

TRADIZIONE
IN CONTINUA
EVOLUZIONE



Il Sole 24

www.italiancoffee.com

LA RICERCA

Espresso

20ml con

Acqua

ite

Gaggia Catalogo Generale

CONTENT

INTRODUCTION	4	ACCESSORIES	
		MDF GRINDER	62
1 • HISTORY OF THE GAGGIA BRAND	6	3 • AUTOMATIC COFFEE LINE	64
2 • MANUAL COFFEE LINE	16	ACCADEMIA	68
CLASSIC	22	BABILA	76
CAREZZA SERIES	28	ANIMA SERIES	82
GRAN GAGGIA SERIES	40	VELASCA SERIES	94
GAGGIA VIVA SERIES	48	BRERA SERIES	102
TECHNICAL FEATURES	58	NAVIGLIO SERIES	108
		SYNCRONY LOGIC	118
		TECHNICAL FEATURES	110




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...





1

STORIA DEL MARCHIO GAGGIA

HISTORY OF THE GAGGIA BRAND

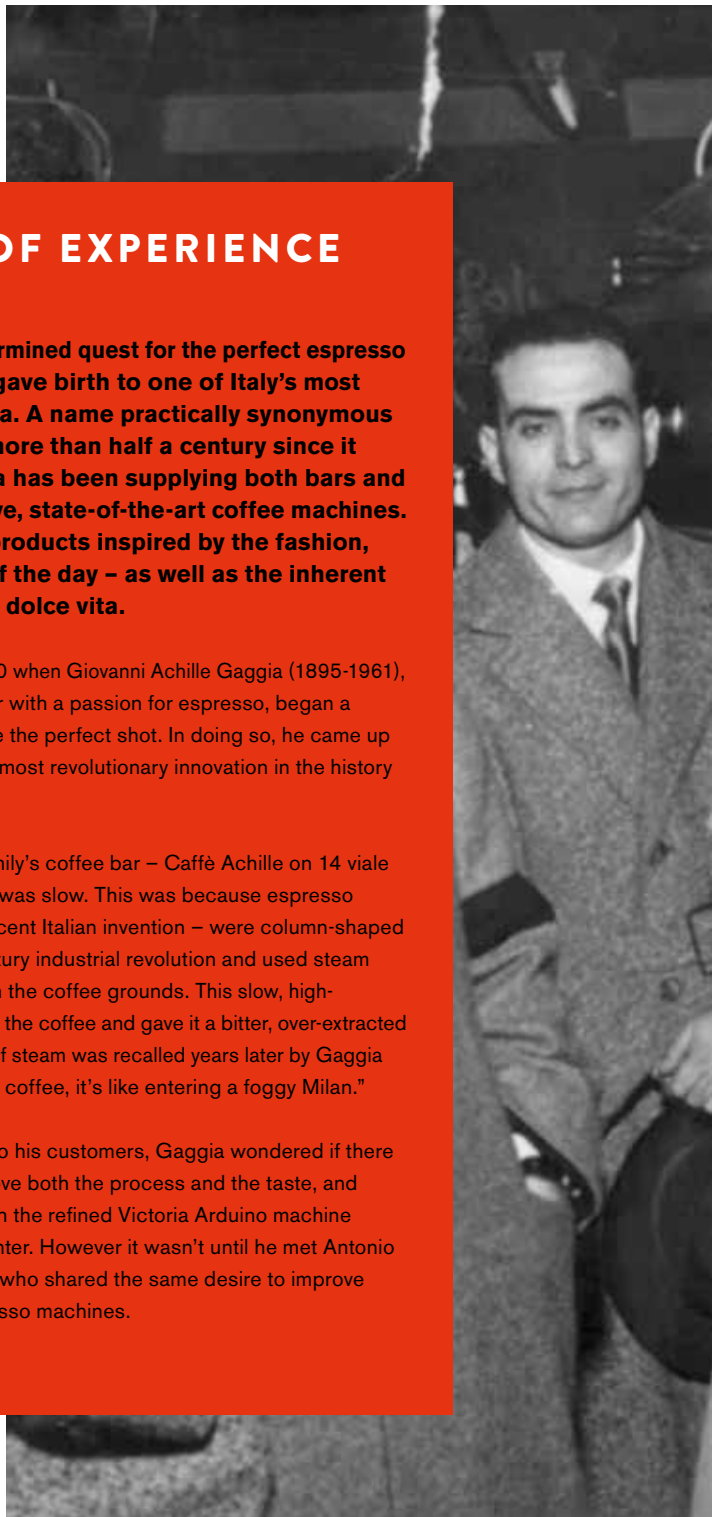
75 YEARS OF EXPERIENCE

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

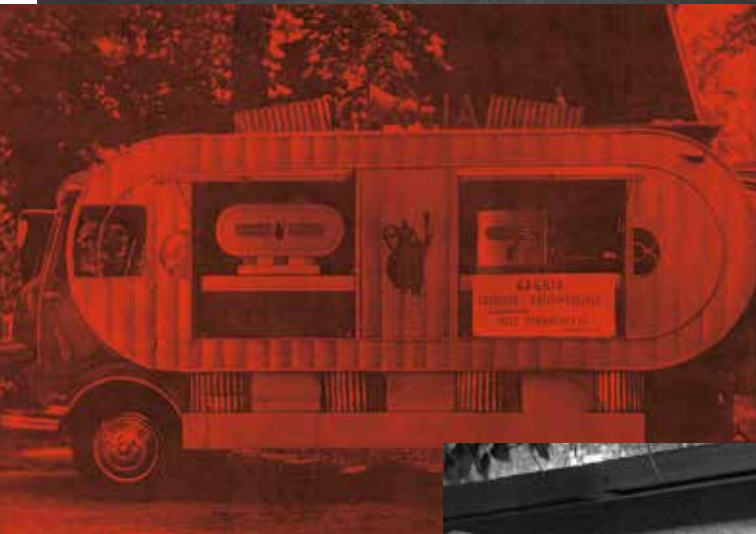
The proud inventor showed off his prototype to customers and bar owners all over Milan. At first, these serious coffee connoisseurs took one look at his foam-topped espressos and mocked his invention. But Gaggia knew he had found the holy grail of coffee. And after he served them with perfect shots of 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 continue 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*.





