

Gevi

**2-in-1 Smart
Espresso Coffee Machine**
Brewer | Frother

Gevi



INSTRUCTION BOOKLET

Please read all the owner's instruction booklet before use.

GECME403L-U



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1. Important Safeguards

When using electrical machines, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this machine.
2. Do not touch hot surfaces. Use handles or knobs.
3. Do not leave the machine unattended when in use.
4. Never use the espresso machine without water in the water tank.
5. To protect against electric shock, do not place or immerse cord, plugs, or machine in water or other liquid.
6. Before using, check the output voltage of the wall outlet should be correspond to the rated voltage marked on the machine's rating plate.
7. This machine is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any machine is used near children. Children should be supervised to ensure that they do not play with the machine. Keep the machine and its cord out of reach of children.
8. Unplug from outlet when either the machine or display clock (if provided) is not in use, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the machine.
9. Do not operate any machine with a damaged cord or plug or after the machine malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return machine to an Authorized Service Center for examination, repair or adjustment.

1. Important Safeguards

10. The use of an accessory not recommended by the machine manufacturer for use with this machine may result in fire, electric shock or injury to persons.
11. Do not use outdoors or for commercial purposes.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of the steam wand and filter holder when boiling directly. Use handle or knobs.
16. Relieve pressure through steam wand before removing portafilter.
17. Always attach plug to machine first, then plug cord into the wall outlet (for machines with detachable cords). To disconnect, turn any control to the off position, then remove plug from wall outlet.
18. To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the espresso machine.
19. Do not use machine for other than intended use. Misuse can cause injuries.

⚠ WARNING

Always properly engage the Group Head to the locking mechanism. Failure to do so may disengage the Group Head during the brew cycle and cause injuries.

20. Never remove the portafilter during the brewing operation as the machine is under pressure.

1. Important Safeguards

21. Models intended to be used with sealed capsules: Only use capsules intended for this machine. If the capsule does not fit, do not force the capsule into the machine.
22. Models with coffee grinders: Check hopper for presence of foreign objects before using.
23. The machine features low-temperature protection. Do not operate the machine when the water freezes or the temperature is below 0°C.
24. Household Use Only.

For machines with service panels:

⚠ WARNING

TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

⚠ NOTE

SAVE THESE INSTRUCTION BOOKLET

For electronic instruction manual, please contact Gevi support team.

North American models with grounded plugs:



POLARIZED PLUG

This machine has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

1. Important Safeguards

POWER CORD INSTRUCTIONS:

A short power-supply cord (or detachable power-supply cord) may be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

- a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the machine;
- b. If the machine is of the grounded type, the extension cord should be a grounding type 3-wire cord;
- c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Do not pull, twist or otherwise abuse the power cord.

PRODUCT NOTICES

1. Place the machine on a hard, flat, level surface to avoid interruption of airflow underneath the espresso maker.
2. Do not operate the machine with an empty water tank.

2. Know Your Machine

MODEL: GECME403L-U

Electrical Parameters: 120V~ 60Hz 1100W



Re.	Description	Specification
1	Group Head	Can be used with ground or pod espresso. Has two positions, lock and unlock, for easy cleaning.
2	Portafilter	Holds and fixes the filter to achieve a better coffee extraction.
3	Removable Cup Shelf	Removable for easy cleaning.

2. Know Your Machine

Re.	Description	Specification
4	Buoy	In the drip tray to indicate the water level.
5	Drip Tray	Includes a buoy that will float through the grill when it is full and requires emptying.
6	Cup Warming Plate	Preheats cups and glasses to help retain essential characteristics of true espresso aroma for a rich, sweet taste.
7	Water Tank	Push back the tank lid & fill with clean water, or remove the water tank by opening the lid.
8	Steam/Hot Water Knob	Turn left to select steam, turn right to select hot water.
9	Heat Resistant Handle	Allows for moving the steam wand without burning fingers.
10	Steam Wand	Ball joint movement with a stainless steel cover. Able to create silky smooth micro-foam in the milk under the right steam pressure.
11	Steam Wand Cover	Removable for easy cleaning.
12	POWER Button	Press the POWER button to turn on/off the machine.
13	Thermometer	Shows the brewing temperatures (30°F-100°F-180°F- ☕ - ☕).
14	BREWING ESPRESSO Button	Press the BREWING ESPRESSO button to make espresso.
15	MILK STEAMING Button	Flashes to indicate preheating and illuminates to indicate preheating finished.
16	Power Indicator	The Power Indicator is blue on when thermoblock is heating up.
17	Espresso Function Indicator	The Espresso Function Indicator is blue on when the machine is in READY state.
18	Steam Function Indicator	The Steam Function Indicator is blue on when steam ready to use.
19	Hot Water Indicator	It will flash when the water in the water tank runs out.

3. More Details

Cup Warming Plate

Preheats cups and glasses to retain the essential characteristics of true espresso aroma and a rich, sweet taste.

1100W High Power

Provides a fast and stable extraction, making espresso more fragrant and richer in crema.

Built-in Thermometer

The built-in thermometer offers guidance on coffee and steam temperatures.

Thermoblock Fast Heating System

- The thermoblock heats the water so that the espresso extracts at 198°F (just below the boiling point) for optimum extraction of oils from the coffee grinds. Temperatures above this will burn the grinds resulting in a bitter taste.

