

12

GAGGIA

FACTORY

Istruzioni per l'uso
Instructions for use
Mode d'emploi
Gebrauchsanweisung

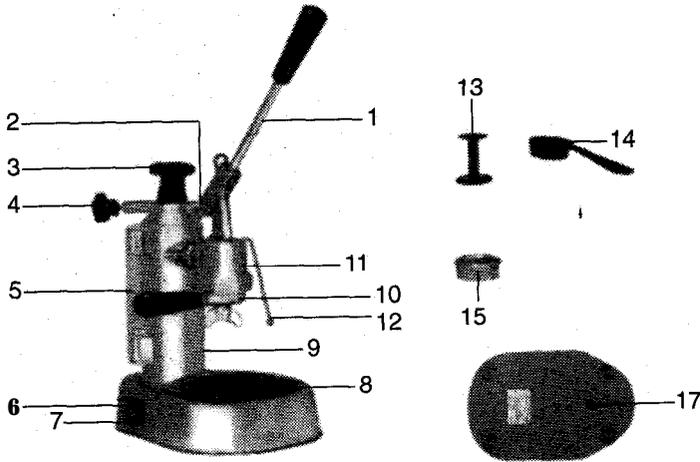
MACCHINA PER CAFFÈ G105 G106

COFFEE MACHINE G105 G106

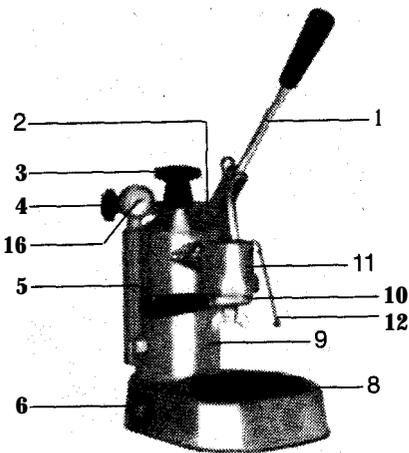
MACHINE À CAFÉ G105 G106

KAFFEEMASCHINE G105 **6106**

G105



G106



1. Lever
2. Safety Valve
3. **Boiler** Cap
4. Steam Tap Knob
5. Water level glass
6. On/off Switch
7. Warning Light
8. Drip Tray and Grid
9. Boiler
10. Filter Holder
11. Group
12. Steam Pipe
13. Coffee Press
14. Measuring Spoon for one Coffee
15. Filter
16. Pressure Gauge
17. Under-base cap

ESPRESSO COFFEE MACHINE

MODEL G105
MODEL G106

In order to obtain a good espresso coffee, it is important to use a top quality coffee, correctly roasted and ground. If, when the machine is under pressure and the lever (1) is held in the upright position, the coffee comes out drop by drop, then the grind is correct; then, your coffee machine is exploited at its very best.

STARTING UP THE MACHINE

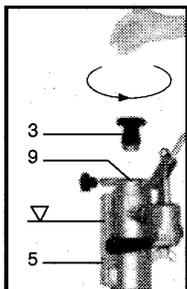


photo A

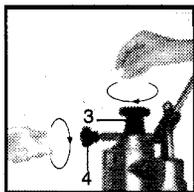
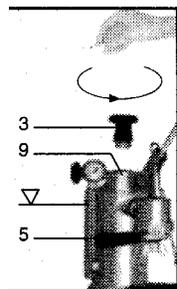


photo B

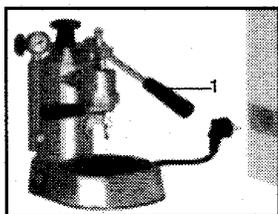


photo C

- Unscrew the boiler cap (3), by turning anti-clockwise, photo A.
- Push down the lever (1) completely, photo C.
- Pour fresh water into the boiler (9), according to the required quantity of coffee (the boiler capacity is 8 cups of espresso coffee for the Model G105, and 16 cups for the Model G106); however, the water level must not go above the top of the level glass (5), photo A, since space is required in the boiler for steam.
- Screw the boiler cap (3) clockwise, and check both cap and steam tap knob (4) are shut (turn clockwise), photo B.
- Insert the filter holder (10) into the group (11) and turn the filter holder from right to left to lock it into the group, photo H.
- Insert the plug into the mains socket, making sure that the mains voltage is correct (see the label under the machine base), photo C.
- When using the machine for the very first time, we recommend you put some water with two little spoons of sodium bicarbonate into the boiler (9). When the machine reaches pressure, put a container under the group (11) and slowly raise the lever (1), in order to drain the boiler completely. Repeat this procedure at least twice. Then, switch off the machine, open the steam knob (4) anticlockwise, and wait until no more steam comes out of the steam pipe (12); open the boiler cap (13) anticlockwise and tip up the machine to empty the boiler completely.

SETTING UP THE MACHINE FOR USE

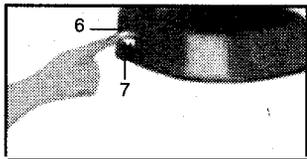


photo D

- Check the water level in the boiler: it must never go below the bottom of the level glass (5).