THE ESPRESSO CULTURE

Espresso was more than just a drink. It was a social epicentre. In fin-de-siècle Italy, coffee bars – where men would meet for a shot before work, discuss politics or play cards – became a tradition. By the 1950s, they were a trend. Thanks to Gaggia's iconic designs, the new brand was making a huge impact on visitors to the Fiera Milano (Milan Trade Fair). Soon coffee-bar owners in the United Kingdom, America and Africa coveted a Gaggia machine. And not only were fashionable young Italians enjoying shots at the legendary Club Astoria in downtown Milan, but London was experiencing a burgeoning coffee culture as a vibrant post-war youth eschewed pubs for coffee bars.

In 1953, sultry Italian actress Gina Lollobrigida opened the city's first coffee bar – Moka – at 29 Frith Street. Located in the heart of bohemian Soho, it soon became the meeting place of famous writers and poets, including Naked Lunch author and Beat legend William Burroughs. At its height, the bar served over a 1,000 shots a day. While another espresso bar, known as 'The French', at the back of a rather nondescript newsagent's opened in Soho. Small and smoke-filled, it was the regular haunt of artists Francis Bacon and Lucien Freud, writer and raconteur Quentin Crisp, and a whole medley of characters, such as 'Iron-foot Jack'.

Espresso became the nectar of the writers. The poets. The artists. The young. The old. The working-class. The Italians. The Italian diaspora. And the Italophiles. In this era, and the decades following, the espresso culture was ubiquitous.

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 hand is shown holding the handle of a manual espresso machine, positioned over a cup of coffee. The entire scene is bathed in a deep red light. A large, white, stylized number '2' is prominently displayed in the center of the image, partially overlapping the machine and the cup.

2

MACCHINE ESPRESSO MANUALI

MANUAL ESPRESSO MACHINES



GAGGIA'S MANUAL MACHINES ARE IDEAL FOR THE BURGEONING BARISTAS AND ARTISAN BREWERS WHO DEMAND ONLY THE BEST AT HOME – IN TERMS OF TASTE, PRESENTATION AND PREPARATION. ALTHOUGH EQUIPPED WITH PROFESSIONAL FEATURES, THE REST IS UP TO YOU. CHOOSE THE BLEND OF COFFEE BEANS, SELECT THE PERFECT GRIND, ADD THE CORRECT AMOUNT OF COFFEE, TAMP IT DOWN AND ADJUST EVERY STEP UNTIL YOU CREATE THE PERFECT CREMA.

JUST LIKE FROTHING THE MILK, IT REQUIRES SKILL AND PATIENCE – AND BEING A PERFECTIONIST HELPS. BUT MASTER THE SKILLS AND THERE'S NOTHING MORE REWARDING THAN ENJOYING THIS DAILY RITUAL AT HOME LIKE A REAL BARISTA.



—

**QUATTRO
INGREDIENTI
ESSENZIALI
PER AVERE UN
ESPRESSO
COME AL BAR**

—

4 ESSENTIAL INGREDIENTS TO
MAKE A PERFECT ESPRESSO

MISCELA THE BLEND

There is no one rule when it comes to the perfect blend because it mostly comes down to personal preference. However, for the best flavour, always use coffee beans from different regions.

The two leading varieties are Arabica and Robusta. The higher-quality Arabica beans have a sweeter, softer taste than robusta beans, which tend to be bitter and have less flavour. However, in a traditional Italian espresso, Robusta beans produce a thicker *crema* layer and complement the Arabica beans in milk-based variations of coffee. The best thing to do is experiment with different species to find your preferred blend.

MACINATURA THE GRIND

Grinding the coffee beans is an essential process in making great-tasting coffee. The size of the grind affects the rate at which the water passes through the coffee grounds. If ground too coarse, the water flows through too quickly (under-extraction). And if ground too fine, the water flows through too slowly (over-extraction). The ideal grind allows the water to flow through steadily, extracting the various flavour compounds and producing a rich *crema* layer. Gaggia recommends always using freshly ground coffee beans when preparing espresso. And when you buy the beans, look at the roast date not the expiry date. Beans roasted more than six weeks ago will be dry and have lost most of their flavour.

MACCHINA THE MACHINE

A good coffee machine is the third fundamental element for turning your espresso into a daily indulgence. Our espresso machines are the best on the market today, thanks to our continued innovation and state-of-the-art technology to ensure optimum extraction. In other words, they all ensure the constant pressure and even flow of the water passing through the coffee grounds and into the cup.

MANUALITÀ THE SKILL

Last but not least, is manual skill. By experimenting every day, you will learn to master the secrets of the baristas: the right amount of tamping needed to press the ground coffee in the filter; the right amount of coffee in the filter (no more than 7 grams for one espresso); and the correct way to lock the filter holder into place. When you produce coffee with a thick, hazelnut-coloured *crema*, you'll know that your espresso is as good any professional barista... and just as delicious!

CLASSIC



A PRO AT HOME

TRADITION MEETS TIMELESS DESIGN IN THE GAGGIA CLASSIC, A BEST-SELLING, STAINLESS STEEL ESPRESSO MACHINE ADORED BY COFFEE AFICIONADOS AROUND THE WORLD. THE PROFESSIONAL GROUP WITH CHROMED BRASS FILTER-HOLDER ENSURE THE SAME DELICIOUS RESULTS AS YOU WOULD EXPECT IN AN UPMARKET COFFEE BAR.

HIGHLIGHTS & FEATURES

15-BAR PUMP

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

SHUT-OFF MODE

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

CHROMED BRASS FILTER HOLDER

The same professional chromed brass filter holder used in Gaggia's commercial machines, ensuring a consistent temperature throughout the coffee making and dispensing process that grant you a perfect "crema" layer to your daily Espresso.

STAINLESS STEEL BOILER

2 'CREMA PERFETTA' FILTERS

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

PANNARELLO STEAM WAND

The new Pannarello steam wand rotates for easy access and can froth milk in seconds obtaining a creamy result.

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.

CLASSIC



The Gaggia Classic is available in a stainless steel finish.
No other colours, no other finishes. It's a classic.

