

GAGGIA

MILANO



ENGLISH

FRANÇAIS

GAGGIA CADORNA

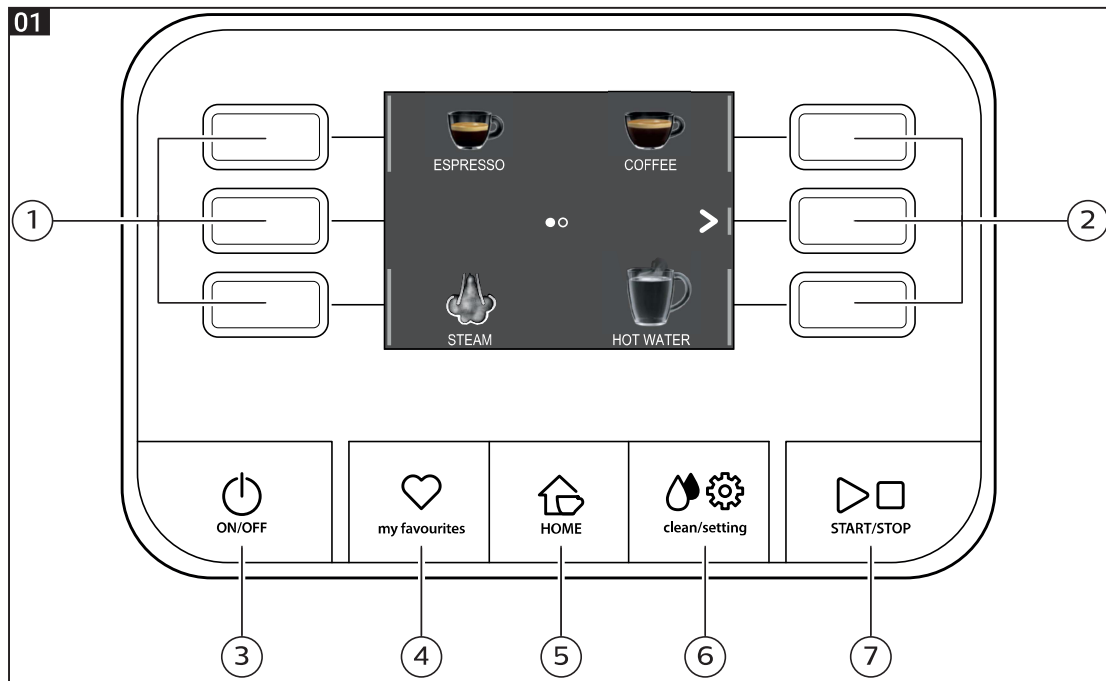
STYLE / PLUS

RI9600 (SUP049) / RI9601 (SUP049EW)

