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## Gaggia RI9380/49

# Gaggia RI9380/49 Classic Evo Pro Espresso Machine Instruction Manual

Model: RI9380/49

## INTRODUCTION

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The Gaggia Classic Evo Pro is a semi-automatic espresso machine designed for home use, offering commercial-grade features for brewing espresso and frothing milk. This machine is crafted with solid steel housing and features a 9-bar pressure extraction system. It includes a stainless steel 58mm commercial portafilter and an uncoated aluminum boiler for rapid heating. The updated model also incorporates an improved pump mounting for quieter operation.



Figure 1: Gaggia R19380/49 Classic Evo Pro Espresso Machine, Thunder Black.

**Key Features:**

- Solid Steel Housing, Made in Italy
- 9 Bar Espresso Extractions
- Stainless Steel 58mm Commercial Portafilter
- Commercial Three Way Solenoid Valve
- Uncoated Aluminum Boiler

## SETUP

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### Unboxing and Initial Placement

Carefully remove all components from the packaging. Place the espresso machine on a stable, level surface. Ensure adequate clearance around the machine for ventilation and access to the water reservoir.



Figure 2: Machine dimensions for proper placement (8"D x 9.5"W x 14.2"H).

### Water Reservoir Setup

Locate the water reservoir at the back of the machine. Remove it, rinse thoroughly with clean water, and fill it with fresh, cold water up to the MAX line. Reinsert the reservoir securely into the machine.

### Initial Priming

Before first use, or if the water tank has been emptied, the machine circuit must be primed. Place a container under the steam wand. Turn the steam knob counter-clockwise to dispense hot water until a steady stream of water flows out. This purges air from the system and ensures proper operation.

## Heating Up

Press the power button to turn on the machine. The indicator lights will illuminate. Allow the machine to heat up until the indicator lights for brewing and steaming are solid, indicating it has reached optimal operating temperature. This typically takes under 10 minutes from a cold start.

Your browser does not support the video tag.

Video 1: Gaggia Classic Evo Pro Quick Start Guide. This video provides a visual walkthrough of the initial setup and basic operation of the machine.

## OPERATING THE MACHINE

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### Espresso Preparation

1. **Grinding Coffee:** Use fresh, high-quality coffee beans. Grind them to a fine consistency suitable for espresso. The machine comes with commercial single and double shot filter baskets for ground coffee, as well as a pressurized basket for pre-ground coffee or ESE pods.
2. **Dosing and Tamping:** Fill the appropriate filter basket with your desired amount of ground coffee (e.g., 18g for a double shot). Distribute the grounds evenly. Use a tamper to compress the coffee grounds firmly and level.
3. **Insert Portafilter:** Securely insert the portafilter into the group head of the machine.
4. **Brewing Espresso:** Place your pre-heated espresso cup(s) under the portafilter spouts. Press the brew button. The machine will extract espresso at 9 bars of pressure. Monitor the extraction time and volume for optimal results.



Figure 3: Espresso extraction from the Gaggia Classic Evo Pro.

## Steaming Milk

1. **Purge Steam Wand:** Before steaming, open the steam knob briefly to purge any condensed water from the steam wand. Close the knob once steam appears.
2. **Position Milk Pitcher:** Immerse the tip of the commercial steam wand just below the surface of cold milk in a stainless steel pitcher.
3. **Steam Milk:** Open the steam knob fully. Lower the pitcher slightly to introduce air into the milk, creating microfoam. Once the desired texture is achieved, immerse the wand deeper to heat the milk to your preferred temperature (typically 140-150°F or 60-65°C). Close the steam knob and remove the pitcher.



## PROFESSIONAL STEAM WAND

For your creamy cappuccino at home,  
like in an Italian cafe.

Figure 4: Professional steam wand for milk frothing.

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Video 2: How to Make a Flat White on the Gaggia Classic Pro. This video demonstrates the milk steaming process for latte art.

## MAINTENANCE

### Daily Cleaning

- **Steam Wand:** Immediately after steaming milk, wipe the steam wand with a damp cloth. Briefly open the steam knob again to clear any milk residue from inside the wand.
- **Portafilter and Baskets:** After each use, remove the portafilter and discard the coffee puck. Rinse the portafilter and filter basket with water.

- **Drip Tray:** Empty and clean the drip tray regularly to prevent overflow and maintain hygiene.

## Regular Descaling

To maintain optimal performance and extend the lifespan of your machine, regular descaling is essential. Use Gaggia descaling solution as per the product instructions. The frequency of descaling depends on your water hardness and usage.

