



GAGGIA

MILANO



ENGLISH

NEDERLANDS

POLSKI

GAGGIA CADORNA

STYLE / PLUS

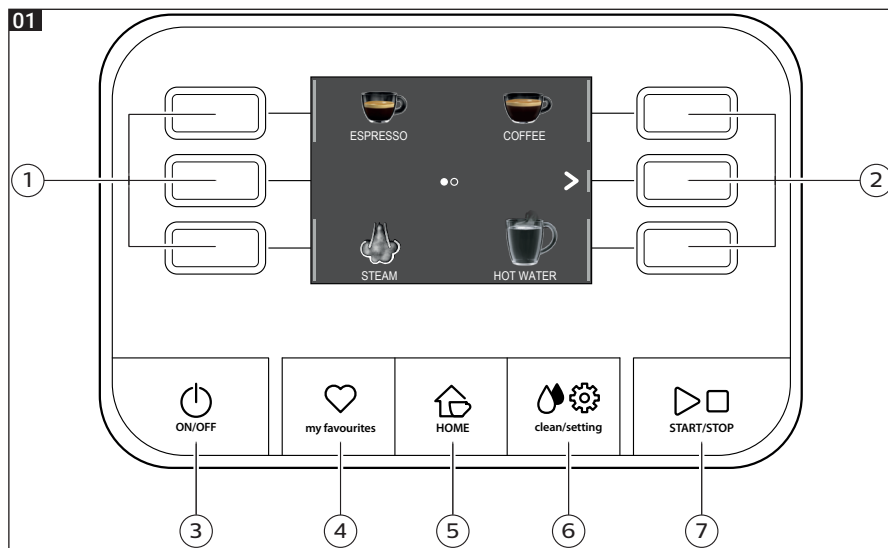
RI9600 (SUP049) / RI9601 (SUP049E)

