



# GAGGIA

## MILANO



ITALIANO

ENGLISH

DEUTSCH

FRANÇAIS

ESPAÑOL

PORTUGUÊS

NEDERLANDS

SVENSKA

NORSK

SUOMI

DANSK

ΕΛΛΗΝΙΚΑ

# GRAN GAGGIA

## STYLE / DELUXE / PRESTIGE

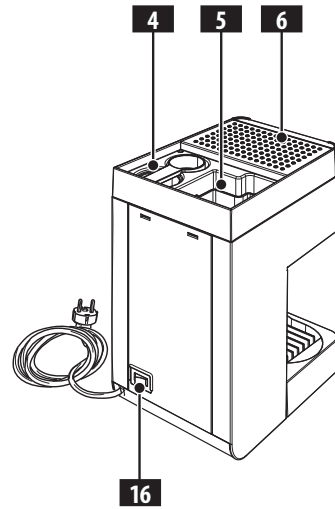
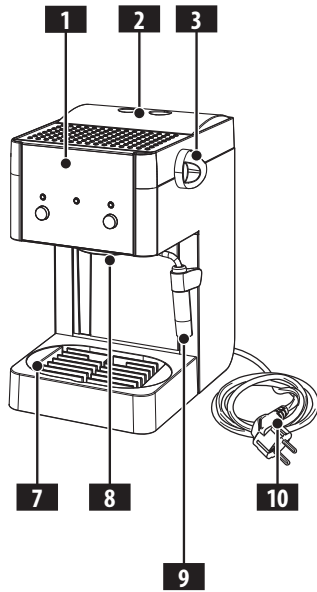
SIN040 GBUL

SIN040 GMUL

SIN040 GTUL

Istruzioni per l'uso  
 Operating instructions  
 Bedienungsanleitung  
 Mode d'emploi  
 Instrucciones de uso  
 Instruções de uso  
 Gebruiksaanwijzing  
 Bruksanvisning  
 Bruksanvisning  
 Käyttöohjeet  
 Brugsanvisning  
 Οδηγίες χρήσης

CE



(Style, Deluxe and Prestige model only)

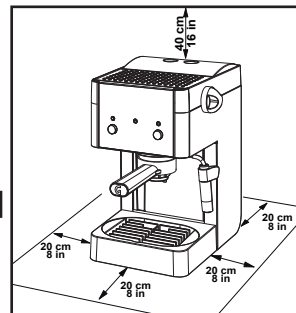
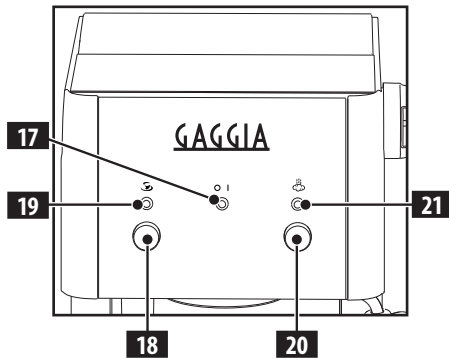
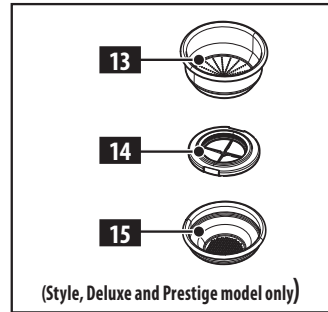
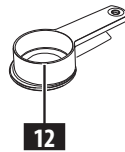
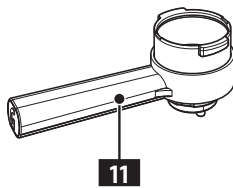


Fig. - Abb. - Afb. - Rys. - Kuva - Εικ. (A)



Fig. - Abb. - Afb. - Rys. -  
Kuva - Εικ. (B)

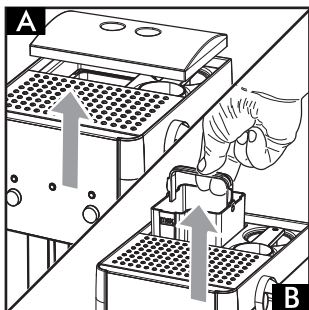


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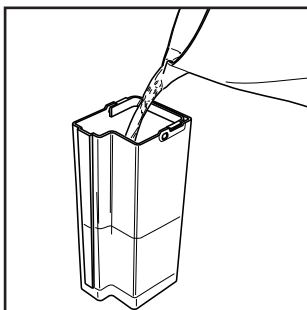


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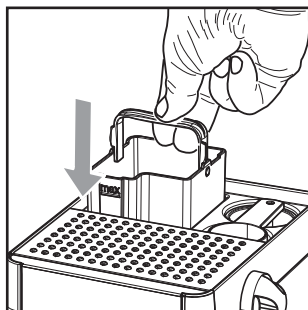


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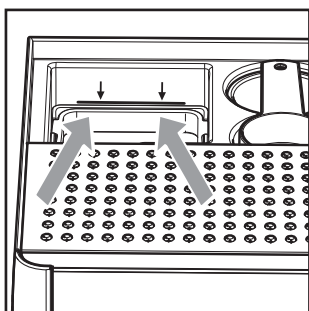


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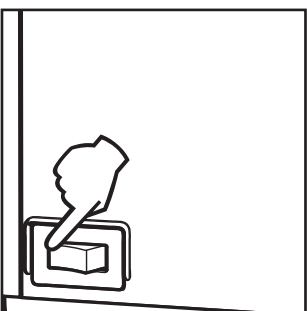


