

GAGGIA

MILANO



ENGLISH

NEDERLANDS

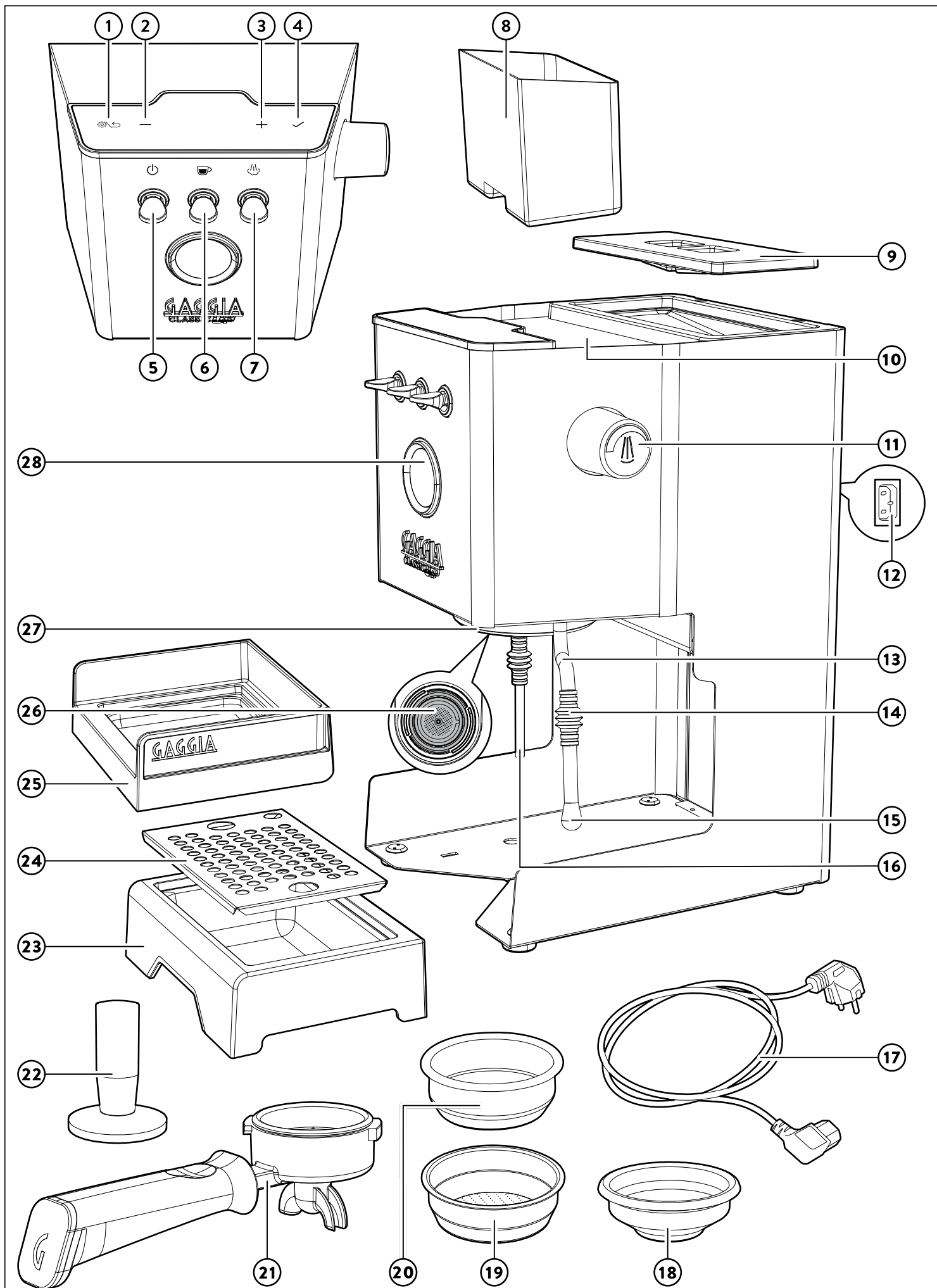
POLSKI

GAGGIA CLASSIC UP

EG2500 (SIN 047)

User manual
Gebruiksaanwijzing
Instrukcja obsługi

CE



ENGLISH

04

Thank you for choosing Gaggia Classic UP!

This manual machine is what you have always been looking for to elevate your coffee experience. By combining excellent technical features and an unmistakable design, you can create personalized coffee rituals every day.

This user manual provides all the necessary information to install, use, and clean your machine. On first use, read the instructions carefully, including the safety section, and keep them for future reference.

NEDERLANDS

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Bedankt dat u voor Gaggia Classic UP hebt gekozen!

Deze handbediende machine is wat u altijd al zocht om het niveau van uw koffie-ervaring naar een hoger niveau te tillen. Dankzij de combinatie van uitstekende technische kenmerken en een onmiskenbaar design creëert u elke dag gepersonaliseerde koffierituelen.

Deze gebruikershandleiding geeft u alle informatie die u nodig hebt voor het installeren, gebruiken en reinigen van uw machine. Lees voordat u de machine voor de eerste keer gebruikt aandachtig de instructies, met inbegrip van het gedeelte over de veiligheid en bewaar ze voor toekomstig gebruik.

