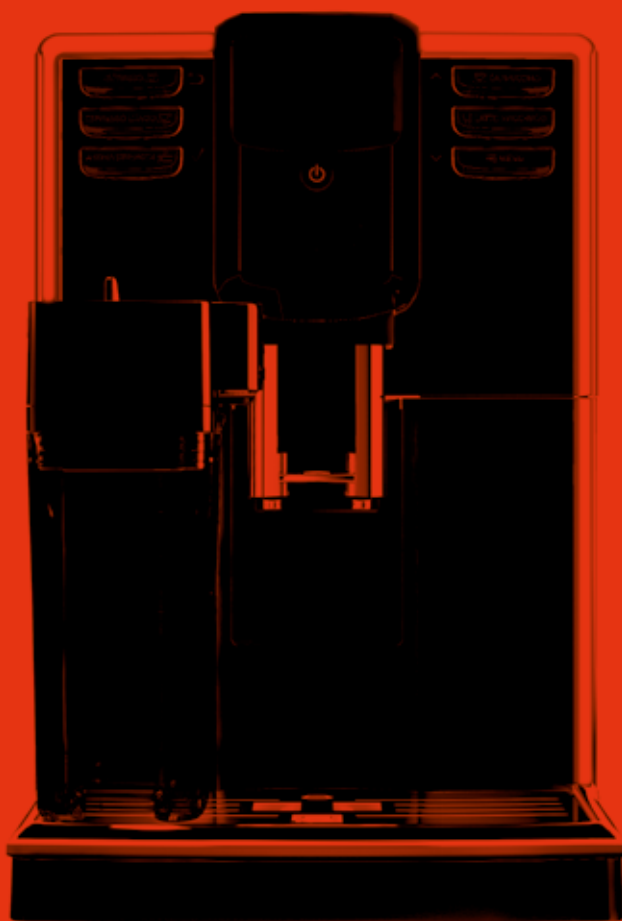


GAGGIA
MILANO



GAGGIA ANIMA
FULL AUTOMATIC MACHINE



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

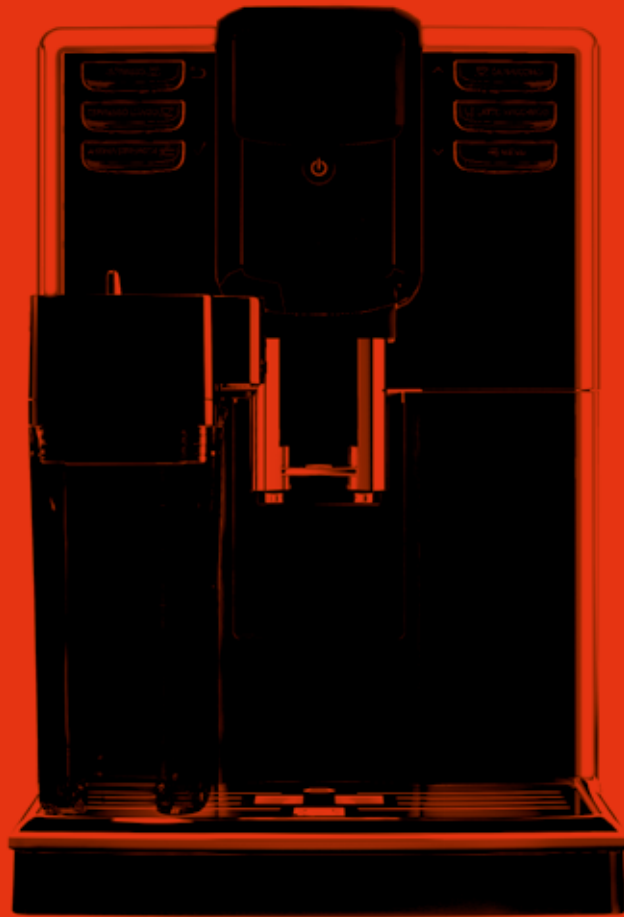
After a chance meeting with Milan entrepreneur Carlo Ernesto Valente, Gaggia had Valente's company at his disposal to continue developing his unique 'horizontal' espresso machine. And in 1948, he founded his own company: Gaggia. And as the first Gaggia model – The Classica, bearing the name Brevetti Gaggia – rolled off the production line and into prominent coffee bars in Milan: the espresso craze began.

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. The idea was to develop a system which could satisfy customers by producing a cup of coffee which was similar to that of an espresso in a coffee bar, but could be enjoyed within the comfort of the customer's home. Once the product had been tested, Gaggia entrusted the aesthetic project to Makio Hasuike, a Japanese architect and designer. Baby Gaggia was developed in 1977 through the Gaggia-Hasuike collaboration. This coffee machine was similar to the professional models but for a smaller number of users, such as those in social clubs and small offices and families: the custom of coffee bar espresso had definitively entered people's homes.

