



Gaggia
Manual Espresso
machine

- Gaggia Classic
- Stainless steel

RI9303/11



REAL ITALIAN ESPRESSO

ENJOY A PROFESSIONAL COFFEE BAR EXPERIENCE

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

Tradizione...

- Solenoid valve for easier coffee disposal
- Professional filter holder for consistent coffee temperature
- Perfect pressure for full Espresso taste
- Classic milk frother for a tasty Cappuccino
- Coffee-pod compatible
- Pressurised filter holder for perfect crema

...in continua evoluzione

- Rotating classic milk frother for hassle-free frothing

GAGGIA
MILANO

HIGHLIGHTS

Pressurised filter holder



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

Solenoid valve



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

Coffee-pod compatible



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

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

Professional filter holder



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

15 Bar



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

Classic milk frother



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

Rotating classic milk frother



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

SPECIFICATIONS

Technical specifications

- Supported coffee types: Coffee pods, Ground coffee

Service

- 2-year worldwide guarantee

Weight and dimensions

- Maximum cup height: 75 mm
- Product dimensions: 23.0 x 24.0 x 38.0 cm
- Water tank capacity: 2.1 l

Technical data

- Frequency: 50 Hz

- Power: 1300 W
- Pump Pressure: 15 Bar
- Voltage: 230 V
- Boiler: Anodised

Design

- Materials and finishing: stainless steel

Features

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