POLSKI

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Dziękujemy za wybór Gaggia Classic UP!

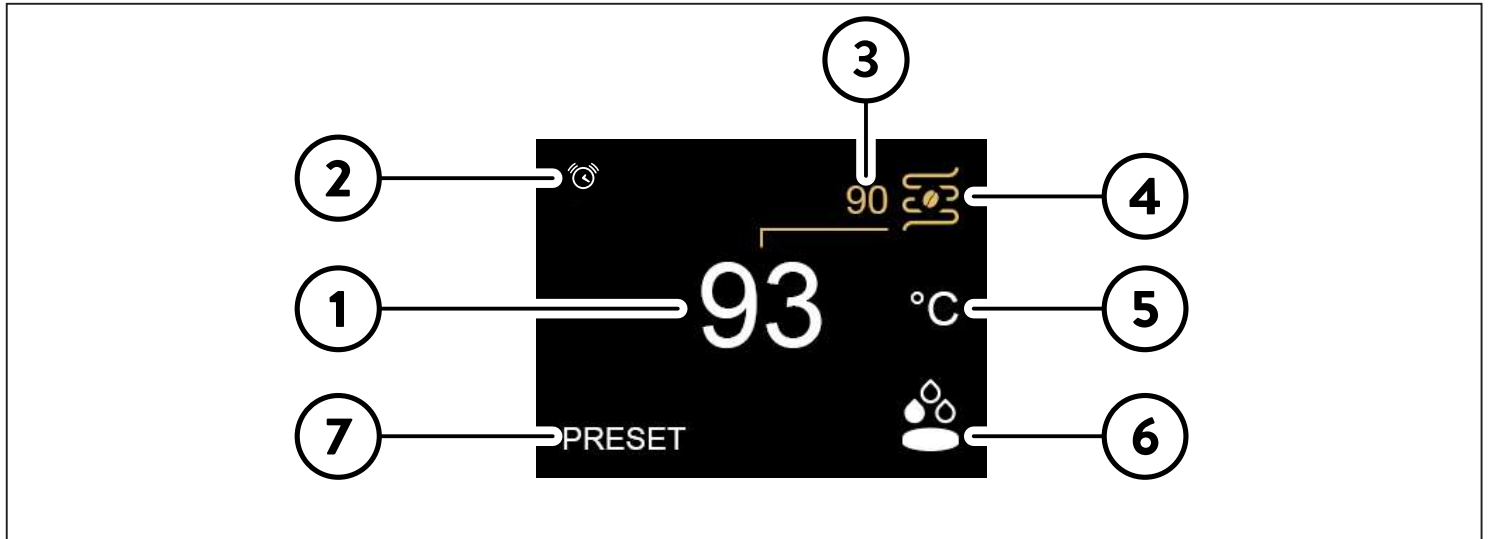
Ten ręczny ekspres do kawy to coś, czego zawsze szukałeś, aby cieszyć się swoją kawą. Dzięki połączeniu doskonałych parametrów technicznych i niepowtarzalnego design możesz codziennie tworzyć swoje rytuały kawowe.

W niniejszej instrukcji obsługi zawarto wszelkie informacje niezbędne do zainstalowania, użytkowania i czyszczenia urządzenia. Przed pierwszym użyciem należy uważnie przeczytać instrukcję, włącznie z częścią dotyczącą bezpieczeństwa i zachować ją na przyszłość.

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Display icons



1	Set coffee temperature	5	Temperature unit of measurement
2	Wake-up timer function active	6	Set pre-infusion level
3	Measured coffee temperature	7	PRESET function active
4	Coffee boiler		

Machine overview (fig)

1	SETTINGS/BACK button	15	Steam wand nozzle
2	(-) navigation button	16	Telescopic drain pipe
3	(+) navigation button	17	Power cord
4	OK button	18	1-cup filter
5	ON/OFF toggle switch	19	2-cup filter
6	Coffee toggle switch	20	Blind filter
7	Steam toggle switch	21	Filter Holder
8	Water tank	22	Coffee tamper
9	Water tank lid	23	Classic drip tray
10	Cup warmer	24	Drip tray grid
11	Steam/hot water knob	25	Low drip tray
12	Power cord socket	26	Screen
13	Steam wand	27	Coffee brew group
14	Steam wand handle	28	Pressure gauge

Control panel

Multifunction buttons

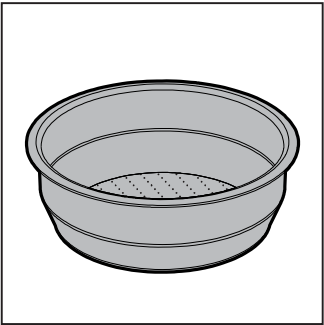
1	SETTINGS/BACK button 	Click to access the machine menu and to return to the previous screen.
2/3	Navigation buttons  and 	Click to navigate throughout the menu and to adjust the brew temperature.
4	OK button 	Click to confirm the selected option.