Operating instructions
Gebruiksaanwijzing
Instrukcja obsługi





Control panel / Controlepaneel / Panel sterowania



Beverage menu / Menu dranken / Menu napojów

Ristretto

Coffee / Koffie / Kawa 30 ml



Coffee / Koffie / Kawa

Coffee / Koffie / Kawa 120 ml

Espresso

Coffee / Koffie / Kawa 40 ml



Americano

Coffee / Koffie / Kawa 40 ml
Water / Water / Woda 110 ml

Espresso lungo

Coffee / Koffie / Kawa 80 ml



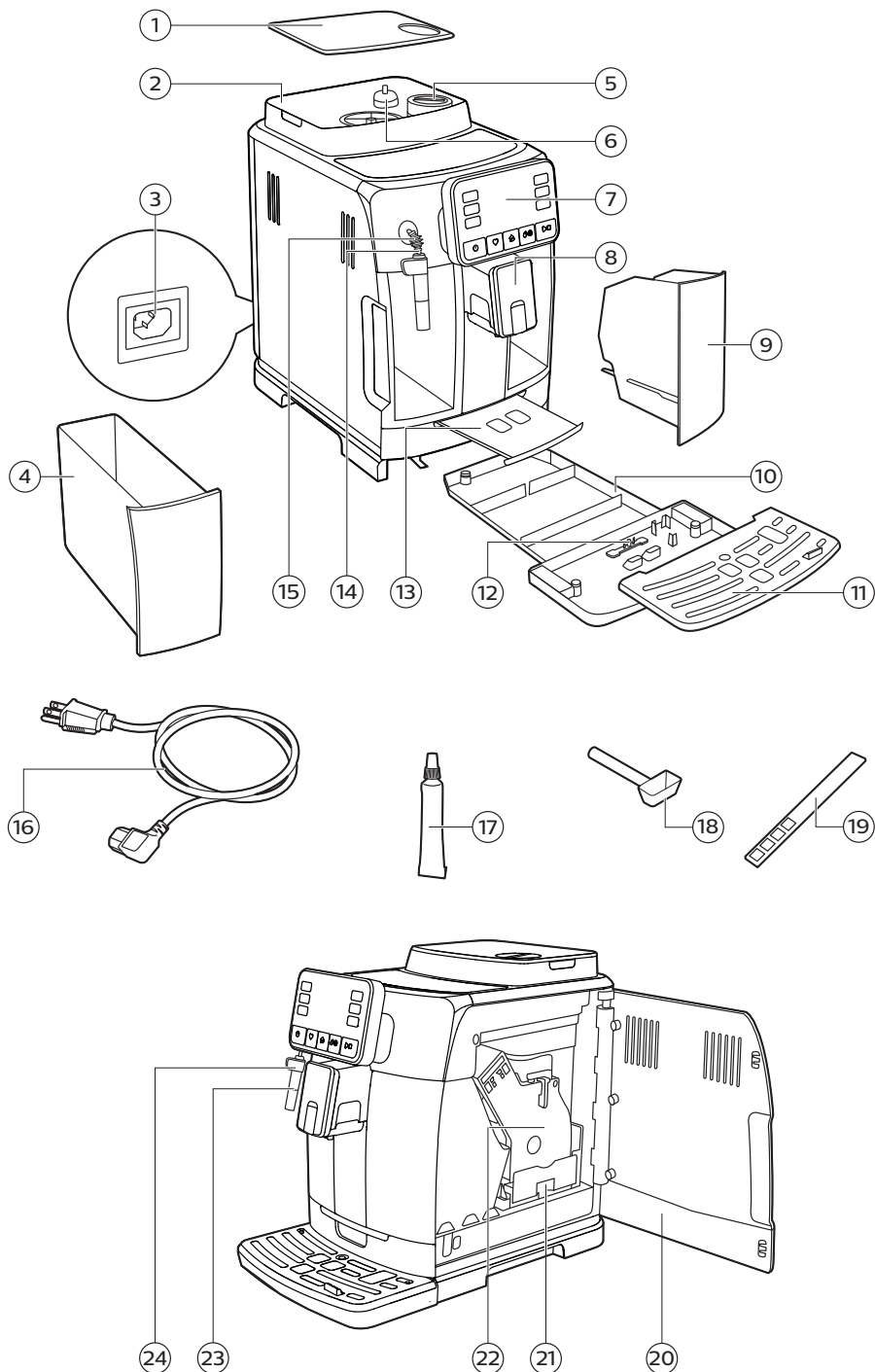
Hot water / Heet water / Gorąca woda

Water / Water / Woda 150 ml



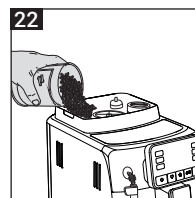
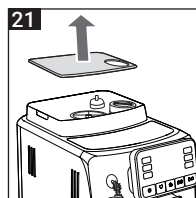
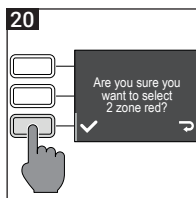
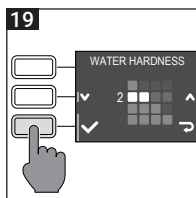
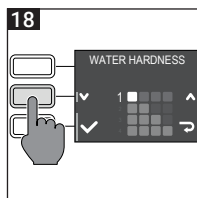
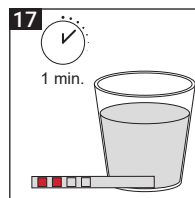
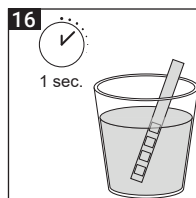
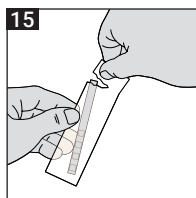
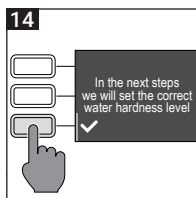
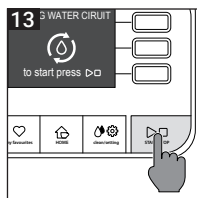
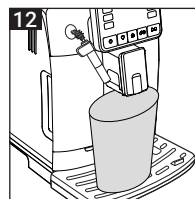
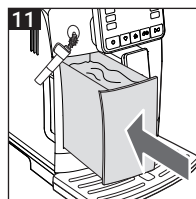
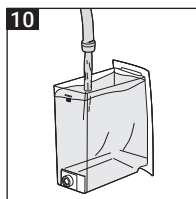
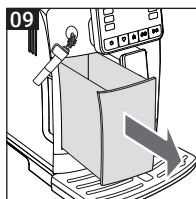
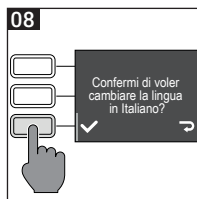
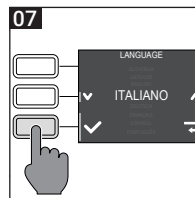
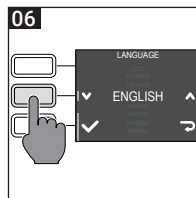
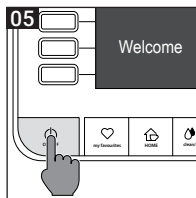
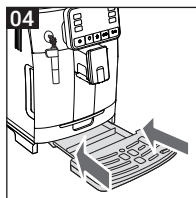
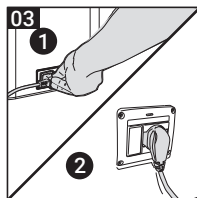


02





First installation / Eerste installatie / Pierwsza instalacja





ENGLISH

Congratulations on purchasing the Gaggia Cadorna!

This easy-to-use machine guarantees excellent coffee drinks, every day. With its intuitive interface, you can choose from among 6 beverages, customise them and save them to the 4 available profiles, where they can be instantly brought up whenever you want.

Before being packed, each of our high-quality machines undergoes rigorous testing in our laboratories to ensure it works perfectly. Because real coffee is used during testing, some residue may remain. This does not compromise the integrity of the product: it is a brand new machine.

Please read the whole manual carefully before you instal, use or clean your machine. Before using it for the first time, please read carefully the safety manual provided separately and store it for future use.

NEDERLANDS

Van harte gelukgewenst met de aanschaf van een Gaggia Cadorna!

Met deze machine zal u op eenvoudige wijze steeds uitstekende resultaten verkrijgen. Dankzij de intuïtieve interface kunt u kiezen uit 6 dranken, ze aanpassen en opslaan in de 4 beschikbare profielen, om ze bij elk gebruik terug te vinden.

Alvorens verpakt te worden, ondergaat elke machine strenge tests in onze laboratoria om de hoge kwaliteit en correcte werking ervan te garanderen. Er wordt ook tijdens het testen koffie gebruikt, dus het is mogelijk dat er wat residu achterblijft. Dit doet geen afbreuk aan de integriteit van het product: het is een volledig nieuwe machine.

In deze handleiding zult u alle nodige informatie vinden om uw machine te installeren, te gebruiken, schoon te maken en te ontkalken. Lees de aparte veiligheidsbrochure zorgvuldig door voordat u ze voor het eerst gebruikt en bewaar deze voor toekomstig gebruik.

POLSKI

Gratulujemy zakupu urządzenia Gaggia Cadorna!

Dzięki temu urządzeniu zawsze będziesz cieszyć się doskonałymi rezultatami, o które w tym przypadku nie trudno. Za sprawą intuicyjnego interfejsu możesz wybrać spośród 6 napojów, dostosować je do swoich potrzeb i zapisać je w pamięci 4 dostępnych profili, aby odnaleźć je przy każdym użyciu urządzenia. Przed zapakowaniem każde urządzenie przechodzi szereg rygorystycznych testów w naszych laboratoriach, aby zapewnić ich wysoką jakość i prawidłowe działanie. Podczas odbioru urządzenia testujemy je przy użyciu kawy, dlatego mogą pozostać w nim jej pozostałości. Nie miało to jednak niekorzystnego wpływu na integralność produktu: jest to urządzenie całkowicie nowe.

W niniejszej instrukcji zawarto wszelkie informacje niezbędne do zainstalowania, użytkowania, czyszczenia i odwapniania urządzenia. Przed jego pierwszym użyciem należy zapoznać się uważnie z dostarczoną osobno broszurą dotyczącą bezpieczeństwa i zachować ją w razie potrzeby skorzystania z niej w przyszłości.



