



Gaggia Manual Espresso machine

- Gaggia Classic
- Stainless steel

RI9303/01



REAL ITALIAN ESPRESSO

ENJOY A PROFESSIONAL COFFEE BAR EXPERIENCE

The Gaggia Classic manual espresso machine is the perfect combination of tradition and Espresso quality, cased in a timeless stainless steel body. It features a chromed brass brewing group with solenoid valve and professional filter holder.

Tradizione...

- Solenoid valve for easier coffee disposal
- Professional filter holder for consistent coffee temperature
- 15 bars pressure for full Espresso taste
- Classic milk frother for a tasty Cappuccino
- Coffee pods compatible
- Pressurized filter holder for perfect crema

...in continua evoluzione

- Rotating classic milk frother for hassle-free frothing

GAGGIA
MILANO

HIGHLIGHTS

Pressurized filter holder



The pressurized filter holder on your Gaggia machine will create an Espresso with the perfect Crema.

Solenoid valve



When switching off your Gaggia Espresso machine, the solenoid valve releases the water pressure completely, allowing the used coffee puck to dry. This ensures easier cleaning after preparing an Espresso.

Coffee pods compatible



Our Gaggia manual machines come with a coffee filter for 1 or 2 cups of ground coffee,

and a special filter for so called ESE (easy serve Espresso) pods. These ESE pods are perfectly portioned and make it easier to operate a manual Espresso machine.

Professional filter holder



The heavy filter holder on your machine is made from chromed brass and also used on all professional Gaggia Espresso machines. Only the professional filter holder will give you consistent coffee temperature and the real Barista experience.

15 Bar



The 15bar pressure of your Gaggia coffee machine will make sure you always get the authentic Espresso taste.

Classic milk frother



The classic milk frother on this Gaggia Espresso machine, traditionally called "Panarello", turns milk into gorgeous milk froth within seconds for a Cappuccino, a Latte Macchiato or more. It also delivers hot water for tea.

Rotating classic milk frother



The classic milk frother on this Gaggia Espresso machine, traditionally called "Pannarello", turns milk into gorgeous milk froth within seconds for a Cappuccino, a Latte Macchiato or more. It also delivers hot water for tea and can be easily rotated for hassle-free frothing.

SPECIFICATIONS

Technical specifications

- Supported coffee types: Ground coffee, Coffee pods

Weight and dimensions

- Product dimensions: 23,0 x 24,0 x 38,0 cm
- Water tank capacity: 2,1 L
- Maximum cup height: 8 mm

Technical data

- Frequency: 50 Hz
- Power: 1300 W
- Pump Pressure: 15 bar

- Voltage: 230 V
- Boiler: Anodized

Design

- Materials and finishing: stainless steel

Features

- Cupholder
- Hot water / Steam Nozzle
- Interface: Direct buttons
- Simultaneous brewing
- Suitable for pods