ANIMA

SERIES



THE SOUL OF THE ESPRESSO

THE GAGGIA SOUL, TRADITION AND MORE THAN 75 YEARS OF EXPERIENCE FINALLY COMBINED IN ONE COFFEE MACHINE: GAGGIA ANIMA. 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 ITALIANS CAFFETTERIA 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, ALLOWING YOU TO CREATE YOUR TAILOR-MADE ESPRESSO.

BECOME A REAL BARISTA WITH GAGGIA ANIMA

An Espresso *per favore!* No more waiting for a cappuccino or a latte macchiato... Gaggia Anima offers you all the secrets of a professional *Barista* in just one touch.

SIMPLY A MASTERPIECE

Brings to the home more than 75 years of Espresso making experience. Now waiting for you to play your part. Immutable beauty blending modernity and tradition, elegant and distinctive lines that were designed to outlive fads and trends. An inspired combination of materials gives the product a strong, solid appearance: fingerprint-proof brushed steel front panel, beautiful chromed metal painted frame and brewing head, matt black coating on the sides.

TAILORED ESPRESSO AND MUCH MORE

We strive to achieve constant performances and quality in each product. Anima features several technologies designed to ensure them. Thanks to the simple and intuitive programming menu you can customise the drinks selections available according with your personal preferences: the amount of the coffee ground per each Espresso, temperature of your coffee, length of the coffee and/or milk, pre-infusion option. The Gaggia Anima is just like having your own professional *barista* at home.

EXTREME CLEANLINESS

Each separate element can be removed and washed. The machine has automatic washing cycle, when starting up or turning off. After every use your milk carafe is cleaned with the unique auto-clean system, that you can activate at one touch as you want.





DETAILS

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



4.



3.



5.



6.



HIGHLIGHTS & FEATURES

INTEGRATED MILK CARAFE

Froths the milk for an incredibly dense, consistent and hot result thanks to its unique two frothing chambers. In a few second you can enjoy your perfect Cappuccino or latte macchiato: your coffee is brewed and the milk carafe froths the milk all at the touch of a button. It delivers a splash-free stream of velvety milk straight into your cup. With an automatic cleaning cycle and the ability to be removed and stored in the fridge, it is as hygienic as it is efficient.

ONE-TOUCH BEVERAGE SELECTION

You can prepare your favourite coffee and milk specialties at one touch of a button, thanks to the integrated milk carafe and multi-beverage interface.

AUTO-CAPPUCCINO SYSTEM

Thanks to the fully integrated double chamber milk carafe, having a perfect cappuccino or a frothed milk, directly in the cup, only takes seconds with just one touch of a button. The milk carafe is cleaned after every use with the unique auto-clean carafe that you can activate at one touch if you wish, after each milk preparation.

REMOVABLE PATENTED BREWING GROUP

It is the heart of the machine. It replicates the actions of a *barista* in an automatic mechanism. An ideal dose of coffee is tamped into a neatly compressed puck and it allows hot water to run through the puck at a suitable pressure for a great coffee.

OPTIAROMA

You can select and memorize the amount of coffee required for your perfect Espresso: 5 options available, from 6,5 to 11,5 grams, to adjust the coffee strength to your taste.

100% CERAMIC GRINDER

Anima is equipped with a robust 100% ceramic grinder that turns beans into a fine powder and extracts maximum flavours, without ever tasting burnt. It has 5 different settings of grind that grant you the finest grind for a full-bodied espresso or a coarser grind for a lighter tasting coffee.

PROGRAMMABLE DISPENSING SYSTEM

Each drink can be fully customized and you can store your preferred settings per coffee and milk beverages for future brews, such as strength, temperature and length.

15-BAR PUMP

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

GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans in the dedicated container but using the ground coffee program.

PROGRAMMABLE PRE-INFUSION

Few seconds of pause between the first shower of hot water and the brewing process moisturises the coffee grounds, extracting the full bouquet of aromas, giving your Espresso a unique body and taste.

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*.

GAGGIA ANIMA PRESTIGE



Classic and elegant design enriched by solid stainless steel frontal panel, upper lids and drip tray

HIGHLIGHTS & FEATURES

EXTRA CAPACITIES

Gaggia Anima XL is equipped with 2 extra capacity containers for water and coffee beans. It allows to manage extra requests of espresso and milk beverages.

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GAGGIA ANIMA XL



It will be your bar at home. Bigger containers in a compact design.
Exclusive dark silver painted front panel.