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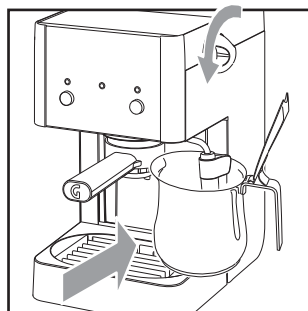


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Fig. - Abb. - Afb. - Rys. - Kuva - Etk. (7)

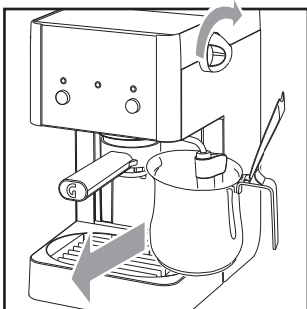


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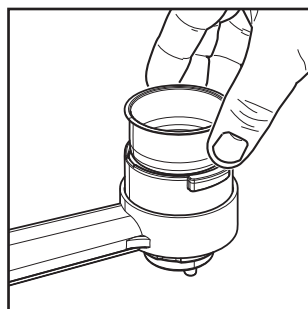


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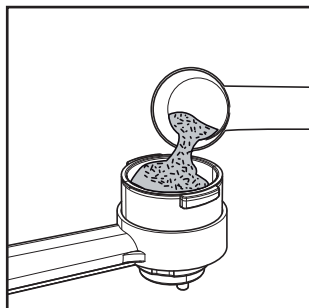


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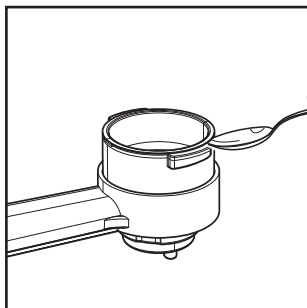


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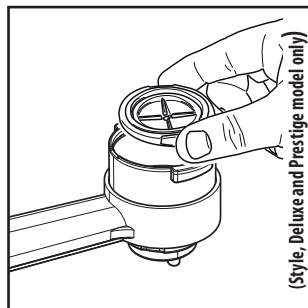


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(Style, Deluxe and Prestige model only)

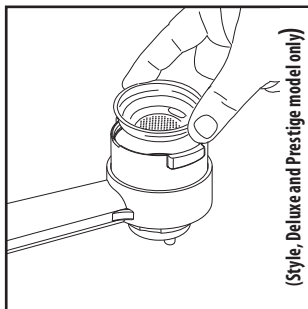


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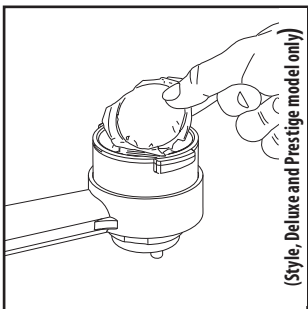


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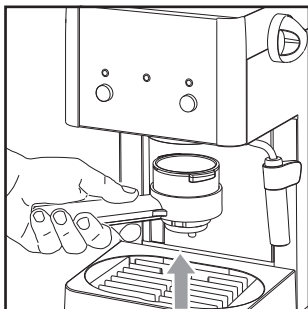


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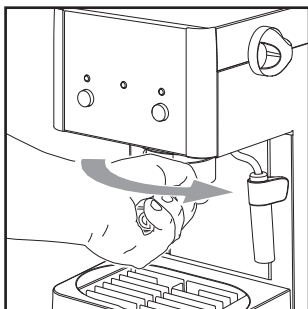


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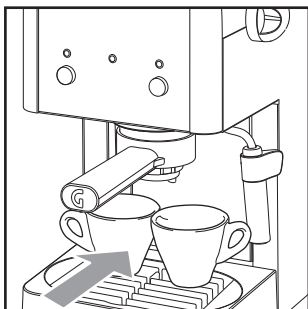


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Fig. - Abb. - Afb. - Rys. - Kuva - Etk. (18)

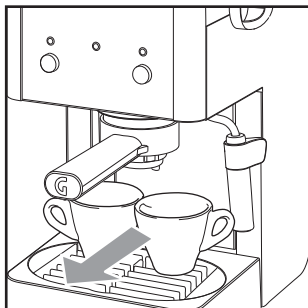


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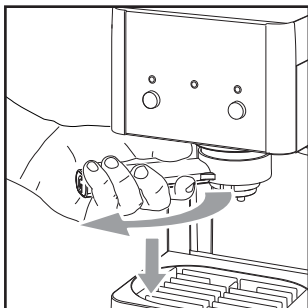


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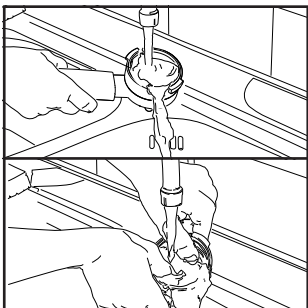


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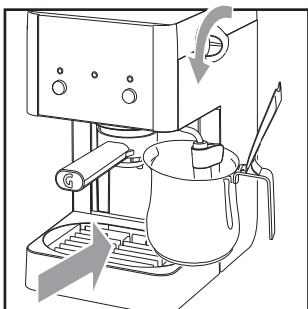


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Fig. - Abb. - Afb. - Rys. - Kuva - Etk. (23)

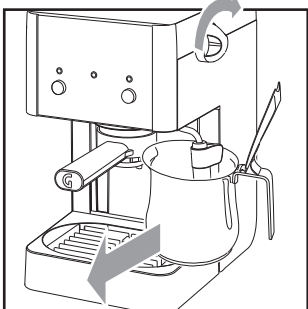


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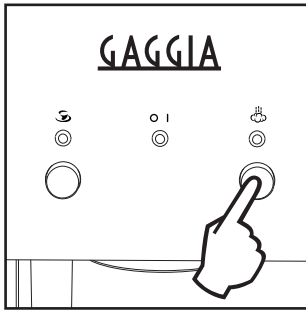


