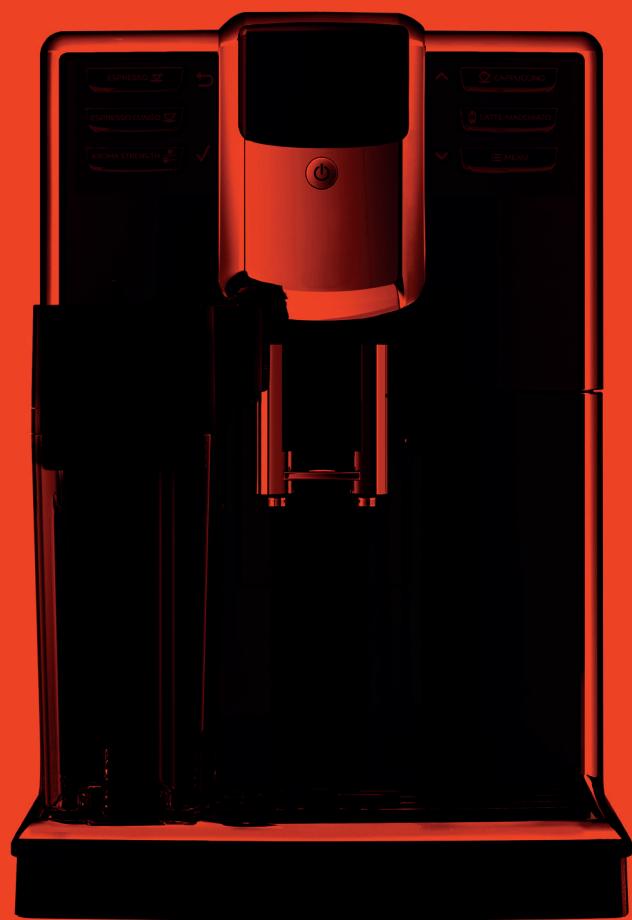




GAGGIA
MILANO



GAGGIA
ANIMA PRESTIGE
FULL AUTOMATIC MACHINE





THE SOUL OF THE ESPRESSO

THE GAGGIA SOUL, TRADITION AND MORE THAN 75 YEARS OF EXPERIENCE FINALLY COMBINED IN ONE COFFEE MACHINE: GAGGIA ANIMA. BRINGS HOME THE MASTERY OF A PROFESSIONAL BARISTA TOGETHER WITH THE INNOVATION OF A FULLY AUTOMATIC MACHINE, ALLOWING YOU TO RE-DISCOVER THE PLEASURE OF THE AUTHENTIC ITALIAN ESPRESSO, AS FOUND IN ITALIAN CAFFETTERIA EVERY SINGLE DAY, AT THE TOUCH OF JUST ONE BUTTON. THANKS TO THE ELEGANT DESIGN FEATURES WITH SEVERAL STEEL DETAILS, GAGGIA ANIMA IS A TREAT FOR THE PALATE AS WELL AS FOR THE EYES, ALLOWING YOU TO CREATE YOUR TAILOR-MADE ESPRESSO.



HIGHLIGHTS & FEATURES

INTEGRATED MILK CARAFE

Froths the milk for an incredibly dense, consistent and hot result thanks to its unique two frothing chambers. In a few second you can enjoy your perfect Cappuccino or latte macchiato: your coffee is brewed and the milk carafe froths the milk all at the touch of a button. It delivers a splash-free stream of velvety milk straight into your cup. With an automatic cleaning cycle and the ability to be removed and stored in the fridge, it is as hygienic as it is efficient.

ONE-TOUCH BEVERAGE SELECTION

You can prepare your favourite coffee and milk specialties at one touch of a button, thanks to the integrated milk carafe and multi-beverage interface.

AUTO-CAPPUCCINO SYSTEM

Thanks to the fully integrated double chamber milk carafe, having a perfect cappuccino or a frothed milk, directly in the cup, only takes seconds with just one touch of a button. The milk carafe is cleaned after every use with the unique auto-clean carafe that you can activate at one touch if you wish, after each milk preparation.

