

TRADIZIONE
IN CONTINUA
EVOLUZIONE




GAGGIA
MILANO

PER AMORE DEL CAFFÈ ESPRESSO

Ever since the first espresso shot was poured in an Italian coffee-bar in 1884, the diminutive drink has inspired a love affair with generations of connoisseurs and coffee artisans all over the world. And after Achille Gaggia's revolutionary invention in 1938, espressos were now served with a sublime *crema* layer.

Few would argue that the best things in life are the simple pleasures. And there's no better way to kick yourself awake each day with a shot of espresso before heading out the door to work – or play.

It's a tradition for some. An obsession for others. And a science. It's a process that requires patience, precision and practice, plus *barista* knowledge and the best equipment. But master the mechanics and develop the skill, and creating the espresso perfetto will soon become a sacred daily ritual. Like the Italians do it. With passion. And with love...



75 YEARS OF EXPERIENCE

It was one man's determined quest for the perfect espresso in 1930s Milan that gave birth to one of Italy's most iconic brands. Gaggia. A name practically synonymous with espresso. For more than half a century since it was founded, Gaggia has been supplying both bars and homes with innovative, state-of-the-art coffee machines. Beautiful, timeless products inspired by the fashion, design and culture of the day – as well as the inherent Italian passion for la “dolce vita”.

It all began in Milan in 1930 when Giovanni Achille Gaggia (1895-1961), a humble Italian bartender with a passion for espresso, began a years-long quest to create the perfect shot. In doing so, he came up with what is probably the most revolutionary innovation in the history of coffee brewing.

He was working at his family's coffee bar – Caffè Achille on 14 Viale Premuda – and business was slow. This was because espresso machines – a relatively recent Italian invention – were column-shaped remnants of the 19th-century industrial revolution and used steam to force hot water through the coffee grounds. This slow, high-temperature process burnt the coffee and gave it a bitter, over-extracted taste. Another drawback of steam was recalled years later by Gaggia himself: “When one has a coffee, it's like entering a foggy Milan.”

As he served espressos to his customers, Gaggia wondered if there was a way he could improve both the process and the taste, and started experimenting with the refined Victoria Arduino machine that reigned over the counter. However it wasn't until he met Antonio Cremonese (1892-1936) who shared the same desire to improve coffee extraction in espresso machines.





BREVETTI GAGGIA FOUNDED

Cremonese died soon after the patent had been approved. Upon hearing the news, Gaggia purchased the patent from Cremonese's widow, Rosetta Scorza, for a substantial sum, believed to be 12,000 Lira. The invention still had to be perfected. So within the walls of Caffè Achille Gaggia continued experimenting and tinkering away obsessively. In 1938, Gaggia opened an office with a small adjoining workshop at 2 Via Pietro Calvi and founded Brevetti Gaggia GA.

PATENT NO. 365726

On 5 September 1938, Gaggia filed a patent for the so-called Lampo System: No. 365726, which was displayed at the 1939 Fiera Milano (Milan Trade Fair). As the flyer advertised: *Lampo is the only compressor for coffee which works without steam – no more heartburn or aching kidneys.* He was able to manage the entire process, where hot water under pressure passed through ground coffee. The world's first steam-free coffee brewing system had been invented, ushering in the modern age of espresso with a *crema* layer.

PULLING A SHOT

In 1947, Gaggia filed a new patent that would produce another revolution. Gaggia's device was revolutionary. It took just 25 to 30 seconds to produce a single espresso shot: in fact, it was the lever action of his machine that gave rise to the term 'pulling a shot'. And by greatly increasing the pressure at which the water went through the ground – as well as being able to control the temperature – the espresso shots were imbued with a more intense flavour and nuanced aroma. However, the most exciting innovation in this revolutionary brewing process, was that Gaggia's machine produced a natural foamy layer of coffee oils on top of each espresso.

THE CREMA LAYER

The proud inventor showed off his prototype to customers and bar owners all over Milan. At first, these serious coffee connoisseurs took one look at his foam-topped espressos and mocked his invention. But Gaggia knew he had found the holy grail of coffee. And after he served them with perfect shots of espresso, time and time again, they realised he was right. Gaggia's espresso were unlike any other. And they were delicious. The savvy bartender named this natural 'coffee cream' *crema* and set up a huge sign in his window to advertise his new discovery: *caffè crema di caffè naturale funziona senza vapore* (coffee cream from natural coffee without steam).

GAGGIA'S FIRST ESPRESSO MACHINE

As word of his extraordinary espresso machine spread, Gaggia decided to build more of them. However, World War Two broke out and it wasn't until 1945, after the end of the conflict, that Gaggia was able to start production. But he had no facilities to do so.

However, after a chance meeting with Milan entrepreneur Carlo Ernesto Valente, Gaggia had Valente's company at his disposal to continuing developing his unique 'horizontal' espresso machine. And in 1948, he founded his own company: Gaggia. And as the first Gaggia model – The Classic, bearing the name Brevetti Gaggia – rolled off the production line and into prominent coffee bars around Milan – including the Motta and Biffi in the elegant Galleria Vittorio Emanuele – the espresso craze began. In just a few days long queues started to form: the whole of Milan was lining up to try Gaggia's natural coffee crema.

ESPRESSO ENTERS THE HOME

In 1952, Gaggia introduced the world's first espresso maker for home-use: the GILDA. The streamlined, single-lever machine was produced by hand and therefore very exclusive. Achille Gaggia named it Gilda, after seeing the eponymous 1946 film noir classic, starring glamorous Hollywood actress Rita Hayworth. But it wasn't until the 1970s, when focus was on the home that home espresso machines really caught on. As Sony produced its first videocassette recorder (VCR) for home-use, causing the numbers in cinemas to drop, Gaggia was busy testing and tweaking its first electric-pump-based espresso machine for home use, designed by Italian-based Japanese architect and designer Makio Hasuike.

Released in 1977, the Baby Gaggia was an instant success, a status symbol, and a must-have: the mass production of the first espresso maker for home use without water connection started. Now, people didn't have to visit coffee bars; they could create authentic Italian espressos topped with *crema* whenever they wanted. It featured all the brewing components on a commercial machine – and dispensed 36 cups of espresso before the water tank needed to be refilled. Soon a whole new generation of baristas were enjoying the daily morning ritual of coffee brewing. Even Michael Jackson owned a Gaggia Orione 1G-U – complete with a plaque saying *Neverland* – which Gaggia made especially for the 'King of Pop' at the Robecco sul Naviglio plant, 20 km west of Milan.

To this day, Gaggia proudly continues the legacy of Achille Gaggia, who died in 1961, combining state-of-the-art technology with the rich tradition for creating the *espresso perfetto*.





A photograph of a person's hands holding a white cup of coffee with a latte art design. The image is heavily overlaid with a red color, creating a monochromatic effect. The background is blurred, showing what appears to be a table and some other objects.

1

**FULL
AUTOMATIC
MACHINES**

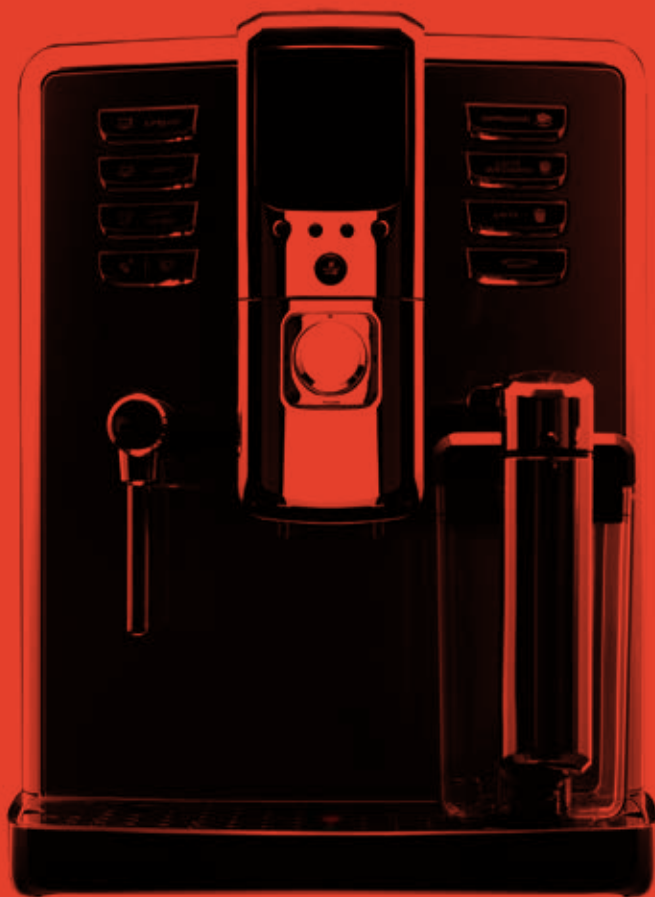


**ENJOY THE FINER THINGS IN LIFE
BUT BELIEVE THEY SHOULD BE
SIMPLE?**

**NO NEED TO BE A BARISTA:
GAGGIA FULLY AUTOMATIC
MACHINES DO ALL THE WORK
FOR YOU, FROM GRINDING TO
BREWING.**

**AT THE PRESS OF A BUTTON, YOU
CAN HAVE EXCELLENT COFFEE
AND MILK-BASED BEVERAGES,
AT THE COMFORT OF YOUR
HOME. EVERY DAY , ANY TIME
OF THE DAY. 100% MADE IN
ITALY AND HIGH-TECH, THESE
ICONIC COFFEE MACHINES GIVE
A SPECIAL TOUCH TO EVERY
KITCHEN.**

ACCADEMIA



YOUR PROFESSIONAL BARISTA

**AT THE PUSH OF A BUTTON, THIS
MASTERPIECE OF TECHNOLOGY
AND DESIGN CAN DISPENSE
A WIDE RANGE OF DRINKS
IN SECONDS – SUCH AS AN
ESPRESSO, LATTE MACCHIATO,
COFFEE OR A CAPPUCCINO.
INTUITIVE AND SIMPLE TO
USE, IT'S LIKE HAVING A
PROFESSIONAL BARISTA AT
HOME. MOREOVER, IT HAS TWO
BOILERS – ONE DEDICATED TO
ESPRESSO AND THE OTHER TO
STEAM/WATER – TO ENSURE FAST
DELIVERY AND HOT BEVERAGES
ANYTIME.
IT COULDN'T BE EASIER.**

BECOME A REAL BARISTA WITH GAGGIA ACCADEMIA

An Espresso *per favore!* No wait a cappuccino or a latte macchiato... Gaggia Accademia offers you all the secrets of a professional Barista in just one touch, at home.

A MASTERPIECE OF TECHNOLOGY

Immutable beauty blending modernity and tradition: Gaggia Accademia has clean, elegant and distinctive lines that were designed to outlive fads and trends.

An inspired combination of materials gives the product a strong, solid appearance: a fingerprint-proof brushed steel front panel, a metal body with an exclusive matt-black coating on the sides, and a beautiful polished steel frame and drip tray.

À LA CARTE

Thanks to its simple and intuitive programming panel, you can easily customise the seven drinks selections available, according to your personal preferences.

You can also change the main pre-set selections directly on the multi-beverage panel without removing your personal choice. This means you can enjoy your favourite espresso every day, while your guests can choose whatever they want 'à la carte': from a short espresso to a cappuccino or latte macchiato with light foam.

The options are endless. And depending on the beverage, you can customise the aroma, body, temperature and length of the coffee, the pre-brew, amount of milk and minimum, maximum or no froth.

The Gaggia Accademia is just like having your own professional barista that will spoil you rotten.

PROFESSIONAL RESULTS AND ECO-INTELLIGENCE

Gaggia strives to achieve consistent performance and quality in all its products, and the Gaggia Accademia features several technologies designed to ensure them: an integrated ceramic grinder, the OPTIAROMA system, and innovative Espresso Plus System. And like all new Gaggia products, each component of the machine was carefully designed to save energy. In fact, the Gaggia Accademia has a Class A energy label: in stand-by mode, the energy consumption is less than 1 watt.