Control panel toggle switches

5	ON/OFF toggle switch 	Press to switch the machine on or off. <i>The toggle lights up when the machine is on.</i>
6	Coffee toggle switch 	Press to brew coffee. <i>The toggle is steady on when the machine is ready to brew, it flashes when it is not at temperature.</i>
7	Steam toggle switch 	Press to activate the steam function, the machine starts to heat up. <i>The toggle lights up when the machine is ready to dispense steam, it flashes when it is not at temperature.</i>
6+7	Coffee toggle switch  + Steam toggle switch 	Press simultaneously to dispense water and to stop dispensing. <i>The toggles light up when water dispensing begins regardless of the machine's status.</i>

Filters supplied

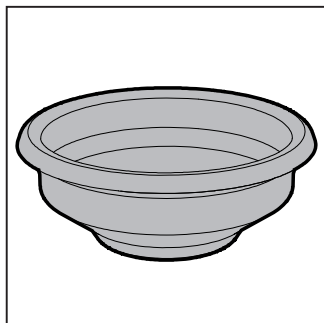
2-cup filter



The two-cup filter is already installed on the filter holder and allows you to brew two cups of espresso with ground coffee.

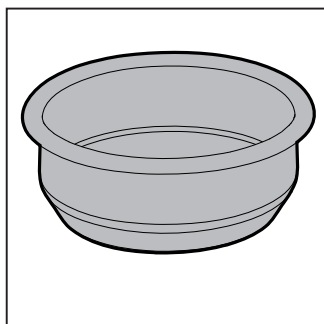
1-cup filter

This filter can be used to brew one cup of espresso with ground coffee.

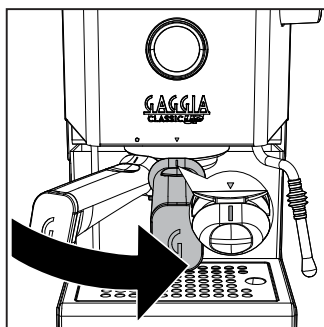


Blind filter

This filter can be used to clean the brew group.



How to insert the filter holder

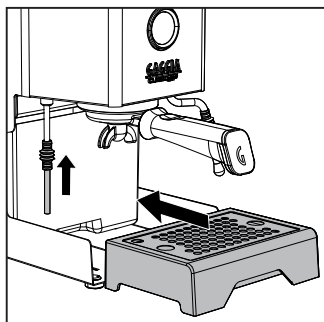


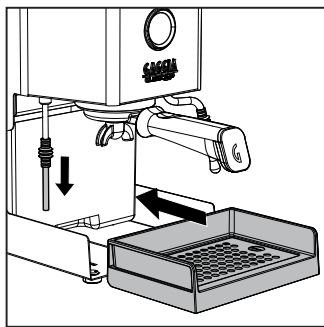
Insert the filter holder into the brew group from below, aligning the reference mark on the filter holder handle with the ● symbol on the body, turning from left to right until the filter holder locks into position, i.e. when the reference mark on the handle and the ▼ triangle on the body are aligned, or the mark on the handle is slightly shifted to the right.

Drip tray

To ensure an optimal height for using espresso cups:

- 1 Use the classic drip tray.
- 2 Position the telescopic drain pipe in the shortest position.



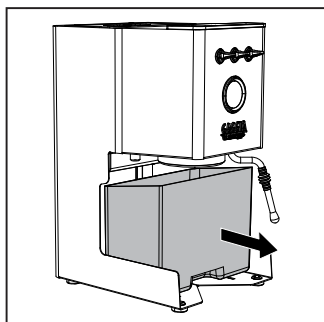


To ensure an optimal height for using larger cups or a scale:

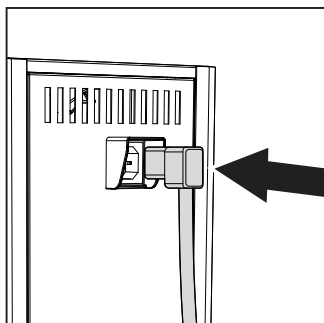
- 1 Use the low drip tray.
- 2 Position the telescopic drain pipe in the longest position.

First installation

Note: the machine has been tested and it is possible that some traces of coffee or water are still present despite thorough cleaning. However, we guarantee that this is a new machine.



- 1 Remove the water tank, rinse it and fill it with cold water up to the MAX level. It is recommended to make sure the tank is correctly inserted in its housing.

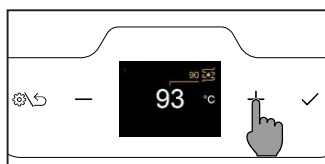
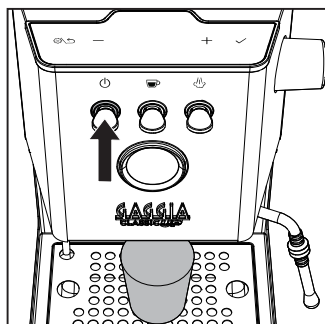


- 2 Insert the power cord plug into a wall socket with suitable supply voltage.



- 3 The display will turn on and show the historic Gaggia logo and then turn off and go into stand-by.