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Machine Overview (Fig.2)






1	Coffee bean container lid	13	Espresso tray (only for Cadorna Plus model)
2	Coffee bean container	14	Steam tube
3	Power cord socket	15	Steam wand protection
4	Water tank	16	Power cord
5	Pre-ground coffee compartment	17	Lubricant
6	Coffee grinder adjustment knob	18	Pre-ground coffee measuring scoop
7	Control panel	19	Water hardness tester
8	Adjustable coffee dispensing spout	20	Service door
9	Coffee pucks container	21	Coffee residues drawer
10	Drip tray	22	Brew group
11	Drip tray grid	23	Classic Pannarello
12	"Full drip tray" indicator	24	Classic Pannarello handle






Control Panel and Display

This coffee machine features an easy-to-use, intuitive display. Please see below for an in-depth explanation of each button.

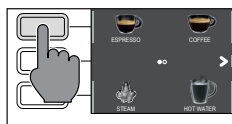
Control panel overview (fig. 1)

1/2	MULTIFUNCTION buttons	Selects the function shown on the display.
3	ON/OFF  button	To switch the machine on or off.
4	MY FAVOURITES  button	Opens the personal profiles menu.
5	HOME  button	Opens the beverage menu.
6	CLEAN/SETTING  button	Opens the cleaning and settings menu.
7	START/STOP  button	Starts/stops the dispensing of the selected beverage, or starts/stops the procedure indicated on the display.

Note: the **MY FAVOURITES** , **HOME** , **CLEAN/SETTING**  buttons are also ESC buttons. You can exit any screen shown on the display at any time by pressing one of these buttons, which will then bring you back to their initial menu.

Multifunction buttons

Use the multifunction buttons at the sides of the display to select the feature or beverage indicated on the screen.



Note: To make the reading of this manual easier, <<press the button " ">> means <<press the button related to " ">>.

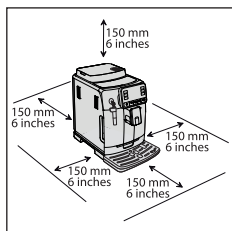


First Installation

Before using the machine, it is essential to follow a few simple steps, clearly described in the explanatory drawings found in the quick guide at the beginning of this instruction manual.

Note: To make the best-tasting coffee, you should brew 5 coffees initially to allow the machine to complete its self-adjustment.

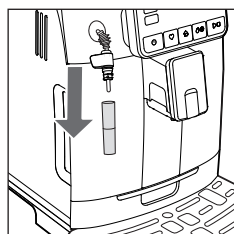
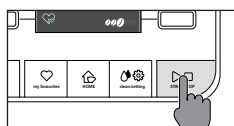
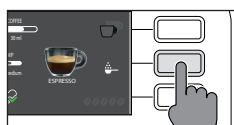
Warning: Do not use the steam wand protection as a handle, use the appropriate classic pannarello handle.



Manual rinse cycle



When first installing the machine or after a long period of its inactivity, it is necessary to prime the water circuit through the manual rinse cycle.

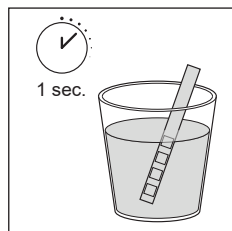
- 1 Place a container under the coffee dispensing spout, browse through the pages and select "ESPRESSO LUNGO".
- 2 Press the "☕" button without adding pre-ground coffee.
- 3 Press the **START/STOP** button to start dispensing, the machine will dispense hot water.
- 4 Empty the container and remove the classic pannarello from the steam wand.
- 5 Place the container under the steam wand and select the "HOT WATER" beverage.
- 6 Press the **START/STOP** button to commence dispensing.
- 7 Empty the container and repeat steps 6 to 7, until the water tank is empty.
- 8 At the end of this operation, fill the water tank again up to the MAX level. The machine is now ready for use.









Measuring water hardness

You'll need to set the water hardness when you instal your machine.
Take the water hardness measuring strip that you find in the box and follow the steps shown on the display during installation. To adjust the water hardness setting later, press the **CLEAN/SETTING**   button, select "SETTINGS", and then "WATER HARDNESS" from the settings menu.



- 1 Immerse the water hardness measuring strip in a glass of water for 1 second. Remove the strip from the water and wait 1 minute.
- 2 Note how many squares turn red.
- 3 Use the green "▼" and "▲" buttons to select the water hardness according to the table below. Confirm the setting by pressing "✓".

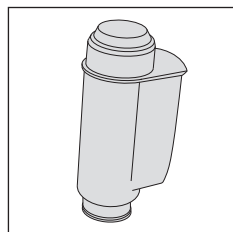
Small red squares	Value to set	Water hardness	INTENZA+
	1	very soft water	A
	2	soft water	A
	3	hard water	B
	4	very hard water	C

INTENZA+ Water Filter

We recommend using the INTENZA+ water filter to limit the formation of limescale. This ensures the machine will last longer and the aroma of your coffee will be better.

Water is an essential element in brewing coffee: it is therefore extremely important to ensure it is always filtered adequately.

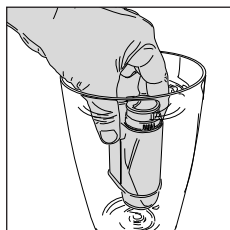
The INTENZA+ water filter prevents the formation of mineral deposits, improving the quality of the water.



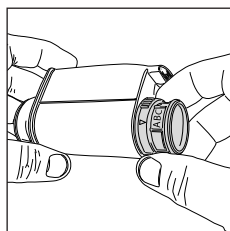


Installing the INTENZA+ water filter

Remove the small white filter from the water tank and store it in a dry place.



Immerse the INTENZA+ water filter vertically (with the opening pointing up) in cold water and gently press its sides to let any air bubbles out.





Remove the INTENZA+ water filter from the water. Set the machine according to the detected water hardness (see the "Measuring water hardness" chapter) and the letters found on the filter base:

- A** = soft water – 1 or 2 small squares
- B** = hard water (standard) – 3 small squares
- C** = very hard water – 4 small squares

Place the INTENZA+ filter in the water tank, ensuring it is correctly in place. Refill the water tank and place it in its compartment.

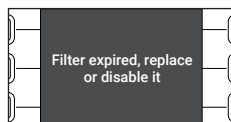
Press the **CLEAN/SETTING**  button, select "SETTINGS", and then "WATER FILTER" from the settings menu.