It also comes with an Eco-mode System that makes it possible to deactivate one of the two boilers provided, depending on typical use.

EXTREME CLEANLINESS

Each individual element can be easily removed and washed: from the interior brew group, to the coffee pucks container, water reservoir and milk carafe. To ensure thorough cleanliness, Gaggia has built in several pre-set automatic washing cycles for the milk and coffee circuits, as well as a descaling programme that an internal counter automatically triggers after a certain number of litres of water are used.



HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

Guarantee of premium quality and a neverending passion for the art of espresso making.

STAINLESS STEEL BODYWORK

The elegant and modern design of Accademia, enriched by an anti-touch stainless steel frontal panel, makes it perfect for every kitchen. The robust painted steel bodywork ensures the long life of the machine.

CUSTOMIZATION

Thanks to the beverage menu you can manage and customize the 8 available beverages as you prefer. Depending on the selected drink, you can choose aroma, body and temperature of coffee, coffee and/or milk length, the pre-brewing level and adjust the milk froth.

UP TO 7 ONE-TOUCH BEVERAGES

Accademia brews 7 pre-set coffee and milk-based beverages at one-touch, for an always impeccable in-cup result.

INTEGRATED MILK CARAFE & AUTO CLEANING

The integrated milk carafe froths the milk twice to remove all bubbles and impurities. The result is a perfect froth, always at the right temperature to make flawless cappuccinos and other milk-based drinks. Moreover, the automatic cleaning thoroughly cleans the milk circuit without the need to empty the carafe.

ADJUSTABLE MILK FOAM

For each milk-based beverage you can select and memorize the frothing level among 4 options, from hot milk to a steady and velvety foam.

OPTIAROMA

This feature gives you the unique possibility to personalize the intensity and flavour of your espresso. Create a tailor-made result by choosing the quantity of ground coffee per cup among 5 selections.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees long-lasting performances, silence and the best in-cup result. Select among 8 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

ESPRESSO PLUS SYSTEM

Discover a wide spectrum of tastes at the twist of a knob: turn it right for a luxurious thick crema layer and a full-bodied espresso, or left for a smooth and lighter flavor.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in cup result every time.

DOUBLE BOILER

The two boilers reduce the waiting time between brewing the espresso and dispensing steam to froth milk.

ACCADEMIA



BABILA



**ENJOY A CREMA LAYER
AS YOU LIKE IT WITH
THE TWIST OF A KNOB**

**GAGGIA BABILA MAKES ESPRESSO
IN KEEPING WITH THE FINEST
ITALIAN TRADITION, IN JUST A FEW
SECONDS, DIRECTLY FROM FRESHLY
GROUND COFFEE BEANS, CUP AFTER
CUP, WITH THE SIMPLE PRESS OF
A BUTTON. THANKS TO THE NEW
INTEGRATED MILK CARAFE YOU
CAN MAKE CAPPUCINO, FROTHED
MILK, LATTE MACCHIATO AND MUCH
MORE, JUST LIKE A PROFESSIONAL
BARISTA. MORE THAN 80 YEARS
OF GAGGIA EXPERIENCE HAVE
GONE INTO GIVING YOU A TRULY
UNPARALLELED COFFEE BREAK.**

HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

Guarantee of premium quality and a neverending passion for the art of espresso making.

STAINLESS STEEL BODYWORK

The fully stainless steel bodywork enriched by an exclusive anti-touch finishing makes Babila a masterpiece of technology and bold Italian design.

EASY CUSTOMIZATION

Thanks to the beverages menu you can manage and customize the 11 available beverages as you prefer. Depending on the selected drink, you can choose aroma, body and temperature of coffee, coffee and/or milk length, the pre-brewing level and adjust the milk froth.

UP TO 11 ONE-TOUCH BEVERAGES

Babila brews 11 pre-set coffee and milk-based beverages at one-touch, for an always impeccable in-cup result.

INTEGRATED MILK CARAFE

The integrated milk carafe froths the milk twice and removes all bubbles to get a perfect froth, always at the right temperature, in just one touch.

The automatic cleaning cycle and the possibility to store the carafe in the fridge make it hygienic and efficient.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees

long-lasting performances, silence and the best in-cup result. Select among 15 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to adjust the aroma intensity and create tailored coffee-based drinks by choosing the quantity of ground coffee per cup among 5 selections.

REMOVABLE BREW GROUP

The heart of the machine, it doses and tamps the right amount of ground coffee for all your espressos. It allows a thorough cleaning of the machine as it is removable and can be washed under the tap and re-inserted easily at its place.

ESPRESSO PLUS SYSTEM

Discover a wide spectrum of tastes at the twist of a knob: turn it left for a luxurious thick crema layer and a full-bodied espresso, or right for a smooth and lighter flavor.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

DOUBLE BOILER

The two boilers reduce the waiting time between brewing the espresso and dispensing steam to froth milk.

BABILA



DETAILS

1. Ground coffee option.
2. Easy interface.
3. Integrated milk carafe.
4. Integrated ceramic grinder.
5. Enjoy a crema layer as you like it with the twist of a knob



4.



5.



CADORNA



THE ULTIMATE BARISTA EXPERIENCE

**ENTER IN THE NEW ERA OF GAGGIA
FULLY AUTOMATIC MACHINES.
GAGGIA CADORNA COMBINES 80
YEARS OF UNIQUE TRADITION, THE
HIGHEST ITALIAN EXCELLENCE AND
THE EXPERTISE OF A PROFESSIONAL
BARISTA, ALL IN ONE.
HIGH VARIETY AND FREEDOM OF
CHOICE: UP TO 14 BEVERAGES AT
YOUR FINGERTIPS, AN EVEN MORE
DETAILED LEVEL OF CUSTOMISATION
AND 4 USER PROFILES.
PLUS, THANKS TO THE EXTREMELY
INTUITIVE FULL SCREEN INTERFACE,
YOU ARE JUST ONE CLICK AWAY
TO LIVE THE ULTIMATE BARISTA
EXPERIENCE AT HOME.**





UP TO 14 BEVERAGES AT YOUR FINGERTIPS

14 traditional recipes that you can freely tailor around your preferences to create your own «à la carte» menu



RISTRETTO

COFFEE
30ml

An espresso whose brewing time is reduced, resulting in a shorter drink with less caffeine.



ESPRESSO

COFFEE
40ml

Known and loved worldwide, it is considered as "the authentic Italian coffee". Served in a small cup, its signature features are a full and rich aroma and a delicious layer of "crema naturale" on top.



ESPRESSO LUNGO

COFFEE
80ml

An espresso whose brewing time is extended, resulting in a more intense flavour and a higher caffeine content. It is served in a medium cup.



COFFEE

COFFEE
120ml

Prepared with a bigger quantity of water compared to the classic espresso, it has a light aroma. It is served in a medium-big cup.



AMERICANO

COFFEE 40ml
WATER 110ml

A long coffee with a less intense aroma, prepared by adding hot water to an espresso.



HOT WATER

WATER
150ml

It can be used to make infusions, tea, and instant beverages.



CAPPUCCINO

MILK 120ml
COFFEE 40ml

Another Italian classic, it is made with an espresso, milk and a layer of velvety milk froth on top.



CAPPUCCINO XL

MILK 180ml
COFFEE 70ml

A cappuccino made with a bigger quantity of milk and coffee compared to the traditional recipe.



CAFÉ CORTADO

COFFEE 40ml
MILK 30ml

Originally from Argentina, it is an espresso with a little quantity of milk, usually served in a small glass.



CAFÉ AU LAIT

COFFEE 90ml
MILK 90ml

A drink made with equal parts of coffee and milk, blended together. It is served in a big cup.



FLAT WHITE

COFFEE 80ml
MILK 80ml

Originally from Australia, it is composed by a double espresso and frothed milk, with a very liquid cream. It is served in a big cup.



FROTHED MILK

MILK
180ml

Used to make cappuccino, latte macchiato and other drinks, it is creamy, velvety, homogeneous and with no bubbles.



LATTE MACCHIATO

MILK 240ml
COFFEE 40ml

Made with hot milk, a part of milk froth and an espresso. It is served in a tall glass.



LATTE MACCHIATO XL

MILK 300ml
COFFEE 50ml

A latte macchiato made with a bigger quantity of milk and coffee compared to the traditional recipe.

CHOOSE THE MODEL THAT SUITS YOU THE BEST

4 models, each with a different predefined set of beverages ready to be brewed.



CADORNA PRESTIGE

14



CADORNA MILK

10





CADORNA PLUS

6



CADORNA STYLE

6





BRAND NEW USER INTERFACE

A wide screen to have all settings at a glance, with quality and detailed images. Tailored around your needs, easy and intuitive, it guides you through personalization, brewing and cleaning functions. High technology made simple!

3 DIFFERENT MILK SYSTEMS

Each of them is thought for a different set of milk-based beverages: pick your favourite approach among the integrated milk carafe, the innovative CAPPinCUP or the classic pannarello and taste great drinks anytime in the way you like the most.



NEW ESPRESSO TRAY

80 years of experience and tradition enclosed in the built-in espresso tray that ensures the right height to get impeccable espressos anytime, with a perfect and uniform crema layer, and no splashes while brewing. Pull it out to prepare flawless espressos and push it in when you prefer to brew drinks in tall glasses.

4 USER PROFILES

High customisation and freedom of choice: 4 different user profiles to personalize and memorize all the available beverages according to preferences. At every next use, you'll find them just as you programmed, in your own personalized set.

HIGHLIGHTS & FEATURES

100% ITALIAN EXCELLENCE

Proudly designed and produced in Italy, guarantee of premium quality and of a never-ending passion for the espresso coffee. Gaggia's expertise, experience and know-how combined in one machine.

UP TO 14 BEVERAGES

Discover the 14 beverages available, all at your fingertips and try the ultimate barista experience at home: ristretto, espresso, espresso lungo, coffee, americano, cappuccino, cappuccino XL, café au lait, café cortado, latte macchiato, latte macchiato XL, flat white, frothed milk, hot water.

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4 USER PROFILES

A full set of customisable settings for the highest freedom of choice: 4 different user profiles to personalize and memorize all the available beverages according to preferences. At every next use, you'll find them just as you programmed.

INTEGRATED MILK CARAFE

The integrated milk carafe froths the milk twice and removes all bubbles to get a perfect froth, always at the right temperature, in just one touch. The automatic cleaning cycle and the possibility to store the carafe in the fridge make it hygienic and efficient.

100% CERAMIC ADJUSTABLE GRINDERS

The long lasting 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees long-lasting performances, silence and the best in-cup result. Select among 5 options to customise your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to adjust the aroma intensity and create tailored coffee-based drinks by choosing the quantity of ground coffee per cup among 5 selections.

PRE-BREWING

Unique body and taste for every espresso thanks to the pre-brewing that implies few seconds of pause between the first shower of hot water and the actual brewing.

REMOVABLE BREW GROUP

The heart of the machine, it doses and tamps the right amount of ground coffee for all your espressos. It allows a thorough cleaning of the machine as it is removable and can be washed under the tap and re-inserted easily at its place.

CADORNA PRESTIGE



HIGHLIGHTS & FEATURES

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UP TO 10 BEVERAGES

Discover the 10 beverages available, all at your fingertips and try the ultimate barista experience at home: ristretto, espresso, espresso lungo, coffee, americano, cappuccino, café au lait, latte macchiato, frothed milk, hot water.

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NEW CAPP^{IN CUP}

An innovative and comfortable one-touch solution for your milk-based beverages. Just one click and this new system draws milk from the container, froths it and slides it automatically, with no need to move the cup or glass from under the coffee spouts. No splashes and impeccable results anytime.

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CADORNA MILK



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UP TO 6 BEVERAGES

Discover the 6 beverages available, all at your fingertips and try the ultimate barista experience at home: ristretto, espresso, espresso lungo, coffee, americano, hot water.