Model G105

- Push the switch (6); the internal warning lamp will light up (the machine is now under power), in the meantime also the warning light (7) will light up, photo D.
- Wait until the warning light (7) turns off; slowly open the steam knob (4) anticlockwise, in order to release the false pressure in the boiler (due to air), then close the knob clockwise. The warning light comes on again: wait until it goes off. Now the machine is ready to make coffee and deliver steam. It is normal that, from time to time the warning light goes on and off, this 'indicates that the pressurestat that automatically controls the boiler pressure is working.

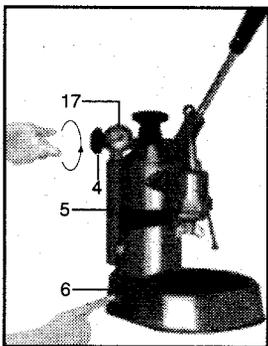


photo D

Model G 106

- Push the switch (6); the internal warning lamp indicating that the machine is under power will turn on, photo D.
- When the pressure gauge (17) hand is in the green zone, slowly open the steam knob (4) anticlockwise, in order to release the false pressure in the boiler (due to air), then close the knob clockwise, and wait until the gauge pointer is back in the green zone. Now the machine is up to pressure and is ready to make coffee and deliver steam. The pressure is automatically controlled by the pressurestat which controls the heating element.

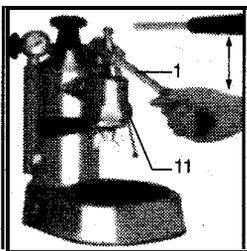


photo E

- When making the first coffee, after the machine is up to pressure, raise the lever (1) a half-stroke and then pull it down; repeat this operation two or three times to allow the group (1 1), the filter holder (10) and the filter (15) to warm up. This ensures the first cup of coffee you make is really hot, photo E.
- If the machine is left turned on without water in the boiler, while working, a safety thermostat will cut off the power to the machine. In this case, the thermostat has to be reset.

COFFEE PREPARATION

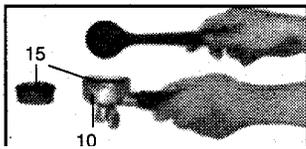


photo F

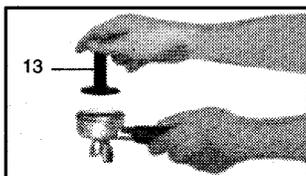


photo G

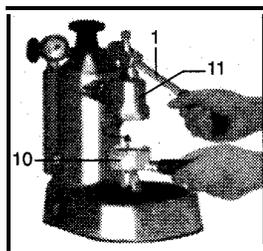


photo H

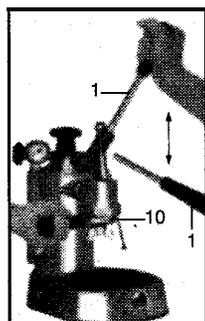


photo I

- Insert the filter (15), single or double, into the filter holder (10), photo F.
- Fill the filter (15) with one (or two) measuring spoon(s) of coffee, according to the required number of coffees, photo F.
- Press the coffee with the press (13) provided, and clean the filter brim of coffee residues, photo G.
- Install the filter holder (10) into its housing under the group (11); with the other hand hold the lever (1) handle, in order to keep the machine steady, and turn the filter holder from right to left to LOCK it into the group, photo H.
- Raise the lever (1) upright (while holding the filter holder handle with the other hand, in order to keep the machine steady), and keep it in this position for some seconds until the first drops of coffee come out. Then pull it down completely. Repeat this operation according to the desired coffee quantity, photo I.
- In order to obtain an even coffee flow, the force applied to the lever must be proportional to the resistance encountered along its stroke.
- If a weaker coffee is wanted, raise and lower the lever as required to suit your taste.
- When you have finished making coffee, leave the lever (1) in its lower position (rest position), to prevent water remaining in the boiler flowing out of the group (1 1). Then switch off the machine.
- **Warning:** after making a coffee, do not remove the filter holder immediately: wait some seconds, until there is no more pressure between the filter and the group shower. Such pressure may cause the rubber gasket to spring out, or a coffee residue to spray out off the filter. Remove the filter holder (10) from the group (1 1) slowly, turning from left to right, and under a slight pressure downwards, in order to release any residual pressure.

STEAM DELIVERY

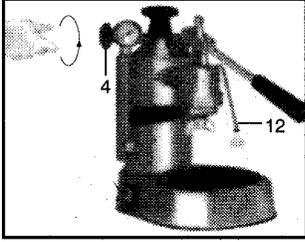


photo L

- First, check the water level in the boiler; carry out the procedure to bring the machine up to pressure. Make **sure that** the lever (1) is in the lower position (rest position). Keep it there.
- Before heating any kind of hot drink, carefully allow some steam to come out from the pipe (12), by opening the steam tap knob (4) anticlockwise. This removes the condensation accumulated in the boiler and in the pipe. Then open the knob further, to obtain the required steam delivery, photo L.
- In order to obtain a large amount of steam, the water in the boiler must be about half way up the level glass (5).
- Close the steam tap knob (4) clockwise.