Follow the instructions shown on the display to activate the filter.

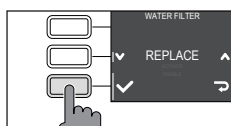
Note: you can pause the filter activation procedure by pressing the **START/STOP**  button. To resume the procedure, press the **START/STOP**  button again.

Replacing the INTENZA+ water filter

When the INTENZA+ water filter runs out, the display will show an alarm message.



- 1 Replace or deactivate by pressing the **CLEAN/SETTING**  button, and then the "SETTINGS" button.
- 2 Select the "WATER FILTER" button.
- 3 Select "REPLACE" to change the filter or "DISABLE" if you do not intend to use the filter. Confirm with the "✓" button.



Follow the instructions shown on the display to activate the filter correctly.

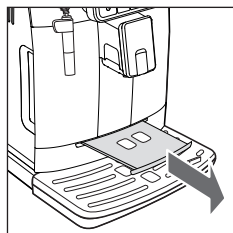




Types of Beverage

Beverage name	Description
Ristretto	A ristretto, served in a small cup, is an espresso whose brewing time is shorter than a regular espresso. As such, a ristretto is a shorter shot and lower in caffeine.
Espresso	The espresso is known around the globe as true "Italian coffee". Served in a small cup, its unmistakable characteristics are a full and intense aroma and a top layer of compact, natural crema. It is the result of the hot-water pressurised extraction process invented by Achille Gaggia in 1938.
Espresso lungo	An espresso lungo is an espresso shot with a longer extraction time. It is more diluted, with a different aromatic intensity and a higher caffeine content. It is served in a medium-sized cup.
Coffee	Coffee is a beverage prepared with a greater quantity of water than an espresso shot. It has a lighter aroma and is served in a medium-large cup.
Americano	An Americano is a long, less intense coffee drink prepared by combining hot water and espresso.
Hot water	Hot water can be used to prepare hot teas, infusions and instant beverages.

Espresso tray (only for Cadorna Plus model)



This machine was designed to guarantee flawless results, from a traditional espresso to a number of different beverages. If you wish to try a traditional Italian espresso, with a delicious layer of natural crema on the surface, we recommend using the "Espresso Tray", which has been specifically designed for and integrated into the machine. This tray makes it possible to use traditional espresso cups, ensuring the perfect height from the spout for compact, homogeneous crema and dispensation without messy splashes.

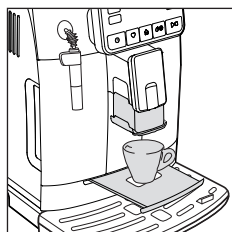



Brewing coffee

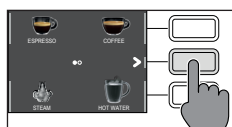
Brewing coffee from whole coffee beans

Warning: always use whole coffee beans when making espresso. Do not put any pre-ground, unroasted, freeze-dried or instant coffee in the coffee bean container, as they may damage the machine.

Tip: Preheat the cups with hot water to enjoy a hotter coffee.




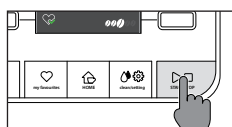
- 1 Remove the espresso tray, place an espresso cup beneath the coffee dispensing spout, raising or lowering it according to the size of the cup being used.
Press the **HOME**  button to bring up the beverage menu.




- 2 Browse the various pages to find and select the desired beverage.



- 3 Once the beverage is selected, it is possible to prepare two cups at the same time using the "  " button, except the AMERICANO.



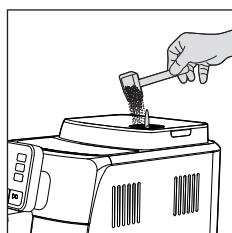
- 4 Finally, press the **START/STOP**  button to begin dispensing the coffee.

Note: you can interrupt the brewing at any time by pressing the **START/STOP**  button.

If you wish to customise the settings of a specific beverage, please refer to the "Beverage customisation" chapter.

Brewing coffee using pre-ground coffee

Use the measuring scoop provided to insert the correct dose in the pre-ground coffee compartment.



- 1 Lift the lid of the pre-ground coffee compartment and add one level measuring scoop of pre-ground coffee.

Warning: do not insert anything other than pre-ground coffee in the pre-ground coffee compartment, as it may damage the machine.

- 2 Place a cup under the coffee dispensing spout and select the desired beverage.



14 English



- 3 Press the "☕" button.

Note: the "pre-ground coffee" function cannot dispense two cups of coffee at the same time, and it disables the aroma setting, both of which are possible with coffee beans only.

- 4 Press the **START/STOP** ▷◻ button to start dispensing the coffee.

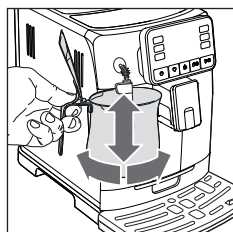
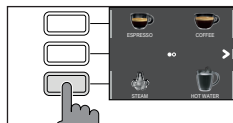
If you wish to customise the settings of a specific beverage, please refer to the "Beverage customisation" chapter.

Note: you can interrupt the brewing at any time by pressing the **START/STOP** ▷◻ button.

How to Froth Milk

Tip: use cold milk (at a temperature of around 5 °C) with a protein content of at least 3% to ensure optimum results for the froth. You can use either whole milk or semi-skimmed milk. You can also use skimmed milk, soy milk or lactose-free milk.

- 1 Fill 1/3 of a carafe with milk.
- 2 Press the **HOME** 🏠 button to open the beverage menu.
- 3 Insert the Classic Pannarello into the milk. From the beverage selection menu, select "STEAM".



- 4 Froth the milk by gently swirling the carafe and moving it up and down.

- 5 When the milk froth comes to the desired consistency. Press the **START/STOP** ▷◻ button to stop steam dispensing.

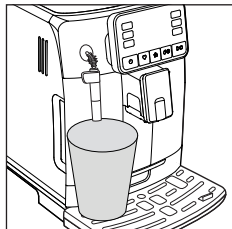
Note: After frothing milk, clean the circuit by dispensing a small quantity of hot water.





Dispensing Hot Water

Warning: when the machine starts preparing hot water, the Pannarello spout may spray steam and hot water.



- 1 Place a container under the Classic Pannarello.