Operating instructions
Mode d'emploi

CE

Control panel / Bandeau de commande



Beverage menu / Menu des boissons

Ristretto
Coffee / Café 30 ml



Coffee / Café
Coffee / Café 120 ml

Espresso
Coffee / Café 40 ml



Americano
Coffee / Café 40 ml
Water / Eau / Wasser 110 ml

Espresso lungo
Coffee / Café 80 ml

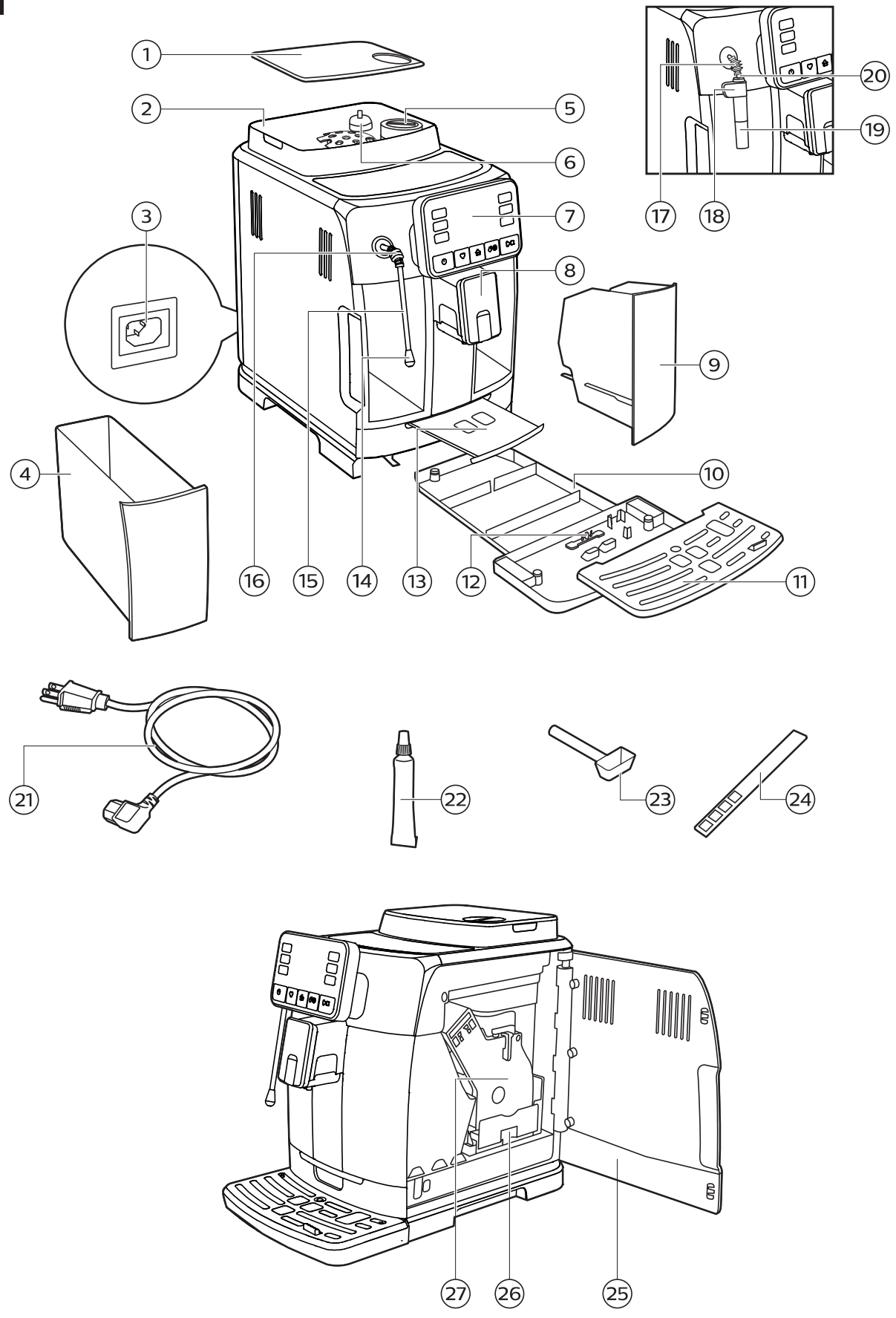


Hot water / Eau chaude
Water / Eau / Wasser 150 ml



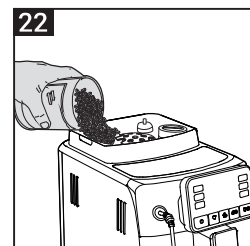
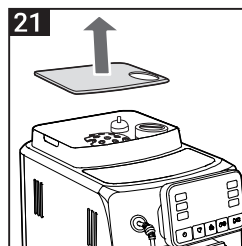
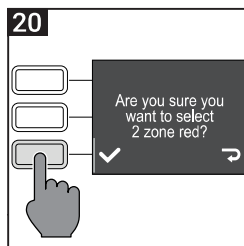
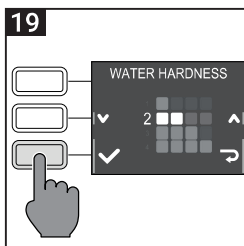
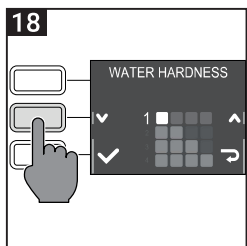
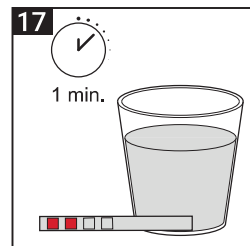
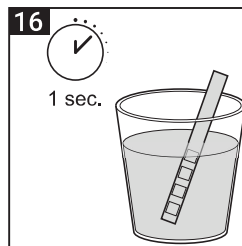
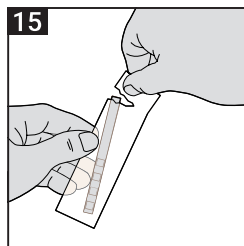
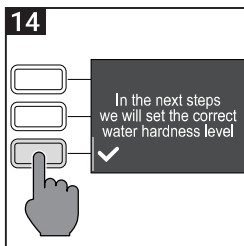
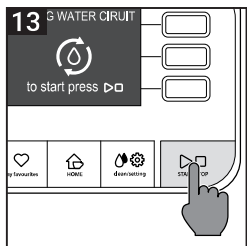
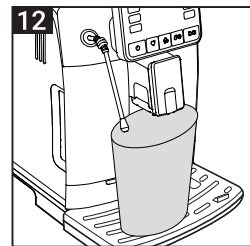
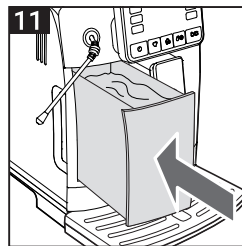
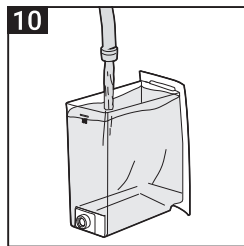
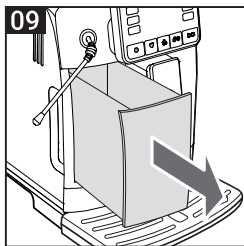
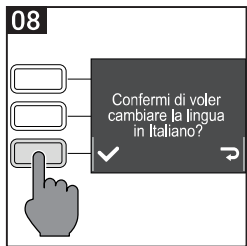
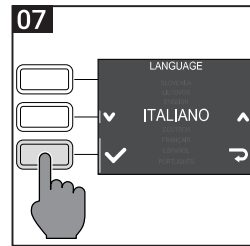
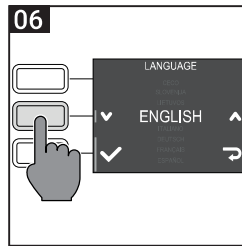
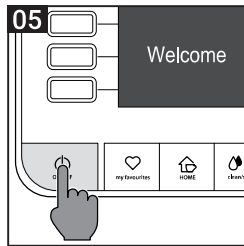
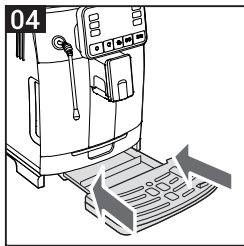
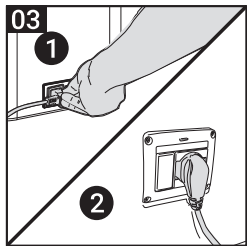