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CLASSIC PANNARELLO

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CADORNA PLUS



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REMOVABLE BREW GROUP

The heart of the machine, it doses and tamps the right amount of ground coffee for all your espressos. It allows a thorough cleaning of the machine as it is removable and can be washed under the tap and re-inserted easily at its place.

CADORNA STYLE



DETAILS

1. Integrated milk carafe
2. Espresso tray
3. New CAPPinCUP system
4. Brand new graphic interface
5. 4 customisable user profiles



3. **CAPP**IN CUP®



4.

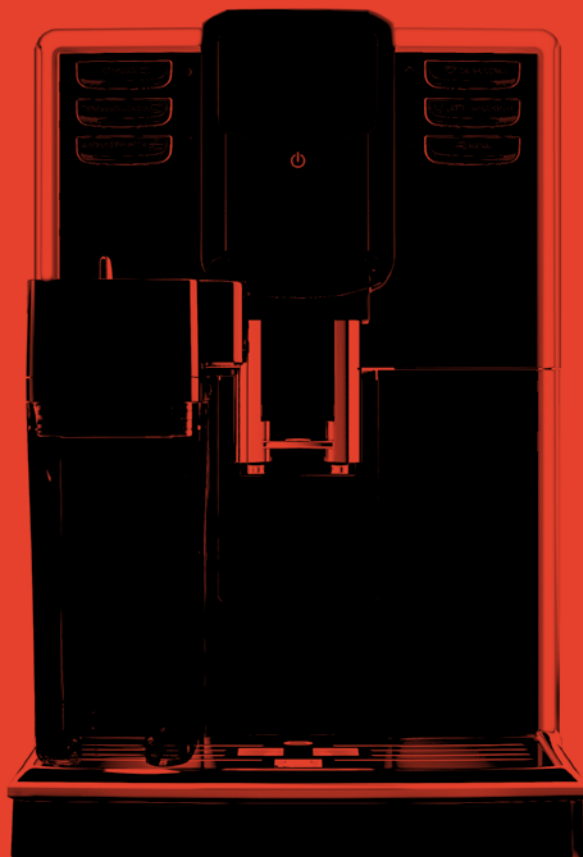


2.



ANIMA

SERIES



THE SOUL OF THE ESPRESSO

**THE GAGGIA SOUL, TRADITION
AND YEARS OF EXPERIENCE
FINALLY COMBINED IN ONE
COFFEE MACHINE: GAGGIA ANIMA.
IT BRINGS HOME THE MASTERY
OF A PROFESSIONAL BARISTA
TOGETHER WITH THE INNOVATION
OF A FULLY AUTOMATIC MACHINE,
ALLOWING YOU TO RE-DISCOVER
THE PLEASURE OF THE AUTHENTIC
ITALIAN ESPRESSO, AS FOUND IN
ITALIAN BARS EVERY SINGLE DAY, AT
THE TOUCH OF JUST ONE BUTTON.
THANKS TO THE ELEGANT DESIGN
FEATURES WITH SEVERAL STEEL
DETAILS, GAGGIA ANIMA IS A TREAT
FOR THE PALATE AS WELL AS FOR
THE EYES.**

HIGHLIGHTS & FEATURES

100% ITALIAN EXCELLENCE

Proudly designed and produced in Italy, guarantee of premium quality and of a never-ending passion for the espresso coffee.

STAINLESS STEEL DETAILS

Inspired by Italian design and craftsmanship, the stainless steel front of Anima Prestige suits both traditional and modern kitchens

BEVERAGE SPECIALTIES AT YOUR FINGERTIPS

Enjoy 5 coffee and milk-based drinks (of which 4 at one touch), from the traditional espresso to a foamy cappuccino, and personalize their length and strength. The machine brews also hot water to make your favorite infusion or tea.

MEMO FUNCTION

Customize and memorize the length of the available beverages simply by keeping selected the button for a few seconds.

INTEGRATED MILK CARAFE

The integrated milk carafe froths the milk twice and removes all bubbles to get a perfect froth, always at the right temperature, in just one touch.

The automatic cleaning cycle and the possibility to store the carafe in the fridge make it hygienic and efficient.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees

long-lasting performances, silence and the best in-cup result. Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to adjust the aroma intensity and create tailored coffee-based drinks by choosing the quantity of ground coffee per cup among 5 selections.

PRE-BREWING

Unique body and taste for every espresso thanks to the pre-brewing that implies few seconds of pause between the first shower of hot water and the actual brewing.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in-cup result every time.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

GAGGIA ADAPTING SYSTEM

The innovative technology of the Gaggia Adapting System adjusts the grinding process, making sure the selected quantity of ground coffee is used for your espresso, whatever blend you choose. Just like a professional barista.

ANIMA PRESTIGE



HIGHLIGHTS & FEATURES

100% ITALIAN EXCELLENCE

Proudly designed and produced in Italy, guarantee of premium quality and of a neverending passion for the espresso coffee.

BEVERAGE SPECIALTIES AT YOUR FINGERTIPS

Enjoy 5 coffee and milk-based drinks (of which 4 at one touch), from the traditional espresso to a foamy cappuccino, and personalize their length and strength. The machine brews also hot water to make your favorite infusion or tea.

MEMO FUNCTION

Customize and memorize the length of the available beverages simply by keeping selected the button for a few seconds.

INTEGRATED MILK CARAFE

The integrated milk carafe froths the milk twice and removes all bubbles to get a perfect froth, always at the right temperature, in just one touch. The automatic cleaning cycle and the possibility to store the carafe in the fridge make it hygienic and efficient.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees long-lasting performances, silence and the best in-cup result. Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to adjust the aroma intensity and create tailored coffee-based drinks by choosing the quantity of ground coffee per cup among 5 selections.

PRE-BREWING

Unique body and taste for every espresso thanks to the pre-brewing that implies few seconds of pause between the first shower of hot water and the actual brewing.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in cup result every time.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

GAGGIA ADAPTING SYSTEM

The innovative technology of the Gaggia Adapting System adjusts the grinding process, making sure the selected quantity of ground coffee is used for your espresso, whatever blend you choose. Just like a professional barista.

ANIMA CLASS



HIGHLIGHTS & FEATURES

100% ITALIAN EXCELLENCE

Proudly designed and produced in Italy, guarantee of premium quality and of a neverending passion for the espresso coffee.

BEVERAGE SPECIALTIES AT YOUR FINGERTIPS

Enjoy 3 coffee and 1 milk-based drinks from the traditional espresso to a foamy milk froth. The machine brews also hot water to make your favorite infusion or tea.

MEMO FUNCTION

Customize and memorize the length of the available beverages simply by keeping selected the button for a few seconds.

NEW CAPPUCCINATORE

A patented cyclonic chamber that prepares the best cappuccino ever tasted. This professional system draws milk directly from a container and froths it automatically into a cup to make the creamiest foam.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning.

This material guarantees long-lasting performances, silence and the best in-cup result. Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to adjust the aroma intensity and create tailored coffee-based drinks by choosing the quantity of ground coffee per cup among 5 selections.

PRE-BREWING

Unique body and taste for every espresso thanks to the pre-brewing that implies few seconds of pause between the first shower of hot water and the actual brewing.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in cup result every time.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

GAGGIA ADAPTING SYSTEM

The innovative technology of the Gaggia Adapting System adjusts the grinding process, making sure the selected quantity of ground coffee is used for your espresso, whatever blend you choose. Just like a professional barista.

ANIMA DELUXE



HIGHLIGHTS & FEATURES

100% ITALIAN EXCELLENCE

Proudly designed and produced in Italy, guarantee of premium quality and of a neverending passion for the espresso coffee.

BEVERAGE SPECIALTIES AT YOUR FINGERTIPS

Anima delivers a perfect in-cup result in a few seconds and it never disappoints. Enjoy your coffee based beverages.

MEMO FUNCTION

Customize and memorize the length of the available beverages simply by keeping selected the button for a few seconds.

CLASSIC PANNARELLO

The same approach as the traditional barista with the stainless steel classic pannarello that delivers steam to froth milk or hot water for teas.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees long-lasting performances, silence and the best in-cup result. Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to adjust the aroma intensity and create tailored coffee-based drinks by choosing the quantity of ground coffee per cup among 5 selections.

PRE-BREWING

Unique body and taste for every espresso thanks to the pre-brewing that implies few seconds of pause between the first shower of hot water and the actual brewing.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in cup result every time.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

GAGGIA ADAPTING SYSTEM

The innovative technology of the Gaggia Adapting System adjusts the grinding process, making sure the selected quantity of ground coffee is used for your espresso, whatever blend you choose. Just like a professional barista.

ANIMA



DETAILS

- 1- Integrated milk carafe
- 2- Multi-beverage interface
- 3- Premium materials, sophisticated elegance
- 4- New cappuccinatore
- 5- A delight to the senses
- 6- Removable water container





VELASCA

SERIES



THE QUALITY YOU DEMAND, THE EASE OF USE YOU EXPECT

**WITH GAGGIA VELASCA IT'S
REALLY EASY TO ENJOY ALL THE
EXTRAORDINARY AROMA OF
AN ITALIAN ESPRESSO. PRESS A
BUTTON AND IN A FEW SECONDS
YOU'LL HAVE COFFEE AS GOOD
AS IN AN ITALIAN BAR, READY
TO BE SAVOURED. RESULTS ARE
TAILOR-MADE: YOU CAN CHOOSE
THE GRIND, LENGTH AND BODY,
ACCORDING TO YOUR TASTE.
VELASCA IS ALSO IDEAL FOR
MAKING FOAMY CAPPUCCINOS.
MORE THAN 80 YEARS OF
EXPERIENCE AND PASSION, AT
YOUR SERVICE.**

HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

Proudly designed and produced in Italy, guarantee of premium quality and of a neverending passion for the espresso coffee.

BEVERAGES SPECIALTIES AT YOUR FINGERTIPS

Velasca Prestige delivers a perfect in-cup result in a few seconds and it never disappoints. Enjoy 5 coffee and milk-based drinks (of which 4 at one touch), from the traditional espresso to a foamy cappuccino, and personalize their length and strength. The machine brews also hot water to make your favorite infusion or tea.

MEMO FUNCTION

Customize and memorize the length of your espresso and espresso lungo simply by pressing and holding the corresponding button for a few seconds until "MEMO" is displayed.

INTEGRATED MILK CARAFE

The integrated milk carafe froths the milk twice to remove all bubbles and impurities. The result is a perfect milk froth, always at the right temperature to make flawless cappuccinos and other milk-based drinks. Moreover, it can be stored in the fridge after using it.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees long-lasting performances, silence and the best in-cup result. Select among 10 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to create a tailor-made espresso by choosing the quantity of ground coffee per cup among 5 selections.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in cup result every time.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

VELASCA PRESTIGE



HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

Proudly designed and produced in Italy, guarantee of premium quality and of a neverending passion for the espresso coffee.

MEMO FUNCTION

Customize and memorize the length of your espresso and espresso lungo simply by pressing and holding the corresponding button for a few seconds until "MEMO" is displayed.

CLASSIC PANNARELLO

it is perfect for the ones who want to add a professional touch in an easy way. In a few seconds it is possible to create a dense and soft layer of milk froth to enrich your coffee or hot water if you prefer a tea.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees

long-lasting performances, silence and the best in-cup result. Select among 10 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

OPTIAROMA

This feature gives you the unique possibility to create a tailor-made espresso by choosing the quantity of ground coffee per cup among 5 selections.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in cup result every time.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew different ground coffee blends, included decaffeinated.