- The thermoblock is fitted with a PID controller which continually monitors the water temperature to ensure water is always delivered to the coffee grinds at the precise temperature needed.

Pre-infusion

Small amounts of water are released onto the tamped coffee grinds prior to the steady flow of water for a richer flavored espresso.



3. More Details

1.5L Removable Water Tank

Transparent and removable, easy to fill water and know how much water is left.

Auto Shot Volumetric Control

Auto Shot is the easiest way to create a great espresso. Just press the BREWING ESPRESSO button to pour coffee then press it again to stop when the coffee is up to the required amount.

Powerful Steam Wand

The stainless steel steam wand is designed for effortless milk frothing.

15 Bar Pump

The thermoblock works in conjunction with the pump to deliver the correct water temperature at the correct pressure for complete extraction of oils, coffee solids and aroma.

Compact Design

Convenient storage, suitable for home kitchens.

A Buoy Inside The Drip Tray

Reminds you the drip tray is full. The drip tray is detachable for easy cleaning.

Filter Basket

Designed for better tasty coffee. Used espresso pucks can be easily emptied.

4. Before First Use

4.1 Remove Packaging

Ensure all packaging has been removed.

4.2 Position Machine

Ensure the espresso machine is always positioned onto a dry, stable, flat horizontal counter top.

4.3 Wash & Dry Parts

Wash the parts listed below in warm water:

- Stainless Steel Double Cup Filter
- Steam Wand Cleaning Pin
- Removable Water Tank
- Portafilter
- Drip Tray
- Spoon & Tamper

Rinse & allow thorough air drying.

⚠ NOTE

Do not clean or soak the portafilter in any descaling solution, otherwise, it would be damaged.

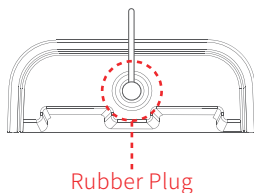
4.4 Prime the Machine

⚠ IMPORTANT

These priming steps must be completed prior to first use.

• Fill Water Tank

Step 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed.

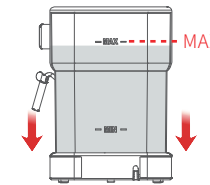


4. Before First Use

Step 2 - Extract the tank by pulling it upwards.

Step 3 - Open the lid and fill enough pure water (recommended) in advance but not past the MAX line of the water tank, and do not add too little water, otherwise, when the water runs out the water pump will make a loud noise and affect the coffee flavor.

Step 4 - Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



⚠ NOTE

More simply, the water tank can also be filled without being extracted by pouring the water directly from a jug.

• Power

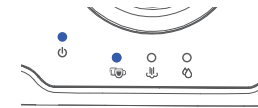
Step 1 - Make sure the Steam/Hot Water Knob is in the "●" icon.

Step 2 - Insert the power plug into a 120V AC power outlet & switch the power on.

Step 3 - Press the POWER button to turn on the machine.

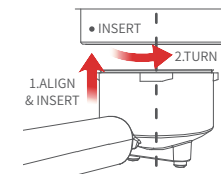
- The power indicator illuminates blue to indicate the Thermoblock is heating up.

- When the espresso function indicator is blue on, the machine is in the READY state.



• Insert Portafilter

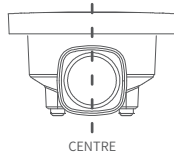
Step 1 - Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.



4. Before First Use

Step 2 - Hold the machine with one hand and the portafilter with the other hand.

Step 3 - Place the portafilter underneath the group head so that the handle is aligned with the INSERT position. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



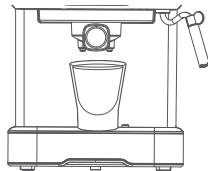
⚠ NOTE

Turning the Portafilter to the centre position might be tight for the first few uses.

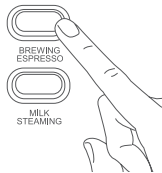
• Cleaning

Clean the Group Head

Step 1 - Put a container under the Group Head.



Step 2 - Press the BREWING ESPRESSO button and water should start flowing from the group head.



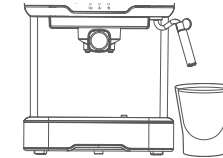
Step 3 - After the machine brews out around 150mL of water. Press the BREWING ESPRESSO button again to stop.

Step 4 - Pour away the water in the container.

4. Before First Use

Clean the Steam Wand

Step 1 - Position the Steam Wand over the Drip Tray, or place a container with a minimum capacity of 100mL under the steam wand outlet.



Step 2 - Turn the knob to the "☹" icon. Allow water to run through for 20 seconds.

Step 3 - Return the knob to the "●" icon and pour away the water in the container.

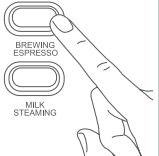
- The machine will return to the READY state.

⚠ NOTE











If there is no water flowing out in Step 2, please refer to Troubleshooting, page 45.

5. Espresso Making Guide

5.1 Brief Introduction

	<p>BREWING ESPRESSO button</p>	<p>Press the BREWING ESPRESSO button to start and stop the brewing.</p>
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5.2 Indicator Flashing Guide

 Espresso Function Indicator			
NO.	Conditions of Indicators	Working Conditions of the Machine	What To Do
1	 Low-speed Flashing  Off  Off	Preheating for coffee brewing or for hot water discharge.	Wait for the preheating to be finished.
2	 Solid On  Off  Off	Ready for coffee brewing or for hot water discharge.	1. Press the BREWING ESPRESSO button to start coffee brewing, or 2. Turn the knob to the water icon to discharge hot water.
3	 Medium-speed Flashing  Off  Off	Coffee is being brewed.	Press the BREWING ESPRESSO button to stop brewing when the desired amount is reached (40mL/cup is recommended).