02





First installation / Première installation





English	6
Français	38



Table of Contents

Important safety	9
Machine Overview (Fig.2)	12
Control Panel and Display	13
Control panel overview (Fig. 1)	13
Multifunction buttons	13
First Installation	14
Manual rinse cycle	14
Measuring water hardness	15
INTENZA+ Water Filter	15
Installing the INTENZA+ water filter	16
Replacing the INTENZA+ water filter	16
Types of Beverage	17
Espresso tray (only for Cadorna Plus model)	17
Brewing Coffee	18
Brewing coffee from whole coffee beans	18
Brewing coffee using pre-ground coffee	18
How to Froth Milk	19
Pannarello (only for Cadorna Style model)	19
Steam wand (only for Cadorna Plus model)	20
Dispensing Hot Water	21
Beverage Customisation and Profile Creation	21
Customisation	21
Creating a profile	22
Coffee Grind Settings	23
Cleaning and Maintenance	23
Cleaning table	23
Cleaning the Classic Pannarello (only for Cadorna Style model)	25
Cleaning the steam wand (only for Cadorna Plus model)	26
Cleaning the brew group	26
Lubricating the brew group	29
Descaling	30
Descaling procedure	30
What to do if the descaling process is interrupted	31
Various Settings	31
Language	31
Water filter	32
Timer stand-by	32
Water hardness	32
Measurement units	32
Beverages counter	32
Restore factory settings	32
Error Code Key	33
Troubleshooting	34
GAGGIA Accessories	36
Technical Specifications	37

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Save these instructions.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

1. Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
2. Never use warm or hot water to fill the water tank. Use cold water only.
3. Keep your hands and the cord away from hot parts of the appliance during operation.
4. Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
5. For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.
6. Do not use caramelized or flavored coffee beans.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- A.** A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B.** Longer detachable power-supply cords or extension cords are available and may used if care is exercised in their use.
- C.** If a long detachable power-supply cord or extension cord is used,
 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Important safety information

This machine is equipped with safety features. Nevertheless, read and follow the safety instructions carefully and only use the machine as described in these instructions, to avoid accidental injury or damage due to improper use of the machine. Keep this safety booklet for future reference.

Warning

General

- Check if the voltage indicated on the machine corresponds to the local mains voltage before you connect the appliance.
- Connect the machine to an earthed wall socket.
- Do not let the power cord hang over the edge of a table or worktop and do not let it touch hot surfaces.
- To avoid the danger of electric shock, never immerse the machine, mains plug or power cord in water or any other liquid.
- Do not pour liquids on the power cord connector.
- To avoid the danger of burns, keep body parts away from hot water jets produced by the machine.
- Do not touch hot surfaces. Use handles and knobs.
- Switch off the machine with the main switch located on the back (if present) and remove the mains plug from the wall socket:
 - If a malfunction occurs.
 - If you are not going to use the appliance for a long time.
 - Before you clean the machine.
- Pull at the plug, not at the power cord.
- Do not touch the mains plug with wet hands.
- Do not use the machine if the mains plug, the power cord or the machine itself is damaged.
- Do not make any modifications to the machine or its power cord.
- Only have repairs carried out by a service center authorized by Gaggia to avoid a hazard.
- The machine should not be used by children younger than 8 years old.
- This machine can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the machine in a safe way and if they understand the hazards involved.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the machine and its cord out of the reach of children aged less than 8 years.
- Children should be supervised to ensure that they do not play with the machine.
- Never insert fingers or other objects into the coffee grinder.
- Be careful when you dispense hot water.

Dispensing may be preceded by small jets of hot water. Wait until the end of the dispensing cycle before you remove the hot water dispensing spout.