VELASCA

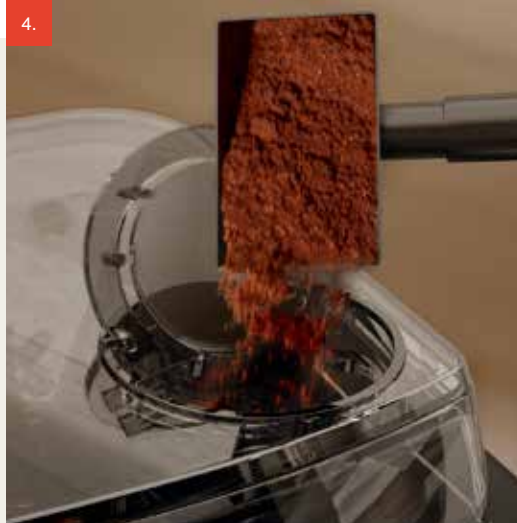


DETAILS

1. Integrated milk carafe (mod. Velasca Prestige)
2. Multi-beverage interface
3. Pannarello (mod. Velasca Black).
4. Ground coffee option
5. 10-settings adjustable grinder



4.



3.



BRERA

SERIES



BEAN-TO-CUP ESPRESSO

**THE FULLY-AUTOMATIC GAGGIA
BRERA IS THE ULTIMATE IN
CONVENIENCE: SIMPLE TO USE,
IT CAN BE PROGRAMMED TO
SUIT YOUR PERSONAL COFFEE
PREFERENCES AND IT DELIVERS
WHAT IT PROMISES: A DELICIOUS
PROFESSIONAL COFFEE IN THE
COMFORT OF YOUR OWN KITCHEN.
IT'S ALSO ENERGY-EFFICIENT – IT
SWITCHES TO STANDBY MODE AFTER
ONE HOUR – AND HAS A SELF-
RINSING CYCLE WHICH KEEPS ITS
COMPONENTS CLEAN.**

HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

Guarantee of premium quality and a neverending passion for the art of espresso making, year after year.

STAINLESS STEEL FINISHING

The stainless steel frontal panel, inspired by the Italian design and craftsmanship, makes Brera perfect for both traditional and modern kitchens.

EASY INTERFACE

Thanks to the user-friendly interface, you can easily select the amount of coffee beans for your espresso, or you can move the knob to obtain hot water for teas or steam to froth milk. The LED icons on the display allow you to always keep track of the machine functioning.

CLASSIC STAINLESS STEEL PANNARELLO

The classic stainless steel pannarello is the right tool to unleash your inner barista. It dispenses steam to prepare gorgeous cappuccinos, latte macchiato and more, or hot water if you prefer teas.

OPTIAROMA

This feature gives you the unique possibility to personalize the intensity and flavour of your espresso. Create a tailor-made result by choosing the quantity of ground coffee per cup among 3 selections.

100% CERAMIC ADJUSTABLE GRINDERS

The resistant 100% ceramic grinders extract the purest essence from coffee beans, preventing overheating and burning. This material guarantees long-lasting performances, silence and the best in-cup result. Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

GROUND COFFEE OPTION

In addition to the coffee beans option, an easy solution to brew more different ground coffee blends, even decaffeinated.

MEMO FUNCTION

Customize and memorize the length of the available beverages simply by keeping selected the button for a few seconds.

REMOVABLE BREW GROUP

Easy cleaning and maintenance with the removable brew group that can be washed under the tap and re-inserted easily at its place. This permits a thorough cleaning of the machine and the best in cup result every time.

DESCALING ALERT

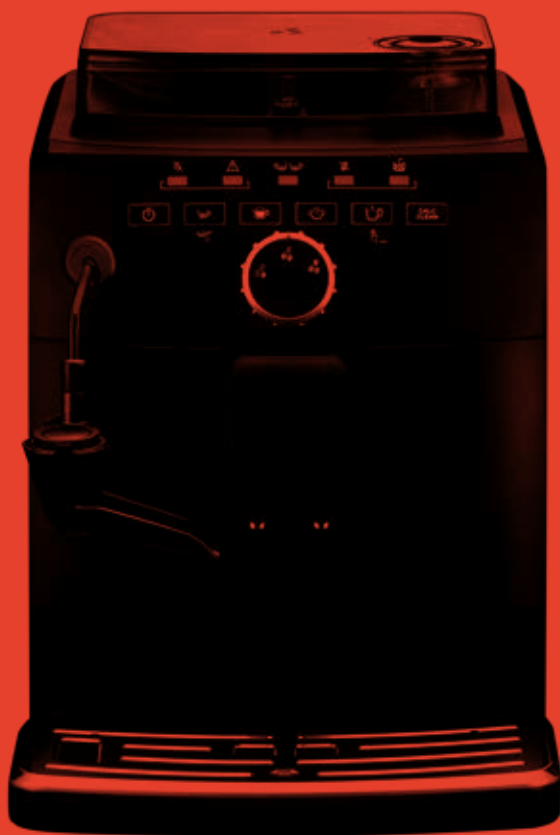
It alerts you when it is time to descale the machine.

BRERA



NAVIGLIO

SERIES



YOUR PASS FOR THE AUTHENTIC *CAFFETTERIA* EXPERIENCE

**THANKS TO THE NEW GAGGIA
NAVIGLIO RANGE, YOU CAN ENJOY
AT HOME THE PERFECT ITALIAN
CAFFETTERIA EXPERIENCE,
AT THE TOUCH OF A BUTTON.
3 MODELS TO SUIT ALL NEEDS:
WHETHER YOU PREFER TO MASTER
THE ESPRESSO ART OR MILK-BASED
DRINKS, PICK YOUR FAVORITE
ONE AMONG 3 DIFFERENT
MILK SYSTEMS AND VARIOUS
COMBINATIONS OF ONE-TOUCH
BEVERAGES.**

THE MILK SOLUTION YOU PREFER

CAPP^{IN CUP}

Naviglio Milk. A brand new solution for impeccable one touch cappuccinos. This innovative system draws milk from a container, froths it and slides it directly into a cup.

NEW CAPPUCCINATORE

Naviglio Deluxe. A dedicated system that draws milk from an external container and automatically delivers a perfect milk froth.

CLASSIC PANNARELLO

Naviglio and Naviglio Milk. The right tool to unleash your inner barista, it dispenses steam to froth milk and try latte art, or water for teas and infusions.





HIGHLIGHTS & FEATURES

NEW CAPPⁱⁿCUP

Thanks to its exclusive design and the patented cyclonic chamber, this comfortable one-touch system draws milk from a container, froths it and slides it automatically into a cup, with no need to move it from under the coffee spouts. No splashes and impeccable cappuccinos anytime.

OPTIAROMA

Thanks to the rotating knob, you can select the quantity of ground coffee among 3 different levels, to easily personalize the intensity and taste of your espresso.

AUTO CLEANING

To ensure long-lasting performances, Naviglio Milk performs an automatic cleaning cycle of the coffee circuits when the machine is turned on and when it goes in stand-by mode.

100% CERAMIC ADJUSTABLE GRINDERS

They guarantee the best extraction of coffee aromas, long-lasting performances and silence.

Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

MEMO FUNCTION

Customize and memorize the length of the available beverages simply by keeping selected the button for a few seconds.

INCLUDED PANNARELLO

In addition to the new CAPPⁱⁿCUP system, Naviglio Milk comes with a classic pannarello. Ideal to unleash your inner barista, it dispenses steam to prepare milk-based beverages, or hot water for teas. To unleash your inner barista, Naviglio Milk comes with a classic pannarello to dispense steam for your latte art, or hot water to prepare teas and infusions.

ITALIAN EXCELLENCE

100% designed and Made in Italy, guarantee of premium quality and a neverending passion for espresso making.

NAVIGLIO MILK



HIGHLIGHTS & FEATURES

THE BEST CAPPUCCINO

Two different systems for the best in-cup results. Naviglio Deluxe has a cappuccinatore that automatically draws milk from a container, froths it and delivers it into a cup, while Naviglio Black has a classic pannarello that dispenses steam or hot water.

OPTIAROMA

Thanks to the rotating knob, you can select the quantity of ground coffee among 3 different levels, to easily personalize the intensity and taste of your espresso.

AUTO CLEANING

To ensure long-lasting performances, Naviglio Milk performs an automatic cleaning cycle of the coffee circuits when the machine is turned on and when it goes in stand-by mode.

100% CERAMIC ADJUSTABLE GRINDERS

They guarantee the best extraction of coffee aromas, long-lasting performances and silence. Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

MEMO FUNCTION

Customize and memorize the length of the available beverages simply by keeping selected the specific button for a few seconds.

ITALIAN EXCELLENCE

100% designed and Made in Italy, guarantee of premium quality and a neverending passion for espresso making.

**NAVIGLIO
BLACK**

**NAVIGLIO
DELUXE**



DETAILS

- 1- Delightful in-cup results
- 2- New CAPPinCUP system
- 3- Easy interface





BESANA



YOUR WELL-ROUNDED ESPRESSO EXPERIENCE

GAGGIA BESANA IS PERFECT TO GET AN AUTHENTIC ITALIAN ESPRESSO OR COFFEE IN THE MOST IMMEDIATE WAY, ONLY BY CLICKING A BUTTON ON THE ROTATING KNOB. SIMPLE, FUNCTIONAL AND COMPACT, IT ENCLOSURES ALL THE LOVE OF GAGGIA FOR THE ESPRESSO. THANKS TO ITS INTUITIVE INTERFACE AND CLEAR PROGRAMS, IT'S WAY EASIER TO MAKE YOUR CUP OF ESPRESSO IN THE MORNING. EVEN MILK-BASED DRINKS ARE A DIAL-TURN AWAY WITH THE CLASSIC PANNARELLO.

HIGHLIGHTS & FEATURES

100% MADE IN ITALY

Guarantee of premium quality and of a never-ending passion for the art of espresso making.

100% CERAMIC ADJUSTABLE GRINDERS

Long-lasting, silent and resistant, they extract the purest essence from coffee beans, without overheating nor burning them. Select among 5 options to customize your espresso, from the finest grind for a strong taste, to the coarsest for a lighter coffee.

MEMO FUNCTION

Customize and memorize the length of your espresso and espresso lungo simply by keeping selected the dedicated button for a few seconds.

CLASSIC PANNARELLO

The same approach of the traditional barista with the classic pannarello that delivers steam to froth milk or hot water for teas and infusions.

COMPACT DESIGN

Compact and versatile design with an easy and intuitive interface. All compartments are directly accessible for maximum convenience – whether that is refilling with water or ground coffee, or emptying the coffee pucks container or the drip tray.

DESCALING ALERT

To ensure a longer product life and the best results anytime, the machine alerts you when it's time to perform the descaling procedure.

REMOVABLE BREWING UNIT

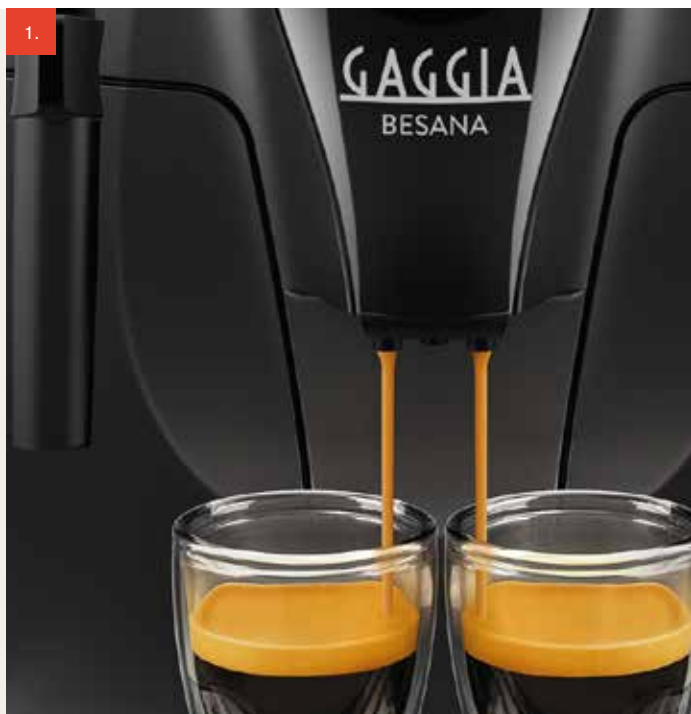
The heart of the machine, it doses and tamps the right amount of ground coffee for all your espressos. It allows a thorough cleaning of the machine as it is removable and can be washed under the tap and re-inserted easily at its place.