## Backflushing

Perform backflushing with an appropriate backflush insert and espresso machine cleaning powder (e.g., Urnex Cafiza) to clean the group head and three-way solenoid valve. Refer to the cleaning product instructions for detailed steps.

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Video 3: Gaggia Classic, Pro, & Evo Upgrade Kit. This video, while focused on upgrades, may provide visual context for internal components relevant to maintenance.

## TROUBLESHOOTING

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- **No Water Flow / Pump Noise:** Check the water reservoir level. This machine does not have a low water sensor, so manual monitoring is required. Refill the reservoir if empty.
- **Poor Espresso Extraction:** Ensure coffee is ground to the correct fineness and tamped evenly. Adjust the OPV (Over Pressure Valve) for optimal pressure (tool-less adjustment available).
- **Pre-infusion Issues:** The pre-infusion function on this model may cause the coffee puck to unsettle due to the solenoid valve closing during the pause. It is recommended to avoid using the pre-infusion function if this issue occurs.
- **Watery Steamed Milk:** The steam wand may introduce a significant amount of water into the milk during steaming. Ensure proper purging of the wand before use and adjust technique to minimize water content.

## SPECIFICATIONS

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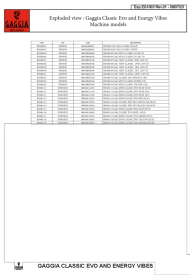




- **Brand:** Gaggia
- **Model Name:** Gaggia Classic E24
- **Item Model Number:** RI9380/49
- **Color:** Thunder Black
- **Product Dimensions:** 8"D x 9.5"W x 14.2"H
- **Item Weight:** 20 pounds
- **Power Source:** Corded Electric
- **Voltage:** 120.0 V
- **Operation Mode:** Semi-Automatic
- **Special Features:** 9 Bar Extractions, Commercial Components, Made in Italy, Self Serviceable, Steel Housing
- **Included Components:** Espresso Machine, Water Reservoir, Reservoir Lid, Drip Tray, Drip Tray Cover, Decompression Duct Tube, Portafilter, Pressurized Double Shot Basket, Commercial Single Shot Basket, Commercial Double Shot Basket, Tamper, Coffee Scoop
- **Manufacturer:** Gaggia
- **Date First Available:** March 27, 2020



# WARRANTY AND SUPPORT

Specific warranty details are not provided in the available product information. For warranty claims or technical support, please refer to the official Gaggia website or contact their customer service directly. Protection plans may be available for purchase from third-party providers.

## Related Documents - RI9380/49

	<p><a href="#">Gaggia Classic Evo and Energy Vibes Exploded View and Parts List</a></p> <p>Detailed exploded view and parts list for Gaggia Classic Evo and Energy Vibes coffee machine models, including part numbers, descriptions, and technical specifications for service and repair.</p>
	<p><a href="#">Gaggia Classic Evo RI9481: Manuale d'uso per un Espresso Professionale a Casa</a></p> <p>Scopri come preparare un espresso perfetto con la Gaggia Classic Evo RI9481. Questa guida completa illustra le funzioni, la manutenzione e i consigli per ottenere il massimo dalla tua macchina da caffè.</p>
	<p><a href="#">Gaggia Classic GT EG3500 User Manual</a></p> <p>Comprehensive user manual for the Gaggia Classic GT EG3500 espresso machine, covering installation, operation, safety guidelines, maintenance, and troubleshooting.</p>
	<p><a href="#">Gaggia Espresso: Instrukcja obsługi dla modeli Evolution, Deluxe, Style</a></p> <p>Kompleksowa instrukcja obsługi dla ekspresów Gaggia Espresso, obejmująca instalację, użytkowanie, konserwację, rozwiązywanie problemów oraz dane techniczne dla modeli Evolution, Deluxe i Style.</p>
	<p><a href="#">Gaggia Viva Espresso Machine: Operating Instructions and User Manual</a></p> <p>Comprehensive operating instructions and user manual for the Gaggia Viva Style, Chic, Deluxe, and Prestige espresso machines (models RI8433, RI8435, RI8437). Includes safety, usage, cleaning, and troubleshooting guides.</p>



**GAGGIA**

MILANO



CLASSIC EVO

RI9481 (2020/2021)  
Operating instructions

CE

[Gaggia Classic Evo RI9481: Operating Instructions and Safety Guide](#)

Comprehensive operating instructions and safety guide for the Gaggia Classic Evo RI9481 espresso machine, covering setup, brewing, cleaning, and maintenance.