⚠ NOTE

The espresso function indicator is the only correct indicator for brewing coffee, and the thermometer gauge is only for reference.

5. Espresso Making Guide

5.3 Tips for Making the Perfect Espresso

1 - Coffee Beans/Grinds

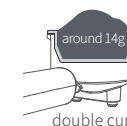
- 1 - All of the flavor comes from the beans, choose different kinds of roasts and beans according to the type of coffee you make.
- 2 - For making espresso, medium- or dark-roasted coffee beans are well-suited. If you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor.
- 3 - Fresh, quality coffee beans will give you the best possible extraction. Bad beans will not only affect your grinding results but also ruin your final coffee. There are many types of beans on the market. To ensure best grinding results, high quality beans are recommended.
- 4 - Old coffee beans, no matter what the grind setting is, will have a fast extraction and will produce an under extracted tasting espresso.
- 5 - Buy coffee grinds well-suited for espresso if you don't want grinding. When using pre-ground bagged grinds, try to dose in half the grinds then tamp & repeat again.

2 - Grind Size

The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso. To make good espresso, a fine grind is a must. Coarse coffee grinds can make the extraction too fast and lead to an under extraction. But also note don't use too fine grinds to avoid water blockage or overflow from the portafilter. After tamping, make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.

3 - Grind Dose

Add a proper amount of coffee grinds to the portafilter. The correct dose of the double cup filter is around 14 grams not past the MAX line.



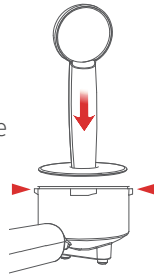
5. Espresso Making Guide

△ NOTE

- 1 - A spoon of flat coffee grinds is approximately equal to 7g. Collect the coffee grinds with the provided spoon and shake the coffee grinds gently to make the surface flat.
- 2 - There is a bump in the filter and a pit in the portafilter. You need to align the bump of the filter to the position of the pit in the portafilter before you can put the filter into the portafilter.
- 3 - Use the double cup filter when brewing two cups or a stronger single cup or mug.
- 4 - You may need to experiment with how much coffee is put into the filter or how long your grinder needs to run to achieve the correct dose.
- 5 - Tap the portafilter several times to distribute the coffee grinds evenly in the filter.
- 6 - It is normal for the correct dose of coffee grinds to appear overfilled in the filter before tamping.

4 - Tamping Force

Tamp the coffee grinds firmly with pressure around 10-15kg but not too hard to avoid water blockage or overflow from the portafilter. After tamping, make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.



△ NOTE

- 1 - Isolating changes to grind size & tamping force will assist in producing a consistent taste every time.
- 2 - After tamping make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.
- 3 - If the coffee grinds exceed the MAX line after being tamped, you can continue to tamp. If the grinds are too firm to tamp down, take some grinds out and then re-tamp.

5 - Water Temperature

Before brewing, make sure the knob is in the "●" position and the temperature is suitable, at this point, the espresso function indicator illuminates blue, and

5. Espresso Making Guide

the MILK STEAMING button is not being pressed down. The espresso function indicator is the only correct indicator for brewing coffee, and the thermometer gauge is only for reference. When the espresso function lights up, it means the temperature right now is suitable for brewing coffee.

Take note of the below 2 cases of misoperation:

1- Low Temperature

The machine is just turned on and in the process of pre-heating, so it has not reached a suitable temperature for brewing coffee. Before brewing coffee, make sure the pre-heating process has finished, at this moment, the espresso function indicator illuminates blue.

2- High Temperature

The suitable temperature for brewing coffee is around 92 degrees Celsius (198 degrees Fahrenheit). If you accidentally press the MILK STEAMING button or immediately brew coffee after steaming, the temperature will be too high, and it is not suitable for brewing coffee.

A - If the MILK STEAMING button is being pressed down, reset the MILK STEAMING button to its initial state wait until the temperature is cool down and the espresso function indicator is on then press the BREWING ESPRESSO button for brewing. Here 2 ways for cooling down the machine:

a - Wait for the machine to lower down to a suitable temperature, but this will take some time.

b - Release the steam by turning the knob to the hot water icon to shorten the cooling time. Wait for the machine to stop releasing hot water from the steam wand. Now, the machine is ready for brewing coffee.

B - If the machine just finished steaming, do not brew coffee immediately. Make sure the MILK STEAMING button to its initial state, you can follow the above for cooling down the machine and then brew coffee.

6 - Cup

If for 2 shots with 1 cup, it is recommended that the capacity of the cup is about 100mL. While for 2 shots with 2 cups or 1 shot with 1 cup, it is recommended that each cup is about 50mL. The cups without pre-heating or too large will make the temperature of the espresso drop quickly, resulting in a poor flavor.

5. Espresso Making Guide

7 - Shot Volume

Around 40mL per cup is recommended.

How to get the volume?

Step 1 - Press the BREWING ESPRESSO button to start brewing. The extraction process will enter low pressure pre-infusion.