BESANA



DETAILS

- 1- Great in-cup result
- 2- Easy interface with rotating knob
- 3- Grind settings
- 4- Classic pannarello



2.



PRODUCT MODEL	ACCADEMIA	BABILA	CADORNA PRESTIGE
Product code	RI9702	RI9700	RI9604
HIGHLIGHTS			
User interface	Display TFT in color, multi-beverage control panel	Display TFT in b&w, multi-beverage control panel	Full colour TFT display + backlit button
Selectable languages	13 Languages	18 Languages	17 Languages
Profiles			✓ 4 Profiles
Milk/steam solution	Integrated milk carafe, and steam wand	Integrated milk carafe, and stainless steel classic pannarello	Integrated carafe
Adjustable coffee spouts	✓	✓	✓ 70 -155 Mm
Espresso tray			✓
Cup plate			✓ (Stainless steel)
Ceramic grinders	✓	✓	✓
Optiaroma (coffee strength)	✓ 3 Selections	✓ 5 Selections	✓ 5 Selections
Adjustable grinder setting	✓ 8 Selections	✓ 15 Selections	✓ 10 Selections
BEVERAGES VARIETY			
Number of beverages (steam excluded)	8 (7 One-touch)	11 (5 One-touch)	14 One touch
Ristretto		✓ "Drinks menu"	✓ Screen 4
Espresso	✓ One-touch	✓ One-touch	✓ Screen 1
Espresso lungo / caffè lungo	✓ One-touch	✓ One-touch	✓ Screen 2
Coffee (café crema)	✓ One-touch	✓ One-touch	✓ Screen 1
Americano			✓ Screen 2
Café cortado			✓ Screen 3
Cappuccino	✓ One-touch	✓ One-touch	✓ Screen 1
Cappuccino XL			✓ Screen 3
Latte macchiato	✓ One-touch	✓ One-touch	✓ Screen 1
Latte macchiato XL			✓ Screen 3
Hot milk	✓ One-touch		
Frothed milk	✓	✓ "Drinks menu"	✓ Screen 4
Baby cappuccino		✓ "Drinks menu"	
Flat white		✓ "Drinks menu"	✓ Screen 3
Café au lait (milchkaffee)			✓ Screen 2
Espresso macchiato		✓ "Drinks menu"	
Hot water	✓ One-touch	✓ "Drinks menu"	✓ Screen 2
Steam	✓ One-touch	✓ "Drinks menu"	
BEVERAGES IN CUP QUALITY			
Pump pressure	15 Bar	15 Bar	15 Bar
Pre-brewing	✓ (4 Levels)	✓ (3 Levels)	✓
Ground coffee option	✓	✓	✓
Adjustable coffee length			
Adjustable coffee temperature	✓ (3 Levels)	✓ (3 Levels)	✓ (3 Levels)
Adjustable milk length	✓	✓	✓
Adjustable milk foam	✓ (4 Levels)		
Espresso plus system (crema adjustment knob)	✓	✓	
Gaggia adapting system	✓	✓	✓
EASE OF USE			
Capacity water tank	1,6 l	1,5 l	1,5 l
Capacity milk carafe	0,6 l	0,5 l	0,6 l
Capacity bean container	350 g	300 g	300 g
Capacity coffee pucks container	15-16 Coffee pucks	11 Coffee pucks	10 Coffee pucks
Removable components	Milk carafe: frontal; water tank: top; coffee pucks container: frontal; drip tray plate: frontal; drip tray container: frontal; brew group: frontal	Milk carafe: frontal; water tank: top; coffee pucks container: frontal; drip tray: frontal; brew group: frontal	Milk carafe: frontal; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side
Dishwashersafe items			Espresso tray, CAPPinCUP, drip tray grill
Brewing of 2 coffee cups	✓	✓	✓
MAINTENANCE			
Water filter compatibility	✓ Intenza+	✓ AquaClean	✓ Intenza+
Rinsing cycle	Automatic	Automatic	Automatic
Milk circuit cleaning cycle	Automatic (quick clean)	Automatic (quick clean)	Automatic
Descaling cycle	Automatic	Automatic	Automatic
MATERIALS, FINISHING AND DIMENSIONS			
Product Dimensions (L x H x D)	28,2 X 38,5 x 42,8 cm	24,5 X 36 x 42 cm	26 X 38 x 44 cm
Product Weight	17,8 Kg	13,4 Kg	9,6 Kg
Bodywork	Soft-touch black painted metal	Glossy silver painted metal	Black ABS
Front	Stainless steel fingerprint proof	Stainless steel fingerprint proof	Spray painted antracite
Drip tray	Metal	Black ABS + chromed metal	Black ABS+stainless steel
ENERGY CONSUMPTION			
Heating element	2 Independent stainless steel boilers	2 Independent stainless steel boilers	Stainless steel boiler
Power supply	230V 50hz 1500w;	230V 50hz 1500w;	230V 50hz 1900w
ACCESSORIES			
Accessories	Cleaning tablets, grease tube, measuring spoon	Grease tube, measuring spoon, AquaClean	Grease tube, measuring spoon, Intenza+

CADORNA MILK RI9603	CADORNA PLUS RI9601	CADORNA STYLE RI9600	VELASCA PRESTIGE RI8263	VELASCA RI8260
Full colour TFT display + backlighting button 17 Languages ✓ 4 Profiles CAPPinCUP system	Full colour TFT display + backlighting button 17 Languages ✓ 4 Profiles Classic pannarello	Full colour TFT display + backlighting button 17 Languages ✓ 4 Profiles Classic pannarello	LCD + buttons N.A	LCD + buttons N.A
✓ 70 -145 mm ✓ ✓ ✓ 5 Selections ✓ 10 Selections	✓ 70 -155 Mm ✓ ✓ ✓ 5 Selections ✓ 10 Selections	✓ 70 -115 Mm ✓ ✓ ✓ 5 Selections ✓ 10 Selections	✓ 70 - 110 Mm ✓ (Stainless steel) ✓ ✓ 5 Selections ✓ 10 Selections	✓ 70 - 110 Mm ✓ (Stainless steel) ✓ ✓ 5 Selections ✓ 10 Selections
10 One touch	6 One touch	6 One touch	6 (4 One-touch)	3 (3 One-touch)
✓ Screen 3 ✓ Screen 1 ✓ Screen 2 ✓ Screen 1 ✓ Screen 2	✓ Screen 2 ✓ Screen 1 ✓ Screen 2 ✓ Screen 1 ✓ Screen 2	✓ Screen 2 ✓ Screen 1 ✓ Screen 2 ✓ Screen 1 ✓ Screen 2	✓ One-touch ✓ One-touch	✓ One-touch ✓ One-touch
✓ Screen 1			✓ One-touch	
✓ Screen 1				
✓ Screen 3			✓ One-touch ✓ "Drinks menu"	
✓ Screen 2				
✓ Screen 2	✓ Screen 1 ✓ Screen 1	✓ Screen 1 ✓ Screen 1	✓ "Drinks menu"	✓ One-touch ✓ One-touch
15 Bar	15 Bar	15 Bar	15 Bar	15 Bar
✓ ✓	✓ ✓	✓ ✓	✓ ✓	✓ ✓
✓ (3 Levels) ✓	✓ (3 Levels)	✓ (3 Levels)	✓ (3 Levels) ✓	✓ (3 Levels)
✓	✓	✓	✓	✓
1,5 l 0,5 l 300 g 10 Coffee pucks Milk carafe: freestanding; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	1,5 l 300 g 10 Coffee pucks Water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	1,5 l 300 g 10 Coffee pucks Water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	1,5 l 0,5 l 300 g 10 Coffee pucks Milk carafe: frontal; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	1,5 l 0,5 l 300 g 10 Coffee pucks Water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side
✓	✓	✓	✓	✓
✓ Intenza+ Automatic Automatic Automatic	✓ Intenza+ Automatic Automatic Automatic	✓ Intenza+ Automatic Automatic Automatic	✓ AquaClean (us/cnd intenza +) Automatic Automatic (quick clean) Automatic	✓ AquaClean Automatic Automatic
26 X 38 x 44 cm 9,3 Kg Black ABS Black ABS Black ABS+stainless steel	26 X 38 x 44 cm 9,0 Kg Black ABS Black ABS Black ABS+stainless steel	26 X 34,5 x 44 cm 8,3 Kg Black ABS Black ABS Black ABS+stainless steel	25,6 X 34 x 44 cm 9,4 Kg Black ABS Black ABS Stainless steel Silver ABS, stainless steel	25,6 X 34 x 44 cm 8,6 Kg Black ABS Black ABS ABS/acciaio inox
Stainless steel boiler 230V 50hz 1900w	Stainless steel boiler 230V 50hz 1900w	Stainless steel boiler 230V 50hz 1900w	Stainless steel boiler 230V 50hz 1500w	Stainless steel boiler 230V 50hz 1500w
Grease tube, measuring spoon, Intenza+	Grease tube, measuring spoon, Intenza+	Grease tube, measuring spoon, Intenza+	Grease tube, measuring spoon, AquaClean	Grease tube, measuring spoon, AquaClean

PRODUCT MODEL Product code	ANIMA PRESTIGE Rl8762	ANIMA CLASS Rl8759	ANIMA DE LUXE Rl8761	ANIMA Rl8760
HIGHLIGHTS				
User interface	Lcd + buttons	Lcd + buttons	Lcd + buttons	Lcd + buttons
Selectable languages	N.A	N.A	N.A	N.A
Profiles				
Milk/steam solution	Integrated milk carafe	Integrated milk carafe	Cappuccinatore	Classic stainless steel pannarello
Adjustable coffee spouts	✓ 110 - 150 Mm	✓ 110 - 150 Mm	✓ 110 - 150 Mm	✓ 110 - 150 Mm
Espresso tray				
Cup plate				
Ceramic grinders	✓	✓	✓	✓
optiaroma (coffee strength)	✓ 5 Selections	✓ 5 Selections	✓ 5 Selections	✓ 5 Selections
Adjustable grinder setting	5 Selections	5 Selections	5 Selections	5 Selections
BEVERAGES VARIETY				
Number of beverages (steam excluded)	6 (4 One-touch)	6 (4 One-touch)	4 (4 One-touch)	3 (3 One-touch)
Ristretto				
Espresso	✓ One-touch	✓ One-touch	✓ One-touch	✓ One-touch
Espresso lungo / caffè lungo	✓ One-touch	✓ One-touch	✓ One-touch	✓ One-touch
Coffee (café crema)				
Americano				
Café cortado				
Cappuccino	✓ One-touch	✓ One-touch		
Cappuccino XL				
Latte macchiato	✓ One-touch	✓ One-touch		
Latte macchiato XL				
Hot milk				
Frothed milk	✓ "Drinks menu"	✓ "Drinks menu"	✓ One-touch	
Baby cappuccino				
Flat white				
Café au lait (milchkafee)				
Espresso macchiato				
Hot water	✓ "Drinks menu"	✓ "Drinks menu"	✓ One-touch	✓ One-touch
Steam			✓	✓ One-touch
BEVERAGES IN CUP QUALITY				
pump pressure	15 Bar	15 Bar	15 Bar	15 Bar
Pre-brewing	✓	✓	✓	✓
Ground coffee option	✓	✓	✓	✓
Adjustable coffee length				
Adjustable coffee temperature	✓ (3 Levels)	✓ (3 Levels)	✓ (3 Levels)	✓ (3 Levels)
Adjustable milk length	✓	✓		
Adjustable milk foam				
Espresso plus system (crema adjustment knob)				
Gaggia adapting system	✓	✓	✓	✓
EASE OF USE				
Capacity water tank	1,8 l	1,8 l	1,8 l	1,8 l
Capacity milk carafe	0,5 l	0,5 l		
Capacity bean container	250 g	250 g	250 g	250 g
Capacity coffee pucks container	15 Coffee pucks	15 Coffee pucks	15 Coffee pucks	15 Coffee pucks
Removable components	Milk carafe: frontal; water tank: top; coffee pucks container: frontal; drip tray: frontal; brew group: frontal	Milk carafe: frontal; water tank: top; coffee pucks container: frontal; drip tray: frontal; brew group: frontal	Cappuccinatore: frontal; water tank: top; coffee pucks container: frontal; drip tray: frontal; brew group: frontal	Classic pannarello: frontal; water tank: top; coffee pucks container: frontal; drip tray: frontal; brew group: frontal
Dishwashersafe items				
Brewing of 2 coffee cups	✓	✓	✓	✓
MAINTENANCE				
water filter compatibility	✓ Intenza+	✓ Intenza+	✓ Intenza+	✓ Intenza+
Rinsing cycle	Automatic	Automatic	Automatic	Automatic
Milk circuit cleaning cycle	Automatic (quick clean)	Automatic (quick clean)	Manual	
Descaling cycle	Automatic	Automatic	Automatic	Automatic
MATERIALS, FINISHING AND DIMENSIONS				
product Dimensions (L x H x D)	22,1 X 34 x 43 cm	22,1 X 34 x 43 cm	22,1 X 34 x 43 cm	22,1 X 34 x 43 cm
Product Weight	8,7 Kg	8,7 Kg	8,3 Kg	7,9Kg
Bodywork	Black ABS	Black ABS	Black ABS	Black ABS
Front	Stainless steel	Spray painted dark silver glossy	Stainless steel	Black glossy ABS
Drip tray	Silver ABS, stainless steel	ABS, stainless steel	Silver ABS, stainless steel	ABS, stainless steel
ENERGY CONSUMPTION				
Heating element	Stainless steel boiler	Stainless steel boiler	Stainless steel boiler	Stainless steel boiler
Power supply	230V 50hz 1500w	230V 50hz 1500w	230V 50hz 1850w	230V 50hz 1850w
ACCESSORIES				
accessories	Grease tube, measuring spoon	Grease tube, measuring spoon	Grease tube, measuring spoon	Grease tube, measuring spoon