HIGHLIGHTS & FEATURES

AUTOMATIC MILK FROTHER

The automatic milk frother takes fresh milk straight from the container via a spout, frothing it internally and delivering it directly in the cup where the coffee has already brewed.

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GAGGIA ANIMA DELUXE



A delicate balance between functionality and design.
Solid stainless steel front panel.

HIGHLIGHTS & FEATURES

CLASSIC PANNARELLO STEAMER

It allows you the same approach of a traditional *barista*. You need just a jug of fresh milk and press the steam function. It takes a bit of practice, but once perfected, delivers ultimate control and delicious thick, creamy texture of the milk.

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GAGGIA ANIMA



Black is back.

The most elegant color ever enriched by chromed metal painted details.

TECHNICAL FEATURES

	ANIMA PRESTIGE	ANIMA XL	ANIMA DELUXE	ANIMA
HD product code	RI8762	RI8763	RI8761	RI8760
Beverage variety (total)	6	6	5	5
Espresso	One Touch	One Touch	One Touch	One Touch
Espresso lungo	One Touch	One Touch	One Touch	One Touch
Cappuccino	One Touch	One Touch	•	•
Latte macchiato	One Touch	One Touch	–	–
Milk froth	•	•	One Touch	•
Steam	–	–	–	•
Hot water	Dedicated accessory	Dedicated accessory	One Touch	One Touch
Simultaneous brewing of 2 cups	•	•	•	•
Ceramic grinder	Long lasting performance and consistent grinding quality	Long lasting performance and consistent grinding quality	Long lasting performance and consistent grinding quality	Long lasting performance and consistent grinding quality
Adjustable grinder granularity	5	5	5	5
Optiaroma	5 selections	5 selections	5 selections	5 selections
Adjustable length of coffee	•	•	•	•
Adjustable length of milk	•	•	–	–
Adjustable temperature	3	3	3	3
Pump pressure	15 bar	15 bar	15 bar	15 bar
Bean container	•	Extra capacity	•	•
Water container	Removable	Removable, extra capacity	Removable	Removable
Powder option	•	–	•	•
Pre-brewing function	•	•	•	•
Capacity water container	1.8 l	2.5 l	1.8 l	1.8 l
Capacity bean container	250 gr	500 gr	250 gr	250 gr
Capacity waste container	15 servings	15 servings	15 servings	15 servings
Capacity milk carafe	0.5 l	0.5 l	–	–
Removal angle	Water: top - Waste: front - Brewing Group: side	Water: top - Waste: front - Brewing Group: side	Water: top - Waste: front - Brewing Group: side	Water: top - Waste: front - Brewing Group: side
Full automatic rinsing	•	•	•	•
Full automatic de-scaling	•	•	•	•
Fully removable brewing group	•	•	•	•
Milk system cleaning process	Auto	Auto	Manual	Manual
Dishwasher Proof	•	•	•	•
Water filter	Optional	Optional	Optional	Optional
Milk Solution: Pannarello, cappuccinatore, milk container	Integrated Milk Carafe	Integrated Milk Carafe	Auto-Cappuccino frother	Classic Pannarello
Adjustable spout	110-150 mm	110-150 mm	110-150 mm	110-150 mm
Front	Stainless steel	Spray painted dark silver	Stainless steel	ABS plastic glossy black
Top	Stainless steel	Spray painted dark silver	Stainless steel	ABS plastic
Side	ABS plastic	ABS plastic	ABS plastic	ABS plastic
Drip tray	Metal	Metal	Metal	Metal
Spout	Chromed	Chromed	Chromed	Chromed
Pannarello	–	–	–	Stainless steel
Graphic user interface	2 colors (premium White)/ more than 30 icons display	2 colors (premium White)/ more than 30 icons display	2 colors (premium White)/ more than 30 icons display	2 colors (premium White)/ more than 30 icons display
Dimensions L x h x D	221 x 340 x 430 mm	221 x 386 x 430 mm	221 x 340 x 430 mm	221 x 340 x 430 mm
Energy consumption in standby	Energy label compliant -1 W	Energy label compliant -1 W	Energy label compliant -1 W	Energy label compliant -1 W
Class A	•	•	•	•
Energy consumption operating	230V-50Hz-1850W 120V-60Hz-1400W	230V-50Hz-1850W 120V-60Hz-1400W	230V-50Hz-1850W 120V-60Hz-1400W	230V-50Hz-1850W 120V-60Hz-1400W
Warranty	24 months	24 months	24 months	24 months
Accessories	Measuring spoon, cleaning brush, hardness tester, brew group grease	Measuring spoon, cleaning brush, hardness tester, brew group grease	Measuring spoon, cleaning brush, hardness tester, brew group grease	Measuring spoon, cleaning brush, hardness tester, brew group grease