Step 2 - Press the BREWING ESPRESSO button again to stop the brewing when the desired volume of espresso has been extracted.

5.4 Extraction Guide



Correct Extraction

- Flow slow like warm honey
- Crema is golden brown with a fine mousse texture
- Espresso is dark brown

Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
Medium or Dark Roasts	A Fine Grind	Around 14 Grams (Double Cup)	Pressure Around 10-15kg	Espresso indicator is fully illuminated blue.	Pre-heated and Suitable Size	Around 40mL Per Cup

5. Espresso Making Guide



Watery Extraction

- Flow fast like water
- Crema is thin and pale
- Espresso is pale brown
- Tastes bitter/sharp, weak and watery

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
	Use Light or too Dark Roasts	Too Coarse	Too Little	Too Light	Too High Temp	Without Preheating and not suitable size	Too Much
	What to Do	Medium or Dark Roasts	Adjust to a Finer Grind Size.	Add More Ground Coffee.	Increase Tamping Force.	Cool the machine until the espresso indicator is fully illuminated blue.	Preheat and Change to a Smaller Cup.



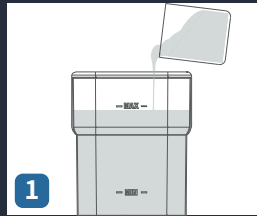
Over Extraction

- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Tastes bitter and burnt

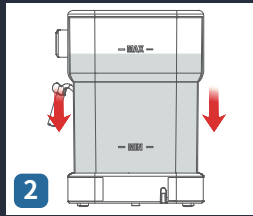
Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
	Use Light or too Dark Roasts	Too Fine	Too Much	Too Heavy	Too High Temp	Without Preheating and not suitable size	Too Little
	What to Do	Medium or Dark Roasts	Adjust to a Coarser Grind Size	Add Less Ground Coffee.	Reduce Tamping Force.	Cool the machine until the espresso indicator is fully illuminated blue.	Preheat and Change to a Bigger Cup.

5. Espresso Making Guide

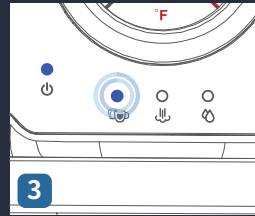
5.5 Operation



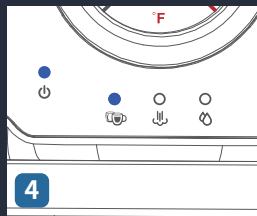
1 Extract the tank by pulling it upwards. Fill the water tank with clean and fresh water (do not exceed the MAX line).



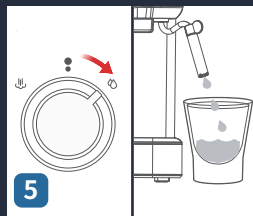
2 Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



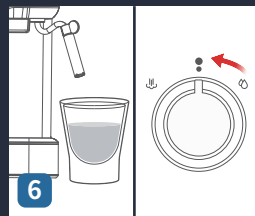
3 Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.



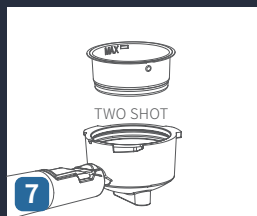
4 When the espresso function indicator is blue on, the machine is in the READY state.



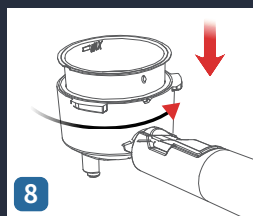
5 Place a cup on the countertop and position the steam wand. Turn the knob to the "☉" icon.



6 Half fill the cup with hot water to preheat the cup.



7 Place the double cup filter into the portafilter.

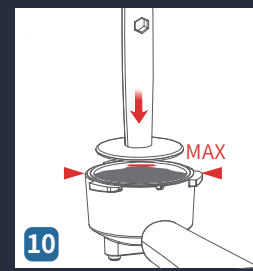


8 Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist to fix the filter.

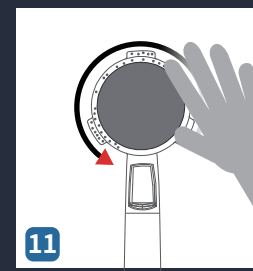


9 Dose the filter with coffee grinds. Two spoons of fine grinds for the double cup filter.

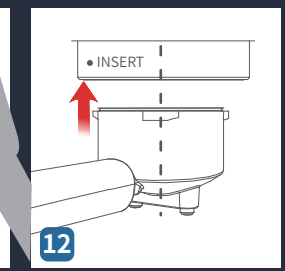
5. Espresso Making Guide



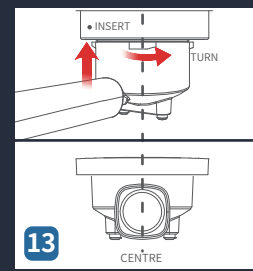
10 Evenly tamp (press) the grinds to the level indicated.



11 Wipe away any excess grinds to clear the edges of the portafilter.



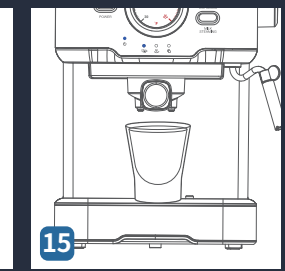
12 Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.