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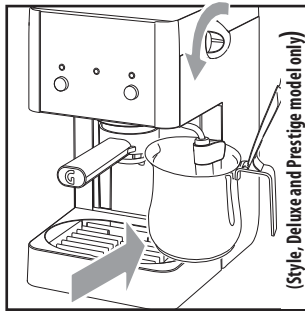


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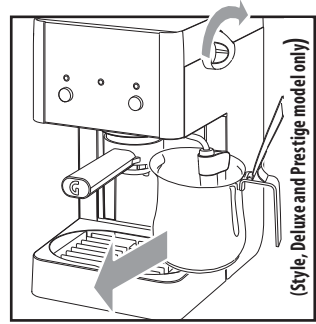


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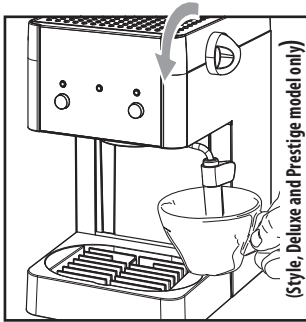


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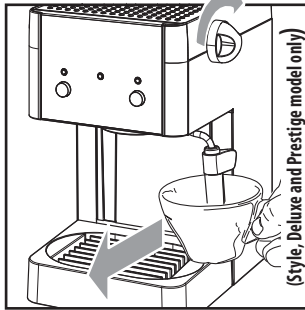


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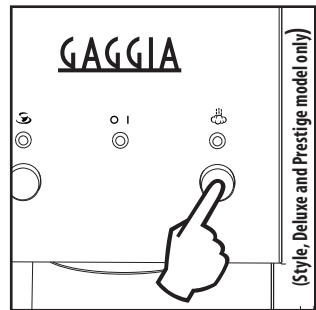


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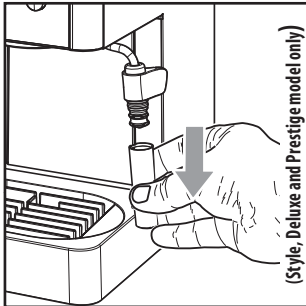


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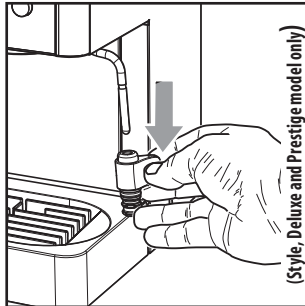


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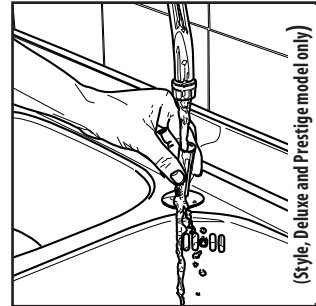


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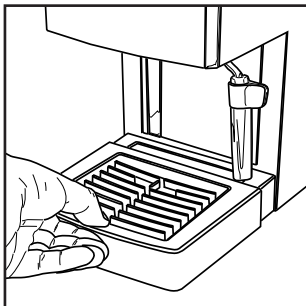


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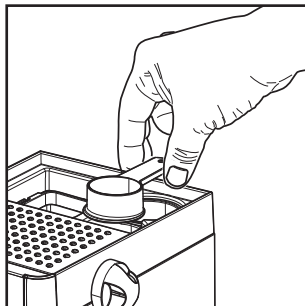


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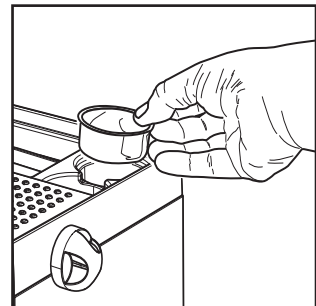


Fig. - Abb. - Afb. - Rys. - Kuva - Etk. (36)

## 13 RISOLUZIONE PROBLEMI

Guasto	Cause possibili	Rimedio
La macchina non si accende.	Macchina non collegata alla rete elettrica.	Collegare la macchina alla rete elettrica.
La macchine si spegne mentre eroga caffè o acqua calda.	È stato attivato il risparmio energia.	Premere il pulsante ON/OFF (16) per accendere la macchina e riavviare l'erogazione.
La pompa è molto rumorosa.	Manca acqua nel serbatoio.	Rabboccare con acqua e ricaricare il circuito (par. 4.5).
Non esce caffè dopo aver premuto l'interruttore caffè (18).	Portafiltro otturato.	Premere nuovamente l'interruttore caffè (18). Spegnerne la macchina ed attendere che si raffreddi (circa 1 ora). Successivamente rimuovere e lavare bene il portafiltro. Se il problema si presenta nuovamente contattare il centro assistenza.
Il caffè è troppo freddo.	La spia "pronto caffè" (19) era spenta quando è stato premuto l'interruttore (18).	Attendere che la spia "pronto caffè" (19) si accenda.
	Portafiltro non inserito per il preriscaldamento (cap. 5).	Preriscaldare il portafiltro.
	Tazzine fredde.	Preriscaldare le tazzine con acqua calda.
Non si forma la schiuma del latte.	Latte non adatto: latte in polvere, latte magro.	Utilizzare latte intero.
Non si riesce a preparare un cappuccino.	Tubo vapore sporco.	Pulire il tubo vapore come descritto nel Cap.10.
	Non è più presente vapore nella caldaia.	Ricaricare il circuito (par. 4.5) e ripetere le operazioni descritte nel Cap.8.
Il caffè sgorga troppo velocemente, non si forma la crema.	Troppo poco caffè nel portafiltro.	Aggiungere il caffè (cap. 5).
	Macinatura troppo grossa.	Usare una miscela diversa (cap.6).
	Caffè vecchio o non adatto.	Usare una miscela diversa (cap.6).
	Manca di acqua.	Rabboccare con acqua e ricaricare il circuito (par. 4.5).
Il caffè non sgorga o sgorga solo a gocce.	Macinatura troppo fine.	Usare una miscela diversa (cap.6).
	Caffè premuto nel portafiltro.	Smuovere il caffè macinato.
	Troppo caffè nel portafiltro.	Ridurre la quantità di caffè nel portafiltro.
	Pomello (3) aperto.	Chiudere il pomello (3).
	Macchina calcificata.	Decalcificare la macchina (cap.11).
	Filtro nel portafiltro otturato.	Pulire il filtro (cap.10).
	Portafiltro inserito male nel gruppo erogazione caffè.	Inserire correttamente il portafiltro (cap.5).
Il caffè sgorga dai bordi.	Bordo superiore del portafiltro sporco.	Pulire il bordo del portafiltro.
	Troppo caffè nel portafiltro.	Ridurre la quantità di caffè utilizzando il misurino.