BRERA RI9305	NAVIGLIO MILK RI8749	NAVIGLIO DE LUXE HD8749	NAVIGLIO BLACK HD8749	BESANA RI8180
Led display + buttons	Buttons + led	Buttons + led	Buttons + led	Buttons + rotary knob
N.A	N.A	N.A	N.A	N.A
Classic stainless steel pannarello ✓	CAPPinCUP & classic black pannarello ✓ 70 - 110 Mm	Cappuccinatore ✓ 70 - 110 Mm	Classic black plastic pannarello ✓ 70 - 110 Mm	Classic black pannarello
✓	✓	✓	✓	
✓	✓	✓	✓	✓
✓ 3 Selections	✓ 3 Selections	✓ 3 Selections	✓ 3 Selections	
5 Selections	✓ 5 Selections	5 Selections	5 Selections	5 Selections
3(2 One-touch)	4 (4 One-touch)	4(4 One-touch)	3(3 One-touch)	3(3 One-touch)
✓ One-touch	✓ One-touch	✓ One-touch	✓ One-touch	✓ One-touch
✓ One-touch		✓ One-touch	✓ One-touch	✓ One-touch
	✓ One-touch			
	✓ One-touch	✓ One-touch		
✓	✓ One-touch	✓ One-touch	✓ One-touch	✓ One-touch
✓	✓ One-touch	✓	✓ One-touch	✓ One-touch
15 Bar	15 Bar	15 Bar	15 Bar	15 Bar
✓	✓	✓	✓	✓
✓				
✓	✓	✓	✓	✓
1,2 l	1,5 l	1,5 l	1,5 l	1 l
250 g 8 Coffee pucks Classic pannarello: frontal; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	300 g 10 Coffee pucks CAPPinCUP system & classic pannarello: frontal; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	300 g 10 Coffee pucks Cappuccinatore: frontal; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	300 g 10 Coffee pucks Classic pannarello: frontal; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side	180 g 8 Coffee pucks Classic pannarello: frontal; water tank: frontal; coffee pucks container: frontal; drip tray: frontal; brew group: side
✓	✓	✓	✓	✓
✓ Intenza+ Automatic	✓ Intenza+ Automatic	✓ Intenza+ Automatic	✓ Intenza+ Automatic	✓ Intenza+ Automatic
Manual with warning	Manual with warning	Manual with warning	Manual with warning	Manual with warning
25,6 X 31,5 x 44,7 cm 8,5 Kg Black ABS Stainless steel ABS, stainless steel	25,6 X 34 x 44 cm 9 Kg Black ABS Black ABS ABS, stainless steel	25,6 X 34 x 44 cm 9 Kg Black ABS Silver ABS ABS, stainless steel	25,6 X 34 x 44 cm 9 Kg Black ABS Black ABS ABS, stainless steel	29,5X32,5x42 cm 7 Kg Black ABS Black ABS ABS, stainless steel
Stainless steel boiler 230V 50hz 1400w	Stainless steel boiler 230V 50hz 1850w	Stainless steel boiler 230V 50hz 1850w	Stainless steel boiler 230V 50hz 1850w	230V 50hz 1400w
Grease tube, measuring spoon	Pannarello, grease tube, grinder adjustment key	Grease tube, grinder adjustment key	Grease tube, grinder adjustment key	Grease tube, grinder adjustment key


GAGGIA
MILANO

PRESSO
CAFFEINATO

NET WT 250g (8.8 oz)

100% GEMAHLENEN KAFFEE
100% COFFEE / 100% CAFE MOULU



A close-up photograph of a person's hands operating a manual espresso machine. The person is wearing a light-colored, long-sleeved button-down shirt. Their left hand is holding a metal tamper, pressing it down into the coffee grounds in the machine's portafilter. Their right hand is holding the handle of the portafilter. The entire image is overlaid with a semi-transparent red filter. A large, white, sans-serif number '2' is positioned in the upper center of the frame.

2

**MANUAL
ESPRESSO
MACHINES**



GAGGIA MANUAL MACHINES ARE THE IDEAL CHOICE IF YOU WANT THE BEST OF THE TRADITIONAL ESPRESSO MAKING, AT YOUR HOME. IT'S ALL UP TO YOU: CHOOSE THE BLEND, SELECT THE PERFECT GRIND, ADD THE CORRECT AMOUNT OF COFFEE, TAMP IT DOWN AND ADJUST EVERY STEP TO GET THE MOST DELICIOUS ESPRESSO WITH CREMA. WITH THE CLASSIC PANNARELLO, YOU CAN ALSO PREPARE YOUR FAVOURITE MILK-BASED BEVERAGES. IT TAKES PATIENCE, BUT YOU'LL DISCOVER SOON THE UNIQUE PLEASURE OF ENJOYING A SPECIAL DAILY RITUAL AT HOME, LIKE A REAL BARISTA.

CLASSIC



UNLEASH YOUR INNER BARISTA AT HOME

**THE NEW GAGGIA CLASSIC HOLDS
OUR 80 YEARS OF HISTORY,
TRADITION AND EXPERIENCE.
WE DEDICATE IT TO ALL
ESPRESSO LOVERS THAT WANT
TO RELIVE EVERY DAY AT
HOME THE BARISTA'S RITUALS,
THAT REQUIRE ATTENTION
TO EACH DETAIL, PRECISION
AND PRACTICE TO CREATE THE
REAL ITALIAN ESPRESSO WITH
«CREMA NATURALE», IN THE HIGH
TRADITION OF ACHILLE GAGGIA.
THE TRADITIONAL GROUP,
SOLENOID VALVE AND FILTER
HOLDER ENSURE TOTAL CONTROL,
AND THE PROFESSIONAL STEAM
WAND ALLOWS YOU TO MAKE
A PERFECT MILK FROTH FOR
YOUR CAPPUCCINOS. STYLISHLY
DESIGNED AND TOTALLY MADE IN
ITALY.**

HIGHLIGHTS & FEATURES

PROFESSIONAL CHROMED BRASS GROUP AND FILTER-HOLDER

Same style, size, ring and way of working as a professional machine, thus the perfect driver of great in cup quality.

The heavy chromed brass group and filter-holder ensure a consistent and stable temperature throughout entire brewing process.

SOLENOID VALVE

The three-way Solenoid Valve relieves pressure in the filter-holder immediately after pulling a shot. Water empties from the filter-holder via the open valve and ends up in the drip tray. This leaves the coffee pucks relatively dry, making it easy to clean.

TRADITIONAL GAGGIA BOILER

Secures great espresso quality thanks to the excellent temperature stability during the whole brewing process.

The 15 bar pump pushes the hot water through the ground coffee at high pressure to ensure better-tasting crema-topped espresso.

PROFESSIONAL STEAM WAND WITH 2 STEAM OUTLETS

The perfect way to froth the milk and have a traditional creamy cappuccinos at home like in an Italian bar.

NEW INTUITIVE USER INTERFACE

The traditional rocker-buttons and indicator lights for on/off, espresso preparation and steam dispensing allow you a total control of the functions.

DESIGN DETAILS

The new design is thought to further enrich your home barista experience: new side shape that makes the water level visible, a renovated drip tray to improve stability during the brewing process, and an iconic filter-holder with the signature Gaggia "G".

3 FILTERS FOR GROUND COFFEE AND POD

Gaggia Classic comes with 3 filters:

1 "crema perfetta" filter for 1 or 2 cups helps you to have a perfect espresso just from the first use; while 2 traditional filters ensure you a professional experience.

CUP HOLDER

This practical feature allows you to store your espresso cups and glasses on top of the espresso machine itself – always within reach and conveniently stored without taking up space.

PROUDLY MADE IN ITALY

Guarantee of premium quality and a neverending passion for espresso making, year after year.

CLASSIC



DETAILS

- 1-3. Professional chromed brass group and filter holder to ensure a perfect Italian espresso at home
2. New intuitive user interface
4. Professional steam wand
5. New body shape that makes visible the water level

2.



3.



1.



4.





HIGHLIGHTS & FEATURES



PRESSURISED “CREMA PERFETTA” FILTER HOLDER

This special “crema perfetta” filter holder guarantees a long-lasting delicious crema.



CLASSIC PANNARELLO

This espresso machine range comes with the classic milk frother that baristas call "Pannarello". It dispenses steam and is immersed in milk to prepare gorgeous milk foam. Unleash your inner barista by preparing your delicious milk specialties the traditional way.

ERGONOMIC FOR DAILY USE

All compartments are directly accessible for maximum convenience – whether that's refilling with water or ground coffee or emptying the filter or drip tray.



HIGHLIGHTS & FEATURES

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CLASSIC COLOR VIBES



HIGHLIGHTS & FEATURES

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CLASSIC COLOR VIBES



CAREZZA

SERIES



HERITAGE MEETS TECHNOLOGY

**LIVING UP TO GAGGIA'S MOTTO
OF *TRADIZIONE IN CONTINUA
EVOLUZIONE*, THE CAREZZA
RANGE COMBINES PROFESSIONAL
HERITAGE WITH THE LATEST
TECHNOLOGY**

**IN A STYLISH MODERN VINTAGE
DESIGN. IT MAKES REMARKABLE
ITALIAN ESPRESSOS OF WHICH
ACHILLE GAGGIA WOULD HAVE
BEEN PROUD. THE SECRET TO ITS
ITALIAN-STYLE ESPRESSOS LIES IN
ITS PRESSURIZED FILTER HOLDER,
WHICH REGULATES THE PRESSURE
OF THE WATER AND HELPS
OPTIMISE THE EXTRACTION OF THE
COFFEE.**

HIGHLIGHTS & FEATURES

PRESSURIZED 'CREMA PERFETTA' FILTER HOLDER

This special 'crema perfetta' filter holder guarantees a long-lasting delicious crema.

