



Gaggia
Manual Espresso
machine

• Gaggia Classic

RI9303/03



EVERY DAY AT HOME,

ENJOY A PROFESSIONAL COFFEE BAR EXPERIENCE

Classic Gaggia is the perfect combination of tradition, quality and results in cup assured by the professional chromed brass group with solenoid valve and filter holder. The stainless steel body-work underlines the simply and timeless design

Features

- Coffee pods compatible
- Classic milk frother for a tasty Cappuccino
- Pressurized filter holder for perfect crema

Designed for timeless beauty and convenience

- 2 "perfect crema" coffee filter for ground coffee and pods

Tradizione...

- Solenoid valve for easier coffee disposal
- Professional filter holder for consistent coffee temperature
- Rotating classic milk frother for hassle-free frothing

Traditional Italian espresso

- 15 bar pump

Authentic Italian Espresso

- Cup holder

GAGGIA
MILANO

HIGHLIGHTS

Classic milk frother



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

Coffee pods compatible



Our Gaggia manual machines come with a coffee filter for 1 or 2 cups of ground coffee, and a special filter for so called ESE (easy serve Espresso) pods. These ESE pods are perfectly portioned and make it easier to operate a manual Espresso machine.

"Pannarello", turns milk into gorgeous milk froth within seconds for a Cappuccino, a Latte Macchiato or more. It also delivers hot water for tea and can be easily rotated for hassle-free frothing.

2 "perfect crema" coffee filter



2 "perfect crema" coffee filter for ground coffee and pods

Pressurized filter holder



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

Professional filter holder



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

15 bar pump



High pressure ensures that the ground coffee entire aroma is always fully extracted

Solenoid valve



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

Rotating classic milk frother



The classic milk frother on this Gaggia Espresso machine, traditionally called

Cup holder



With this practical feature you can store your espresso cups and glasses right on the espresso machine - always within reach and conveniently stored without taking up space.

SPECIFICATIONS

Technical specifications

- Supported coffee types: Coffee pods, Ground coffee

- Pump Pressure: 15 bar
- Voltage: 230 V
- Boiler: Anodized

Service

- 2-year worldwide guarantee

Design

- Materials and finishing: stainless steel

Weight and dimensions

- Water tank capacity: 2,1 L
- Product dimensions: 230x240x380 cm

Features

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

Technical data

- Frequency: 50 Hz
- Power: 1300 W