**Per i guasti non contemplati dalla suddetta tabella o in caso che i rimedi suggeriti non li risolvano, rivolgersi ad un centro assistenza.**



## IMPORTANT

### Safety Instructions

This machine is equipped with safety devices. Nevertheless, read and follow the safety instructions carefully and only use the machine properly as described in these instructions to avoid accidental injury or damage due to improper use of the machine.

Keep this user manual for future reference.

The term **WARNING** and this icon warn against possible severe injuries, danger to life and/or damage to the machine.

The term **CAUTION** and this icon warn against slight injuries and/or damage to the machine.

### Warning

- Connect the machine to a wall socket with a voltage matching the technical specifications of the machine.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Never immerse the machine, the mains plug or power cord in water: Danger of electrical shock!
- Never direct the hot water jet towards body parts: Danger of burning!
- Do not touch hot surfaces. Use handles and knobs. The brew unit may stay hot for a brief period of time after the machine has been switched off.
- Remove the mains plug from the wall socket:
  - If a malfunction occurs;
  - If the machine will not be used for a long time;
  - Before cleaning the machine.

Pull on the mains plug, not on 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 centre authorised by Philips to avoid a hazard.
- The machine should not be used by children younger than 8 years old.
  - The machine can be used by children of 8 years and upwards if they have previously been instructed on the correct use of the machine and made aware of the associated dangers or if they are supervised by an adult.
  - Cleaning and maintenance should not be carried out by children unless they are more than 8 years old and supervised by an adult.
  - Keep the machine and its power cord out of reach of children under 8 years old.
  - The machine may be used by persons with reduced physical, sensory or mental capabilities or lacking sufficient experience and/or skills if they have previously been instructed on the correct use of the machine and made aware of the associated dangers or if they are supervised by an adult.
  - Children should be supervised to ensure that they do not play with the machine.
  - Do not place the machine into a cupboard when in use.
  - Please refer to the "Cleaning" chapter on how to clean surfaces coming into contact with food.

## Cautions

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- The machine is for household use only. It is not intended for use in environments such as canteens, staff kitchens of shops, offices, farms or other work environments.
- Always put the machine on a flat and stable surface.
- Do not place the machine on hot surfaces, directly next to a hot oven, heater units or similar sources of heat.
- Let the machine cool down before inserting or removing any parts.
- Never use warm or hot water to fill the water tank. Use only cold non sparkling drinking water.
- Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
- Descale your machine regularly. Not doing this will make your appliance stop working properly. In this case repair is not covered under your warranty!
- Do not keep the machine at temperature below 0 °C. Residue water in the heating system may freeze and damage the machine.





- Do not leave water in the water tank when the machine is not used over a long period of time. The water can be contaminated. Use fresh water every time you use the machine.

## **Compliance with Standards**

The machine complies with art.13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of the Directives 2005/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal".

This machine complies with EU Directive 2002/96/EC.

This Philips appliance complies with all the applicable standards and regulations relating to the exposure to electromagnetic fields.



## 1 GENERAL INFORMATION

The coffee machine is suitable for preparing 1 or 2 cups of espresso coffee and is provided with a swivel steam and hot water wand. The controls on the front side of the machine are labelled with easy-to-read symbols.

The machine has been designed for domestic use and is not suitable for professional, continuous use.



**Warning. No liability is held for damage caused by:**

- **Incorrect use not in accordance with the intended purposes;**
- **Repairs not carried out in authorised service centres;**
- **Tampering with the power cord;**
- **Tampering with any part of the machine;**
- **Use of non-original spare parts and accessories;**
- **Failure to descale the machine and storage at temperatures below 0°C.**

**In these cases, the warranty is not valid.**

### 1.1 To Simplify Manual Reading



**The warning triangle indicates all important instructions for the user's safety. Carefully follow these instructions to avoid serious injury!**

References to illustrations, parts of the appliance or controls, etc. are indicated by numbers or letters. Whenever possible, refer to the illustration.

**i** This symbol is used to highlight information that is particularly important to ensure optimal use of the machine.

The illustrations corresponding to the text can be found on the first pages of the manual. Please refer to these pages while reading the operating instructions.

### 1.2 How to Use these Operating Instructions

Keep these operating instructions in a safe place and make them available to anyone who may use the coffee machine.

For further information or in case of problems, please refer to an authorised service centre.

## 2 TECHNICAL SPECIFICATIONS

The manufacturer reserves the right to make changes to the technical specifications of the product.