PRE-BREWING SYSTEM

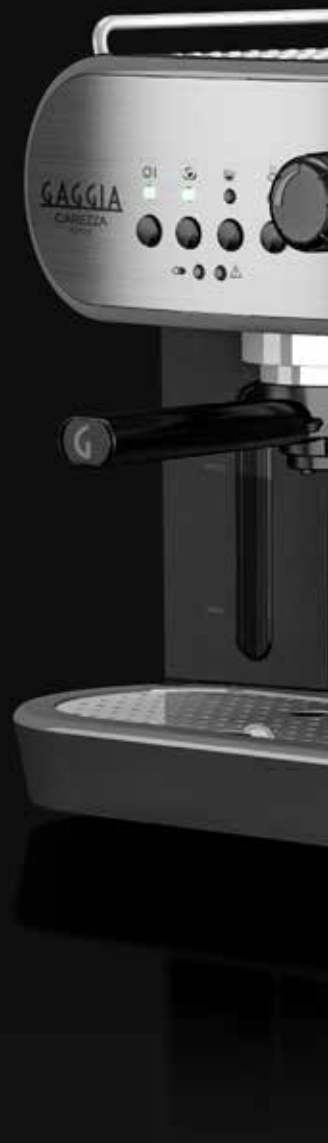
Thanks to the Pre-Brewing Technology, the coffee grounds are moistened before the actual brewing process, ensuring the aroma fully unfolds.

FRONTAL WATER TANK EXTRACTION

Easy to remove, clean and refill.

AUTO-CLEANING CYCLE

The machine's automatic cleaning and descaling cycles make it easy to maintain and ensure its longevity.





HIGHLIGHTS & FEATURES

15-BAR PUMP

Pumps the water through the ground coffee at high pressure to ensure better-tasting crema-topped espressos.

DOUBLE-WALLED “CREMA PERFETTA” FILTER-HOLDER

It improves crema extraction and guarantees a warmer and creamier espresso.

PRE-BREWING SYSTEM

Thanks to the Pre-Brewing Technology, the coffee grounds are moistened before the actual brewing process, ensuring the aroma fully unfolds.

GROUND COFFEE & PODS

Gaggia's manual machines come with a coffee filter for 1 & 2 cups of ground coffee, and a special filter for coffee pods.

SHUT-OFF MODE

After 9 minutes of inactivity, the machine shuts down automatically.

BOILER TEMPERATURE GAUGE

Allows professional monitoring of the water temperature in the boiler.

FRONTAL WATER TANK EXTRACTION

Easy to remove, clean and refill.

Delicious milk froth thanks to the classic stainless steel

CLASSIC PANNARELLO

This Gaggia espresso machine comes with the classic milk frother that baristas call a “Pannarello”. It dispenses steam and is immersed in milk to prepare gorgeous milk foam. Unleash your inner barista by preparing your delicious milk specialties the traditional way!

AUTO-CLEANING CYCLE

The machine's automatic cleaning and descaling cycles make it easy to maintain and ensure its longevity.

CAREZZA DELUXE



HIGHLIGHTS & FEATURES

15-BAR PUMP

Pumps the water through the ground coffee at high pressure to ensure better-tasting crema-topped espressos.

PRESSURISED 'CREMA PERFETTA' FILTER HOLDER

This special 'crema perfetta' filter holder guarantees a long-lasting delicious crema.

PRE-BREWING SYSTEM

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GROUND COFFEE & PODS

Gaggia's manual machines come with a coffee filter for 1 & 2 cups of ground coffee, and a special filter for coffee pods.

SHUT-OFF MODE

After 9 minutes of inactivity, the machine shuts down automatically.

FRONTAL WATER TANK EXTRACTION

Easy to remove, clean and refill.

DELICIOUS MILK FROTH THANKS TO THE CLASSIC PANNARELLO

This Gaggia espresso machine comes with the classic milk frother that baristas call a "Pannarello". It dispenses steam and is immersed in milk to prepare gorgeous milk foam. Unleash your inner barista by preparing your delicious milk specialties the traditional way!

AUTO-CLEANING CYCLE

The machine's automatic cleaning and descaling cycles make it easy to maintain and ensure its longevity.

CAREZZA STYLE



DETAILS

- 1 - 'Crema Perfetta' pressurised filter holder(Carezza Style)
- 2 - Stainless steel display
- 3 - Stainless steel cup holder
- 4 - Temperature gauge (Carezza Deluxe)
- 5 - Stainless steel pannarello (Carezza Deluxe)



2.



3.



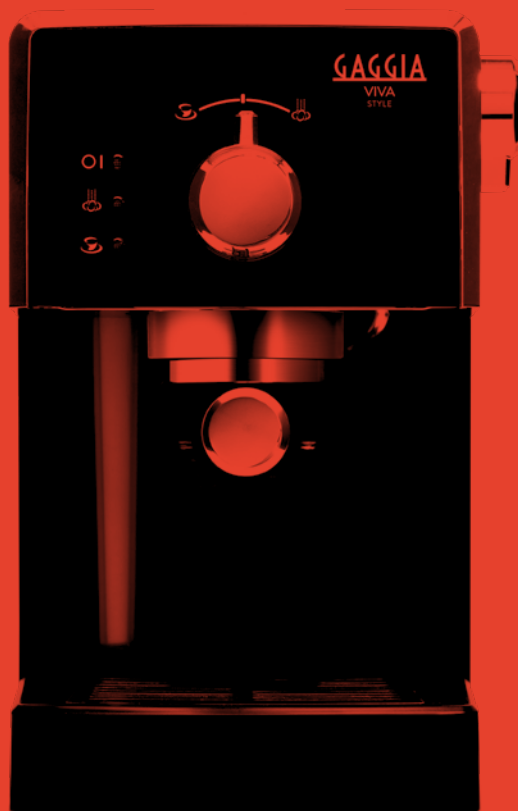
4.



5.



VIVA SERIES



THE TASTE OF A REAL ITALIAN ESPRESSO EVERY DAY.

**GAGGIA VIVA OFFERS THE
ENTHUSIASTS OF TRADITIONAL
PREPARATION ALL THEY NEED TO
ENJOY A REAL ESPRESSO EVERY
DAY. THE PATENTED PRESSURIZED
FILTER HOLDER GUARANTEES
A LONG-LASTING DELICIOUS
“CREMA NATURALE”, AT EVERY
USE. THE RANGE IS COMPOSED BY
3 DIFFERENT MODELS. SELECT THE
ONE THAT PERFECTLY FITS TO YOUR
NEEDS AND EVERY DAY YOU WILL
ENJOY THE AUTHENTIC ITALIAN
ESPRESSO EXPERIENCE.**

HIGHLIGHTS & FEATURES

PRESSURIZED 'CREMA PERFETTA' FILTER HOLDER

This special "crema perfetta" filter holder guarantees a long-lasting delicious crema.

CLASSIC PANNARELLO

This espresso machine range comes with the classic milk frother that baristas call "Pannarello". It dispenses steam and is immersed in milk to prepare gorgeous milk foam. Unleash your inner barista by preparing your delicious milk specialties the traditional way.

ERGONOMIC FOR DAILY USE

All compartments are directly accessible for maximum convenience – whether that's refilling with water or ground coffee or emptying the filter or drip tray.





HIGHLIGHTS & FEATURES

15-BAR PUMP

Pumps the water through the ground coffee at high pressure to ensure better-tasting crema-topped espresso.

FULL STAINLESS STEEL

Premium material ensures the machine is long-lasting and easy to clean (Gaggia Viva Prestige).

ERGONOMIC FOR DAILY USE

All compartments are directly accessible for maximum convenience – whether that's refilling with water or ground coffee or emptying the filter or drip tray.

GROUND COFFEE & POD

Gaggia Viva machines come with a coffee filter for 1 & 2 cups of ground coffee, and a special filter for coffee pods.

PRESSURISED “CREMA PERFETTA” FILTER HOLDER

This special “crema perfetta” filter holder guarantees a long-lasting delicious crema.

CLASSIC PANNARELLO

This espresso machine range comes with the classic milk frother that baristas call “Pannarello”. It dispenses steam and is immersed in milk to prepare gorgeous milk foam. Unleash your inner barista by preparing your delicious milk specialties the traditional way.

SHUT-OFF MODE

After 30 minutes of inactivity, the machine shuts down automatically.

VIVA PRESTIGE



VIVA DELUXE



VIVA STYLE



DETAILS

- 1 - Classic Pannarello (Gaggia Viva Deluxe and Prestige)
- 2 - Stainless steel cup holder (Gaggia Viva Deluxe and Prestige)
- 3 - Removable water tank
- 4 - Pressurised 'crema perfetta' filter holder
- 5 - Stainless steel interface and drip tray (Gaggia Viva Deluxe and Prestige)





HIGHLIGHTS & FEATURES

PRESSURISED “CREMA PERFETTA” FILTER HOLDER

This special “crema perfetta” filter holder guarantees a long-lasting delicious crema.

CLASSIC PANNARELLO

This espresso machine range comes with the classic milk frother that baristas call “Pannarello”. It dispenses steam and is immersed in milk to prepare gorgeous milk foam. Unleash your inner barista by preparing your delicious milk specialties the traditional way.

ERGONOMIC FOR DAILY USE

All compartments are directly accessible for maximum convenience – whether that’s refilling with water or ground coffee or emptying the filter or drip tray.





HIGHLIGHTS & FEATURES

15-BAR PUMP

Pumps the water through the ground coffee at high pressure to ensure better-tasting crema-topped espresso.

FULL STAINLESS STEEL

Premium material ensures the machine is long-lasting and easy to clean (Gaggia Viva Prestige).

ERGONOMIC FOR DAILY USE

All compartments are directly accessible for maximum convenience – whether that's refilling with water or ground coffee or emptying the filter or drip tray.

GROUND COFFEE & POD

Gaggia Viva machines come with a coffee filter for 1 & 2 cups of ground coffee, and a special filter for coffee pods.

PRESSURISED “CREMA PERFETTA” FILTER HOLDER

This special “crema perfetta” filter holder guarantees a long-lasting delicious crema.

CLASSIC PANNARELLO

This espresso machine range comes with the classic milk frother that baristas call “Pannarello”. It dispenses steam and is immersed in milk to prepare gorgeous milk foam. Unleash your inner barista by preparing your delicious milk specialties the traditional way.

SHUT-OFF MODE

After 30 minutes of inactivity, the machine shuts down automatically.

3 COLORS AVAILABLE

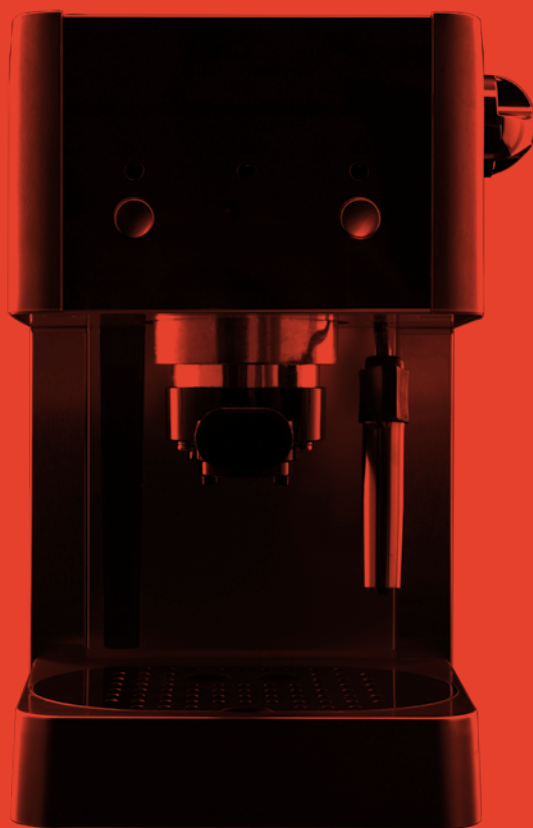
Cappuccino, Industrila gray and midnight blue

VIVA CHIC



GRAN GAGGIA

SERIES



**ENJOY THE TASTE OF A
REAL ITALIAN ESPRESSO
EVERY DAY.**

**EXPERIENCE THE PASSION
OF TRADITIONAL PREPARATION
IN A COMPACT DESIGN WITH THE
GRAN GAGGIA SERIES.
AND WITH THE NEW CREMA
PERFETTA PRESSURISED FILTER
HOLDER, YOU'RE GUARANTEED A
DELICIOUS, LONG-LASTING CREMA
EVERY TIME.**

HIGHLIGHTS & FEATURES

15-BAR PUMP

Pumps the water through the ground coffee at high pressure to ensure better-tasting crema-topped espressos.