DETAILS

- 1 - Professional chromed brass group and filter holder to ensure a perfect Italian espresso at home
- 2 - Pannarello steam wand
- 3 - Stainless steel drip tray
- 4 - New analogic interface





CAREZZA

SERIES



HERITAGE MEETS TECHNOLOGY

LIVING UP TO GAGGIA'S MOTTO OF *TRADIZIONE IN CONTINUA EVOLUZIONE*, THE CAREZZA DELUXE 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 DOUBLE-WALLED 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.



CAREZZA



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

The pressurised double-walled filter improves crema extraction and ensures a hotter, 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 30 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

STEAMER

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

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.

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



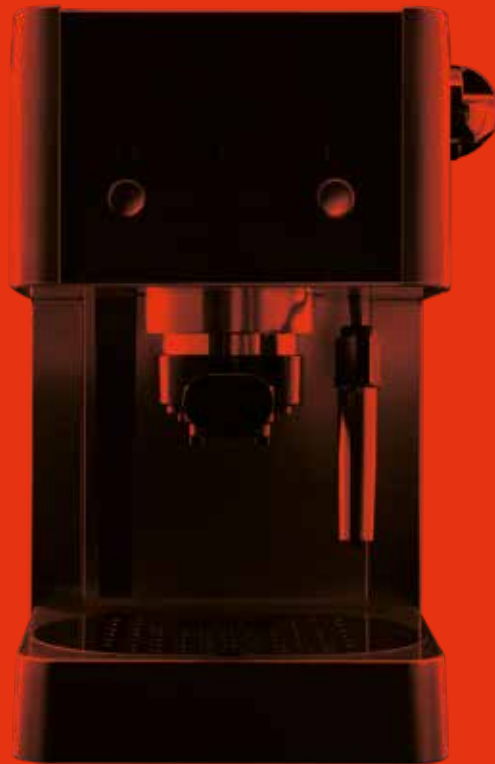






GRAN GAGGIA

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 MILK FROTHER

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



A stylish stainless steel body and stainless steel pannarello.

GRAN GAGGIA DELUXE



Black with a stainless steel front panel and stainless steel pannarello.
Available in black or red.



GRAN GAGGIA STYLE



Stylish in black and white with a plastic pannarello.



DETAILS

- 1 - Pannarello Steamer
- 2 - Stainless steel interface and drip tray (Gran Gaggia Deluxe and Prestige)
- 3 - Stainless steel heated cup holder (Gran Gaggia Deluxe and Prestige)
- 4 - Pressurised 'crema perfetta' filter holder





GAGGIA 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.**

PRESSURISED “CREMA PERFETTA” FILTER HOLDER

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

CLASSIC MILK FROTHER

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 MILK FROTHER

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.

GAGGIA VIVA PRESTIGE



A stylish stainless steel body and "pannarello".

GAGGIA VIVA DELUXE



Exclusive stainless steel frontal panel and “pannarello”
to give a special touch to every kitchen.

GAGGIA VIVA STYLE



Full black body with shiny chromed details for a classy style.

DETAILS

- 1 - Pannarello Steamer
- 2 - Stainless steel heated 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)





MANUAL MACHINES

TECHNICAL FEATURES

	GAGGIA CLASSIC	GAGGIA CAREZZA DELUXE	GAGGIA CAREZZA STYLE
Power supply	230-240V 50Hz 1050W 120V 60Hz 1300W	2v30-240V 50Hz 1900W 120V 60Hz 1300W	230-240V 50Hz 1900W
Pump pressure	15 bar	15 bar	15 bar
Professional group and filter holder	Chromed brass		
'Crema perfetta' pressurised filter holder			.
Double walled pressurised filter holder		.	
Water tank	Removable	Frontal removable	Frontal removable
Water tank capacity	2.1 l	1.4 l	1.4 l
Boiler	S/S	S/S	S/S
Control panel	Analogic	Analogic	Analogic
Cappuccino accessory	Pannarello frother	S/S Pannarello frother	Pannarello frother
Hot water device	.	.	.
2 'crema perfetta' filters	1-2 cups/pods	1-2 cups/pods	1-2 cups/pods
Pre-brewing function	.	.	.
Dosing system			
Delivery for 2 cups simultaneously	.	.	.
Cup warming plate	S/S	S/S	S/S
Cup plate			
Size in cm. (L x H x D)	23 x 38 x 24	21 x 30 x 28	21 x 30 x 28
Weight	8 kg	6.5 kg	6 kg
Bodywork	Brushed stainless steel	ABS black+S/S panel	ABS black+S/S panel
Colour	Brushed stainless steel	Black	Black
Accessories	Measuring spoon, tamper	Measuring spoon	Measuring spoon
Descaling alert		.	.
Automatic shut-off	.	.	.
Rinsing cycle		.	.

GRAN GAGGIA PRESTIGE	GRAN GAGGIA DELUXE	GRAN GAGGIA STYLE	GAGGIA VIVA PRESTIGE	GAGGIA VIVA	GAGGIA VIVA STYLE
230-240V 50Hz 950W	230-240V 50Hz 950W	230-240V 50Hz 950W	230-240V 50Hz 950W	230-240V 50Hz 950W	230-240V 50Hz 950W
15 bar	15 bar	15 bar	15 bar	15 bar	15 bar
.
Integrated & removable	Integrated & removable	Integrated & removable	Integrated & removable	Integrated & removable	Integrated & removable
1 l	1 l	1 l	1 l	1 l	1 l
Aluminum	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum
Analogic	Analogic	Analogic	Analogic	Analogic	Analogic
S/S Pannarello frother	S/S Pannarello frother	Pannarello frother	S/S Pannarello frother	S/S Pannarello frother	Pannarello frother
.
1-2 cups/pods	1-2 cups/pods	1-2 cups/pods	1-2 cups/pods	1-2 cups/pods	1-2 cups/pods
.
S/S	S/S	.	S/S	S/S	.
20 × 29.7 × 26.5	20 × 29.7 × 26.6	20 × 29.7 × 26.7	20 × 29.7 × 26.5	20 × 29.7 × 26.6	20 × 29.7 × 26.7
5 kg	4.2 kg	4 kg	5 kg	4.2 kg	4 kg
Brushed stainless steel	ABS + S/S	ABS	Brushed stainless steel	ABS + S/S	ABS
Brushed stainless steel	Black, red	Black, white	Brushed stainless steel	Black	Black
Measuring spoon	Measuring spoon	Measuring spoon	Measuring spoon	Measuring spoon	Measuring spoon
.





