

Irresistibile tentazione.  
Irresistible temptation.



**GAGGIA**  
PLATINUM



Qual'è la  
PLATINUM  
più bella del  
reame?

Which is  
the fairest  
PLATINUM  
of all?

## Design

**Semplicità e linee essenziali: elementi distintivi di GAGGIA PLATINUM.**

*Simplicity in essential lines: this is what distinguishes the gaggia platinum product line.*

## Prestige

**L'acciaio come sintesi tra solidità dei materiali e purezza di forme.**

*Stainless Steel is the essence of both the strength of the material and the purity of form.*

## Tradition

**Da più di 60 anni un'unica mission: regalare ogni giorno il piacere dell'espresso italiano.**

*For more than 60 years there has been one mission: providing you with the pleasure of Italian espresso each day.*

## Innovation

**Esclusive soluzioni tecnologiche al servizio di praticità, semplicità e qualità.**

*An exclusive technology that optimizes the simplicity, ease of use and quality of the product.*

## Energy

**Cinque modelli, cinque caratteri, cinque interfacce tecnologiche, cinque modi di vivere l'espresso.**

*Five models, five personalities, and five technological interfaces, five ways to live the espresso.*

## Aroma

**Regalati il tuo espresso ideale personalizzando cremosità, intensità ed aroma.**

*Give yourself YOUR ideal espresso by personalizing the texture, intensity and aroma.*



Fully automatic coffee machine.

Più di 60 anni fa Achille Gaggia depositò il brevetto che rivoluzionò il mondo dell'espresso...ora siamo di nuovo pronti a dettare un nuovo cambiamento, mantenendo però inalterata la nostra storica tradizione.

L'Espresso entra oggi in una nuova dimensione con GAGGIA PLATINUM.

Una nuova linea di macchine superautomatiche frutto del sapiente connubio tra tecnologia di ultima generazione, scelte preziose di design ed una produzione made in Italy. I 5 modelli GAGGIA PLATINUM sono, sotto ogni punto di vista, un elegante esempio di interior design e prestazioni professionali: un'importante cornice frontale in acciaio inox sottolinea l'attenta ricerca di esclusività, le nuove interfacce utente rendono ancora più semplice ed immediato l'utilizzo, le più moderne tecnologie -E-Plus System, Touch-screen ed appoggiatezze elettronico - soddisferanno ogni vostro desiderio.

Con le nuove Platinum ogni momento dedicato al vostro espresso preferito si trasformerà in un momento unico e semplice: basterà premere un pulsante o ruotare una manopola. In breve, l'esterno attraente e l'interno hi-tech fanno di tutti i modelli Gaggia Platinum una...tentazione irresistibile!

More than 60 years ago Achille Gaggia presented his patent that revolutionized the espresso coffee world...today we are again ready to put forward a new improvement, one that continues to respects our history.

Espresso coffee begins today in a new dimension: Gaggia Platinum.

A new product line of super-automatic coffee machines, the result of the combination of last generation technology and refined design are all produced in Italy. The five models of GAGGIA PLATINUM are, in every way, elegant examples of interior design and professional performance. The stainless steel frame underlines our attentive research of exclusivity, while the new interfaces allows for an even more simple and immediate use than ever before. The latest technology, the -E-Plus System, Touch-Screen and electronic drip-tray will satisfy all of your espresso desires.

With the new Platinum machines each moment dedicated to your favorite espresso will be unique and simple: it is enough to press a button or rotate a dial. Concisely put, the attractive exterior and the hi-tech interior of all of the Gaggia Platinum models are always...an irresistible temptation.

Dati tecnici GAGGIA PLATINUM <i>Technical data GAGGIA PLATINUM</i>	VISION	SWING UP	SWING	VOGUE	EVENT
Dimensioni lxxhxx <i>Dimensions wxhxd</i>	320 x 370 x 415 mm				
Peso <i>Weight</i>	9,5 Kg	9,5 Kg	9 Kg	9 Kg	9 Kg
Capacità contenitore caffè in grani <i>Capacity of the bean hopper</i>	250 gr				
Capacità serbatoio acqua rimovibile <i>Removable water tank / capacity</i>	1,7 Lt				
Pressione pompa acqua <i>Pump pressure</i>	15 bar				
Assorbimento <i>Power Watt</i>	1300 W				
Caldaia <i>Boiler</i>	acciaio inox <i>stainless steel</i>				
Carcassa <i>Machine housing</i>	ABS	ABS	ABS	ABS	ABS
Finitura pannello frontale <i>Front panel finish</i>	acciaio inox <i>stainless steel</i>				
Colori <i>Colours</i>	champagne <i>champagne</i>	champagne <i>champagne</i>	titanio <i>titanium</i>	titanio <i>titanium</i>	nero <i>black</i>

Plus GAGGIA PLATINUM <i>Advantages</i>	VISION	SWING UP	SWING	VOGUE	EASY
Interfaccia <i>Interface</i>	Touch screen b/n <i>Touch screen b/w</i>	Click Wheel+ LCD (24) <i>Click Wheel + LCD (24)</i>	Click Wheel + LCD (16) <i>Click Wheel + LCD (16)</i>	Analogica <i>Analogic</i>	Analogica <i>Analogic</i>
E-Plus System, preinfusione <i>E-Plus System, preinfusione</i>	•	•	•	•	•
Rapid Steam <i>Rapid Steam</i>	•	•	•	•	•
Spie di controllo <i>Indicator Lights</i>				•	•
Spie di controllo <i>Ground coffee per cup q.ty</i>					
Q.tà caffè macinato x tazza <i>Coffee grounds container capacity</i>	7-10,5 gr.	7-10,5 gr.	7-10,5 gr.	7-10,5 gr.	8 gr.
Capacità cassetto raccogli fondi <i>Ceramic Grinder</i>	14	14	14	14	14
Macinacaffè in ceramica <i>Adjustable drip-tray</i>	• <i>electronic</i>	• <i>electronic</i>	• <i>manual</i>	• <i>manual</i>	• <i>manual</i>
Regolazione appoggiategge <i>Bypass doser for pre-ground coffee</i>	elettronica	elettronica	manuale	manuale	manuale
Dosatore caffè già macinato <i>Pannarello Frothing Device</i>	•	•	•	•	•
Pannarello <i>Milk Island Capable (optional)</i>	•	•	•	•	•
Milk Island (optional) <i>Aqua Prima Water Filter</i>	•	•	•	•	•
Filtro Aqua Prima <i>Cup warmer plate</i>	•	•	•	•	•
Piastra scaldatazze	•	•			