Circuit priming

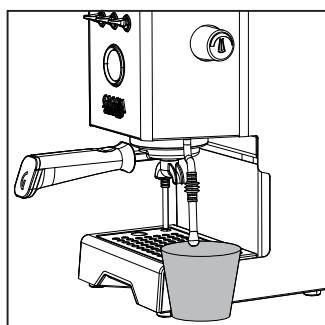


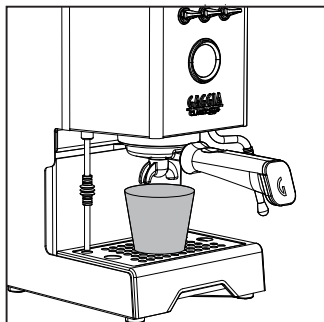
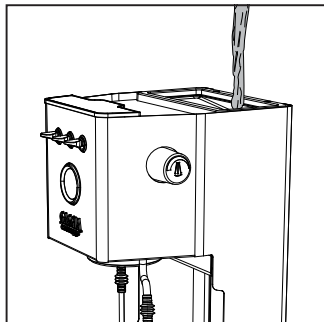
- 1 Press the ON/OFF toggle switch to start the machine, the corresponding LED will light up.
- 2 Place a cup under the brew group without inserting the filter holder and press the coffee toggle switch.
- 3 You will hear the sound of the pump that has been activated and after a few seconds water will begin to flow from the brew group.
- 4 Fill the cup (*approx. 150ml*) and stop dispensing by pressing the coffee toggle switch again.
- 5 The display shows the temperature at the outlet of the brew group and the value increases until the set temperature is reached.
- 6 The set temperature can be changed using the **+** and **-** buttons.
- 7 When the desired temperature is reached, the coffee LED lights up steady.
- 8 Before brewing, follow the instructions in the First Use chapter.

First use or after a period of inactivity of more than 2 weeks

Note: it is recommended to follow the instructions below. The water dispensed during this process must be discarded and cannot be used for human consumption.

- 1 Remove the water tank, rinse it and fill it to the MAX level.
- 2 Place a large container under the steam wand.
- 3 Press the coffee toggle switch and the steam toggle switch simultaneously and slowly open the steam knob.
- 4 Dispense one tank of water from the steam wand, press the toggle switches again if dispensing stops beforehand.
- 5 Press the coffee and steam toggle switches to stop dispensing. Close the steam knob.





- 6 Refill the water tank up to the MAX level.
- 7 Insert the filter holder into the brew group and place a large container under the filter holder.
- 8 Press the coffee toggle switch and dispense all the water in the tank, pressing it again if dispensing stops beforehand.
- 9 Stop the dispensing by pressing the coffee toggle switch again.
- 10 Remove the filter holder and rinse it with running water.
- 11 Refill the water tank up to the MAX level.
- 12 The machine is now ready for use.

Preparing a coffee

Make sure to use an appropriate grind setting for espresso brewing.
For proper grinding, we suggest you use our MDF55 coffee grinder.

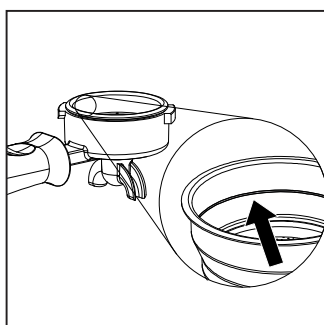
Note: if the set temperature is reduced when the machine is hot, to speed up cooling follow the instructions in the chapter "How to lower the boiler temperature".

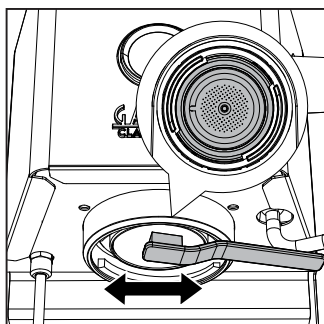
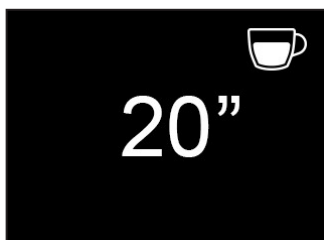
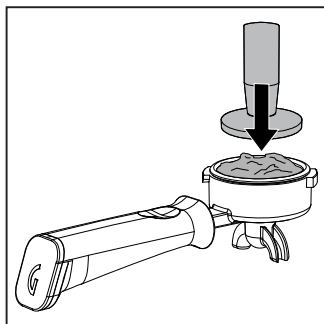
Note: We suggest keeping the clean filter holder installed on the machine without tightening it too much, to always ensure an optimal temperature of the entire brew group.

Coffee brewing

The filter holder is supplied from the factory with the 2-cup filter installed.
To brew the first coffee, the filter holder must be preheated.

- 1 Insert the filter holder with the 1 or 2 cup filter into the brew group.
- 2 Place a cup under the filter holder and press the coffee toggle switch when the LED is steady on, dispensing a cup of water (*approx. 150ml*).
- 3 Remove the filter holder, eliminating any water residue.
- 4 Fill the 1 or 2 cups filter with pre-ground coffee, taking the mark inside the filter as a reference. Tap the filter holder sideways to even out.