MDF GRINDER

GRINDING COFFEE BEANS IS AN ESSENTIAL COMPONENT IN PRODUCING THE PERFECT ESPRESSO. IF THEY'RE GROUND TOO FINE, THE COFFEE WILL TASTE BITTER; IF THEY'RE GROUND TOO COARSE, IT WILL TASTE SOUR. THAT'S WHY THE GAGGIA MDF IS A MUST. WITH 34 GRIND SETTINGS – FROM ESPRESSO TO DRIP COFFEE – IT ENSURES THE OPTIMUM GRIND FOR ALL STYLES OF COFFEE. WHAT'S MORE, ITS HANDY DOSAGE DEVICE DISPENSES 8OZ OF COFFEE AT THE PULL OF A LEVER. AVAILABLE IN BLACK.





A large, bold white number '3' is centered on a red-tinted background. The background shows a window with a grid pattern, a white coffee cup on a saucer, and a glass pitcher on a table. The overall scene is dimly lit, with the red tint creating a warm, atmospheric effect.

3

**MACCHINE
ESPRESSO
AUTOMATICHE**

AUTOMATIC ESPRESSO MACHINES



**ENJOY THE FINER THINGS IN LIFE
BUT BELIEVE THINGS SHOULD BE
SIMPLE? NO NEED FOR BARISTA
TRAINING: GAGGIA'S FULLY-
AUTOMATIC MACHINES DO ALL
THE WORK FOR YOU. THEY ACTIVATE
THE GRINDING, DOSING AND
BREWING OF A DELICIOUS
ESPRESSO – ALL AT THE TOUCH OF
A BUTTON. THIS MEANS YOU CAN
HAVE PROFESSIONAL-QUALITY
ITALIAN ESPRESSOS
– OR CAPPUCCINOS, MACCHIATOS,
LATTE MACCHIATOS – EVERY DAY,
ANY TIME OF THE DAY. AND JUST
LIKE ALL GAGGIA MACHINES,
THEY ARE AN ICONIC ADDITION
TO ANY 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, MACCHIATO, CAFFÈ LATTE OR A CAPPUCCINO OF DIFFERENT STRENGTHS. INTUITIVE AND SIMPLE TO USE, IT'S LIKE HAVING A PROFESSIONAL BARISTA IN THE HOME. IT HAS TWO BOILERS – ONE DEDICATED TO ESPRESSO AND THE OTHER TO STEAM/WATER – TO ENSURE FAST DELIVERY AND THE OPTION TO ALSO CREATE TEA OR HOT MILK. 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.

A 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 'a 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 opti-aroma 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 dispensing unit, to the dreg drawer, 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

GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans but using the ground coffee selected.

ONE-TOUCH BEVERAGE SELECTION

With the integrated automatic milk frother, you can prepare your favourite coffee and milk specialties at the touch of a button.

PROGRAMMABLE DISPENSING SYSTEM

Programme the settings available for each kind of beverage on your electronic control panel for the ultimate in personalised your coffee and milk specialties.

REMOVABLE BREWING UNIT

Allows for easy cleaning and maintenance.

RAPID STEAM SYSTEM

This exclusive system reduces the waiting time between brewing and steaming to a few seconds thanks to its twin boilers.

AUTO-CAPPUCCINO SYSTEM

Thanks to the external milk carafe, it only takes seconds to deliver frothing milk directly to your cup.

EFFICIENT CUP WARMER

An active heating element beneath the plate heats the cups efficiently ensuring hotter espressos.

ESPRESSO PLUS SYSTEM

This feature allows you to adjust the body and aroma of your coffee to suit your taste, while maintaining a perfect *crema*.

15-BAR PUMP

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

CERAMIC GRINDER

The ceramic coffee grinder assures silent functioning, high performance and maintenance of all the coffee properties.

ACCADEMIA







BABILA



ENJOY A CREMA LAYER AS YOU LIKE IT WITH A 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 CAPPUCCINO,
FROTHED MILK, CAFFÈ
MACCHIATO AND MUCH MORE
JUST LIKE A PROFESSIONAL
BARISTA. MORE THAN 75 YEARS
OF GAGGIA EXPERIENCE HAVE
GONE INTO GIVING YOU A TRULY
UNPARALLELED COFFEE BREAK.**

HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

ONE-TOUCH CAPPUCCINO AND LATTE

For an irresistible, creamy foam consistency, the integrated milk carafe froths the milk twice, removing bubbles and impurities. At one press of a button, a splash-free flow of velvety foam pours straight into your cup at a comfortable temperature. Thanks to the powerful double boiler, it can steam for milk frothing and brew espresso immediately after for perfectly hot drinks without the wait.

MEMO FUNCTION

Once you've chosen your ideal strength from the 5 different settings, you can easily save it with the Memo Function, as well your desired length and temperature. Then every cup in the future will be customised exactly to your taste. You'll never have to remind it again, unlike the local barista.

HYGIENIC STEAM CLEANING CARAFE

Maintaining high hygiene has never been this easy. Thanks to the Steam Cleaning Cycle,

the frothing mechanism will be automatically cleaned, removing milk residues without the need to empty the carafe. The hygienic performance is certified by the independent German test institute, VDE.

POWDER OPTION

Sometimes it's nice to have the option of a full-bodied, delicious coffee, without the caffeine kick. Thanks to the Powder Option you can make decaffeinated coffee whenever you please.

DESIGNED AND MADE IN ITALY

An elegant vision of pure design, this machine looks as refined as the coffee it makes. The stainless steel front, inspired by Italian design and craftsmanship will stand the test of time in a classic or modern kitchen. Add to this its intuitive design features, and it becomes a richly fulfilling coffee experience.

SPECIALTY COFFEES AT ONE-TOUCH

From, espresso to frothed milk, there is an assortment of options waiting to satisfy your coffee cravings. Whether it's first thing

in the morning or an after dinner treat, there's a taste for any time of the day, right at your fingertips.

