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Gaggia RI9481/14

Gaggia New Classic Evo 2023 Black Espresso Machine User Manual

Model: RI9481/14

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Gaggia New Classic Evo 2023 Black Espresso Machine. Please read it thoroughly before first use and keep it for future reference.

The Gaggia New Classic Evo 2023 is designed and made in Italy, featuring a professional chrome brass group and 58mm filter holder, a professional steam stick, and a 15 BAR pressure pump for authentic Italian espresso.





Figure 1: Front view of the Gaggia New Classic Evo 2023 Black Espresso Machine, showcasing its compact design and control panel.

2. SETUP AND FIRST USE

2.1 Unpacking and Placement

- Carefully remove all packaging materials from the machine.
- Place the machine on a stable, flat, and heat-resistant surface, away from water sources and heat. Ensure adequate ventilation around the unit.
- Check that all components are present: machine body, portafilter, filter baskets (single, double, pod), measuring scoop, tamper.

2.2 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold drinking water up to the 'MAX' level indicator. Do not exceed the maximum fill line.
3. Carefully reinsert the water tank into its housing, ensuring it is properly seated.



Figure 2: Side view of the espresso machine, showing the transparent water tank with its 'MAX' fill line.

2.3 Priming the Machine (First Use)

Before making your first coffee, the machine must be primed to fill the internal circuits with water.

1. Ensure the water tank is filled.
2. Place a container under the steam wand.
3. Turn on the machine using the power switch (leftmost button). The indicator lights will illuminate.
4. Once the machine reaches operating temperature (espresso light is solid), open the steam knob fully.
5. Press the steam button (rightmost button) to activate the pump and dispense water through the steam wand until a steady stream flows.
6. Close the steam knob and turn off the steam button. The machine is now primed.

3. OPERATING INSTRUCTIONS

3.1 Making Espresso

1. **Preparation:** Ensure the machine is on and has reached operating temperature (espresso light solid). Insert the desired filter basket into the portafilter.
2. **Grinding and Dosing:** Grind fresh coffee beans to a fine consistency suitable for espresso. For a single shot, use approximately 7-8 grams; for a double shot, use 14-16 grams. Fill the filter basket evenly.
3. **Tamping:** Tamp the coffee grounds firmly and evenly with the tamper. Wipe any loose grounds from the rim of the portafilter.
4. **Locking the Portafilter:** Insert the portafilter into the group head from left to right until it is securely locked in the center position.
5. **Brewing:** Place a pre-warmed cup under the portafilter spouts. Press the espresso button (middle button). The pump will activate, and espresso will begin to flow.
6. **Stopping the Brew:** Once the desired volume of espresso is reached (typically 25-30ml for a single, 50-60ml for a double), press the espresso button again to stop the flow.
7. **Removing Portafilter:** Carefully remove the portafilter by turning it from right to left. Dispose of the used coffee puck.



Figure 3: A user demonstrating the process of inserting the portafilter into the machine's group head.

3.2 Steaming Milk

1. **Preparation:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) up to just below the spout.
2. **Heating the Boiler:** Press the steam button (rightmost button). Wait for the steam indicator light to become solid, indicating the boiler has reached steaming temperature.
3. **Purging the Wand:** Place an empty container under the steam wand. Open the steam knob briefly to purge any condensed water from the wand. Close the knob.
4. **Steaming:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob fully. Angle the pitcher to create a vortex. For frothing, keep the tip near the surface to incorporate air. For heating, immerse deeper.
5. **Stopping:** Once the milk reaches the desired temperature and texture, close the steam knob. Remove the pitcher.
6. **Cleaning the 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.



PROFESSIONAL STEAM WAND

For your creamy cappuccino at home, like in an Italian café

Figure 4: Demonstrating the use of the professional steam wand to create frothed milk for lattes and cappuccinos.

3.3 Hot Water Dispensing

The steam wand can also dispense hot water for Americanos or tea.

1. Ensure the machine is on and the espresso light is solid.
2. Place a cup under the steam wand.
3. Open the steam knob.
4. Press the espresso button (middle button) to dispense hot water.
5. Press the espresso button again to stop the flow, then close the steam knob.

4. MAINTENANCE AND CLEANING

4.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the coffee puck and rinse the portafilter and filter basket

under hot water. Use a brush to remove any coffee grounds.

- **Drip Tray and Grate:** Empty and rinse the drip tray and its grate daily.
- **Steam Wand:** Immediately after steaming milk, wipe the wand with a damp cloth and purge steam briefly to clear any milk residue.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

4.2 Weekly Cleaning

- **Group Head and Shower Screen:** Use a group head brush to clean around the shower screen and gasket. Backflush the group head using a blind filter basket and espresso machine cleaner (follow cleaner instructions).
- **Water Tank:** Remove and rinse the water tank thoroughly.

4.3 Descaling

Descaling is crucial for maintaining machine performance and longevity. The frequency depends on water hardness and usage, typically every 2-3 months.

1. Use a dedicated espresso machine descaling solution. Follow the instructions on the descaler packaging.
2. Empty the water tank and fill it with the descaling solution mixed with water as per instructions.
3. Place a large container under the group head and steam wand.
4. Run approximately half of the solution through the group head by pressing the espresso button.
5. Run the remaining solution through the steam wand by opening the steam knob and pressing the steam button.
6. Turn off the machine and let it sit for 15-20 minutes to allow the descaler to work.
7. Rinse the water tank thoroughly and fill it with fresh water. Run several full tanks of fresh water through both the group head and steam wand to rinse the machine completely.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from group head.	Empty water tank; clogged filter basket; machine not primed; pump issue.	Fill water tank; clean filter basket; prime the machine; contact support if pump fails.
Weak or watery espresso.	Coffee too coarse; insufficient coffee dose; tamping too light; machine not hot enough.	Adjust grind finer; increase coffee dose; tamp firmer; allow machine to fully heat.
No steam from wand.	Steam button not activated; steam boiler not hot; wand clogged.	Press steam button and wait for light; clean steam wand hole with a pin.
Machine leaking.	Water tank not seated correctly; worn group head gasket; loose connections.	Reseat water tank; inspect and replace gasket if necessary; contact support.
Coffee not hot enough.	Cups not pre-warmed; machine not fully heated; descaling needed.	Pre-warm cups; allow machine to heat longer; descale the machine.

6. SPECIFICATIONS

Feature	Detail
Brand	Gaggia
Model Name	New Classic Evo 2023 Black
Model Number	RI9481/14 (Derived from product title)
Color	Black
Product Dimensions (D x W x H)	12.6"D x 10.63"W x 17.72"H
Item Weight	17.6 pounds
Pressure Pump	15 BAR
Portafilter Size	58mm
Coffee Input Type	Ground coffee, coffee pods
Special Features	Auto Shut-Off, Removable Tank, Cup Warmer, Milk Frother
Voltage	230 Volts (AC)
Manufacturer	Gaggia Milano
Date First Available	September 21, 2023

7. WARRANTY AND SUPPORT

The Gaggia New Classic Evo 2023 Espresso Machine comes with a manufacturer's warranty. Based on available information, there is an EU Spare Part Availability Duration of 2 Years.

For specific warranty terms, technical support, or service inquiries, please refer to the warranty card included with your product or contact Gaggia customer service directly. Contact information can typically be found on the manufacturer's official website or product packaging.