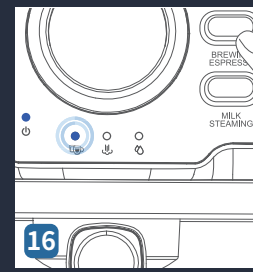
13 Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



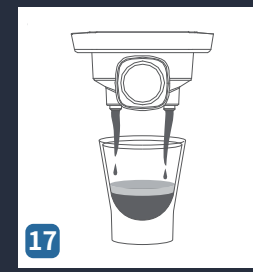
14 Empty the cup.



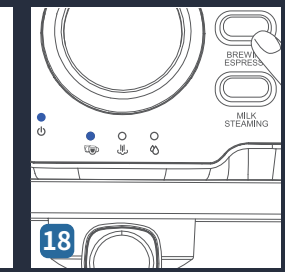
15 Position the cup on the drip tray, under the portafilter. Remove the drip tray cover if the cup is too tall.



16 Press the BREWING ESPRESSO button once to start the espresso pour. The Espresso Function Indicator will be flashing.

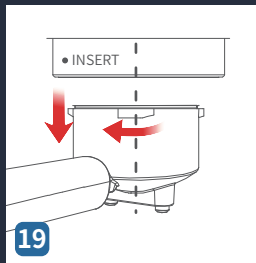


17 Extraction begins. The crema of the coffee is golden brown with a fine mousse texture.



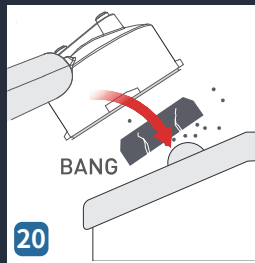
18 Press the BREWING ESPRESSO button again to stop the pour when the desired volume of espresso has been extracted. (Around 40mL per cup is recommended.)

5. Espresso Making Guide



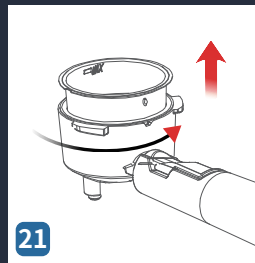
19

To avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound, wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise.



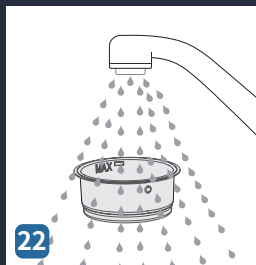
20

Discard the coffee puck in the portafilter.



21

Align the marking dot on the filter with the groove on the portafilter and remove it from the portafilter.



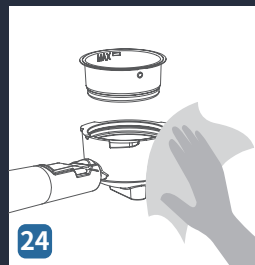
22

Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



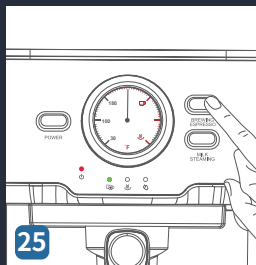
23

Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



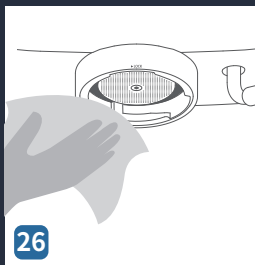
24

Use a clean cloth to wipe the filter and portafilter dry.



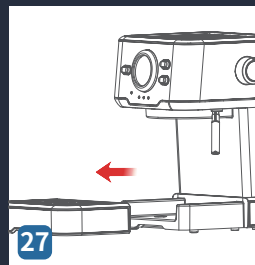
25

Press the BREWING ESPRESSO button to dispense water to clean the coffee grinds around the group head, then press it again to stop.



26

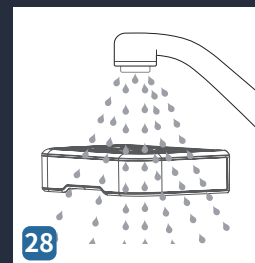
Use a clean cloth to wipe the coffee grinds left on the group head.



27

Remove the drip tray and pour away the water.

5. Espresso Making Guide



28

Rinse the drip tray and its cover with clean water.



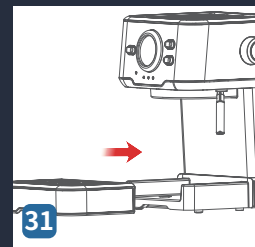
29

Wipe the drip tray with a clean cloth.



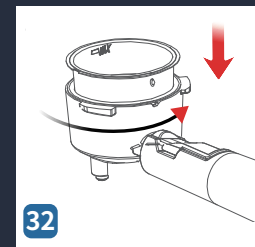
30

Wipe down the machine with a clean cloth.



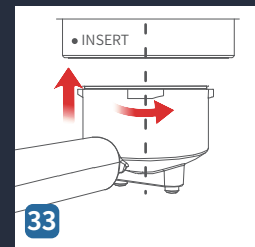
31

Put it back.



32

Align the marking dot on the filter with the portafilter's groove, and put the filter back to the portafilter.



33

Install the portafilter onto the machine for next use.