UP TO 5000 CUPS* WITHOUT DESCALING WITH AQUACLEAN FILTER

The new and patented innovation, AquaClean water filter, ensures you make the most out of your full automatic coffee machine. By changing the filter at machine request, you will not need to descale your machine for up to 5000 cups*, while getting the benefit of clear and purified water. As an added benefit, the descaling notification alarm is automatically deactivated once AquaClean is installed.

** Based on 0.1L cups of and 8 filter replacements as indicated by the machine. Descaling alarm is automatically deactivated for 8 filters. After 8 filters the machine will reactivate the descaling process.*

BABILA



Brews 7 coffee varieties Integrated milk jug & frother,
Steel/Silver, 15-step adjustable grinder

DETAILS

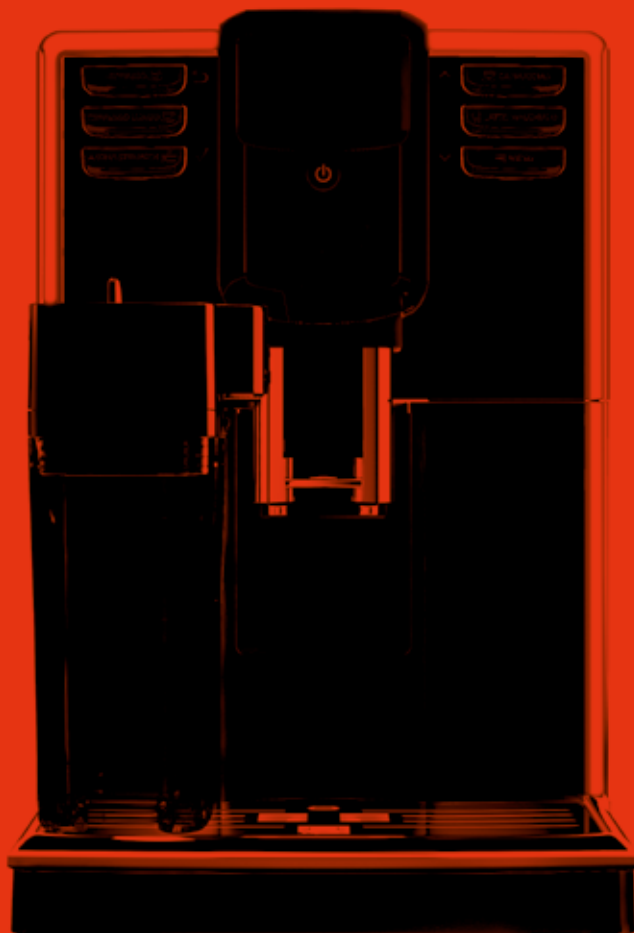
1. Ground coffee option.
2. Easy interface.
3. Integrated milk carafe.
4. Integrated ceramic grinder.
5. Enjoy a crema layer as you like it with a twist of a knob





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 CAFFETERIA 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





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 stamped 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

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 stamped 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 CLASS



It will be your bar at home. 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.

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.

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.

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.

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.

15-BAR PUMP

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

GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans but using the ground coffee selected.

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 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.

PROGRAMMABLE DISPENSING SYSTEM

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

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.

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.

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.

15-BAR PUMP

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

GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans but using the ground coffee selected.

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



Black is back.

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

VELASCA

SERIES



THE QUALITY YOU DEMAND, THE EASE OF USE YOU EXPECT

**THANKS TO THE NEW GAGGIA
VELASCA RANGE, IT'S REALLY
EASY TO ENJOY ALL THE
EXTRAORDINARY AROMA OF AN
ITALIAN ESPRESSO. JUST PRESS A
BUTTON AND IN A FEW SECONDS
YOU'LL HAVE COFFEE AS GOOD
AS A BAR ESPRESSO, READY
TO SAVOUR. A "TAILOR-MADE"
COFFEE BECAUSE YOU CHOOSE
THE GRIND, SHOT LENGTH AND
BODY ACCORDING TO YOUR
TASTE. GAGGIA VELASCA IS ALSO
IDEAL FOR MAKING FOAMY
CAPPUCCINOS. GAGGIA'S OVER-
75 YEARS OF EXPERIENCE AT
YOUR SERVICE.**

HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

100% CERAMIC GRINDERS

The robust 100% ceramic grinders guarantee a moment of pure coffee indulgence for years to come.

The ceramic material creates the ideal grind, which allows the water to flow through steadily, extracting the purest essence of the beans. And unlike other 'regular' grinders, the ceramic material prevents the coffee from overheating and tasting burnt.

QUICK HEAT BOILER

When time is of the essence, you can brew perfect espresso and cappuccino without the wait, thanks to the Quick Heat Boiler. The secret is in its light aluminum and stainless steel body, which can reach hot temperatures, fast.

AQUACLEAN FILTER

Gaggia's new and patented innovation, AquaClean water filter, ensures you make the most out of your full automatic coffee machine. By changing the filter at machine request, you will not need to descale your machine for up to 5000 cups*, while getting the benefit of clear and purified water.

As an added benefit, the descaling notification alarm is automatically deactivated once AquaClean is installed in your favourite Gaggia coffee machine.

COFFEE AT ONE TOUCH

From Espresso to Cappuccino, there is an assortment of options waiting to satisfy your coffee cravings. Whether it's first thing in the morning or an after dinner treat, there's a taste for any time of the day, right at your fingertips.

One-touch cappuccino and more. Every coffee you prepare will be topped with a silky, milk layer that beckons the taste buds.

The milk carafe froths the milk twice, then pours a splash free creamy layer into your cup at just the right temperature. The carafe can also be stored conveniently in the fridge, it's dishwasher proof, and incredibly hygienic.

10-SETTINGS ADJUSTABLE GRINDER

When it comes to the fineness of the grind, this machine never fails to satisfy. Different coffee blends require different levels of granularity for the full flavour to unfold. So the grind granularity of this machine has ten adjustable settings – from

the finest grind for a full-bodied espresso, to the coarsest for a lighter coffee.