- 5 Press the coffee using the appropriate tamper provided. Tamping must be done evenly and the coffee surface must be well-levelled, parallel to the rim of the filter holder.
- 6 Clean any coffee residues from the rim of the filter holder.
- 7 Insert the filter holder correctly as described in the chapter "How to insert the filter holder".
- 8 Place 1 or 2 cups under the filter holder.
- 9 Wait for the coffee toggle switch to be steadily lit before pressing it to start dispensing.
- 10 During brewing, the display shows the brewing seconds.
- 11 When the desired volume is reached, press the coffee toggle switch again to stop dispensing.
- 12 At the end of dispensing, remove the filter holder, remove the puck from the filter and clean any residues from the screen.
- 13 The display will return to showing the coffee brew temperature again.

Note: wait about 10 seconds before removing the filter holder, remove it slowly and carefully by turning it to the left. Be careful not to scald yourself with any water left on coffee pucks.

Note: a small amount of water may remain in the filter holder; this is normal and is due to the characteristics of the filter holder.

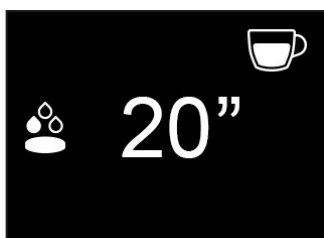
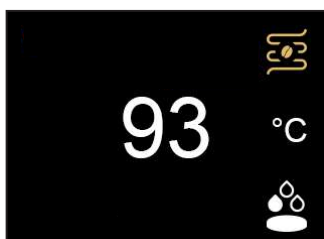
Warning: if you brew a coffee immediately after disabling the steam toggle switch or with the steam toggle switch active, the machine may brew a burnt coffee, with possible splashes during dispensing. Before brewing a coffee, lower the boiler temperature by following the instructions in the chapter "How to lower the boiler temperature".

Coffee brewing with automatic pre-infusion

You can enable the automatic pre-infusion from the machine menu.

- 1 The display will show the ☕ symbol with one, two or three full drops depending on the type of pre-infusion selected.
- 2 When dispensing starts after pressing the coffee toggle switch, the display will show the set pre-infusion and the dispensing time.
- 3 Press the coffee toggle switch again once the desired coffee volume has been reached to stop dispensing.

Note: if you press the coffee toggle switch during the pre-infusion phase, the pre-infusion stops and the machine will switch to the coffee brewing phase, showing the brewing seconds on the display.



Coffee brewing with PRESET function

By enabling this function, the machine will automatically stop dispensing when the previously pre-set time is reached.

Enabling and disabling the PRESET function

- 1 The PRESET function can be enabled or disabled via the machine menu.
- 2 The word PRESET on the display will indicate when the relevant function is active.
- 3 With the function active, the machine will brew the amount of coffee in the set time.



How to set and save your coffee

The machine has a factory pre-set coffee brewing time.

It can be modified by following the procedure described below:

- 1 Press and hold the coffee toggle switch for a few seconds, release it when brewing starts and the timer will appear on the display with the word PRESET flashing.
- 2 Press the coffee toggle switch again once the desired brewing time is reached.
- 3 The confirmation check mark will appear on the display to indicate that the new volume has been saved, overwriting the previously set one.
- 4 The display will return to the main screen, with the PRESET function active.

Note: the PRESET function saves the time, not the volume. In the same brewing time, the volume of coffee may vary depending on the type of coffee, the amount of ground coffee, the finer or coarser grind, or the pressure applied with the tamper.

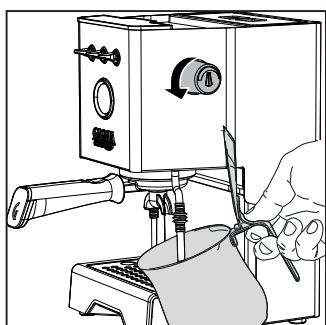
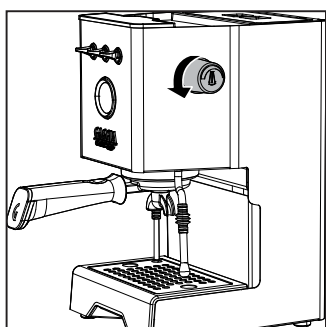
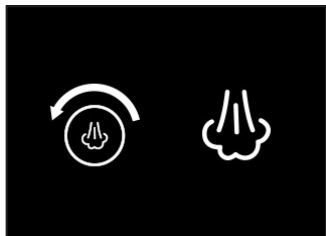


How to lower the boiler temperature

- 1 Place an empty cup under the brew group without the filter holder.
- 2 Press the coffee toggle switch and dispense a cup of water.
- 3 Press the coffee toggle switch again to stop dispensing.
- 4 Repeat the operation if the machine has not yet reached the desired temperature shown on the display.

Milk frothing for cappuccino preparation -

To ensure an optimal result, we recommend using cold whole milk (*at about 5°C*) with a protein content of at least 3% and at least 3.5% fat. Good results can also be obtained using semi-skimmed cow's milk, some types of lactose-free milk, soy, almond as well as with oat beverages.