Nominal voltage - Power rating - Power supply	See label on the appliance
Housing Material	Plastic / Steel
Size (w x h x d) (cm)	210 x 300 x 280
Weight	3.9 kg
Control Panel	Front side
Filter Holder	Pressurized type
Pannarello (only installed in the Style, Deluxe and Prestige models)	Special for cappuccinos
Water Tank	1.25 litres - Removable type
Pump Pressure	15 bar
Safety Devices	Manual reset thermostat Thermal fuse

### 3 KEY TO MACHINE PARTS (PAGE 2)

- 1 Control panel
- 2 Water tank lid
- 3 Hot water/steam knob
- 4 Seat for accessories
- 5 Water tank
- 6 Cup holder rest
- 7 Water recovery tray + grill (if any)
- 8 Brew unit
- 9 (\*) Steam wand (Pannarello)
- 10 Power cord
- 11 Pressurized filter holder
- 12 Ground coffee measuring scoop
- 13 (\*) Ground coffee filter (single piece for 1 or 2 coffee(s))
- 14 (\*) Coffee pod filter adapter
- 15 (\*) Coffee pod filter
- 16 ON/OFF button
- 17 "Machine on" indicator light  
Light ON = the machine is on  
Light OFF = the machine is off
- 18 Coffee brew button
- 19 Coffee/water - "Machine ready" indicator light  
Light ON = OK for coffee brewing / hot water dispensing  
Light OFF = temperature is low for coffee brewing / hot water dispensing
- 20 Steam button
- 21 "Steam ready" indicator light  
Light ON = OK for steam dispensing  
Light OFF = temperature is low for steam dispensing

(\*) Only installed in the Style, Deluxe and Prestige models

### 4 INSTALLATION

For your own and other people safety, carefully follow the "Safety Regulations" indicated in chapter 3.

#### 4.1 Packaging

The original packaging has been designed and manufactured to protect the machine during transport. We recommend keeping the packaging material for possible future transport.

#### 4.2 Installation Instructions

Before installing the machine, read the following safety instructions carefully:

- Place the machine in a safe place;
- Make sure children cannot play with the machine;

- Do not place the machine on hot surfaces or near open flames.

The coffee machine is now ready to be connected to the electric network.

**i** Note: we recommend washing the components before using them for the first time and/or after they have not been used for a certain period of time.

#### 4.3 Water Tank

- (Fig.1A) - Remove the lid from the water tank (2) by lifting it.
- (Fig.1B) - Remove the water tank (5).

**i** Note: the machine accessories are placed on the water tank side (5).

- (Fig.2) - Rinse the water tank and fill it with fresh drinking water: do not exceed the (MAX) level indicated on the water tank.

**!** Fill the tank only with fresh, non-sparking, drinking water. Hot water or any other liquid may damage the tank. Do not operate the machine without water. Make sure there is enough water in the tank.

- (Fig.3) - Insert the water tank making sure that it has been properly repositioned in its seat and then reposition the lid (2).

**!** Make sure that the tank is fully inserted in the machine by pressing it gently up to its limit stop (THE REFERENCE MARK SHOWN IN FIG. 4 SHOULD BE COMPLETELY VISIBLE). This is to avoid water leaks from its bottom.

#### 4.4 Machine Connection

**!** Electric power may be very dangerous! It is therefore necessary to strictly follow the safety regulations. Do not use faulty power cords. Faulty cords and plugs must be replaced immediately by Authorised Service Centres.

The voltage of the appliance has been pre-set by the manufacturer. Check that the voltage matches the indication on the data plate at the bottom of the appliance.



- Insert the plug into a wall socket with suitable power voltage.

#### 4.5 Circuit Priming

Upon first use, after dispensing steam or when the water tank is empty, the machine's water circuit must always be primed.


- **(Fig.5)** - Press the ON/OFF button (16); the indicator light (17) will turn on to indicate that the machine is on.
- **(Fig.6)** - Place a container under the steam wand. Open the "hot water/steam" knob (3) by turning it counter-clockwise.
- **(Fig.7)** - Press the brew button (18).
- Wait until a steady jet of water flows out of the steam wand (Pannarello).
- **(Fig.7)** - Press the brew button (18) again to end the operation.
- **(Fig.8)** - Close the "hot water/steam" knob (3) by turning it clockwise. Remove the container.

The machine is now ready to brew coffee and dispense steam. Please see related chapters for operating details.

#### 4.6 Using the Machine for the First Time or after a Period of Inactivity

This simple operation ensures an optimum brewing and must be performed:


- At first start-up;
- When the machine remains inactive for a long time (more than 2 weeks).

 **Water dispensed during this process must be emptied into an adequate drain and is not suitable for food use. If the container fills up during the cycle, stop dispensing water and empty the container before resuming the operation.**


- A **(Fig.2)** - Rinse the tank and fill it again with fresh drinking water.
- B **(Fig.6)** - Place a container under the steam wand. Open the knob (3) slowly by turning it counter-clockwise.  
**(Fig.7)** - Press the brew button (18).
- C Dispense the whole water tank content from the steam/hot water wand.  
**(Fig.7)** - Press the brew button (18) again to end the operation.  
**(Fig.8)** - Close the knob (3) by turning it clockwise.