POWDER OPTION

Sometimes it's nice to have the option of a full-bodied, delicious coffee, without the caffeine kick. Thanks to the Powder Option you can make decaffeinated coffee whenever you please.

CUSTOMIZE YOUR COFFEE

Choose your ideal strength from the 5 different settings, select the length and the temperature. You can easily save your desired coffee length with the Memo Function for each drink. Then every cup in the future will be customised exactly to your taste.

** Based on 0.1L cups of and 8 filter replacements as indicated by the machine. Descaling alarm is automatically deactivated for 8 filters. After 8 filters the machine will reactivate the descaling process.*

VELASCA PRESTIGE



HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

100% CERAMIC GRINDERS

The robust 100% ceramic grinders guarantee a moment of pure coffee indulgence for years to come. The ceramic material creates the ideal grind, which allows the water to flow through steadily, extracting the purest essence of the beans. And unlike other 'regular' grinders', the ceramic material prevents the coffee from overheating and tasting burnt.

QUICK HEAT BOILER

When time is of the essence, you can brew perfect espresso and cappuccino without the wait, thanks to the Quick Heat Boiler. The secret is in its light aluminum and stainless steel body, which can reach hot temperatures, fast.

AQUACLEAN FILTER

Gaggia's new and patented innovation, AquaClean water filter, ensures you make the most out of your full automatic coffee machine.

By changing the filter at machine request, you will not need to descale your machine for up to

5000 cups*, while getting the benefit of clear and purified water. As an added benefit, the descaling notification alarm is automatically deactivated once AquaClean is installed in your favourite Gaggia coffee machine.

CLASSIC MILK FROTHER

The Classic Milk Frother is for those who love to assume the role of master craftsman, and it's just easy. Within seconds you can create a rich, silky layer of foam - the crowning glory of your coffee.

10-SETTINGS ADJUSTABLE GRINDER

When it comes to the fineness of the grind, this machine never fails to satisfy. Different coffee blends require different levels of granularity for the full flavour to unfold.

So the grind granularity of this machine has ten adjustable settings – from the finest grind for a full-bodied espresso, to the coarsest for a lighter coffee.

POWDER OPTION

Sometimes it's nice to have the option of a full-bodied, delicious coffee, without the caffeine kick. Thanks to the Powder Option you

can make decaffeinated coffee whenever you please.

CUSTOMIZE YOUR COFFEE

Choose your ideal strength from the 5 different settings, select the length and the temperature. You can easily save your desired coffee length with the Memo Function for each drink. Then every cup in the future will be customised exactly to your taste. You'll never have to remind it again, unlike the local barista.

** Based on 0.1L cups of and 8 filter replacements as indicated by the machine. Descaling alarm is automatically deactivated for 8 filters. After 8 filters the machine will reactivate the descaling process.*

VELASCA



DETAILS

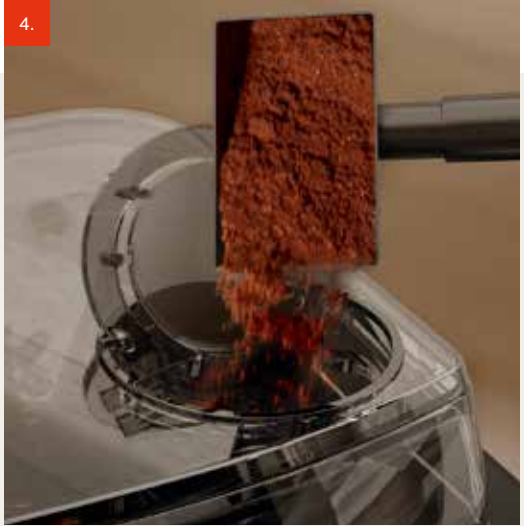
1. Integrated milk carafe (mod Velasca Prestige)
2. Multi-beverage interface
3. Classic milk frother (mod. Velasca Black).
4. Ground coffee option
5. 10-settings adjustable grinder



2.



4.



3.



5.



BRERA

SERIES



BEAN-TO-CUP ESPRESSO

THE FULLY-AUTOMATIC GAGGIA BRERA IS THE ULTIMATE IN CONVENIENCE: AT THE PUSH OF A BUTTON, DRINKS COME FAST AND FROTHY. 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 IT COMPONENTS CLEAN.

HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

REMOVABLE BREWING UNIT

Allows for easy cleaning and maintenance.

15-BAR PUMP

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

RAPID STEAM SYSTEM

This exclusive system reduces the waiting time between brewing and steaming to a few seconds thanks to its twin boilers.

EASY INTERFACE

You can easily select and programme the quantity of coffee for cup according with your preference. The LED display allows you a constant control of the machine and alerts you when a descaling cycle is needed.

CERAMIC GRINDER

The ceramic coffee grinder assures silent functioning, high performance and maintenance of all the coffee properties.

OPTIAROMA SELECTOR

You can select the amount of coffee beans to be ground for each espresso.

GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans but using the ground coffee selected.

DESCALING ALARM

The machine will indicate when a descale cycle is necessary.

BRERA



Available also with black bodywork.







NAVIGLIO

SERIES



AUTHENTIC ITALIAN COFFEE PERFECTION

THANKS TO THE NEW GAGGIA NAVIGLIO RANGE, YOU CAN ENJOY THE PERFECT ITALIAN ESPRESSO, MADE JUST LIKE IN A CAFFETTERIA AT THE TOUCH OF A BUTTON. WHICH IT PUTS INTO ALL OF ITS PRODUCTS. BY CHOOSING A GAGGIA NAVIGLIO, YOU WILL BE ABLE TO AUTOMATICALLY PERSONALIZE THE GRIND SETTING, LENGTH AND BODY: THIS IS THE BEST AND EASIEST WAY TO PREPARE AN ESPRESSO THAT'S FULL OF FLAVOR.

HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

100% CERAMIC GRINDERS

Gaggia uses 100% ceramic grinders because of their consistent grind without overheating the coffee bean for an impeccable espresso. Ceramic also ensures long-lasting performance and a totally silent operation. 5 steps adjustable grinder.

QUICK HEAT BOILER

Quick heat boiler technology ensures your machine is always ready. Now you won't have to wait between brewing each espresso.