# AUTOMATICS

## Titanium

Digital technology, stainless steel details and an exclusive design by Gaggia. This automatic coffee machine from Gaggia grinds, measures and dispenses the espresso directly into the cup at the touch of a button.

- ✓ 15 Bars of pressure
- ✓ 1250 Watts
- ✓ Digital LCD display
- ✓ Automatic grinder
- ✓ Rapid steam twin boiler
- ✓ 2.3 Litre removable water reservoir
- ✓ Removable grounds container
- ✓ Stainless steel body



## Plus Titanium

Titanium Plus delivers the aroma, the body and the perfect blend for your personal taste thanks to the innovative Espresso Plus System. The system allows you to make an infinite variety of coffee from just one automatic machine. Whether it is an intense Italian "ristretto" or a long black it delivers a truly unique creamy finish.

- ✓ 15 Bars of pressure
- ✓ 1250 Watts
- ✓ Digital LCD display
- ✓ Automatic grinder
- ✓ Rapid steam twin boiler
- ✓ 2.3 Litre removable water reservoir
- ✓ Removable grounds container
- ✓ Stainless steel body
- ✓ Espresso Plus System



# WHY GAGGIA®

For over sixty years Gaggia has produced the finest commercial coffee machines found in cafés the world over. Gaggia represents the unique combination of traditional quality and reliability coupled with state-of-the-art technology and performance..

For the latest models and offers, please refer to our website:

[www.gaggia.com.au](http://www.gaggia.com.au)

OR tel. (02) 9415 5032

fax. (02) 9415 5034

[corporate@shiro.com.au](mailto:corporate@shiro.com.au)

# GRINDERS

## MM Grinder

Bring those fresh roasted coffee beans home and grind them as you want, how you want.

Coffee grounds are delivered through nine different settings suitable for all types of machines. To retain aroma and freshness, the bean hopper and ground coffee container is hermetically sealed.



## MDF Grinder-Doser

This is the right stuff for indulgent lovers of fresh coffee. This commercial grade grinder delivers grounds for any machine. The dispenser ensures fast and efficient loading and correct dosing of coffee into the handle. Just like a barista!



# GAGGIA®

# MANUAL MACHINES

## Baby Twin

Baby Twin is the jewel of the range. It's fitted with a double heating system and an electronic control panel touch-ring. The Rapid Steam function eliminates the waiting time between making espresso and producing a thick foamy crema.

- ✓ 15 Bars of pressure
- ✓ 1300 Watts
- ✓ Stainless steel body
- ✓ Internal brass componentry
- ✓ Froth enhancer
- ✓ 1.6 Litre removable water reservoir
- ✓ Brushed stainless steel finish



## Baby Class

Pure Italian class, elegant and definitely classic, the Baby Class, with its steel bodywork will become an integral part of your home furnishing, a unique piece: you will be proud to show it to everyone.

- ✓ 15 Bars of pressure
- ✓ 1300 Watts
- ✓ Stainless steel body
- ✓ Internal brass componentry
- ✓ Froth enhancer
- ✓ 1.6 Litre removable water reservoir
- ✓ Brushed stainless steel finish



## Baby Dose

The Baby Dose is equipped with an advanced innovative Dosing System, letting you set the exact amount of coffee in the cup. All you have to do is press the "Coffee" button and your Baby Dose will memorise the dose you like.

- ✓ 16 Bars of pressure
- ✓ 1300 Watts
- ✓ Stainless steel body
- ✓ Internal brass componentry
- ✓ Froth enhancer
- ✓ 1.6 Litre removable water reservoir
- ✓ Available in Silver or Red



## Classic

Performs like a commercial Gaggia! The "Classic" stainless steel finish is a stylish introduction to perfect coffee. The Classic's brass componentry holds the espresso at a constant temperature for an outstanding crema.

- ✓ 17 Bars of pressure
- ✓ 1300 Watts
- ✓ Stainless steel body
- ✓ Internal brass componentry
- ✓ Froth enhancer
- ✓ 2.1 Litre removable water reservoir
- ✓ 1&2 Cup filters



# NEW PRODUCTS

In 2007, Gaggia is introducing a new line of espresso machines. Our new solid stainless steel boilers give a more durable, more stable delivery of steam for your espresso. These three new products feature an all new design, each with a professional filter holder, and three sizes of filters.

- ✓ 15 Bar pump pressure
- ✓ 1100 Watts
- ✓ Stainless steel boiler
- ✓ ABS Bodywork
- ✓ Pannarello enhancer
- ✓ 1.2 Litre removable water reservoir

## ESPRESSO PURE

+ Black Finish



## ESPRESSO DOSE

+ Warm Silver Finish  
+ Electronic Dosing  
+ Metal Finitures



## ESPRESSO COLOR

+ Metallic Red Finish  
+ Metal Finitures