- 2 Press the **HOME** button.
- 3 Press the "HOT WATER" button. Finally, press the **START/STOP** button to commence dispensing.

Note: you can interrupt the brewing at any time by pressing the **START/STOP** button.

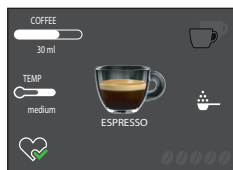
If you wish to customise the settings, please refer to the "Customisation" chapter.

Beverage Customisation and Profile Creation

This machine makes it possible to modify the settings of a beverage according to your preferences and save it to one of four available profiles.

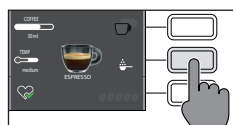
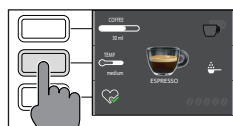
Customisation

- 1 Press the **HOME** button.
- 2 Select your beverage.
- 3 All the settings that can be adjusted and/or selected are displayed on the screen. Based on the type of beverage, you can adjust and/or select:
 - the amount of coffee;
 - the temperature of the coffee;
 - the dispensing of two cups at the same time;
 - the use of pre-ground coffee;
 - the intensity of the aroma (only when using coffee beans);





16 English



- 4 Once the " COFFEE " button has been pressed, use the green " + " and " - " buttons to select the desired amount.
Press " ✓ " to confirm and return to the previous screen, where the new quantity will be displayed.

- 5 Press the " TEMPERATURE " button several times to adjust the temperature of the beverage from among the following options:
- low;
 - medium;
 - high;

- 6 Press " ☕ " to prepare two cups, or " ☕ " to prepare a single cup. The picture of the beverage in the centre of the display will indicate the number of cups selected.

Note: this function is not available for the AMERICANO and the HOT WATER.

- 7 Press the " ☕ " button to activate the use of pre-ground coffee.

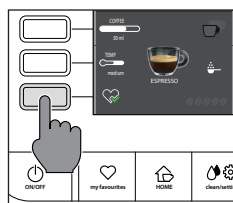
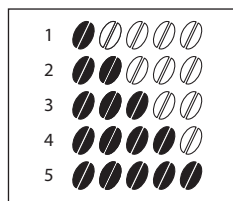
Note: this function only allows the dispensing of one coffee at a time.

- 8 To adjust the aroma intensity, press " ☕ " . Each time you press the button, the aroma intensity changes by one degree. The display shows the chosen intensity.

- 1 Very light
- 2 Light
- 3 Normal
- 4 Strong
- 5 Very strong

Note: this function is not available for pre-ground coffee.



- 9 Once the drink has been customised, you can save it in a specific profile by pressing the " ♥ " button.
- 10 Choose the profile where you wish to save the beverage from the 4 available.





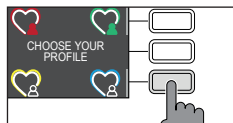
Creating a profile

There are two ways to create a profile:

- Using the **HOME**  button, as described in the "Beverage customisation" chapter, points 9 and 10;
- Using the **MY FAVOURITES**  button, as follows:

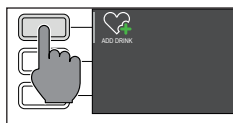
1 Press the **MY FAVOURITES**  button.





2 Select your preferred profile colour.

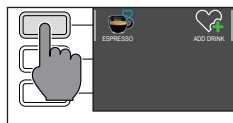
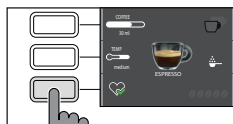


3 Press the "ADD DRINK"  button.

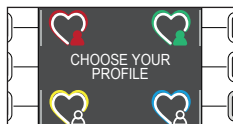
4 The beverage screens will be displayed. Select the beverage that you want to save to your profile and customise it by following steps 3 to 8 in the "Beverage customisation" chapter.






5 Press "  " to save the customised beverage to your profile. At this point, you can dispense the beverage or exit the menu by pressing one of the ESC buttons (**HOME** , **MY FAVOURITES** , **CLEAN/SETTING** ).

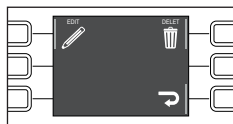




The saved beverage is now present in the list of your preferences and marked with a small heart in the same colour as the selected profile.



Note: Once used, the "  " profile icon will change colour.

6 The beverage saved in the profile can be modified using the "EDIT"  button, or deleted using the "DELETE"  button.



Note: It is not possible to save the beverage from the **HOME** menu via the **MY FAVOURITES**  button. Instead, use the "  " button, otherwise you will lose the settings you have just applied.



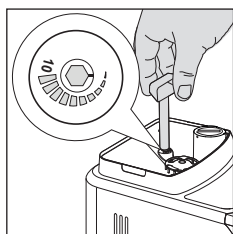
Coffee Grind Settings

You can adjust the grind setting using the grinder adjustment knob on the coffee bean container. The ceramic coffee grinder guarantees perfect, even grinding for the preparation of every cup of coffee. The aroma is thus preserved, ensuring the perfect flavour every time.

Note: you can only adjust the grind setting while the machine is grinding the coffee beans. The difference in flavour will be noticeable after 2-3 cups of coffee have been brewed.

Warning: to avoid damaging the coffee grinder, do not rotate the grinder adjustment knob more than one notch at a time.

- 1 Place a cup under the coffee dispensing spout.
- 2 Remove the lid of the coffee bean container.
- 3 Prepare an espresso as described in the "Brewing coffee from coffee beans" chapter.
- 4 While the machine is grinding the coffee, place the end of the handle of the pre-ground coffee measuring scoop on the coffee grinder adjustment knob, located in the coffee bean container. Use the handle of the measuring scoop to press and rotate the knob to the left or right, one notch at a time.
- 5 You can select from 10 grinding settings, from fine to course. The smaller the notch, the stronger and richer the coffee.