AUTOMATIC CIRCUIT CLEANING

Gaggia designed this espresso machine to automatically clean its coffee circuit with water upon starting up or switching off of the machine, this delivers a great, fresh taste with each cup of coffee.

AUTOMATIC MILK FROTHER

Preparing a tasty cappuccino is easy thanks to the new, patented automatic milk frother with its cyclonic chamber(only with Gaggia Naviglio Deluxe). The milk frother, which baristas also call "cappuccinatore", will draw milk directly from a milk carton or jug and froth it automatically, dispensing it directly into your cup.

SAVES COFFEE LENGTH & STRENGTH

You will always get a perfect cup of espresso brewed according to your personal preference, thanks to our memo function which allows you to adjust the coffee length and strength to suit your taste.

EASY CLEANING

The Gaggia brewing group is removable and you can easily clean it under the water. You can comfortably put the drip tray and servings container in your dishwasher.

NAVIGLIO DELUXE



HIGHLIGHTS & FEATURES

DESIGNED AND MADE IN ITALY

100% CERAMIC GRINDERS

Gaggia uses 100% ceramic grinders because of their consistent grind without overheating the coffee bean for an impeccable espresso. Ceramic also ensures long-lasting performance and a totally silent operation. 5 steps adjustable grinder.

QUICK HEAT BOILER

Quick heat boiler technology ensures your machine is always ready. Now you won't have to wait between brewing each espresso.

AUTOMATIC CIRCUIT CLEANING

Gaggia designed this espresso machine to automatically clean its coffee circuit with water upon starting up or switching off of the machine, this delivers a great, fresh taste with each cup of coffee.

AUTOMATIC MILK FROTHER

Preparing a tasty cappuccino is easy thanks to the new, patented automatic milk frother with its cyclonic chamber(only with Gaggia Naviglio Deluxe). The milk frother, which baristas also call "cappuccinatore", will draw milk directly from a milk carton or jug and froth it automatically, dispensing it directly into your cup.

SAVES COFFEE LENGTH & STRENGTH

You will always get a perfect cup of espresso brewed according to your personal preference, thanks to our memo function which allows you to adjust the coffee length and strength to suit your taste.

EASY CLEANING

The Gaggia brewing group is removable and you can easily clean it under the water. You can comfortably put the drip tray and servings container in your dishwasher.

NAVIGLIO



DETAILS

- 1- Classic Pannarello steamer
- 2- Easy interface
- 3- A delight to the senses
- 4- New Auto-cappuccino
- 5- 10-settings adjustable grinder

1.



2.







GAGGA
MILANO

The image shows three bags of Gaggia Espresso Blend coffee lined up on a wooden shelf. The bags are made of a reddish-orange material and have white labels. The labels feature the Gaggia logo (a crown over a shield) and the text 'GAGGIA MILANO', 'ESPRESSO BLEND', and '100% ARABICA'. The coffee is displayed in a wooden case, and the background is blurred, showing a person's face in the foreground.


GAGGIA
MILANO

**ESPRESSO
BLEND**
100% ARABICA

NET WT 1.04


GAGGIA
MILANO

**ESPRESSO
BLEND**
100% ARABICA

NET WT 1.04


GAGGIA
MILANO

**ESPRESSO
BLEND**
100% ARABICA

NET WT 1.04

HIGHLIGHTS & FEATURES

RAPID STEAM SYSTEM

This exclusive system reduces the waiting time between brewing and steaming to a few seconds thanks to its twin boilers.

EXTRA CAPACITY

The machine is equipped by coffee beans container and water tank with extra capacity. they allow to manage extra requests of espresso and milk beverages.

AUTOMATIC MILK FROTHER

Preparing a tasty cappuccino is easy thanks to the new, patented automatic milk frother with its cyclonic chamber. The milk frother, which baristas also call "cappuccinatore", will draw milk directly from a milk carton or jug and froth it automatically, dispensing it directly into your cup.

SAVES COFFEE LENGTH & STRENGTH

You will always get a perfect cup of espresso brewed according to your personal preference, thanks to our memo function which allows you to adjust the coffee length and strength to suit your taste.

EASY CLEANING

The Gaggia brewing group is removable and you can easily clean it under the water. You can comfortably put the drip tray and servings container in your dishwasher.

SYNCRONY LOGIC RS



Synchrony Logic RS will surprise you for its simplicity and professional results, thanks to the new integrated *cappuccinatore* and rapidsteam system.