Caution

General

- This machine is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments.
- Always put the machine on a flat and stable surface. Keep it in upright position, also during transport.
- Do not place the machine on a hotplate or directly next to a hot oven, heater or similar source of heat.
- Only put roasted coffee beans in the bean hopper. Putting ground coffee, instant coffee, raw coffee beans or any other substance in the coffee bean hopper may cause damage to the machine.
- Let the machine cool down before you insert or remove any parts. The heating surfaces may retain residual heat after use.
- Never fill the water tank with warm, hot or sparkling water, as this may cause damage to the water tank and the machine.
- Never use souring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the machine. Simply use a soft cloth dampened with water.
- Descale your machine regularly. The machine indicates when descaling is needed. Not doing this will make your appliance stop working properly. In this case repair is not covered by your warranty.
- Do not keep the machine at temperatures below 0°C/32°F. Water left in the heating system may freeze and cause damage.
- Do not leave water in the water tank when you are not going to use the machine for a long period of time. The water can become contaminated. Use fresh water every time you use the machine.
- Never use any accessories or parts from other manufacturers or that Gaggia does not specifically recommend. If you use such accessories or parts, your warranty becomes invalid.
- Regular cleaning and maintenance prolongs the lifetime of your machine and ensures optimum quality and taste of your coffee.
- The machine is exposed continuously to moisture, coffee and scale. Therefore it is very important to regularly clean and maintain the machine as described in the user manual and shown on the website. If you do not perform these cleaning and maintenance procedures, your machine eventually may stop working. In this case repair is not covered by warranty.
- Do not clean the brew group in the dishwasher and do not use washing-up liquid or a cleaning agent to clean it. This may cause the brew group to malfunction and may have a negative effect on the coffee taste.
- Do not dry the brew group with a cloth to prevent fibers from collecting inside the brew group.
- Never drink the solution dispensed during the descaling process.

- Only put preground coffee into the preground coffee compartment. Other substances and objects may cause severe damage to the machine. In this case, repair is not covered by your warranty.
- The machine shall not be placed in a cabinet when in use.

Machines with classic milk frother / pannarello / steam wand

Warning

- To avoid the danger of burns, be aware that dispensing may be preceded by small jets of hot water.
- Never touch the classic milk frother with bare hands, as it may become very hot. Use the appropriate protective handle only.

Caution

- After frothing milk, quickly clean the classic milk frother by dispensing a small quantity of hot water into a container. Then remove the external part of the classic milk frother and wash it with lukewarm water.

Electromagnetic fields (EMF)

This machine complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

Recycling

- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU).
- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.



Warranty and support

For service or support, contact your local dealer or an authorized service center. Contact details are included in the warranty booklet supplied separately or visit www.gaggia.com or www.gaggia.it.

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.






Machine Overview (Fig.2)




1	Coffee bean container lid	15	Steam wand
2	Coffee bean container	16	Steam wand handle
3	Power cord socket	17	Steam tube protection
4	Water tank	18	Classic Pannarello handle
5	Pre-ground coffee compartment	19	Classic Pannarello
6	Coffee grinder adjustment knob	20	Steam tube
7	Control panel	21	Power cord
8	Adjustable coffee dispensing spout	22	Lubricant
9	Coffee pucks container	23	Pre-ground coffee measuring scoop
10	Drip tray	24	Water hardness tester
11	Drip tray grid	25	Service door
12	"Full drip tray" indicator	26	Coffee residues drawer
13	Espresso tray (only for Cadorna Plus model)	27	Brew group
14	Steam wand nozzle		

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.

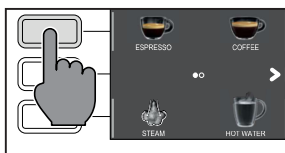
Control panel overview (fig. 1)

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.

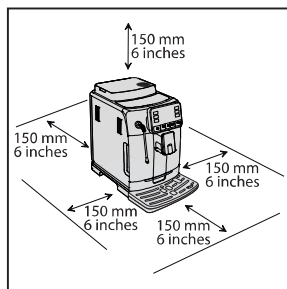
Note: the **MY FAVOURITES** , **HOME** , **CLEAN/SETTING**  buttons are also ESC buttons. You can exit any screen shown on the display at any time by pressing one of these buttons, which will then bring you back to their initial menu.

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 (only for Cadorna Style model).

Manual rinse cycle

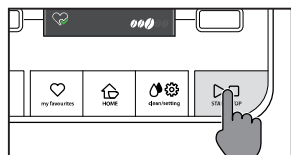
When first installing the machine or after a long period of its inactivity, it is necessary to prime the water circuit through the manual rinse cycle.



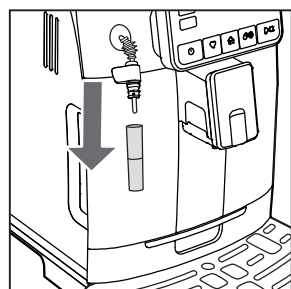
- 1 Place a container under the coffee dispensing spout, browse through the pages and select "ESPRESSO LUNGO".



- 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 (only for Cadorna Style model).


- 5 Place the container under the steam wand and select the "HOT WATER" beverage.