Note:

- Coarse grind: lighter taste, for dark roasted coffee blends (5-10);
- Fine grind: stronger taste, for light roasted coffee blends (1-5);

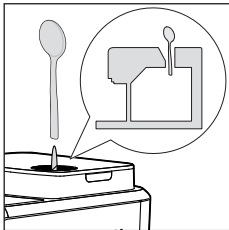
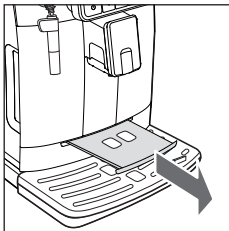
Cleaning and Maintenance

Regular cleaning and maintenance keep the machine in perfect condition and ensure perfect coffee flavour, a constant coffee flow and excellent milk froth. Please refer to the following table to know when and how to clean the removable parts of the machine. For more detailed information, please read the relevant chapters.

Cleaning table

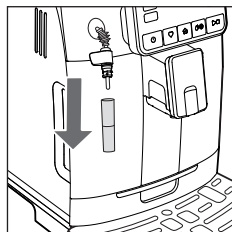
Part description	When to clean	How to clean
Classic Pannarello	After use	Remove the Classic Pannarello and rinse it under running water.
	Weekly	Disassemble the Classic Pannarello and the rubber handle. Clean them under running water.



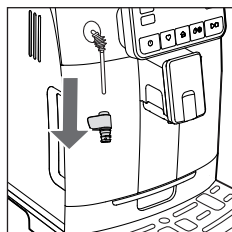
Part description	When to clean	How to clean
Brew group	Weekly	Remove the brew group and clean it under running water.
	Depending on usage	See the "Cleaning and lubricating the brew group" chapter.
	Monthly	Clean the brew group with the Gaggia coffee oil remover to remove any oily coffee residue
Drip tray full	When the red indicator emerges from the grid of the drip tray	Empty the drip tray and clean it under running water.
Coffee pucks container	Whenever the machine requires it	Empty the coffee pucks container and clean it under running water. Ensure that the machine is switched on during this procedure, or the coffee pucks container will not reset.
Water tank	Weekly	Clean it under running water.
Pre-ground coffee compartment/coffee outlet duct	Weekly	Clean the upper part using the handle of a spoon, as shown below. 
Espresso tray	Depending on usage	Remove the espresso tray and clean it with running water. It can also be washed in the upper tray of a dishwasher. 



Cleaning the Classic Pannarello



- 1 Remove the Classic Pannarello and the rubber handle from the steam spout and rinse them under running water.



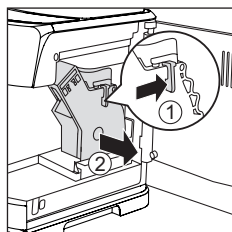
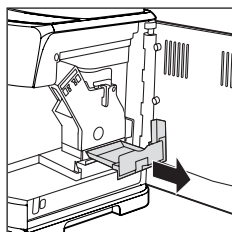
- 2 Clean the steam wand with a damp cloth.
- 3 Reassemble the parts.

Cleaning the brew group

Warning: do not wash the brew group in the dishwasher and do not use dishwashing detergents, since they may cause the malfunctioning of the brew group and alter the coffee flavour.

Removing the brew group

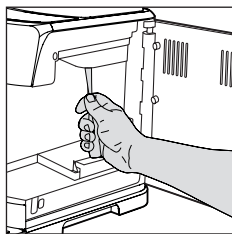
- 1 Turn off the machine and disconnect the power cord.
- 2 Remove the coffee pucks container and open the service door.
- 3 Remove the coffee residues drawer.



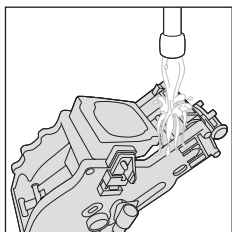
- 4 Press the PUSH lever (1) and pull the handle of the brew group (2) to remove it from the machine.



Cleaning the brew group under running water



- 1 Clean the coffee outlet duct thoroughly with a spoon handle or with another round-tipped kitchen utensil.



- 2 Thoroughly rinse the brew group using lukewarm water. Carefully wash the upper filter.
- 3 Let the brew group air dry.

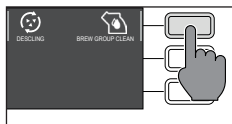
Note: to avoid the build-up of fibres in its interior, do not dry the brew group with cloth.

Cleaning the brew group with coffee cleaning tablets

Warning: use only Gaggia tablets for removing oily coffee residue.

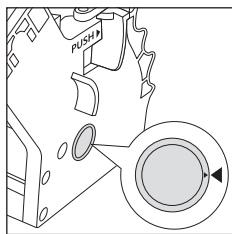


- 1 Place a container under the coffee dispensing spout.
- 2 Press the **CLEAN/SETTING** button and select the "CLEAN" button shown on the display.
- 3 Select "BREW GROUP CLEANING" and press the **START/STOP** button to launch the cleaning procedure.
- 4 Follow the instructions shown on the display to correctly clean the brew group.
- 5 The procedure will take approximately 5 minutes. The **START/STOP** button can be used to suspend and then resume the procedure.

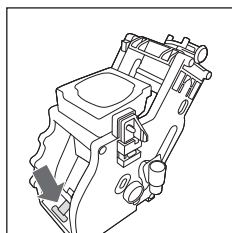




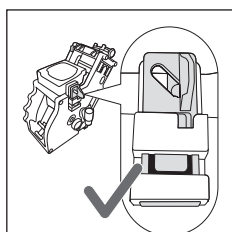
Reinserting the brew group



- 1 Before reinserting the brew group into the machine, ensure that the two yellow reference indicators on the side coincide. If this is not the case, perform the following step:

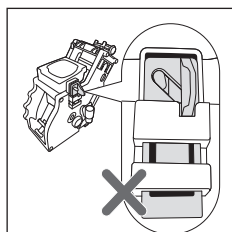


Make sure that the lever is in contact with the base of the brew group.



- 2 Make sure that the yellow locking hook of the brew group is in the right position.

To correctly position the hook, push it upwards to the highest possible position.



If the hook is still in the lower position, this means it has not been correctly positioned.

- 3 Reinsert the brew group in the machine along the side guides until it locks in the right position with a click.

Warning: do not press the PUSH lever.

- 4 Close the service door.