NOTE

- 1 - When the water tank is pulled up, the water will flow out from the outlet at the bottom of the water tank as it is a movable part. If you have pulled up several times and have not wipe the water immediately, it will accumulate more and more and run to the bottom of the machine, maybe will leave the table full of water. It's not leaking.
- 2 - When the machine starts to work, there will be some noise from the machine as it is pumping water under high pressure.
- 3 - If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.
- 4 - Do not remove the portafilter when it is in use to avoid scalding.
- 5 - If the portafilter is not installed in place during brewing, press the POWER button to stop the brewing, and then wait for 20 seconds before detaching the portafilter.

6. Milk Frothing Guide









6.1 Brief Introduction

Milk frothing is the steaming of milk.

Key Elements of Frothed Milk

The steam only heats the milk. The milk also needs to be aerated (add air) to create the micro-foam, and needs to be blended well together. Milk that has been frothed correctly has been heated to between 140-149°F, and has a thick, rich micro-foam with a silky sheen. It's all about the temperature, positioning of the Steam Wand and when you move the Milk Jug.

6.2 Indicator Flashing Guide

 Steam Function Indicator			
NO.	Conditions of Indicators	Working Conditions of the Machine	What To Do
1	 Off  Low-speed Flashing  Off	Preheating for milk steaming.	Wait for the preheating to be finished.
2	 Off  Solid On  Off	Ready for milk steaming.	Turn the knob to the steam icon to start steaming milk.
		Steam is being released.	When milk steaming is completed, turn the knob to the "  " icon to stop releasing steam.

△ NOTE

The espresso function indicator is the only correct indicator for brewing coffee, and the thermometer gauge is only for reference.

6. Milk Frothing Guide

6.3 Tips for Perfect Milk Froth

1 - Milk variety

Use whole milk instead of skim milk, as skim milk is not suitable for frothing.

2 - Milk temperature

Use fresh whole milk at 38 - 46°F (3-8°C).

3 - Milk volume


Use about 100mL of milk.

4 - Milk foam cup

Use a 300-350mL stainless steel milk foam cup.

5 - Enough water in the boiler

Continual release of steam causes no water in the boiler, it is recommended not to consecutively froth milk more than 3 times. In this case, refill the boiler with water before releasing steam by following the steps below:

Step 1 - Turn the knob to the "  " icon, and then reset the MILK STEAMING button.


Step 2 - Press the MAKING ESPRESSO button, and wait for the espresso function indicator blue light to illuminate solid, and no longer flash.

Step 3 - Turn the knob to the hot water icon and the machine starts pumping water from the water tank into the boiler.

6 - Water temperature

Press the MILK STEAMING button when the machine is in the ready state, and the steam function indicator will illuminate blue to indicate the heating is completed.

7 - Use the correct method to froth milk

Step 1 - Turn the knob to the "  " icon, and release some steam out from the steam wand before performing milk frothing.

Step 2 - Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand. Arms at 12 o'clock.

Step 3 - The steam wand outlet is at 3 o'clock, and the milk just soaks to the 2mm-4mm position of the steam wand outlet, never over the small air vent, otherwise, poor milk foam will result.

6. Milk Frothing Guide

Step 4 - The position of the left hand is fixed, and the right hand turns the knob to the "☕" icon to start frothing the milk.

⚠ NOTE

Frothing makes a smooth hissing sound.

Step 5 - Check if the milk is swirling.

Step 6 - As the milk level rises, lower the milk foam cup to keep the steam wand outlet below the surface.

Step 7 - When the desired micro-foam is reached, submerge the steam wand halfway.

Step 8 - Milk frothing is complete when the base of the milk foam cup is too hot to touch for 3 seconds.

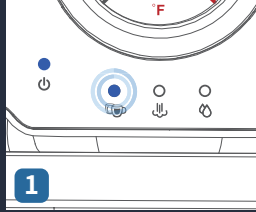
Step 9 - Return the knob to the "●" icon.

Step 10 - Use the damp cloth to move the position of the steam wand, so as to avoid scalding due to the high temperature of the steam wand.

Step 11 - Remove the milk foam cup from the steam wand.

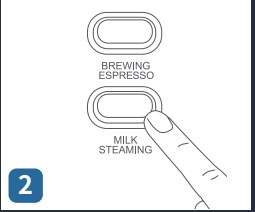
6. Milk Frothing Guide

6.4 Operation



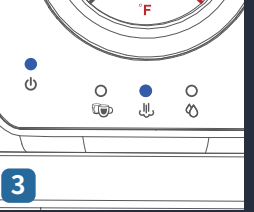
1

Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.



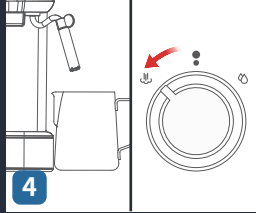
2

Press the MILK STEAMING button.



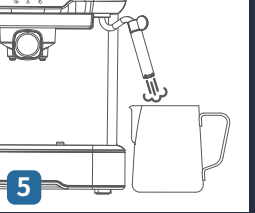
3

The steam function indicator "☕" is blue on. It means the heating for steam is finished.



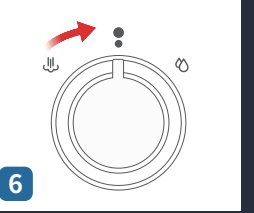
4

Place a cup on the countertop and position the steam wand. Turn the knob to the "☕" icon.