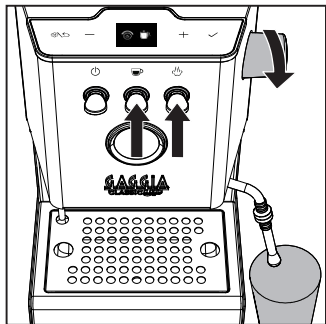
- 1 Press the steam toggle switch which will start flashing until the machine has reached the set temperature.
- 2 When the toggle switch lights up steady, the machine will be ready for steam dispensing.
- 3 Before starting to froth the milk, remove any condensation residues by opening the steam/hot water knob until only steam comes out.
- 4 Fill a jug with cold milk to about 1/3, insert the steam wand into the milk and start frothing by reopening the knob.
- 5 When you reach the desired frothing, close the knob to stop the steam dispensing and remove the jug.
- 6 Clean the circuit by dispensing some more steam to remove any milk residue and clean the wand with a damp cloth.
- 7 Press the steam toggle switch again to exit the function and the LED will turn off.

Warning: at the beginning of dispensing, short spurts of hot water may occur. The dispensing tube can reach high temperatures. Avoid touching it directly with your hands.

Note: A steam delivery lasting more than 2 minutes, even if divided into multiple dispensings, may completely empty the boiler. In this case, proceed as described in the section "Circuit Priming".

Warning: To prepare another coffee immediately, first lower the boiler temperature by dispensing hot water from the brew group. Follow the instructions in the chapter "How to lower the boiler temperature", otherwise dispensing could cause splashes with risk of possible burns and the coffee taste may not be optimal.

Note: To access the machine settings, you must first disable the steam toggle switch.



Hot water dispensing

- 1 Place a cup or glass under the steam wand.
- 2 Press the coffee and steam toggle switches simultaneously and open the steam/hot water knob. Once the desired quantity is reached, press the coffee and steam toggle switches simultaneously again and close the knob. If you want to dispense a larger amount of water, repeat the operation.

Note: water can be dispensed both when the machine is ready for coffee, coffee toggle switch on and water temperature lower, and with the steam function active, steam toggle switch on and water temperature hotter.

Warning: at the beginning of dispensing, short spurts of hot water may occur. The dispensing tube can reach high temperatures. Avoid touching it directly with your hands.

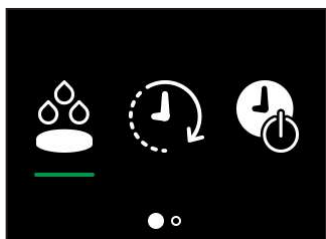
Machine settings

Pressing the  button on the display enters and exits the machine settings. Using the navigation buttons **+**, **−** and the confirmation button , you can activate or modify some parameters:

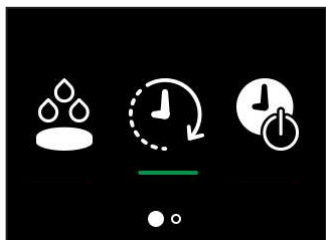
- Automatic pre-infusion 
- Wake-up-Timer 
- Stand-by 
- Button sound 
- Temperature unit of measurement 
- Preset

Automatic pre-infusion

By selecting the  symbol it is possible to disable the automatic pre-infusion or set 3 pre-infusion levels.



- OFF
-  MIN
-  MED
-  MAX

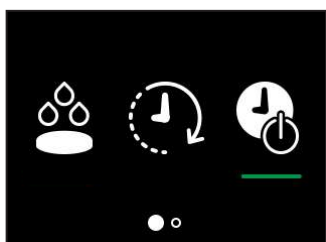


Wake-up timer

By selecting the ⌚ symbol, you can enable or disable the machine's wake-up function.

To enable the function, select ON and confirm. Select the ⌚ symbol to set the time, confirming with the ✓ button first the hour and then the minutes. Then select the ⌚ symbol to set the wake-up time (*settable in 15-minute intervals*). The ⌚ symbol is displayed in the upper left of the display to indicate that the function is active.

Note: in the event of a power failure or if the cable is removed from the socket, the machine's wake-up function will be disabled and will need to be reactivated.



Stand-by

The machine is factory-equipped with an automatic switch-off function after 30 minutes of inactivity.

Select the ⏻ symbol to disable the function or change the stand-by time.

⚡ Warning: disabling this function or increasing the stand-by time will result in higher energy consumption. To minimize energy use, switch off the machine after use.



Button sound

To turn the button sound on or off, select the 🔊 symbol.



Temperature unit of measurement

By selecting the 🌡️ symbol it is possible to choose the temperature unit of measurement between C° and F°.



Preset

By selecting Preset it will be possible to enable or disable the function. By enabling the Preset function, the machine will automatically stop dispensing at the set time. See chapter "How to set and save your coffee".

Cleaning and maintenance

Regular cleaning and maintenance keep the machine in optimal condition and ensure good coffee for a long period of time, a constant coffee flow and excellent milk frothing.