- D **(Fig.2)** - Fill the tank with fresh drinking water.
- E **(Fig.15-16)** - Insert the filter holder into the brew unit (8) from the bottom and turn it from left to right until it locks into place.
- F Place a suitable container under the filter holder.
- G **(Fig.18)** - Press the brew button (18) and dispense all the water in the tank. Once the water tank is empty, stop dispensing by pressing the brew button (18) again.  
At the end, empty the container.
- H **(Fig.20)** - Remove the filter holder from the unit by turning it from right to left and rinse it with fresh drinking water.
- I **The machine is now ready to be used.**

### 5 COFFEE BREWING

 **Warning! During the coffee brewing it is forbidden to remove the pressurized filter holder by manually turning it clockwise. Danger of burns.**

- During this operation the "machine ready" indicator light (19) may flash. This should be considered a standard operation, not a fault.
- Before using the machine, make sure that the hot water/steam knob (3) is closed and that there is enough water in the machine tank.
- **(Fig.5)** - Press the ON/OFF button (16); the indicator light (17) will turn on to indicate that the machine is on.
- Wait until the "machine ready" indicator light (19) turns on. The machine is now ready to brew coffee.

 **Accessories for coffee brewing are placed in a specially designed seat to make operations easy and immediate.**

**If the ground coffee measuring scoop and/or the filters are required, lift the cover (2) and take what you need (Fig.35 and Fig.36).**

 **If coffee is NOT brewed after pressing the brew button (18), press the brew button (18) again and check the "Troubleshooting" table before removing the filter holder.**

#### 5.1 Using Ground Coffee

- **(Fig.9)** - Insert the filter (13) in the pressurized filter holder (11); the filter is already inserted when using the machine for the first time.
- **(Fig.15)** - Insert the pressurized filter holder into the brew unit (8) from the bottom.



- **(Fig.16)** - Turn the filter holder from left to right until it locks into place. Release the grip from the pressurized filter holder. The handle is automatically slightly turned leftwards.

This movement guarantees proper pressurized filter holder performance.

- **(Fig.18)** - Preheat the pressurized filter holder by pressing the brew button (18); some water will flow out of the pressurized filter holder (**this operation is only necessary for the first coffee**).
- After 150 cc of water has flowed out, press the brew button (18) again to stop hot water dispensing.
- **(Fig.16)** - Remove the filter holder from the machine by turning it from right to left and pour out any water left.
- **(Fig.35)** - Remove the measuring scoop from the machine.
- **(Fig.10)** - Add 1-1.5 measuring scoop(s) for single coffee and 2 measuring scoops for double coffee. Remove any coffee residues from the rim of the filter holder.
- **(Fig.15)** - Insert the filter holder (11) into the brew unit (8) from the bottom.
- **(Fig.16)** - Turn the filter holder from left to right until it locks into place.
- **(Fig.17)** - **Take 1 or 2 preheated cups** and place them under the filter holder. Make sure that they are correctly placed under the coffee brewing nozzles.
- **(Fig.18)** - Press the brew button (18).
- When the desired quantity of coffee has been obtained, press the brew button (18) again to stop brewing and remove the cups of coffee (**Fig.19**).
- **(Fig.20)** - Wait a few seconds after completing the brewing. Then remove the filter holder and empty the remaining coffee grounds out.

**i** **Note: if a small quantity of water remains in the filter holder, this has to be considered as absolutely normal and is due to the filter holder features.**

**i** **Important Note: the filter (13) should be kept clean to guarantee perfect results. Clean daily after use (Fig.21).**

## 5.2 Using Coffee Pods

**i** **Important note: This function is only available in the Style, Deluxe and Prestige models.**

- **(Fig.11)** - Use a coffee spoon to remove the filter for ground coffee (13) from the pressurized filter holder (11).
- **(Fig.12)** - Insert the pod adapter (14) - with the convex part facing down - into the pressurized filter holder (11).
- **(Fig.13)** - Then, insert the pod filter (15) into the pressurized filter holder (11).
- **(Fig.15)** - Insert the pressurized filter holder into the brew unit (8) from the bottom.
- **(Fig.16)** - Turn the filter holder from left to right until it locks into place. Release the grip from the pressurized filter holder. The handle is automatically slightly turned leftwards.  
This movement guarantees proper pressurized filter holder performance.
- **(Fig.18)** - Preheat the pressurized filter holder by pressing the brew button (18); some water will flow out of the pressurized filter holder (**this operation is only necessary for the first coffee**).
- After 150 cc of water has flowed out, press the brew button (18) again to stop hot water dispensing.
- **(Fig.20)** - Remove the pressurized filter holder from the machine by turning it from right to left and pour out any water left.
- **(Fig.14)** - Insert the pod into the filter holder and make sure that the paper of the pod does not overhang the filter holder.
- **(Fig.15)** - Insert the pressurized filter holder into the brew unit (8) from the bottom.
- **(Fig.16)** - Turn the filter holder from left to right until it locks into place.
- Take **1 preheated cup** and place it under the filter holder. Check that it is correctly placed under the coffee brewing nozzles.
- **(Fig.18)** - Press the brew button (18).
- When the desired quantity of coffee has been obtained, press the brew button (18) again to stop brewing and remove the cup of coffee.
- **(Fig.20)** - Wait a few seconds after brewing, then remove the filter holder and dispose of the used pod.

**i** **Important Note: the filter (15) and the adapter (14) should be kept clean to guarantee perfect results. Clean daily after use (Fig.21).**

## 6 TIPS FOR CHOOSING COFFEE

As a general rule, any type of coffee available on the market can be used.

However, coffee is a natural product and its flavour changes according to its origin and blend; it is therefore a good idea to try different types of coffee in order to find the most suited to your personal taste.

For optimal results, we recommend using espresso machine blends. As a rule, coffee should always come out of the pressurized filter holder, without dripping.

The coffee brewing speed can be modified by slightly changing the amount of coffee in the filter and/or using a different coffee grind.

