVITIES:

Water tank capacity

0.7L | 23.7 fl oz

Hot Water Nozzle

Separate hot water outlet

Coffee pressure

19 bar

Number of coffee heads

1

Capsule container capacity

10 capsules

Maximum capacity per hour*
(number of coffees)

Espressos in a row (before overheat) - 20

Lungos in a row (before overheat) - 20

Espressos in 1h - 64

Lungos in 1h - 47

Minimum and maximum
environment temperature

5°C to 35°C

Altitude up to 2500m

Humidity up to 100%

Heat up time

30 seconds for high voltage

Up to 45 seconds for low voltage

Noise emissions

Starting phase & extraction phase: Max 60 dBA (plop excluded)

Machine lifetime

Life expectation: 15'000 cycles for the machine or 10 years

Warranty period

1 year

Made in

China

Made by

WIK (CN)

*Disclaimer: These values were measured by the machine at optimal conditions (during the first hour at full speed). Tests were based on EU version/type.



► NESPRESSO GIORNO MINI (GM100)

Nespresso Giorni Mini (GM100)  For internal use only

ACCESSORIES & CONFIGURATION

LIST OF ACCESSORIES /
CONFIGURATION

Machines

List of Accessories

Nespresso
Giorno Mini
(GM100)

CAPSULE DISPENSERS:

- Hotel Box (SKU 146928)
- Hotel Condiment Tray (SKU 146227)
- Mia dispenser (SKU 3795)
- Display Drawer Pro (139891)

See [new concept guidelines](#) for furniture recommendations



SUSTAINABILITY



► Nespresso Giorno Mini (GM100)



POWER CONSUMPTION

→ Energy consumption / month (30 days)

Nespresso Giorno Mini (GM100)	2cups/day	60/month	34.49 kWh / Year	94.5 Wh / Day (A++)
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→ Disclaimers:

- This tool will give you an indicative energy consumption per machine based on a given consumption (number of cups & split between black/white cups)
- The values given by this tool are based on measurements made by the developer based on TUV protocol EN 60661 company recognized in energy consumption measurements
- Nespresso does not guarantee real energy consumption
- Calculations are based on the following:
 - Heating up, brew 40g, break, brew 120g, break, brew 2x120g
- Hot water not included in the calculations
- Values are approximations and real energy consumption will depend on other factors (ambient temperature, water temperature, time between extractions, machine usage, etc.)
- Values should only be used to compare machines between them, within the Nespresso B2B range
- Fixed values / Energy loss based on recommended machine usage which vary per machine



A line drawing of a compact coffee machine with a vertical handle. Numbered callouts point to various parts: 1 points to the handle, 2 points to the top lid, 3 points to the group head with four small circles, 4 points to a separate base or drip tray component, 5 points to the spout, 6 points to the drip tray area, and 7 points to the bottom base of the machine.

For spare parts: please refer to spare parts list published on LEAP portal



KEY CONTACT



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