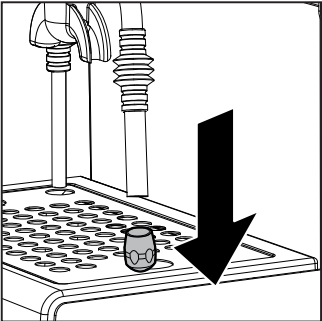
Cleaning table

Part description	After use	Daily	Weekly	Monthly	Every 3 months
Steam wand cleaning	●				
Brew group cleaning				●	
Filter and filter holder cleaning		●			
Screen cleaning	●				
Grid and drip tray cleaning		●			
Water tank cleaning			●		

Cleaning the steam wand

After each milk frothing:

- 1 Clean the steam wand with a damp cloth. For a more thorough cleaning, unscrew the nozzle, wash it with running water and reassemble it.
- 2 Open the steam knob for a few moments to remove any milk residue and close the knob again.



Coffee brew group cleaning

Monthly:

We recommend cleaning the brew group with Gaggia "Coffee oil remover" cleaning tablets to remove any oily coffee residues.

- 1 Make sure the drain pipe is inserted (16).
- 2 Insert the blind filter (20) into the filter holder. Divide a Gaggia cleaning tablet into 4 parts and insert it into the blind filter.
- 3 Insert the filter holder (21) into the coffee brew group (27)
- 4 Press the coffee toggle switch to activate the pump and create the necessary pressure.
- 5 Wait 5 seconds before pressing the coffee toggle switch again to disable the pump.
- 6 The water with the detergent will flow into the drip tray through the drain pipe. Wait about 30 seconds.

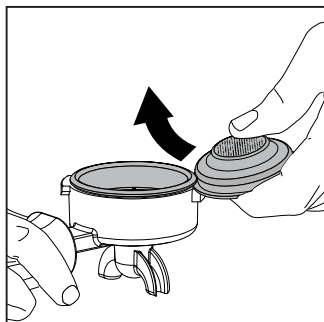
- 7 Repeat steps 4 to 6 at least 10 times until clean water flows into the drip tray from the drain pipe.
- 8 Remove the filter holder with the blind filter and wash them thoroughly with hot water.
- 9 Insert the filter holder with the blind filter back into the coffee brew group and repeat steps 4 and 5 at least 10 times to complete the rinsing phase.
- 10 Remove the filter holder and the blind filter and clean the screen (26) with a brush as described in the corresponding chapter.
- 11 Press the coffee toggle switch and let a cup of hot water (*approx. 150ml*) out of the coffee brew group.
- 12 Remove and wash the drip tray with running water.
- 13 The machine is now ready for use.

Filter and filter holder cleaning

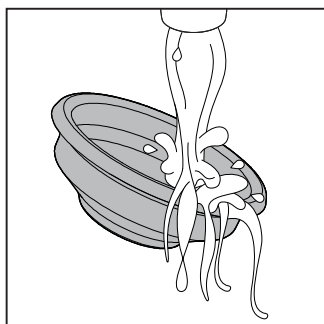
Filters must be kept clean to ensure a perfect result.

Daily:

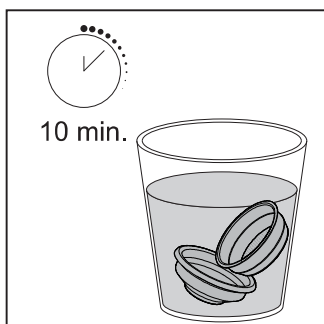
- 1 Remove the filter from the filter holder as shown in the figure.



- 2 Wash the filter holder with warm water.



- 3 If you notice a malfunction when brewing coffee, steep the filters in boiling water for 10 minutes and then rinse them with running water.





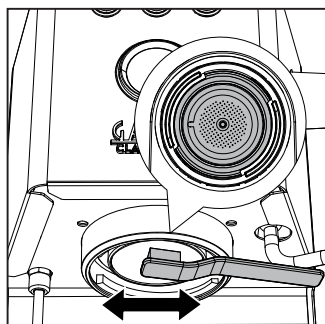
- 4 To clean the filters more thoroughly, we recommend using the GAGGIA cleaning tablets specifically designed to keep your machine in perfect working order.

Warning: the filter must be replaced only when the filter holder has completely cooled down to avoid burns.

Cleaning the screen

After each coffee brewing:

- 1 Remove the filter holder from the brew group.
- 2 Remove any coffee grounds from the screen using a brush.
- 3 Clean with hot water by pressing the coffee toggle switch and dispensing a cup of water.



Cleaning the grid and drip tray

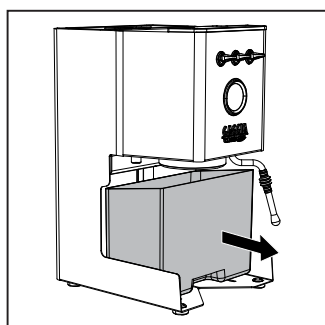
Remove the drip tray and grid and wash them with running water. Do not use abrasive products.

Cleaning the water tank

- 1 Remove the water tank and wash it under running water. To remove the water tank, first remove the drip tray (23/25) and then pull out the drain pipe (16) by pulling it downwards.

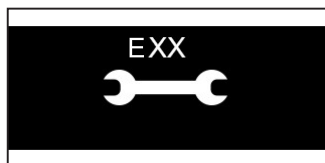
Warning: The tank must be cleaned only when the machine is switched off to avoid burns. During use, the drain pipe (16) may reach high temperatures.