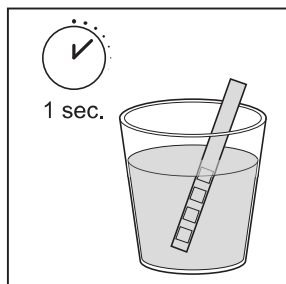
- 6 Press the **START/STOP** button to commence dispensing.




- 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 "  ".

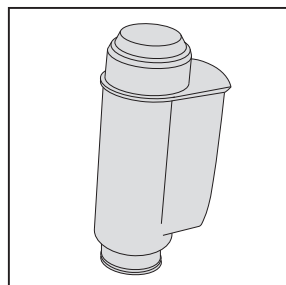
Small red squares	Value to set	Water hardness	INTENZA+
	1	very soft water	A
	2	soft water	A
	3	hard water	B
	4	very hard water	C

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.

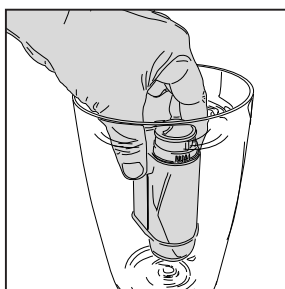
Water is an essential element in brewing coffee: it is therefore extremely important to ensure it is always filtered adequately.

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

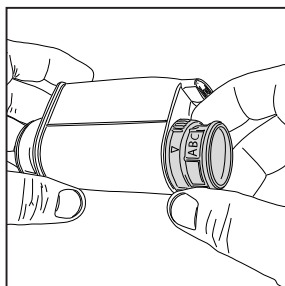


Installing the INTENZA+ water filter

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

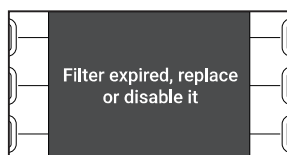
Place the INTENZA+ filter in the water tank, ensuring it is correctly in place. Refill the water tank and place it in its compartment.

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

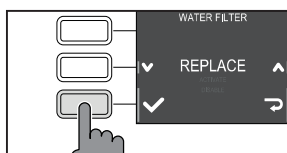
Note: you can pause the filter activation procedure by pressing the **START/STOP** button. To resume the procedure, press the **START/STOP** button again.

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.

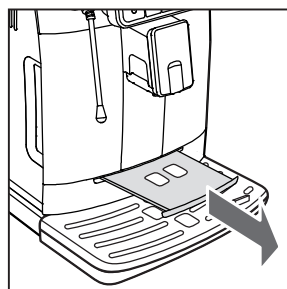


Follow the instructions shown on the display to activate the filter correctly.

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.

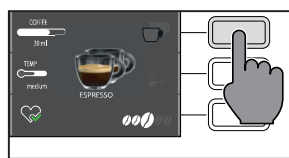
Tip: Preheat the cups with hot water to enjoy a hotter coffee.




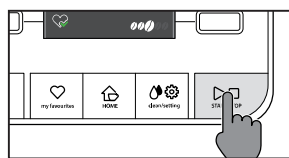
- 1 Remove the espresso tray, place an espresso cup beneath the coffee dispensing spout, raising or lowering it according to the size of the cup being used.
Press the **HOME**  button to bring up the beverage menu.




- 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.



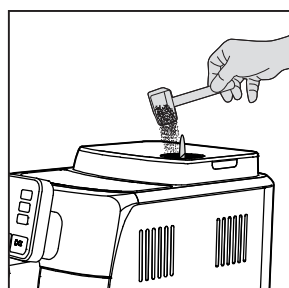
- 4 Finally, press the **START/STOP**  button to begin dispensing the coffee.

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

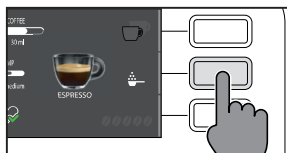
Use the measuring scoop provided to insert the correct dose in the pre-ground coffee compartment.



- 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.



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.

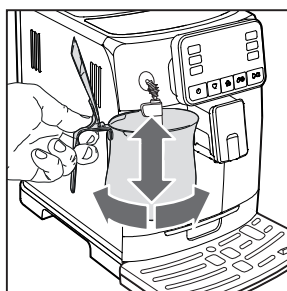
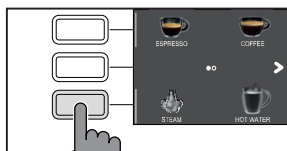
Note: you can interrupt the brewing at any time by pressing the **START/STOP** ▷◻ button.

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.

Pannarello (only for Cadorna Style model)

- 1 Fill 1/3 of a jug with milk.
- 2 Press the **HOME** ↶ button to open the beverage menu.
- 3 Insert the Classic Pannarello into the milk.
- 4 From the beverage selection menu, select "STEAM" and press the **START/STOP** ▷◻ button to start frothing.