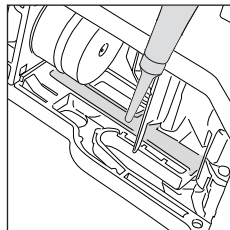
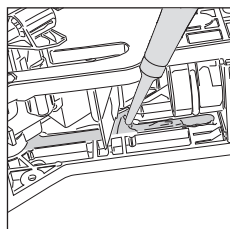
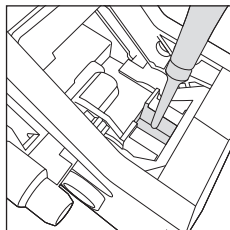


Lubricating the brew group

In order to ensure the perfect performance of the machine, it is necessary to lubricate the brew group. Refer to the following table for the frequency of lubrication.

Frequency of use	Number of beverages prepared daily	Frequency of lubrication
Low	1-5	Every 4 months
Regular	6-10	Every 2 months
High	>10	Every month

- 1 Turn off the appliance and disconnect the power cord.
- 2 Remove the brew group and rinse it using lukewarm water (see the "Cleaning the brew group under running water" chapter).
- 3 Apply a thin layer of the lubricant provided around the inserting pin on the lower part of the brew group.



- 4 Apply a thin layer of lubricant to the guides, on both sides (see figure).
- 5 Reinsert the brew group (see the "Reinserting the brew group" chapter).

Note: you can use the lubricant tube multiple times.

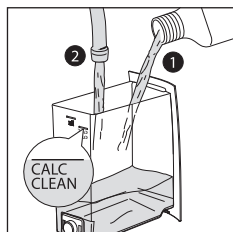
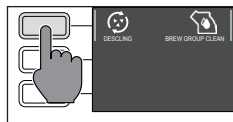




Descaling


Descaling procedure

Descaling needs to be carried out when the machine signals it.

Use only the Gaggia descaling solution designed to guarantee the machine's excellent performance. The use of other products could damage the machine and leave residue in the water. Failure to descale the machine will void the warranty.




- 1 Remove the Classic Pannarello.
- 2 Press the **CLEAN/SETTING**  button and select the "CLEAN" button shown on the display.
 - Press the "DESCALING" button, then press the **START/STOP**  button.
- 3 Remove the drip tray and the coffee pucks container, empty them, and insert them in the machine again.
- 4 Remove the water tank and empty it. Remove the INTENZA+ filter, if present.
- 5 Empty the entire bottle of Gaggia descaling solution into the water tank and fill the tank with water up to the CALC CLEAN notch. Reinsert it in the machine.
- 6 Place a large container (1.5l) under the steam tube and coffee dispenser.
- 7 Follow the instructions shown on the display to launch the descaling procedure. This procedure lasts approximately 25 minutes and consists of a descaling cycle and a rinse cycle, carried out with dispensing at regular intervals.
- 8 Once the descaling cycle is complete, rinse the water tank, and water circuit, following the instructions shown on the display.
- 9 Replace the INTENZA+ filter into the water tank.

Note: it is possible to pause and resume the procedure at any time by pressing the **START/STOP**  button.

Warning: when the descaling procedure is active, the brew group cannot be removed. Wait for the descaling process to end, then remove the brew group.



What to do if the descaling process is interrupted

You can exit the descaling procedure by pressing the **ON/OFF**  button on the control panel. If the descaling procedure is interrupted before its completion, proceed as follows:

- 1 Empty the water tank and wash it thoroughly.
- 2 Fill the water tank with fresh water up to the CALC CLEAN notch and switch the machine on again. The machine will warm up and perform an automatic rinse cycle.
- 3 Before preparing any beverage, perform a rinsing cycle as described in the specific chapter.

Note: if the procedure has not been completed, it will be necessary to carry out another descaling procedure as soon as possible.

Various Settings

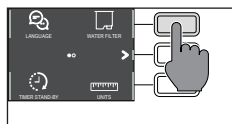
By pressing the **CLEAN/SETTING**  button and selecting "SETTINGS" on the display, it is possible to reset or modify several machine parameters including:

- Language
- Water filter
- Timer stand-by
- Water hardness
- Measurement units
- Beverage counter
- Restore factory settings

Language

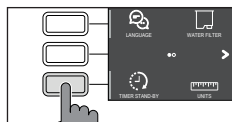
When the language setting icon is selected, the list of available languages will be displayed.

Languages available		
ITALIAN	DUTCH	HUNGARIAN
ENGLISH	DANISH	BULGARIAN
GERMAN	GREEK	CZECH
FRENCH	POLISH	SLOVAK
SPANISH	RUSSIAN	LITHUANIAN
PORTUGUESE	ROMANIAN	



Water filter

When "WATER FILTER" is selected, follow the instructions on the display and those described under the "Installing the INTENZA+ water filter" and "Replacing the INTENZA+ water filter" chapters.



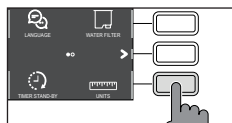
Timer stand-by

When "TIMER STAND-BY" is selected, the timer can be set to:

- 15 min
- 30 min
- 60 min
- 180 min

Water hardness

With "WATER HARDNESS" selected, follow the instructions on the display and those described under the "Measuring water hardness" chapter.



Measurement units


By selecting "MEASUREMENT UNITS":

it is possible to set the measurement units to "ml" or "oz".

Beverage counter

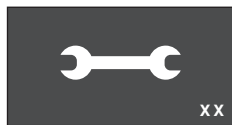
It is possible to display the number of cups of each beverage that have been dispensed since the first operation of the machine. These numbers cannot be reset.

Restore factory settings

It is possible to restore the machine to the default factory settings. The machine will require a secondary confirmation before proceeding. All the parameters will be reset except those relating to the profiles (**MY FAVOURITES** ) and the beverage counter.



Error Code Key



The list below reports the error codes that the display can show, their meanings and how to solve the problem. If the indicated solutions are ineffective because the display keeps showing the error code icon and the machine does not function correctly, or if further error codes are displayed, please contact an authorised service centre or your local vendor.

The contact info is listed on www.gaggia.com and www.gaggia.it.

