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Gaggia RI9380/47

Gaggia Classic Pro Espresso Machine User Manual

Model: RI9380/47

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Gaggia Classic Pro Espresso Machine. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Gaggia Classic Pro Espresso Machine in Cherry Red, featuring its control panel, portafilter, and steam wand.

The Gaggia Classic Pro is a semi-automatic espresso machine designed for home use, capable of brewing

espresso at 9 bars of pressure and texturing milk with its commercial steam wand. It features a durable stainless steel 58 mm portafilter and an updated boiler for improved performance and longevity.

2. PRODUCT COMPONENTS

Your Gaggia Classic Pro Espresso Machine package includes the following items:

- Espresso Machine (Main Unit)
- Water Reservoir
- Reservoir Lid
- Drip Tray
- Drip Tray Cover
- Decompression Duct Tube
- Portafilter (58mm)
- Pressurized Double Shot Basket
- Commercial Single Shot Basket
- Commercial Double Shot Basket
- Tamper
- Coffee Scoop



Image: A close-up view of the 58mm portafilter handle and three different filter baskets (pressurized double shot, commercial single shot, commercial double shot).

3. INITIAL SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Cleaning:** Wash the water reservoir, drip tray, portafilter, and filter baskets with warm water and a mild detergent. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Positioning:** Place the machine on a stable, level surface away from heat sources and water splashes. Ensure adequate ventilation around the unit.
4. **Fill Water Reservoir:** Remove the water reservoir from the back of the machine. Fill it with fresh, cold potable water up to the 'MAX' level indicator. Reinsert the reservoir securely.
5. **Priming the Machine:**
 - Ensure the machine is plugged into a grounded electrical outlet.
 - Place a container under the steam wand.
 - Turn on the machine using the power switch (leftmost switch). The power indicator light will illuminate.
 - Wait for the brew-ready indicator light (middle light) to turn on, indicating the boiler has reached operating temperature.
 - Open the steam knob on the side of the machine to release water through the steam wand until a steady stream of water flows out. Close the steam knob.
 - Place a container under the portafilter spout. Press the brew button (middle switch) to run water through the brew group for approximately 30 seconds.

- The machine is now primed and ready for use.



Image: A close-up view of the water reservoir with the 'MAX' fill line and the removable drip tray.

4. OPERATION

4.1 Brewing Espresso

1. **Preheat:** Ensure the machine is powered on and the brew-ready light is illuminated. For optimal results, allow the machine to heat for at least 15-20 minutes with the portafilter locked in place.
2. **Grind Coffee:** Use freshly roasted coffee beans and grind them to a fine consistency suitable for espresso. The grind size is crucial for proper extraction.
3. **Dose and Tamp:** Place the desired filter basket (single or double, commercial or pressurized) into the portafilter. Fill the basket with ground coffee. Level the coffee and tamp firmly and evenly with the provided tamper. Wipe any excess grounds from the rim of the portafilter.
4. **Insert Portafilter:** Lock the portafilter into the brew group by inserting it from left to right until it is firmly secured.
5. **Extract Espresso:** Place your espresso cup(s) under the portafilter spouts. Press the brew button (middle switch). Espresso will begin to flow. A typical double shot extraction takes 25-30 seconds.
6. **Stop Extraction:** Press the brew button again to stop the flow.
7. **Remove Portafilter:** Carefully remove the portafilter by twisting it from right to left. Discard the used coffee grounds (puck).



Image: A close-up of espresso being extracted from the portafilter into a clear glass cup, showing the crema layer.

4.2 Steaming Milk

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk, typically to just below the spout.
2. **Activate Steam:** Press the steam button (rightmost switch). The steam indicator light will illuminate. Wait for the steam-ready light to turn on, indicating the boiler has reached steaming temperature.
3. **Purge Steam Wand:** Position the steam wand over the drip tray and open the steam knob briefly to release any condensed water. Close the steam knob.
4. **Steam Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob fully. Position the pitcher to create a swirling motion in the milk, incorporating air for frothing. As the milk heats and expands, lower the pitcher slightly to keep the tip just below the surface.
5. **Monitor Temperature:** Continue steaming until the milk reaches the desired temperature (typically 140-150°F / 60-65°C). The pitcher will become too hot to touch comfortably.
6. **Stop Steaming:** Close the steam knob and then press the steam button to turn off the steam function.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Purge the steam wand again briefly to clear any internal milk.