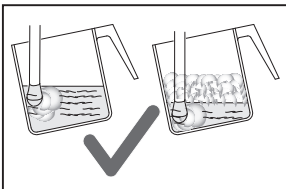
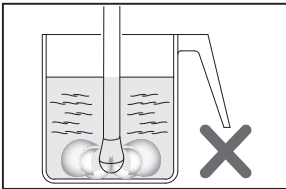
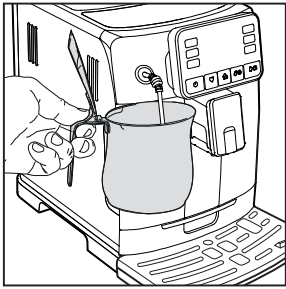
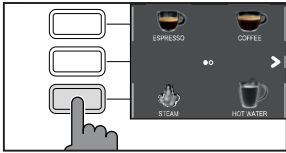
5 Froth the milk by gently swirling the carafe and moving it up and down.

- 6 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.

Steam wand (only for Cadorna Plus model)

- 1 Fill 1/3 of a jug with milk.
- 2 Press the **HOME**  button to open the beverage menu.
- 3 From the beverage selection menu, select "STEAM" and press the **START/STOP**  button to start frothing.
- 4 Place the steam nozzle just below the surface of the milk; if it has been inserted too deep, the milk will not be frothed; if it has not been inserted deep enough, big bubbles will be produced.
- 5 It is important to keep the nozzle not at the centre but close to the edge of the jug, with an appropriate angle to produce a stronger vortex.
- 6 To froth the milk correctly, the steam nozzle must always be in contact with the milk and not with the froth. Therefore, as the layer of froth increases, the jug must be slightly raised trying to keep the nozzle in contact with the milk, without touching the bottom of the jug. Once the desired frothing has been achieved, the steam nozzle must be pushed further to heat the milk well.
- 7 When the milk froth comes to the desired consistency. Press the **START/STOP**  button to stop steam dispensing.



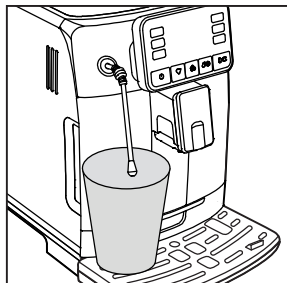
Note: It is advisable to always keep a hand on the rounded part of the jug to feel the temperature increase of the milk.

Note: After frothing the milk, to make the froth more compact, it is advisable to lightly tap the jug on a flat surface and leave it to rest for at least 30 seconds. The milk will become more homogeneous.

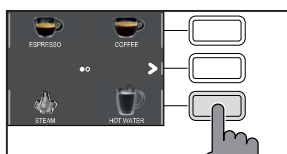
Note: After frothing milk, clean the circuit by dispensing a small quantity of hot water.



Dispensing Hot Water


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



- 1 Place a container under the Classic Pannarello (Cadorna Style) or steam wand (Cadorna Plus).



- 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.

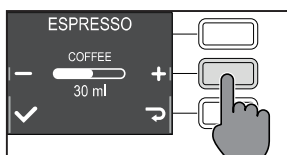
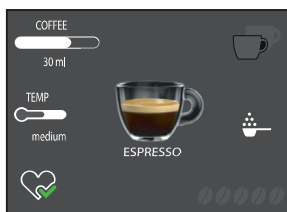
If you wish to customise the settings, please refer to the "Customisation" chapter.

Beverage Customisation and Profile Creation

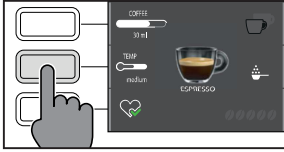
This machine makes it possible to modify the settings of a beverage according to your preferences and save it to one of four available profiles.

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);
- 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.



22 English



5 Press the "TEMP" button several times to adjust the temperature of the beverage from among the following options:

- low;
- medium;
- high;



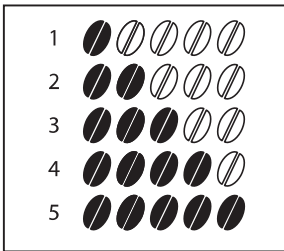
6 Press "☕" to prepare two cups, or "☕" to prepare a single cup. The picture of the beverage in the centre of the display will indicate the number of cups selected.

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.

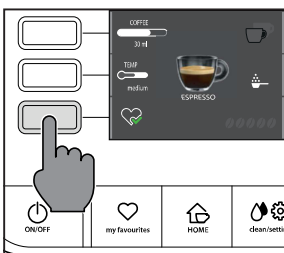
Note: this function only allows the dispensing of one coffee at a time.



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.

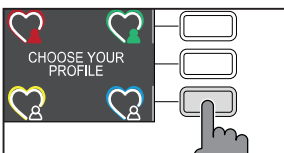
Creating a profile

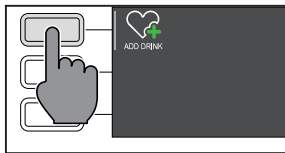
There are two ways to create a profile:

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

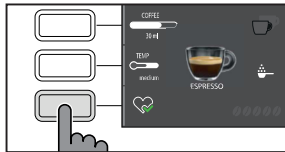
1 Press the **MY FAVOURITES** button.

2 Select your preferred profile colour.

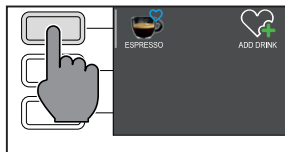





3 Press the " ADD DRINK  " button.




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.