REMOVABLE PATENTED BREWING GROUP

It is the heart of the machine. It replicates the actions of a *barista* in an automatic mechanism. An ideal dose of coffee is tamped into a neatly compressed puck and it allows hot water to run through the puck at a suitable pressure for a great coffee.

OPTIAROMA

You can select and memorize the amount of coffee required for your perfect Espresso: 5 options available, from 6,5 to 11,5 grams, to adjust the coffee strength to your taste.

100% CERAMIC GRINDER

Anima is equipped with a robust 100% ceramic grinder that turns beans into a fine powder and extracts maximum flavours, without ever tasting burnt. It has 5 different settings of grind that grant you the finest grind for a full-bodied espresso or a coarser grind for a lighter tasting coffee.

PROGRAMMABLE DISPENSING SYSTEM

Each drink can be fully customized and you can store your preferred settings per coffee and milk beverages for future brews, such as strength, temperature and length.

15-BAR PUMP

Pumps the water through the ground coffee at high pressure to ensure better-tasting crema topped espressos.

GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans in the dedicated container but using the ground coffee program.

PROGRAMMABLE PRE-INFUSION

Few seconds of pause between the first shower of hot water and the brewing process moisturises the coffee grounds, extracting the full bouquet of aromas, giving your Espresso a unique body and taste.

GAGGIA ADAPTING SYSTEM

The innovative technology of the Gaggia Adapting System adjusts the grinding process, making sure the selected quantity of ground coffee is used for your espresso, whatever blend you choose. Just like a professional *barista*.



GAGGIA ANIMA PRESTIGE



Classic and elegant design enriched by solid stainless steel frontal panel,
upper lids and drip tray



DETAILS

- 1- Integrated milk carafe
- 2- Multi-beverage interface
- 3- Premium materials,
sophisticated elegance
- 4- A delight to the senses



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| HD product code | RI8762 |
| Beverage variety (total) | 6 |
| Espresso | One Touch |
| Espresso lungo | One Touch |
| Cappuccino | One Touch |
| Latte macchiato | One Touch |
| Milk froth | • |
| Steam | - |
| Hot water | Dedicated accessory |
| Simultaneous brewing of 2 cups | • |
| Ceramic grinder | Long lasting performance and consistent grinding quality |
| Adjustable grinder granularity | 5 |
| Optiaroma | 5 selections |
| Adjustable length of coffee | • |
| Adjustable length of milk | • |
| Adjustable temperature | 3 |
| Pump pressure | 15 bar |
| Bean container | • |
| Water container | Removable |
| Powder option | • |
| Pre-brewing function | • |
| Capacity water container | 1.8 l |
| Capacity bean container | 250 gr |
| Capacity waste container | 15 servings |
| Capacity milk carafe | 0.5 l |
| Removal angle | Water: top - Waste: front - Brewing Group: side |
| Full automatic rinsing | • |
| Full automatic de-scaling | • |
| Fully removable brewing group | • |
| Milk system cleaning process | Auto |
| Dishwasher Proof | • |
| Water filter | Optional |
| Milk Solution: Pannarello, cappuccinatore, milk container | Integrated Milk Carafe |
| Adjustable spout | 110-150 mm |
| Front | Stainless steel |
| Top | Stainless steel |
| Side | ABS plastic |
| Drip tray | Metal |
| Spout | Chromed |
| Pannarello | - |
| Graphic user interface | 2 colors (premium White)/ more than 30 icons display |
| Dimensions L x h x D | 221 x 340 x 430 mm |
| Energy consumption in standby | Energy label compliant -1 W |
| Class A | • |
| Energy consumption operating | 230V-50Hz-1850W 120V-60Hz-1400W |
| Warranty | 24 months |
| Accessories | Measuring spoon, cleaning brush, hardness tester, brew group grease |



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