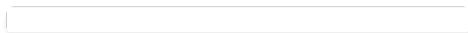


Image: A detailed view of the professional steam wand, designed for texturing milk.

5. CARE AND MAINTENANCE

5.1 Daily Cleaning

- **Portafilter and Baskets:** After each use, remove the portafilter, discard the coffee grounds, and rinse the portafilter and basket under hot water.
- **Drip Tray:** Empty and rinse the drip tray and cover daily.
- **Steam Wand:** Always wipe the steam wand immediately after steaming milk and purge it to prevent milk residue buildup.
- **Exterior:** Wipe down the exterior of the machine with a soft, damp cloth.

5.2 Weekly Cleaning

- **Water Reservoir:** Remove and thoroughly clean the water reservoir with warm, soapy water. Rinse well to remove any soap residue.
- **Brew Group:** Perform a backflush (if using a blind filter basket, not included) or run water through the brew group without coffee to rinse.

5.3 Descaling

Over time, mineral deposits (scale) can build up in the machine's boiler and water paths, affecting performance and taste. Descaling should be performed regularly, depending on your water hardness and usage frequency (e.g., every 2-3 months).

1. Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions.
2. Mix the descaling solution with water in the reservoir according to the product's instructions.
3. Run the solution through the brew group and steam wand until the reservoir is empty.
4. Rinse the reservoir thoroughly and fill it with fresh water.
5. Run several full reservoirs of fresh water through the machine (brew group and steam wand) to ensure all descaling solution is flushed out.



NEW BRASS BOILER

The new lead free brass boiler has a higher capacity, stores more heat, guaranteeing better stability

Image: A view of the internal brass boiler, a key component for heating water in the espresso machine.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your Gaggia Classic Pro. For more complex problems, contact customer support.

Problem	Possible Cause	Solution
No water flow from brew group	Empty water reservoir, machine not primed, clogged filter basket, pump issue.	Fill reservoir, prime the machine, clean filter basket, contact support if pump is suspected.
Espresso extracts too fast (under-extraction)	Coffee ground too coarse, insufficient coffee dose, tamping too light.	Grind finer, increase coffee dose, tamp more firmly.

Problem	Possible Cause	Solution
Espresso extracts too slow or not at all (over-extraction)	Coffee ground too fine, excessive coffee dose, tamping too hard.	Grind coarser, reduce coffee dose, tamp lighter.
Weak or no steam	Steam wand clogged, machine not at steam temperature, insufficient water in boiler.	Clean steam wand, wait for steam-ready light, ensure reservoir is full and machine is primed.
Water leaks from machine	Loose water reservoir, overfilled drip tray, worn gasket.	Ensure reservoir is seated correctly, empty drip tray, inspect and replace gaskets if necessary.

7. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Gaggia
Model Name	Gaggia Classic Evo Pro
Model Number	RI9380/47
Color	Cherry Red
Product Dimensions	8"D x 9.5"W x 14.2"H (20.3cm D x 24.1cm W x 36.1cm H)
Item Weight	20 pounds (9.07 kg)
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Operation Mode	Semi-Automatic
Voltage	120V
Special Features	9 Bar Extractions, Commercial Components, Made in Italy, Self Serviceable, Steel Housing
Human Interface Input	Buttons
UPC	075020090683



Image: The Gaggia Classic Pro Espresso Machine with indicated dimensions of 38cm height, 23cm width, and 24cm depth.

8. WARRANTY AND SUPPORT

For specific warranty information, please refer to the documentation included with your product or visit the official Gaggia website. Gaggia offers protection plans for extended coverage, which can be purchased separately.

For further assistance, technical support, or to purchase replacement parts, please contact Gaggia customer service or visit their official website:

- **Official User Manual (PDF):** [Download Here](#)
- **Gaggia Official Website:** www.gaggia.com