FULL STAINLESS STEEL

Premium material ensures the machine is long-lasting and easy to clean (Gran Gaggia Prestige).

ERGONOMIC FOR DAILY USE

All compartments are directly accessible for maximum convenience – whether that's refilling with water or ground coffee or emptying the filter or drip tray.

GROUND COFFEE & POD

Gaggia's manual machines come with a coffee

filter for 1 & 2 cups of ground coffee, and a special filter for coffee pods.

PRESSURISED 'CREMA PERFETTA' FILTER HOLDER

This special 'crema perfetta' filter holder guarantees a long-lasting delicious crema.

CLASSIC PANNARELLO

Turns milk into a gorgeous froth within seconds. Perfect for preparing milk specialties the traditional way, such as a cappuccino and latte macchiato.

SHUT-OFF MODE

After 30 minutes of inactivity, the machine shuts down automatically.

GRAN GAGGIA PRESTIGE



GRAN GAGGIA DELUXE



GRAN GAGGIA STYLE



PRODUCT MODEL	NEW CLASSIC	CAREZZA DELUXE
Product code	RI9480/RI9380	RI8525/01
HIGHLIGHTS		
Interface	New rocker button + indicator lights	Analogic
Professional chromed brass filter-holder	✓	
Pressurised filter-holder		✓
Hot water/steam dispenser	Professional stainless steel steam wand	Classic stainless steel pannarello
Cup plate		✓ Stainless steel
Temperature gauge		✓
Stainless steel	Stainless steel	Blackboard black+silver
BEVERAGES VARIETY AND IN CUP QUALITY		
Espresso	✓	✓
Steam	✓	✓
Hot water	✓	✓
Ground coffee	✓	✓
Coffee pods	✓	✓
Pump pressure		15 bar
Pre-brewing		✓
Filters included	1 crema perfetta filter (for 1 or 2 cups); 2 traditional filters (1 cup/pods; 2 cups)	2 (1-2 cups, "crema perfetta" pressurised pods)
EASE OF USE		
Water tank capacity	2,1 l	1,4 l
Removable components	Water tank: frontal, drip tray: frontal, steam wand ogive	Water tank: frontal, drip tray: frontal, pannarello
Simultaneously brewing of 2 coffee cups	✓	✓
MAINTENANCE		
Rinsing cycle		Automatic
Descaling cycle	Manual	Manual
Descaling alert		✓
Water filter compatibility		✓
MATERIALS, FINISHING, DIMENSIONS		
Product Dimensions (L x A x P)	23 X 38 x 24 cm	21 X 30 x 28 cm
Product Weight	7,265 Kg	5,8 Kg
Group and filter-holder	Chromed brass	Stainless steel
Pannarello	Professional stainless steel steam wand	Stainless steel
Bodywork	Brushed stainless steel	ABS
Front	Brushed stainless steel	Brushed stainless steel
Drip tray	Plastic and stainless steel	Plastic and stainless steel
ENERGY CONSUMPTION		
Automatic stand-by	✓ (just for WE version)	✓
Boiler	Gaggia traditional boiler	Stainless steal
Energy consumption	230V 50Hz; 120V 60Hz	230-240V 5 Hz 1900W 120V 60Hz 1300W
ACCESSORIES		
Included accessories	Ground coffee doser, tamper	Ground coffee doser/tamper

CAREZZA STYLE R18523	VIVA PRESTIGE R18437	VIVA DELUXE R18435
Analogic	Rotating knob	Rotating knob
✓	✓	✓
Classic plastic pannarello	Classic stainless steel pannarello	Classic stainless steel pannarello
✓ Stainless steel	✓ Stainless steel	✓ Stainless steel
Blackboard black + dark grey	stainless steel	Black + stainless steel
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
15 bar	15 bar	15 bar
✓		
2 (1-2 cups, "crema perfetta" pressurised pods)	2 (1-2 cups, "crema perfetta" pressurised pods)	2 (1-2 cups, "crema perfetta" pressurised pods)
1,4 l	1 l	1 l
Water tank: frontal, drip tray: frontal, pannarello	Water tank: up, drip tray: frontal, pannarello	Water tank: up, drip tray: frontal, pannarello
✓	✓	✓
Automatic		
Manual	Manual	Manual
✓		
✓	✓	✓
21 X 30 x 28 cm	20 X 29,7 x 26,5 cm	20 X 29,7 x 26,5 cm
5,7 Kg	4,7 Kg	3,9 Kg
Stainless steel	Aluminum + plastic	Aluminum + plastic
Black plastic	stainless steel	stainless steel
ABS	ABS	ABS
Brushed stainless steel	Brushed stainless steel	Brushed stainless steel
Plastic and stainless steel	Abs and stainless steel	Abs and stainless steel
✓	✓	✓
Stainless steal	Aluminum	Aluminum
230-240V 50Hz 1900W	230-240V 50Hz 10250W	230-240V 50Hz 1025W
Ground coffee doser/tamper	Ground coffee doser/tamper	Ground coffee doser/tamper

PRODUCT MODEL	VIVA STYLE	VIVA CHIC
Product code	RI8433	RI8433
HIGHLIGHTS		
Interface	Rotating knob	Rotating knob
Professional chromed brass filter-holder		
Pressurised filter-holder	✓	✓
Hot water/steam dispenser	Classic plastic pannarello	Classic plastic pannarello
Cup plate		
Temperature gauge		
Colors available	Black	Cappuccino; industrial gray; midnight blue
BEVERAGES VARIETY AND IN CUP QUALITY		
Espresso	✓	✓
Steam	✓	✓
Hot water	✓	✓
Ground coffee	✓	✓
Coffee pods	✓	✓
Pump pressure	15 bar	15 bar
Pre-brewing		
Filters included	2 (1-2 cups, "crema perfetta" pressurised pods)	2 (1-2 cups, "crema perfetta" pressurised pods)
EASE OF USE		
Water tank capacity	1 l	1 l
Removable components	Water tank: up, drip tray: frontal, pannarello	Water tank: up, drip tray: frontal, pannarello
Simultaneously brewing of 2 coffee cups	✓	✓
MAINTENANCE		
Rinsing cycle		
Descaling cycle	Manual	Manual
Descaling alert		
Water filter compatibility	✓	✓
MATERIALS, FINISHING, DIMENSIONS		
Product Dimensions (L x A x P)	20 X 29,7 x 26,5 cm	20 X 29,7 x 26,5 cm
Product Weight	3,8 Kg	3,8 Kg
Group and filter-holder	Aluminum + plastic	Aluminum + plastic
Pannarello	Black plastic	Black plastic
Bodywork	ABS	ABS
Front	Black ABS	Black ABS
Drip tray	Black ABS	Black ABS
ENERGY CONSUMPTION		
Automatic stand-by	✓	✓
Boiler	Aluminum	Aluminum
Energy consumption	230-240V 50Hz 1025W	230-240V 50Hz 1025W
ACCESSORIES		
Included accessories	Ground coffee doser/tamper	Ground coffee doser/tamper

GRAN GAGGIA PRESTIGE RI8427	GRAN GAGGIA DELUXE RI8425	GRAN GAGGIA STYLE RI8423
Analogic	Analogic	Analogic
✓	✓	✓
Classic stainless steel pannarello	Classic stainless steel pannarello	Classic plastic pannarello
✓	✓ Stainless steel	
stainless steel	Black + stainless steel; red+stainless steel	Black; white
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
15 bar	15 bar	15 bar
2 (1-2 cups, "crema perfetta" pressurised pods)	2 (1-2 cups, "crema perfetta" pressurised pods)	2 (1-2 cups, "crema perfetta" pressurised pods)
1 l	1 l	1 l
Water tank: up, drip tray: frontal, pannarello	Water tank: up, drip tray: frontal, pannarello	Water tank: up, drip tray: frontal, pannarello
✓	✓	✓
Manual	Manual	Manual
✓	✓	✓
20 X 29,7 x 26,5 cm	20 X 29,7 x 26,5 cm	20 X 29,7 x 26,5 cm
4,4 Kg	4,3 Kg	3,9 Kg
Aluminum + plastic	Aluminum + plastic	Aluminum + plastic
stainless steel	stainless steel	Black plastic
ABS	ABS	ABS
Brushed stainless steel	Brushed stainless steel	Black ABS; white ABS
ABS and stainless steel	ABS and stainless steel	Black ABS; white ABS
✓	✓	✓
Aluminum	Aluminum	Aluminum
230-240V 50Hz 1025W	230-240V 50Hz 1025W	230-240V 50Hz 1025W
Ground coffee doser/tamper	Ground coffee doser/tamper	Ground coffee doser/tamper



PER AMORE DEL
CAFFÈ ESPRESSO

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COFFEE LINE





**GAGGIA COFFEE LINE HAS BEEN
CREATED WITH THE AIM TO OFFER
A COMPLETE COFFEE EXPERIENCE.
WE ACCURATELY SELECTED THREE
HIGH QUALITY BLENDS THAT
COULD SATISFY EVERY NEED.
THE BEANS ARE ROASTED
ACCORDING TO THE ITALIAN
TRADITION WITH AN INNOVATIVE
CLEAN AIR SYSTEM THAT GIVES
COFFEE A DELICATE TASTE, WITH
AN ALWAYS PERFECT CREMA.
CHOOSE THE BLEND YOU LIKE THE
MOST, IN BEANS OR GROUND, AND
INDULGE IN THE UNFORGETTABLE
FLAVOR OF A GAGGIA ESPRESSO.**

ESPRESSO 100% ARABICA

For the ones who love a classic flavour, we selected the most delicious varieties of Arabica from Central and South America.

You will get an extremely aromatic espresso, with soft fruity and cocoa notes.

Available in these formats: 1 kg coffee beans, 500 gr coffee beans, 250 gr ground coffee (for espresso coffee machines)

FLAVOR NOTES: light vein of cocoa

VARIETIES: Coffea Arabica (100%)

AROMA: fruity and sour

ACIDITY: low

BODY: soft and round, velvety cream

STRENGTH:

GROWING ORIGINS: Brazil, Guatemala, Mexico, India, Ethiopia

ESPRESSO INTENSO

Dedicated to the ones who prefer a more intense taste, Intenso is a mix of the best Arabica selections and a touch of Indian Robusta. The in-cup result will be rich and sumptuous, with notes of spices, toasted hazelnuts and dark chocolate.

Available in these formats: 1 kg coffee beans, 500 gr coffee beans, 250 gr ground coffee (for espresso coffee machines)

FLAVOR NOTES: light vein of cocoa, hazelnuts and spices, toasted almonds, dark chocolate

VARIETIES: Coffea Arabica (65%), Coffea Robusta (35%)

AROMA: cocoa notes

ACIDITY: light

BODY: smooth and rich, thick cream

STRENGTH: - ● ● ● ● ● +

GROWING ORIGINS: Brazil, India, Guatemala, Tanzania, Colombia



ESPRESSO DECAFFEINATO

With our special decaffeinated selection, it is possible to make and taste Italian creamy espressos, even without caffeine. Discover its delicate and light flavor, with a subtle hint of licorice.

Available in this format: 250 gr ground coffee (for espresso machines).

FLAVOR NOTES: light licorice aftertaste

VARIETIES: Coffea Arabica (100%) - decaffeinated

AROMA: delicate

ACIDITY: very low

BODY: mild and light

STRENGTH: - • • • • • +

GROWING ORIGINS: Brazil, India





Il Sole
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Quanto costa il tuo caffè?

LA RICETTA

Espresso

20ml con

latte

ite