**i** **Note:** The Pod Kit is only available in the Style, Deluxe and Prestige models.

**!** **BEFORE PERFORMING ANY OPERATIONS RELATED TO HOT WATER/STEAM DISPENSING, MAKE SURE THAT THE STEAM WAND IS DIRECTED OVER THE WATER RECOVERY TRAY.**

## 7 HOT WATER

**!** **Danger of scalding! Dispensing may be preceded by small jets of hot water. The steam wand may reach high temperatures: never touch it with bare hands.**

- Before using the machine, make sure that the hot water/steam knob (3) is closed and that there is enough water in the machine tank.
- **(Fig.5)** - Press the ON/OFF button (16); the indicator light (17) will turn on to indicate that the machine is on.
- Wait until the "machine ready" indicator light (19) turns on. The machine is now ready.
- During this operation the "machine ready" indicator light (19) may flash. This should be considered a standard operation, not a fault.
- **(Fig.22)** - Place a container under the steam wand. Open the "hot water/steam" knob (3) by turning it counter-clockwise.
- **(Fig.23)** - Press the brew button (18).
- **(Fig.23)** - When the required amount of hot water has been dispensed, press the brew button (18) again.
- **(Fig.24)** - Close the "hot water/steam" knob (3) by turning it clockwise. Remove the container.

## 8 STEAM / CAPPUCCINO

**!** **Danger of scalding! Dispensing may be preceded by small jets of hot water. The steam wand may reach high temperatures: never touch it with bare hands.**

**!** **Warning! Never brew coffee when the steam function is on, as the temperature is too high and there is a risk of burns.**

**!** **Warning! During coffee brewing, do not remove the filter holder (if inserted) by manually turning it clockwise. Danger of burns! The filter holder can only be disconnected after deactivating the steam function by pressing the (20) button and letting the machine cool down as described in Section 4.5.**

- During this operation the "machine ready" indicator light (19) may flash. This should be considered a standard operation, not a fault.
- **(Fig.5)** - Press the ON/OFF button (16); the indicator light (17) will turn on to indicate that the machine is on.
- Wait until the "machine ready" indicator light (19) turns on.
- **(Fig.19)** - Press the steam button (20). The "machine ready" indicator light (19) turns off.
- Wait until the "machine ready" indicator light (19) and the "steam ready" indicator light (21) turn on. The machine is now ready for steam dispensing.
- During this operation, the indicator lights (19) and (21) may flash on and off; this is to be considered as standard operation and not a fault.
- **(Fig.26)** - Insert a container under the steam wand and open the knob (3) for a few seconds, so that remaining water can flow out of the steam wand. In a short delay only steam will come out.
- **(Fig.27)** - Close the knob (3) and remove the container.
- Fill 1/3 of the container you wish to use to prepare the cappuccino with cold milk.


**i** **Use cold milk to get a better result.**

- **(Fig.28)** - Immerse the steam wand in the milk and open the knob (3) by turning it counter-clockwise. Turn the milk container with slow upward movements so that it warms



up evenly.

- **(Fig.29)** - At the end, close the knob (3) and take the cup with frothed milk.
- **(Fig.25)** - Press the steam button (20) again.
- Prime the circuit as described in Section 4.5 to make the machine ready for use.

**⚠ Never brew coffee when the  button is pressed or when the indicator light (21) is on, because this means that the steam function is on and the temperature of the boiler is too high. Wait for the coffee ready condition to be active (19 indicator light on) before brewing coffee.**

**i Note: the machine is ready when the "machine ready" indicator light (19) is permanently on.**

**i Important note: if it is not possible to brew a cappuccino as described, prime the circuit as explained in Section 4.5 and then repeat the steps.**

**i The same procedure can be performed to heat other beverages.**

- After this operation, clean the steam wand with a wet cloth.

## 9 ENERGY SAVING

The machine is equipped with an auto power-off function for energy saving.

To restart the machine, press the ON/OFF button (16); the "machine on" indicator light (17) turns on.

Wait until the "machine ready" indicator light (19) turns on.

## 10 CLEANING

Maintenance and cleaning can only be carried out when the machine is cold and disconnected from the electric network.

- Do not immerse the machine in water or place any of its parts in a dishwasher.
- Do not use spirit, solvents and/or aggressive chemical agents.
- We recommend cleaning the water tank and refilling it

with fresh water daily.

- **(Fig.31-33)** - Every day, after heating milk, remove the external part of the Pannarello and wash it with fresh drinking water.
- **(Fig.31-32-33)** - Clean the steam wand weekly. In order to do this, perform the following operations:
  - Remove the external part of the Pannarello (for standard cleaning);
  - Remove the upper part of the Pannarello from the steam wand;
  - Wash the upper part of the Pannarello with fresh drinking water;
  - Wash the steam wand with a wet cloth and remove any milk residue;
  - Reposition the upper part in the steam wand (make sure it is completely inserted);
  - Reassemble the external part of the Pannarello.
- **(Fig.34)** - Empty and clean the drip tray every day.
- Use a soft, dampened cloth to clean the appliance.
- **(Fig.21)** - Perform the following operations to clean the pressurized filter holder:
  - **(Fig.11)** - Remove the filter and wash it thoroughly with hot water.
  - Remove the adapter (if fitted), and wash it thoroughly with hot water.
  - Wash the internal part of the pressurized filter holder.
- Do not dry the machine and/or its parts using a microwave and/or standard oven.

## 11 DESCALING

Limescale normally builds up with the use of the appliance. The machine needs descaling every 1-2 months (if used) and/or whenever a reduction in water flow is noticed. Use the GAGGIA descaling solution only.

**i** In case of conflict, priority must be given to what is indicated in the operation and maintenance manual over the instructions provided on separately sold accessories and materials.

**!** Use the GAGGIA descaling solution only. Its formula has been designed to ensure better machine performance and operation for its whole operating life. If correctly used, it also avoids alterations in the brewed product. The descaling solution is to be disposed of according to the manufacturer's instructions and/or regulations in force in the country of use.



**!** Never drink the descaling solution or any products dispensed until the cycle has been carried out to the end. Never use vinegar as a descaling solution.

- (Fig.15-16)** - Insert the filter holder (without coffee) into the brew unit (8) from the bottom and turn it from left to right until it locks into place.
- (Fig.1)** - Remove and empty the water tank.
- (Fig.2)** - Pour the **ENTIRE** content of the GAGGIA concentrated descaling solution into the water tank, then fill the tank with fresh drinking water up to the MAX level.
- Remove the Pannarello (or Cappuccinatore) installed on the steam wand, if any.
- Turn on the machine by pressing the ON/OFF button (16); the (17) indicator light will turn on to indicate that the machine is on.  
Fill up (as described in the "HOT WATER" chapter of the manual) two cups of water (about 150 ml each) from the steam/hot water wand and turn off the machine by pressing the ON/OFF button (16); the indicator light (17) turns off.
- Let the descaling solution take effect for approx.15-20 minutes with the machine turned off.

- Turn on the machine by pressing the ON/OFF button (16); the (17) indicator light will turn on to indicate that the machine is on.

Fill up (as described in the "HOT WATER" chapter of the manual) 2 cups of water (about 150 ml each) from the steam/hot water wand. Turn off the machine by pressing the ON/OFF button (16) and leave it off for 3 minutes.

- Repeat the operations described in **step 7** until the water tank is completely empty.
- (Fig.2)** - Rinse the water tank and fill it with fresh drinking water. Turn on the machine by pressing the ON/OFF button (16); the (17) indicator light will turn on to indicate that the machine is on.
- (Fig.6)** - Place a container under the steam wand (Pannarello). Open the knob (3) slowly by turning it counter-clockwise.  
**(Fig.7)** - Press the brew button (18).
- Dispense the whole water tank content through the steam/hot water wand.  
**(Fig.7)** - Press the brew button (18) again to end the operation.  
**(Fig.8)** - Close the knob (3) by turning it clockwise.
- (Fig.2)** - Fill the water tank with fresh drinking water.
- (Fig.17)** - Place a suitable container under the filter holder.
- (Fig.18)** - Press the brew button (18) and dispense all the water in the tank. Once the water tank is empty, stop dispensing by pressing the brew button (18) again. At the end, empty the container.
- Repeat the operations from **step (9)** once again for a total of 4 tanks. The machine is now ready to be used.

**(Fig.20)** - Remove the filter holder from the unit by turning it from right to left and rinse it with fresh drinking water.

The descaling cycle is now complete.

**(Fig.2)** - Fill the tank again with fresh water. If necessary, prime the circuit as described in Section 4.5 of the manual.

Once finished, reposition the previously installed Pannarello (or Cappuccinatore) on the steam wand.






## 12 DISPOSAL

- The packing materials can be recycled.
- Appliance: unplug the appliance and cut the power cord.
- Deliver the appliance and power cord to a service center or public waste disposal facility.

This product complies with eu directive 2002/96/EC.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



## 13 TROUBLESHOOTING

Problem	Possible Causes	Solution
The machine does not switch on.	The machine is not connected to the electric network.	Connect the machine to the electric network.
The machine turns off while brewing coffee or dispensing hot water.	Energy saving mode is on.	Press the ON/OFF button (16) to turn on the machine and restart brewing.
The pump is very noisy.	No water in the tank.	Fill the water tank and prime the circuit again (section 4.5).
No coffee is brewed after pressing the brew button (18).	Filter holder is clogged.	Press the brew button (18) again. Turn the machine off and let it cool down (approx. 1 hour). Then remove and wash the filter holder thoroughly. If the problem persists, contact the service centre.
Coffee is too cold.	The "coffee ready" indicator light (19) was off when the button was pressed (18).	Wait until the "coffee ready" indicator light (19) turns on.
	The filter holder is not inserted for pre-heating (Chapter 5).	Preheat the filter holder.
	The cups are cold.	Preheat the cups with hot water.
The milk does not froth.	The milk is not suitable: powdered milk, low-fat milk.	Use whole milk.
It is not possible to prepare a cappuccino.	The steam wand is dirty.	Clean the steam wand as described in Chapter 10.
	There is no more steam in the boiler.	Prime the circuit (Section 4.5) and repeat the steps described in Chapter 8.
The coffee is brewed too fast, crema does not form.	There is too little coffee in the filter holder.	Add coffee (Chapter 5).
	The grind is too coarse.	Use a different blend (Chapter 6).
	Coffee is old or not suitable.	Use a different blend (Chapter 6).
Coffee does not come out or drips only.	No water.	Fill the water tank and prime the circuit again (section 4.5).
	The grind is too fine.	Use a different blend (Chapter 6).
	Coffee tamped in the filter holder.	Shake the ground coffee.
	There is too much coffee in the filter holder.	Reduce the quantity of coffee in the filter holder.
	Knob (3) is open.	Close the knob (3).
	The machine has limescale build-up.	Descale the machine (Chapter 11).
	The filter in the filter holder is clogged.	Clean the filter (Chapter 10).
Coffee flows out of the rim.	The filter holder is not correctly inserted in the brew unit.	Insert the filter holder correctly (Chapter 5).
	The upper rim of the filter holder is dirty.	Clean the rim of the filter holder.
	There is too much coffee in the filter holder.	Reduce the quantity of coffee using the measuring scoop.

**Please contact an authorised service centre for any problems not covered in the above table or when the suggested solutions do not solve the problem.**