Error code	Problem	Cause	Possible solution
01	The coffee grinder is clogged.	The coffee outlet duct is clogged.	Remove the power cord and remove the brew group. Clean the coffee outlet duct thoroughly using a spoon handle. Switch the appliance on again.
03 - 04	A problem occurred in the brew group.	The brew group is dirty or not well lubricated.	Switch off the machine using the power button. Remove the brew group and clean it thoroughly. (Refer to the "Cleaning the Brew Group" chapter)
		The brew group is not positioned correctly.	Switch off the machine using the power button. Remove the brew group and reinsert it. Ensure that the brew group is in the correct position before inserting it. Refer to the "Reinserting the brew group" chapter.
05	A problem occurred in the water circuit.	There is air in the water circuit.	Remove and reinsert the tank in the machine a couple of times. Make sure you insert the tank correctly in the machine. Check that the water tank seat is clean. If you use an "INTENZA+" filter: pull out the filter from the water tank and shake it to remove all air from the filter. Then reinsert the "INTENZA+" filter into the water tank.
14	The machine is overheated.	There may be multiple causes.	Switch off the machine and switch it on again after 30 minutes. Perform this operation 2 or 3 times.



Troubleshooting

This chapter summarises the most common problems you may encounter while using the machine. If you are unable to resolve the problem using the information given below, visit the FAQ sections on www.gaggia.com or www.gaggia.it or contact the Customer Service Centre in your country.

Problem	Cause	Solution
The machine does not switch on.	The machine is not connected.	Check that the power cord has been inserted correctly.
The drip tray fills quickly.	This is normal. The machine uses water to rinse the internal circuit and the brew group. Part of the water flows through the internal system directly into the drip tray.	Empty the drip tray when the red indicator emerges from the grid of the drip tray. Tip: Place a cup under the dispensing spout to gather the rinse water.
The display continuously shows the "coffee pucks container full" icon.	The coffee pucks container has been emptied when the machine was off.	Always empty the coffee pucks container when the machine is on. If you empty the coffee pucks container when the machine is off, the coffee cycle counter does not reset. In this case, the display shows the icon even if the container is not full.
	The coffee pucks container has been put back too quickly.	Always wait about 5 seconds when you replace the coffee pucks container. This way, the counter will reset to zero.
The machine says to empty the coffee pucks container even if the container is not full.	The machine has not reset the counter last time the coffee pucks container has been emptied.	Always wait about 5 seconds when you replace the coffee pucks container. This way, the coffee grounds counter will reset to zero.
		Always empty the coffee pucks container when the machine is on. If you empty the coffee pucks container when the machine is off, the coffee cycle counter does not reset.
Impossible to remove the brew group.	The brew group is not in the correct position.	Close the service door. Switch the machine off and then back on. Wait for the display to show the ready message, then remove the brew group.
	The coffee pucks container has not been removed.	Remove the coffee pucks container before removing the brew group.



Problem	Cause	Solution
The brew group cannot be inserted.	The brew group is not in the correct position.	The brew group has not been positioned correctly before being placed back. Ensure that the lever is in contact with the base of the brew group and that the hook of the brew group is in its correct position. See the "Reinserting the brew group" chapter.
		To reset the machine: put the coffee pucks container back in place. Do not insert the brew group. Close the service door with the coffee pucks container inserted, then unplug and plug in the power cord. Then try to reinsert the brew group and switch on the machine.
The espresso does not have enough crema or it is watery.	The coffee grinder is set to a coarse grinding.	Adjust the coffee grinder to a finer setting.
	The machine is performing the self-adjustment.	Dispense several cups of coffee so that the machine regulates itself automatically.
	The coffee outlet duct is clogged.	Clean the coffee outlet duct with a spoon as described in the "Cleaning the brew group under running water" chapter.
The coffee dispensed is not hot enough.	The set temperature is too low. Check the menu settings.	Set the menu temperature to "MAX".
The machine grinds the coffee beans, but the coffee is not dispensed.	The coffee grinder is set to a too fine grinding.	Adjust the coffee grinder to a coarser setting.
	The coffee dispensing spout is blocked.	Dispense a long coffee from pre-ground coffee but without actually adding pre-ground coffee.
	The nozzles of the coffee dispensing spout are blocked.	Clean the nozzles of the coffee dispensing spout with a small bottlebrush.
Coffee is dispensed slowly or by drips.	The coffee grinder is set to a too fine grinding.	Adjust the coffee grinder to a coarser setting.
	The nozzles of the coffee dispensing spout are blocked.	Clean the nozzles of the coffee dispensing spout with a small bottlebrush.
	The machine circuit is clogged by limescale.	Descale the machine.
The milk does not froth.	The Classic Pannarello may be dirty.	Clean the Classic Pannarello as described in the chapter "Cleaning the Classic Pannarello". Make sure that all the Classic Pannarello components have been correctly assembled.
	The type of milk used is not suitable for foaming.	The amount and the quality of froth vary depending on the type of milk.

Problem	Cause	Solution
The "INTENZA+" filter cannot be inserted.	Remove the air from the filter.	Let the air bubbles flow out of the filter.
	The tank still contains some water.	Empty the water tank before installing the filter.
	The rubber seal is not inserted on the "INTENZA+" filter.	Check the packaging and insert the seal on the "INTENZA+" filter.
There is some water under the machine.	The drip tray is too full and has spilled over.	Empty the drip tray when the red indicator emerges from the grid of the drip tray. Always empty the drip tray before starting the descaling procedure.

GAGGIA Accessories

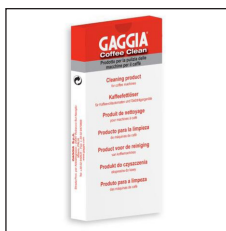
Coffee and accessories are available through authorised centres (Italy), or distributors in your country.



Descaling product



INTENZA+ water filter



Coffee oil remover



Range of coffee available in beans and pre-ground: 100% Arabica / Intense / Decaffeinated



Technical Specifications

Nominal voltage - Power rating - Power supply	See data plate on the inside of the service door
Housing material	Thermoplastic type
Dimensions (Style)	260 x 345 x 440 mm
Dimensions (Plus)	260 x 380 x 440 mm
Weight (Style)	8.2 kg
Weight (Plus)	9 kg
Power cord length	1200 mm
Control panel	Front panel
Cup size (Style)	Up to 110 mm
Cup size (Plus)	Up to 150 mm
Water tank	1.8 litres - Removable type
Coffee bean container capacity	250 g
Coffee pucks container capacity	10
Pump pressure	15 bar
Boiler	Stainless steel boiler
Safety devices	Thermal Fuse



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