AUTOMATIC MACHINES

TECHNICAL FEATURES

	GAGGIA ACCADEMIA	GAGGIA BABILA	GAGGIA ANIMA PRESTIGE	GAGGIA ANIMA DELUXE	GAGGIA ANIMA
Power supply	230V 50Hz 1500W 120V 60Hz 1500W	230V 50Hz 1400W 120V 60Hz 1400W	230V-50Hz-1850W 120V-60Hz-1400W	230V-50Hz-1850W 120V-60Hz-1400W	230V-50Hz-1850W 120V-60Hz-1400W
Stand-by function	*	*	*	*	*
Pump pressure	15 bar	15 bar	15 bar	15 bar	15 bar
Brewing group	Removable	Removable	Removable	Removable	Removable
Interface	Display TFT in colour, multi-beverage control panel	Display TFT in black / white, multi-beverage control panel	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
Beverages and maintenance menu	*	*	*	*	*
Indicator lights					
Boiler	2 indipentend S/S boilers	2 indipentend S/S boilers	Stainless steel	Stainless steel	Stainless steel
Water tank	Removable	Removable	Removable	Removable	Removable
Water tank capacity	1.6 l	1.5 l	1.8 l	1.8 l	1.8 l
Coffee beans container capacity	350 g	300 g	250 gr	250 gr	250 gr
Ceramic coffee 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	Long lasting performance and consistent grinding quality
Grind regulator	8 selections	15 selections	5 selections	5 selections	5 selections
Gaggia Adapting System	*	*	*	*	*
Ground coffee per cup	7 - 10.5 g	7 - 10.5 g	6.5-11g	6.5-11g	6.5-11g
Optidose	*	*	*	*	*
Pre-ground coffee option	*	*	*	*	*
Pre-brewing	*	*	*	*	*
Espresso plus system ESP	*	*	*	*	*
Rapidsteam	*	*	*	*	*
Waste coffee grounds container	Removable	Removable	Removable	Removable	Removable
Coffee grounds container capacity	16 servings	11 servings	15 servings	15 servings	15 servings
Coffee delivery	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously
Hot water and steam output	*	*	Dedicated hot water spout	*	*
Cappuccino accessory	S/S frother and milk carafe	S/S frother and milk carafe	Integrated Milk Carafe	Auto-Cappuccino frother	Classic Pannarello
Auto-cappuccino system	*	*	*	*	*
External integrated milk jar	*	*	*	*	*
Capacity milk jar (net)	0.6 l	0.5 l	0.5 l		
Milk frothing setting	Programmable	Programmable	Programmable		
Programmable milk quantity in cup	*	*	*	*	*
Programmable coffee brewing temperature	*	*	*	*	*
Programmable coffee quantity in cup	*	*	*	*	*
Adjustable dispensing head	*	*	*	*	*
Active cup warming plate	Stainless steel	Stainless steel			
Cup plate					
Revolving plate					
Size in cm (L x H x D)	28.2 x 38.5 x 42.8	245x360x420	221 x 340 x 430 mm	221 x 340 x 430 mm	221 x 340 x 430 mm
Weight	17 kg	13 kg	7 kg	7 kg	7 kg
Front panel finish	Stainless steel	Stainless steel	Stainless steel	Stainless steel	ABS plastic glossy black
Bodywork	Painted metal / S/S	Painted silver	ABS	ABS	ABS
Available	Black	Silver	Silver/black	Silver/black	Black
Water filter	*	*	Optional	Optional	Optional
Coffee circuit rinsing	Automatic	Automatic	Automatic	Automatic	Automatic
Milk circuit cleaning cycle	Automatic	Automatic	Automatic		
Descaling cycle	Automatic	Automatic	Automatic	Automatic	Automatic
Accessories	Cleaning tablets and lubricant, measuring spoon	Lubricant, measuring spoon, Aquaclean	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

	GAGGIA VELASCA PRESTIGE	GAGGIA VELASCA	GAGGIA BRERA	GAGGIA NAVIGLIO DELUXE	GAGGIA NAVIGLIO	GAGGIA SYNCRONY LOGIC RS
Power supply	230V 50Hz 1850W 120V 60Hz 1400W	230V 50Hz 1850W 120V 60Hz 1400W	230V 50Hz 1400W 120V 60Hz 1250W	230V 50Hz 1850W	230V 50Hz 1850W	230V 50Hz 1250W 120V 60Hz 250W
Stand-by function	*	*	*	*	*	*
Pump pressure	15bar	15bar	15 bar	15 bar	15 bar	15 bar
Brewing group	Removable	Removable	Removable	Removable	Removable	Removable
Interface	LCD	LCD	LED interface with buttons	LED interface with buttons	LED interface with buttons	Analogic
Beverages and maintenance menu	*	*	*	*	*	*
Indicator lights	Multi-beverage control panel	Display TFT in black / white	*	*	*	*
Boiler	S/S	S/S	S/S	S/S	S/S	S/S
Water tank	Removable	Removable	Removable	Removable	Removable	Removable
Water tank capacity	1,5lt	1,5lt	1,2 l	1,5 l	1,5 l	1,7 l
Coffee beans container capacity	300 g	300 g	250 g	300 g	300 g	350 g
Ceramic coffee grinder	*	*	*	*	*	*
Grind regulator	10 selections	10 selections	5 selections	5 selections	5 selections	*
Gaggia Adapting System	*	*	*	*	*	*
Ground coffee per cup	7 - 10,5 g	7 - 10,5 g	7 - 10,5 g	7 - 10,5 g	7 - 10,5 g	6 - 9 g
Optidose	*	*	*	*	*	*
Pre-ground coffee option	*	*	*	*	*	*
Pre-brewing	*	*	*	*	*	*
Espresso plus system ESP Rapidsteam	Quick heating boiler	Quick heating boiler		Quick heating boiler	Quick heating boiler	* (Available also without RS)
Waste coffee grounds container	Removable	Removable	Removable	Removable	Removable	Removable
Coffee grounds container capacity	10	10	8	10	10	18
Coffee delivery	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously	1 or 2 coffee simultaneously
Hot water and steam output	*	*	*	*	*	*
Cappuccino accessory	Milk carafe	Pannarello frother	S/S Pannarello frother	New cappuccinatore	Pannarello frother	New cappuccinatore (mod. RS) or pannarello
Auto-cappuccino system	*	*	*	*	*	*
External integrated milk jar	*	*	*	*	*	*
Capacity milk jar (net)	0,5l					
Milk frothing setting	*	*	*	*	*	*
Programmable milk quantity in cup	*	*	*	*	*	*
Programmable coffee brewing temperature	3	3				
Programmable coffee quantity in cup	*	*	*	*	*	*
Adjustable dispensing head	*	*	*	*	*	*
Active cup warming plate						
Cup plate	*	*	*	*	*	*
Revolving plate						
Size in cm (L x H x D)	25,6 x 34 x 44	25,6 x 34 x 44	25,6 x 31,5 x 44,7	25,6 x 34 x 44	25,6 x 34 x 44	39 x 38 x 33
Weight	8,9kg	8kg	8,5 kg	8 kg	8 kg	8,7 kg
Front panel finish	Stainless steel	ABS	Stainless steel	ABS-silver painted	ABS	ABS-silver painted
Bodywork	ABS	ABS	ABS	ABS	ABS	ABS
Available	Black/stainless steel	Black	Silver, black	Black/Silver	Black	Silver
Water filter	*	*	Optional	Optional	Optional	Optional
Coffee circuit rinsing	Automatic	Automatic	Automatic	Automatic	Automatic	
Milk circuit cleaning cycle	Automatic					
Descaling cycle	Automatic	Automatic	Manual with warning	Manual with warning	Manual with warning	Manual with warning
Accessories	Lubricant, measuring spoon	Lubricant, measuring spoon	Lubricant, measuring spoon	Lubricant	Lubricant	Lubricant, measuring spoon