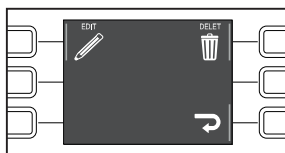




5 Press " " to save the customised beverage to your profile. At this point, you can dispense the beverage or exit the menu by pressing one of the ESC buttons (**HOME** , **MY FAVOURITES** , **CLEAN/SETTING** ).



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.

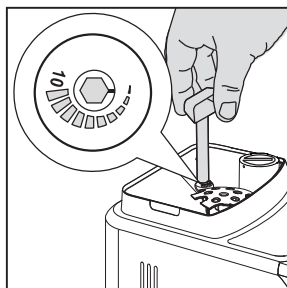
Coffee Grind Settings

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:

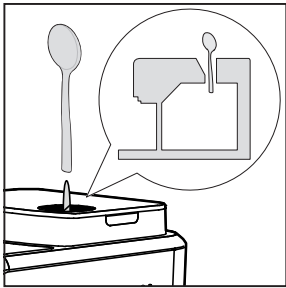
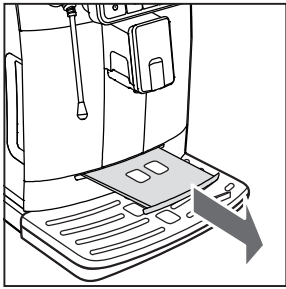
- Coarse grind: lighter taste, for dark roasted coffee blends (5-10);
- Fine grind: stronger taste, for light roasted coffee blends (1-5);

Cleaning and Maintenance

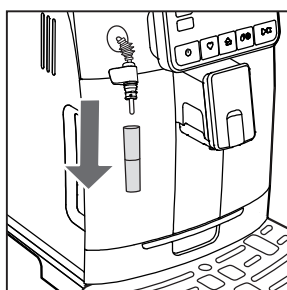
Regular cleaning and maintenance keep the machine in perfect condition and ensure perfect coffee flavour, a constant coffee flow and excellent milk froth. Please refer to the following table to know when and how to clean the removable parts of the machine. For more detailed information, please read the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

Cleaning table

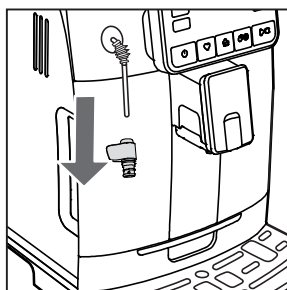
Part description	When to clean	How to clean
Classic Pannarello (Cadorna Style)	After use	Remove the Classic Pannarello and rinse it under running water.
	Weekly	Disassemble the Classic Pannarello and the rubber handle. Clean them under running water.
Steam wand (Cadorna Plus)	After use	Clean the steam wand with a damp cloth. To clean it more thoroughly, you can unscrew the nozzle and wash it with running water.
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.

Part description	When to clean	How to clean
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 (only for Cadorna Style model)

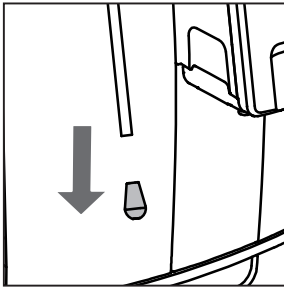


- 1 Remove the Classic Pannarello and the rubber handle from the steam spout and rinse them under running water.

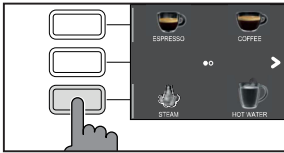


- 2 Clean the steam wand with a damp cloth.
- 3 Reassemble the parts.

Cleaning the steam wand (only for Cadorna Plus model)



- 1 Clean the steam wand with a damp cloth. To clean it more thoroughly, you can unscrew the nozzle and wash it with running water.



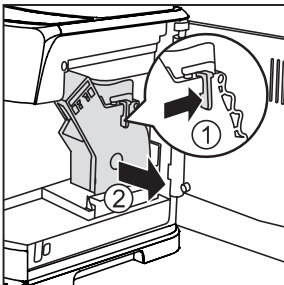
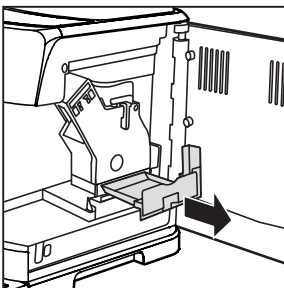
- 2 From the beverage selection menu, select " STEAM " and press the **START/STOP** button, allowing the steam to escape for one or two seconds to clean the nozzle hole.

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.

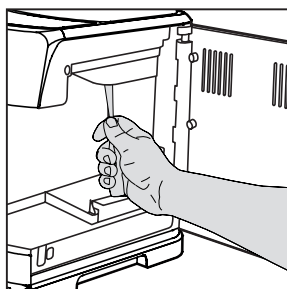
Removing the brew group

- 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.

