GAGGIA CLASSIC

HOW TO MAKE A PERFECT ESPRESSO

BEFORE YOU START

At first use, it is necessary to load the circuit as explained in the user manual. We suggest to turn on the machine a few minutes before using it so it can properly heat up, and to prepare the filter-holder according to instructions.

THE THREE FILTERS

The filter kit includes three filters: 1 "crema perfetta" filter (for 1 or 2 cups of ground coffee) that must be used with the frothing jet device, 1 traditional filter for ground coffee (for 1 or 2 cups) and 1 traditional filter for coffee pods. Traditional filters must not be used with the frothing jet device. We suggest to begin with the "crema perfetta" filter and, once you have gained experience and manual skills, to use the traditional ones, for a true home barista experience.

CHOOSING THE COFFEE BLEND

1. QUALITY
   Choose a high quality coffee blend. On the market you can find plenty of varieties and kinds of coffee, with different profiles and compositions, that will lead to different results. We suggest to try various ones until you find what suits you the best.

2. COMPOSITION
   It affects the taste, the aroma and even the body of the in-cup result. For example, a percentage of Coffea Robusta in a blend usually gives a thicker cream on top of the espresso, due to the high caffeine and oils content.

3. GRINDING
   We suggest to ask to specialized roasters or, in general, to buy a finely ground blend, specific for espresso machines. Please note that it is crucial that the blend is not too finely ground (otherwise water will pass through coffee with difficulty, resulting in an over-extraction) and not too coarsely ground (or water will pass through coffee too quickly and the espresso will be watery, under-extracted and with less crema).

4. ROASTING
   Our advice is to select a medium-light roasting that guarantees a better balance of aromas and flavors. Try to avoid very dark blends as they will not give a good crema. It is better to prefer a clean air roasting system as this technique preserves all organoleptic characteristics of coffee.

BREWING THE ESPRESSO

After preparing the filter-holder according to instructions, choosing the filter and the blend:

1. DOSING
   It affects the intensity of the final results, as well as the time of extraction. The authentic Italian espresso requires at least 7 grams of ground coffee per cup. A very low dose leads to a weaker taste and a wet coffee puck. To make one espresso, use the included coffee doser and put one scoop (7gr) or one and half, in the filter; two scoops for two cups.

2. TAMPPING
   Tamp with the included tamper, and apply an even pressure so to get an even surface. Clean the sides of the filter-holder with your hand palm to get rid of any extra residues of ground coffee.

3. BREWING
   Lock the filter-holder to the group from left to right. Wait for the red light and press the coffee button to start brewing. Once you get the desired in-cup quantity, press it again to stop brewing.