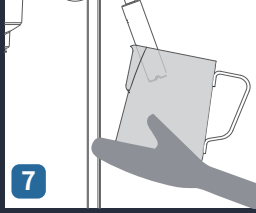
5

Release some steam out from the steam wand before performing milk frothing.



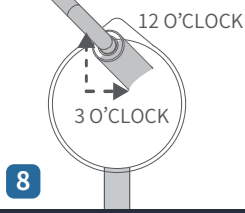
6

Pause the steam by returning the knob to the "●" icon.



7

Hold the position below the tip and bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.

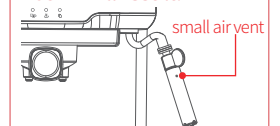


8

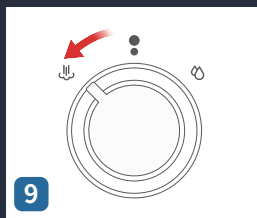
The steam wand arm is at 12 o'clock. The steam wand outlet is at 3 o'clock. The milk just soak to the 2mm-4mm position of the steam wand outlet.

⚠ NOTE

There is a small air vent in the steam wand cover. Do not soak it in the milk while frothing the milk, otherwise, poor milk foam will result.

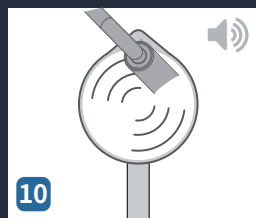


6. Milk Frothing Guide



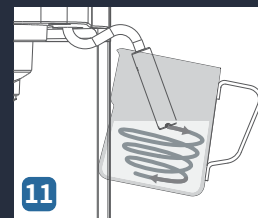
9

The position of the left hand is fixed, and the right-hand turn the knob to the "↓" icon to start frothing the milk.



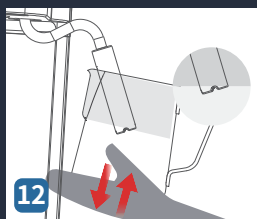
10

Frothing makes a smooth hissing sound.



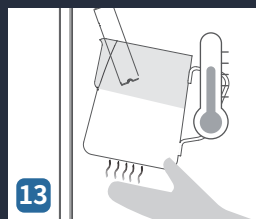
11

Check if the milk is swirling.



12

As the milk level rises, lower the milk foam cup to keep the steam wand outlet below the surface. When the desired micro-foam is reached, submerge the steam wand halfway.

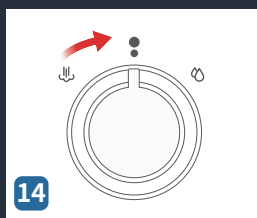


13

Milk frothing is complete when the base of the milk foam cup is too hot to touch for 3 seconds.

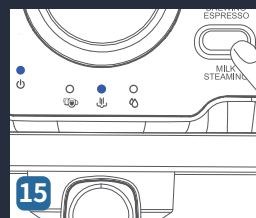
NOTE

After the milk foam cup base is too hot to touch for 3 seconds, the milk frothing is finished. If you need more milk froth, you can continue to froth or stop according to your needs.



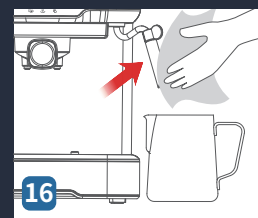
14

Pause the steam by returning the knob to the "↑" icon.



15

Press the MILK STEAMING button to complete the frothing.



16

Use a damp cloth to move the position of the steam wand so as to avoid scalding due to the high temperature of the steam wand.

6. Milk Frothing Guide



17

Remove the milk foam cup from the steam wand.



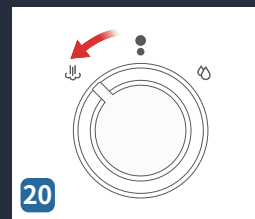
18

Wrap the steam wand cover with a damp cloth, remove it and put it aside.



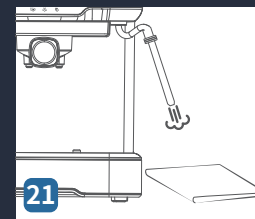
19

place the damp cloth under the steam wand outlet.



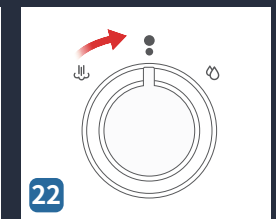
20

Turn the knob to the "↓" icon.



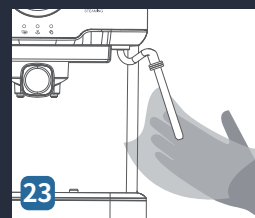
21

Release the steam for 60 seconds to flush away the milk stains in the steam wand outlet.



22

Return the knob to the "↑" icon.



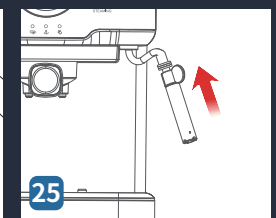
23

Use a damp cloth to wipe off the milk stains on the outside of the steam wand.



24

Rinse the milk stains on the steam wand cover with clean water.



25





Put the Steam wand cover back on the cleaned steam wand.

7. Hot Water Guide

7.1 Brief Introduction

This function is designed for making long black coffee, hot drinks such as tea, instant soups, and for warming cups prior to making espresso, but it will automatically stop working after 3min.