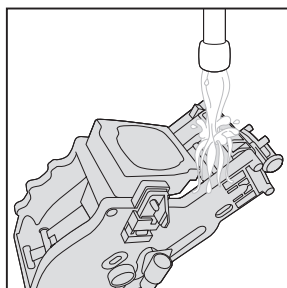


- 4 Press the PUSH lever (1) and pull the handle of the brew group (2) to remove it from the machine.

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.

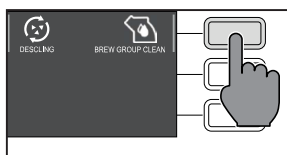
Note: to avoid the build-up of fibres in its interior, do not dry the brew group with cloth.




Cleaning the brew group with coffee cleaning tablets

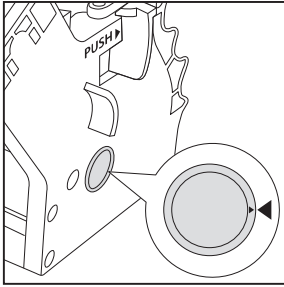
Warning: use only Gaggia tablets for removing oily coffee residue.



- 1 Place a container under the coffee dispensing spout.

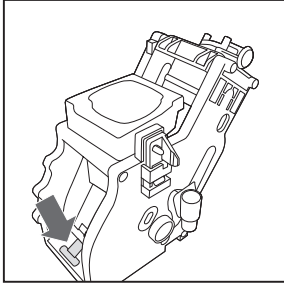


- 2 Press the **CLEAN/SETTING**  button and select the "CLEAN" button shown on the display.
- 3 Select "BREW GROUP CLEANING" and press the **START/STOP**  button to launch the cleaning procedure.
- 4 Follow the instructions shown on the display to correctly clean the brew group.
- 5 The procedure will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

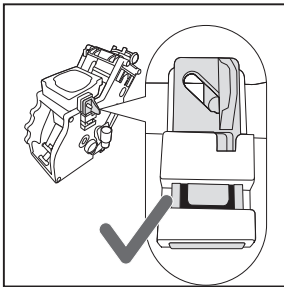


Reinserting the brew group

- 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:

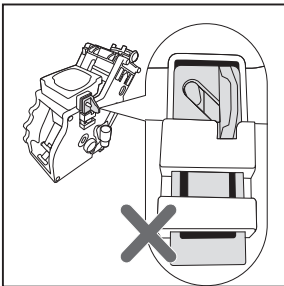


Make sure that the lever is in contact with the base of the brew group.



- 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.

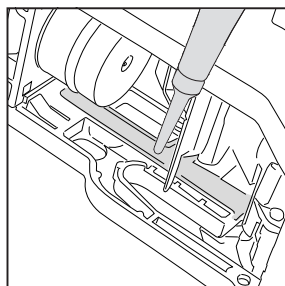
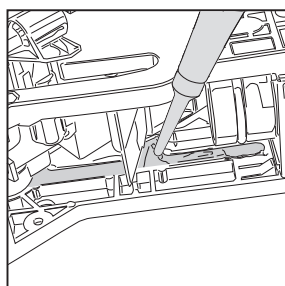
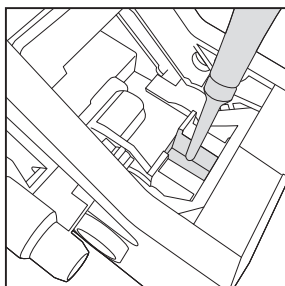
- 4 Close the service door.

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).

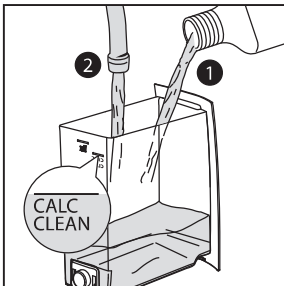
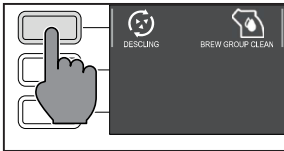
Note: you can use the lubricant tube multiple times.



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 (only for Cadorna Style model).
- 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:

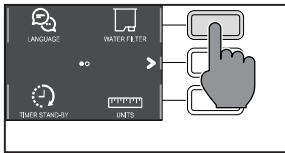
- Language
- Water filter
- Timer stand-by
- Water hardness
- Measurement units
- Beverage counter
- Restore factory settings

Language

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

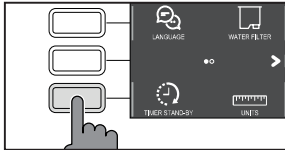
Languages available

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

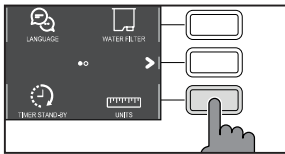
Water hardness

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".



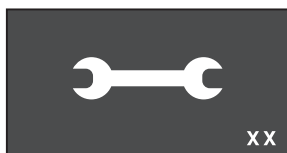
Beverage counter

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. (Cadorna Style)	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.
	The steam wand nozzle is clogged. (Cadorna Plus)	Wash with running water and clean the circuit by dispensing a small quantity of hot water.