CAPPUCCINO PREPARATION

- To obtain frothy milk for cappuccino, put the milk into a high, narrow **jug**, half-filled. Dip the steam pipe (12) down to the bottom, slowly open the steam tap knob (4) anticlockwise, and warm the milk up near to boiling.
- Raise and lower the **jug** alternatively, with the tap open, making the pipe nozzle just touch the milk surface, for some seconds, until a good froth is achieved. To make the cappuccino, just add the hot frothy milk into a suitable cup containing the previously prepared coffee.

WARNINGS

- Place the machine on a stable and dry surface.
- Always check the water level in the level glass (5). If the machine is used with insufficient water, the element may be damaged by overheating (the machine is however fitted by a safety thermostat).
- When switched on, in addition to heating water, the machine **produces** pressurized steam inside the boiler; for safety reasons, keep the machine out of **children's** reach.
- When the machine is hot, do not touch the boiler (9) nor the group (11).
- Do not open the boiler cap (3) when the machine is operating or under pressure.
- To remove the cap and refill the boiler, push the switch (6) off, slowly open the steam tap knob (4) anticlockwise, and wait until all the steam has come out of the steam pipe (12). If the steam doesn't flow out regularly, remove the filter holder (10) and slowly raise the lever (1), to allow steam and water contained in the boiler to flow through the group. In both cases, it is recommended to use a container to collect the steam and water.
- After switching the machine off, and while the water in the boiler is cooling down, the lever may move upwards by itself. This is caused by the drop in pressure in the boiler.

MAINTENANCE

- Before any cleaning or maintenance, remove the plug from the mains socket.
- Periodically clean the filter holder (10) and the filter (15), the shower situated into the group (11), the drip tray (8), and the steam pipe nozzle end (12) as well.
- To remove the lime scale from the heating element and the boiler, boil a mix of water and vinegar in the boiler.
- Do not dip the machine into the water, not even partially.
- Do not use detergents or abrasives to clean the machine. Use a wet cloth.

TROUBLESHOOTING GUIDE

- **The machine doesn't work and the warning light inside the main switch is off:**
 - 1) there is no current;
 - 2) the plug is not correctly connected to the mains socket.
- **The warning light inside the main switch is on, but the water doesn't warm up:**
 - 1) the thermostat has to be reset; remove the cap (18) from under the base and press the red button to reset the thermostat;
 - 2) the heating element is disconnected or burned out.
- **The machine when under pressure doesn't deliver steam:**
 - 1) clean the steam pipe nozzle (12) holes, using a needle.

During the preparation:

- **Coffee doesn't come out:**
 - 1) no water in the boiler;
 - 2) coffee is ground too fine;
 - 3) too much coffee in the filter.
- **Coffee flows out too quickly:**
 - 1) coffee is ground too coarse;
 - 2) too little coffee in the filter.
- **Coffee comes out drop by drop:**
 - 1) coffee is ground too fine;
 - 2) too much coffee in the filter or a combination of both.
- **Coffee comes out around the filter brim:**
 - 1) the filter holder is not correctly positioned in the group;
 - 2) the filter brim is not clean;
 - 3) the group rubber gasket is worn out.
- **No cream on the coffee:**
 - 1) the coffee blend is not suitable for the machine;
 - 2) grind is wrong (probably too coarse);
 - 3) too little coffee in the filter.

ACCESSORIES

Drip tray with grill.

Filters for one or two coffees.

Measuring spoon for one coffee.

Coffee press.

TECHNICAL DATA

Model G105

Dimensions: width: 20 cm, height: 32 cm, depth: 29 cm.

Weight: 5 Kg.

Boiler capacity: as for **8** cups of espresso coffee.

Steam delivery: 10 minutes continuous.

Power supply cord: length **150** cm.

Boiler pressure: **0,7 -0,8** atm.

Average warm up time: 5 minutes.

Power supply: 230 V 50 Hz or 120 V 60 Hz.

Heating element: 1000 W.

Safety thermostat.

Pressurestat to keep boiler pressure constant.

Model G106

Dimensions: width: 20 cm, height: 32 cm, depth: 29 cm.

Weight: **5,5** Kg.

Boiler capacity: as for 16 cups of espresso coffee.

Steam delivery: 15 minutes continuous.

Power supply cord: length **150** cm.

Boiler pressure: **0,7 -0,8** atm.

Average warm up time: 5 minutes.

Power supply: 230 V 50 Hz or 120 V 60 Hz.

Heating element: 1000 W.

Safety thermostat.

Pressurestat to keep boiler pressure constant.

The underbase is fixed to the machine by a Torx type special screw, to prevent interference with the electrical components. Therefore, for any intervention or for the replacement of the power cord, please apply to authorized service centers.