Note: When reinserting the tank, make sure that the silicone hoses are inside the tank and that they are neither twisted nor blocked.



Descaling

Limescale build-up is a normal part of using the machine. With regular daily use, deposits gradually form inside over time, depending on how often the machine is operated and the hardness of the water. These residues can affect the quality of the coffee and shorten the lifespan of the appliance. To help protect it from limescale, we recommend using water that is not too hard and, if necessary, a water softener. If these measures are not sufficient, a descaling cycle may be required. In that case, please contact an authorized service center or a distributor in your country. Contact details are available on www.gaggia.com.



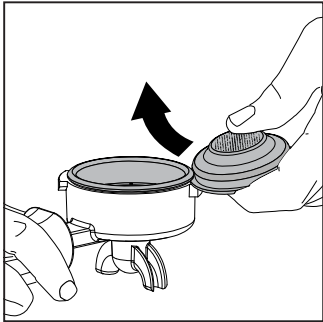
Meaning of error codes

Switch the machine off and on again by unplugging the power cord from the electrical socket and plugging it back in. If inserted, do not remove the filter holder before switching off the machine. Repeat the procedure a couple of times after allowing the machine to cool down. If the error persists, you must contact an authorised service centre or the distributors in your country, reporting the error code displayed on the display above the symbol. Contact details are available at www.gaggia.com.

Troubleshooting

This chapter summarises the most common problems you may encounter while using the machine. If you cannot solve the problem with the information below, visit www.gaggia.com for a list of frequently asked questions or contact the Customer Service Centre or distributors in your country.

Problem	Cause	Solution
The milk is not frothed.	The type of milk used does not produce froth.	Depending on the type of milk, the quantity and quality of froth produced are different (<i>Chapter "Milk frothing for cappuccino preparation"</i>).
No coffee is brewed after pressing the coffee toggle switch.	The filter holder is clogged.	Press the coffee toggle switch again. Switch off the machine and wait for it to cool down (<i>about 1 hour</i>). Then remove and wash the filter holder well. If the problem occurs again, contact the service centre.
The pump is very noisy.	There is no water in the tank.	Fill the water tank up to the MAX level and prime the circuit as described in the chapter "Circuit priming".
The coffee is too cold.	Filter holder not inserted for preheating.	Preheat the filter holder (<i>Chapter "Coffee brewing"</i>).
	The cups are cold.	Place the cups on the cup warmer or warm them with hot water.
	The machine is not at temperature.	Wait for the coffee toggle switch LED to light up steady.
The coffee is too hot even after lowering the temperature on the display.	All parts of the machine are hot.	To speed up boiler cooling, follow the instructions in the chapter "How to lower the boiler temperature".

Problem	Cause	Solution
The coffee is brewed too quickly, no crema is formed.	There is too little coffee in the filter holder.	Add coffee.
	Grind too coarse.	Use a finer grind.
	Tamping too light and/or not uniform.	Tamp a bit harder with the supplied tamper paying attention to avoid possible gaps.
	Coffee not fresh.	Use a different blend.
The coffee does not come out or drips only.	Grind too fine.	Use a coarser grind.
	Coffee tamped too hard in the filter holder.	Press the coffee with less force.
	There is too much coffee in the filter holder.	Reduce the amount of coffee in the filter holder.
	The filter in the filter holder is clogged.	Clean the filter (<i>Chapter "Filter and filter holder cleaning"</i>).
The coffee leaks from the edges.	Filter holder inserted incorrectly into the coffee brew group.	Insert the filter holder as described in the relevant chapter.
	The upper rim of the filter holder is dirty.	Clean the rim of the filter holder.
	There is too much coffee in the filter holder.	Reduce the amount of coffee.
	Dirty screen gasket.	Clean the screen gasket as described in the relevant chapter.
The coffee puck is too wet.	Coffee grind too coarse.	Use a finer grind.
	Not enough coffee in the filter holder.	Increase the amount of coffee in the filter holder.
It is difficult to remove the filter from the filter holder.	This is typical of professional filter holders, to avoid them being too loose.	Use another supplied filter upside down as a toggle switch (<i>Chapter "Filter and filter holder cleaning"</i>).
		
The machine does not switch on.	The machine is not connected.	Check that the power cord has been inserted correctly.
The machine does not dispense water.	There is no water in the tank.	Fill the water tank.
The flow is irregular and splashes; the coffee is burnt.	The machine is overtemperature, a coffee was brewed with the steam toggle switch on or just switched off.	Lower the boiler temperature as indicated in the relevant chapter.

Problem	Cause	Solution
The machine is blocked and the toggle switches do not respond.	The protection system has been activated, requiring the machine to cool down.	Allow the machine to cool down for about 10 minutes, then try dispensing again.
Even if the set coffee temperature is increased, the display does not show the measured coffee temperature.	The machine is in the fast-heating up phase and has already reached the required temperature.	The machine is ready and you can brew a coffee.

Consumption

Power Rating	230V / 50Hz	1250W
Standby consumption	0,29W	
OFF consumption	--	