7.2 Indicator Flashing Guide

 Hot Water Indicator			
NO.	Conditions of Indicators	Working Conditions of the Machine	What To Do
1	 Off  Off  Medium-speed Flashing	Hot water is being discharged.	Place an empty cup under the steam wand tip to contain hot water, when the desired amount of water is reached, turn the knob to the "●" icon.

△ NOTE

1. When the machine is preheating for hot water discharge, the espresso function indicator will be low-speed flashing. When the machine is ready for hot water discharge, the espresso function indicator will be solid on.
2. The espresso function indicator is the only correct indicator for brewing coffee, and the thermometer gauge is only for reference.

7.3 Tips on Hot Water Function

Before turning the knob to the Hot Water icon, make sure the knob is in the "●" position and the temperature is suitable, at this point, the espresso function indicator illuminates blue, and the MILK STEAMING button is not being pressed down, otherwise, even though you have turned the knob to the water icon, the steam wand will not release hot water, or only release steam.

7. Hot Water Guide

Take note of the below 2 cases of misoperation:

CASE 1 - Low Temperature

The machine is just turned on and in the process of pre-heating, so it has not reached a suitable temperature for hot water. Before turning the knob to the Hot Water function, ensure the pre-heating process has finished, at this point, the espresso function indicator illuminates blue, otherwise, no water will flow out.

CASE 2- High Temperature

If you accidentally press the MILK STEAMING button or after steaming, and then turn the knob to the Hot Water icon, as the temperature is too high so it will not release hot water directly instead of releasing steam.

What to do?

A - If you accidentally press the MILK STEAMING button, reset the MILK STEAMING button to its initial state and the espresso function indicator will flash. Wait until the temperature cools down to an appropriate temperature for hot water, at this point, the espresso function indicator is solid, then turn the knob to the hot water icon to start releasing hot water. Here are 2 ways for cooling down the machine:

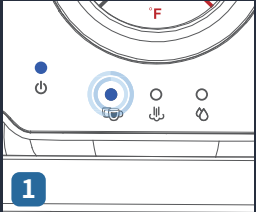
1 - Wait for the machine to lower down to a suitable temperature, but this will take some time.

2 - Release the steam by turning the knob to the hot water icon to shorten the cooling time. Wait for the machine from releasing steam to hot water from the steam wand then the machine is ready for hot water.

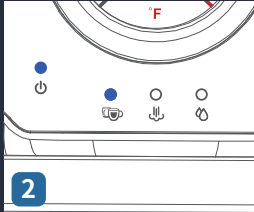
B - If the machine just finishes steaming, do not turn the Hot Water function immediately. Firstly make sure the MILK STEAMING button has been reset to its initial state and then follow the above for cooling down the machine to a suitable temperature and then turn the knob to the Hot Water icon for entering the Hot water function.

7. Hot Water Guide

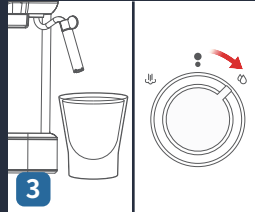
7.4 Operation



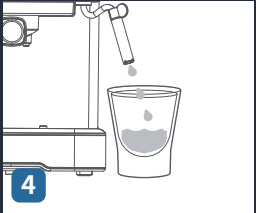
1 Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.



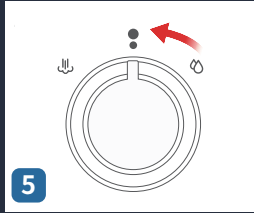
2 When the espresso function indicator is blue on, the machine is in the READY state.



3 Place a cup on the countertop and position the steam wand. Turn the knob to "☉" icon to start releasing hot water.



4 Hot water will pour from the steam wand and can be used for making Americanos and pre-heating cups.



5 To stop the hot water, return the knob to the "●" icon.

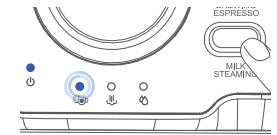
8. Other Functions

8.1 High-temperature Alarm Guide

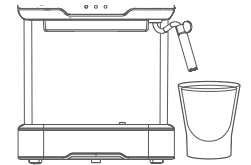
If you accidentally press the MILK STEAMING button or immediately brew coffee after steaming, the temperature will be too high, and it is not suitable for brewing coffee, there will be a high temperature alarm, at this point, the pointer of the thermometer shows between coffee and steam, and the steam function indicator illuminates.

Cool the Machine for Making Espresso

Step 1 - Reset the MILK STEAMING button. The espresso function indicator will flash.

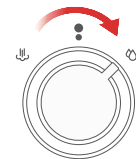


Step 2 - Place a cup under the steam wand outlet.



Step 3 - Turn the knob to "☉" icon to start releasing hot water.

- Wait until the machine stops releasing hot water from the steam wand. Now, the machine is ready for brewing coffee.



8.2 Automatic Sleep Mode Guide

The machine will automatically switch to sleep mode after 25min of non-operation. To wake it up, press the POWER button, and the power indicator illuminates blue to indicate the thermoblock is heating up.

8.3 Pre-infusion Function

Applies low water pressure at the start of the extraction to gently expand grinds for an even extraction for a richer flavored espresso.

9. Cleaning & Maintenance

The lack of maintenance of the machine would not only affect your coffee taste but also lower the performance or even shorten the lifespan of your machine. To make sure your machine operates efficiently, it is necessary to descale the machine periodically.

9.1 Cleaning & Maintenance - