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Gaggia RI9480/11

Gaggia Classic Pro RI9480/11 Espresso Machine User Manual

Model: RI9480/11

INTRODUCTION

Thank you for choosing the Gaggia Classic Pro RI9480/11 Espresso Machine. This manual provides essential information for the safe operation, maintenance, and optimal performance of your new espresso machine. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INFORMATION

- Always connect the machine to a grounded power outlet with the correct voltage (230V).
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Keep hands and fingers away from hot surfaces and steam outlets during operation.
- Unplug the machine before cleaning and when not in use.
- Ensure the water tank is filled to the appropriate level before operating.
- This appliance is for household use only.

SETUP AND FIRST USE

1. Unpacking and Placement

1. Carefully remove all packaging materials from the machine.
2. Place the machine on a stable, level, and heat-resistant surface, away from water sources.
3. Ensure adequate ventilation around the machine.

2. Initial Cleaning

- Wash the removable water tank, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly.
- Wipe the exterior of the machine with a damp cloth.

3. Filling the Water Tank

Remove the water tank from the back of the machine. Fill it with fresh, cold drinking water up to the MAX level indicator. Replace the tank securely.



Image: Rear view of the Gaggia Classic Pro, showing the removable water tank and overall dimensions.

4. Priming the Machine

1. Plug the machine into a 230V grounded power outlet.
2. Press the power button (I) to turn on the machine. The indicator lights will illuminate.
3. Place a container under the steam wand. Open the steam knob to allow water to flow through until a steady stream appears. Close the steam knob.
4. Place a container under the group head. Press the coffee button (II) to run water through the group head until a steady stream appears. Press the coffee button again to stop.
5. The machine is now primed and ready for use.

OPERATING INSTRUCTIONS

1. Making Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket into the portafilter.
2. **Grind Coffee:** Use freshly roasted coffee beans. For best results, grind the beans just before brewing using a burr grinder. The Gaggia Classic Pro features an integrated coffee grinder for convenience. The grind size should be fine, similar to table salt.
3. **Dose and Tamp:** Fill the filter basket with ground coffee. Distribute the coffee evenly, then tamp firmly and level with a tamper.



Image: A person tamping ground coffee into the portafilter of the Gaggia Classic Pro.


4. **Insert Portafilter:** Attach the portafilter to the group head by inserting it from the left and rotating it firmly to the right until it is secure.
5. **Place Cup:** Position your espresso cup(s) under the portafilter spouts.
6. **Brew Espresso:** Once the "coffee ready" indicator light is on, press the coffee button  to start brewing. The espresso will begin to flow.



Image: The Gaggia Classic Pro actively brewing espresso into a cup, showing the extraction process.



Image: A close-up view of rich espresso pouring into a Gaggia Milano branded cup.

7. **Stop Brewing:** Press the coffee button (II) again when the desired volume of espresso is reached (typically 25-30ml per shot).
8. **Remove Portafilter:** Carefully remove the portafilter by rotating it to the left. Discard the used coffee grounds.

2. Steaming Milk

1. **Activate Steam:** Press the steam button (III). Wait for the "steam ready" indicator light to illuminate, indicating the boiler has reached steaming temperature.
2. **Purge Steam Wand:** Position a container under the steam wand. Open the steam knob briefly to purge any condensed water. Close the knob.
3. **Steam Milk:** Immerse the tip of the stainless steel steam wand just below the surface of cold milk in a frothing pitcher. Open the steam knob fully.



Image: A person using the Gaggia Classic Pro's stainless steel steam wand to froth milk in a pitcher.

4. **Texture Milk:** Lower the pitcher slightly to introduce air for frothing, then raise it to create a swirling motion for smooth texture. Continue until the desired temperature and texture are achieved.
5. **Stop Steaming:** Close the steam knob, then remove the pitcher.
6. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to purge any milk from inside the wand.

3. Power Saving Mode

The Gaggia Classic Pro is equipped with an auto-power saving mode that turns the machine off after approximately 15 minutes of inactivity to conserve energy. To resume operation, simply press the power button.

MAINTENANCE AND CLEANING

1. Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard grounds, and rinse thoroughly under

hot water.

- **Steam Wand:** Wipe immediately after steaming milk. Purge steam to clear internal residue.
- **Drip Tray and Grate:** Empty and rinse daily.
- **Group Head:** Use a group head brush to clean any coffee grounds from the shower screen and gasket.

2. Backflushing (Weekly/Bi-weekly)

The Gaggia Classic Pro features a 3-way solenoid valve, making backflushing an effective cleaning method. This process cleans the group head and internal components.

1. Insert a blind filter basket (without holes) into the portafilter.
2. Add a small amount of espresso machine cleaning detergent (e.g., Cafiza) to the blind filter.
3. Attach the portafilter to the group head.
4. Press the coffee button for 10-15 seconds, then release. Repeat this cycle 5-10 times.
5. Remove the portafilter, rinse it, and repeat the backflushing process with plain water to rinse out any detergent.

3. Descaling (Every 2-3 Months)

Regular descaling is crucial to remove mineral buildup and maintain machine performance. Use a Gaggia-approved descaling solution.

1. Prepare the descaling solution according to the product instructions and fill the water tank.
2. Place a large container under the group head and another under the steam wand.
3. Turn on the machine. Run half of the solution through the group head by pressing the coffee button.
4. Open the steam knob and run the remaining solution through the steam wand.
5. Rinse the water tank thoroughly and fill with fresh water. Repeat the process with fresh water to rinse the machine.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Water tank empty Coffee too finely ground or over-tamped Machine needs descaling Clogged filter basket	Fill water tank Adjust grind size coarser or tamp lighter Perform descaling procedure Clean filter basket
Weak or watery espresso	Coffee too coarsely ground or under-dosed Insufficient tamping	Adjust grind size finer or increase coffee dose Tamp more firmly
No steam / Weak steam	Steam button not activated Steam wand clogged Machine not up to temperature	Press steam button and wait for indicator light Clean steam wand thoroughly Allow more time for heating

Problem	Possible Cause	Solution
Water leaks from machine	Water tank not seated correctly	Re-seat water tank
	Portafilter not secured properly	Ensure portafilter is firmly twisted into place
	Solenoid valve issue (less common)	Contact customer support if persistent

SPECIFICATIONS

Brand	Gaggia
Model	Gaggia Classic Pro (RI9480/11)
Voltage	230V
Wattage	1500 watts
Dimensions (D x W x H)	24D x 24W x 38H cm
Weight	8 kg
Material	Stainless Steel
Special Features	Integrated Coffee Grinder, Removable Water Tank, Stainless Steel Wand
Human Interface Input	Buttons

WARRANTY INFORMATION

The Gaggia Classic Pro RI9480/11 Espresso Machine is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms, conditions, and duration applicable in your region. Retain your proof of purchase for warranty claims.



Image: Gaggia's commitment to quality, including mention of a two-year manufacturer warranty.

CUSTOMER SUPPORT

For technical assistance, spare parts, or service, please contact Gaggia customer support. Contact details can typically be found on the official Gaggia website or in the documentation provided with your machine.

You may also visit the official Gaggia website for FAQs and additional resources: www.gaggia.com

