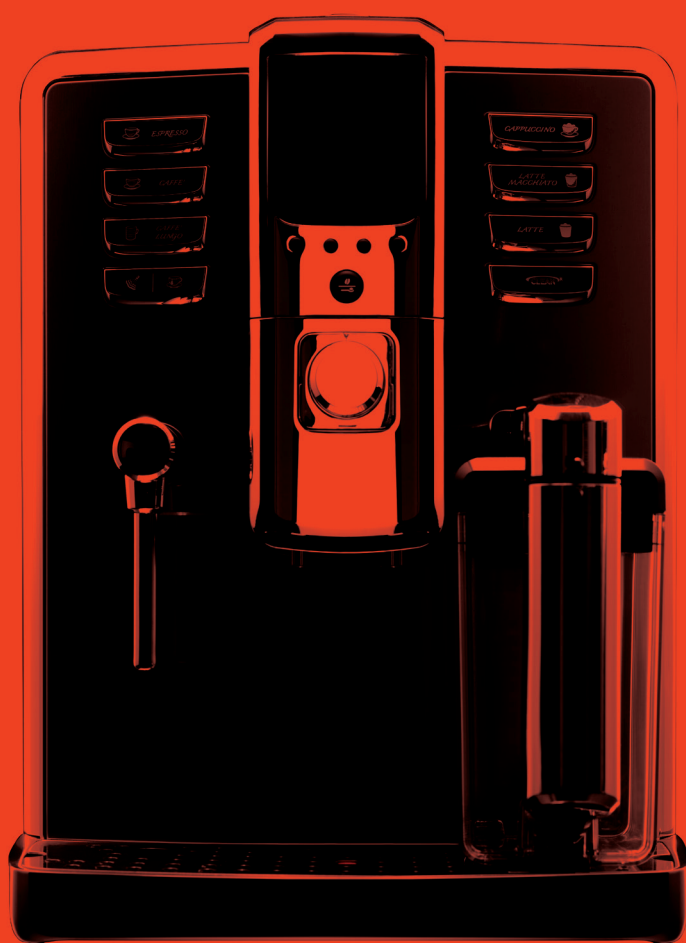


**GAGGIA**  
MILANO



**ACCADEMIA**





# **YOUR PROFESSIONAL BARISTA**

**AT THE PUSH OF A BUTTON, THIS  
MASTERPIECE OF TECHNOLOGY  
AND DESIGN CAN DISPENSE A WIDE  
RANGE OF DRINKS IN SECONDS –  
SUCH AS AN ESPRESSO, MACCHIATO,  
CAFFÈ LATTE OR A CAPPUCCINO OF  
DIFFERENT STRENGTHS. INTUITIVE  
AND SIMPLE TO USE, IT'S LIKE  
HAVING A PROFESSIONAL BARISTA  
IN THE HOME. IT HAS TWO BOILERS  
– ONE DEDICATED TO ESPRESSO  
AND THE OTHER TO STEAM/WATER –  
TO ENSURE FAST DELIVERY AND THE  
OPTION TO ALSO CREATE TEA OR  
HOT MILK.  
IT COULDN'T BE EASIER.**





# HIGHLIGHTS & FEATURES

## GROUND COFFEE OPTION

This allows you to brew a different blend of coffee without changing the beans but using the ground coffee selected.

## ONE-TOUCH BEVERAGE SELECTION

With the integrated automatic milk frother, you can prepare your favourite coffee and milk specialties at the touch of a button.

## PROGRAMMABLE DISPENSING SYSTEM

Programme the settings available for each kind of beverage on your electronic control panel for the ultimate in personalised your coffee and milk specialties.

## REMOVABLE BREWING UNIT

Allows for easy cleaning and maintenance.

## RAPID STEAM SYSTEM

This exclusive system reduces the waiting time between brewing and steaming to a few seconds thank to its twin boilers.

## AUTO-CAPPUCCINO SYSTEM

Thanks to the external milk carafe, it only take seconds to deliver frothing milk directly to your cup.

## EFFICIENT CUP WARMER

An active heating element beneath the plate heats the cups efficiently ensuring hotter espressos.

## ESPRESSO PLUS SYSTEM

This feature allows you to adjust the body and aroma of your coffee to suit your taste, while maintaining a perfect crema.

## 15-BAR PUMP

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

## CERAMIC GRINDER

The ceramic coffee grinder assures silent functioning, high performance and maintenance of all the coffee properties.

# ACCADEMIA





## DETAILS

1 - Multi-beverage settings menu

2 - One touch cappuccino

3 - Integrated Milk-Carafe

4 - Ground coffee option







Power supply  
Stand-by – energy consumption  
Class A  
Pump pressure  
Brewing group  
Interface  
Beverages and maintenance menu  
Indicator lights  
Boiler  
Water tank  
Water tank capacity  
Coffee beans container capacity  
Ceramic coffee grinder  
Grind regulator  
Gaggia Adapting System  
Ground coffee per cup  
Optidose  
Pre-ground coffee option  
Pre-brewing  
Espresso plus system ESP  
Rapidsteam  
Waste coffee grounds container  
Coffee grounds container capacity  
Coffee delivery  
Hot water and steam output  
Cappuccino accessory  
Auto-cappuccino system  
External integrated milk jar  
Programmable coffee quantity in cup  
Adjustable dispensing head  
Cup plate  
Size in cm (L x H x D)  
Weight  
Front panel finish  
Bodywork  
Available  
Water filter  
Coffee circuit rinsing  
Descaling cycle  
Accessories

230V 50Hz 1400W  
120V 60Hz 1250W

< 1W

•

15 bar

Removable

Electronic / LED

–

•

Stainless steel

Removable

1.2 l

250 g

•

5 selections

•

7 - 10.5 g

•

•

•

–

•

Removable

8

1 or 2 coffee simultaneously

•

S/S Pannarello frother

–

–

•

•

25.6 x 31.5 x 44.7

8.5 kg

Stainless steel

ABS

Silver, black

Optional

Automatic

Manual with warning

Lubricant, measuring spoon



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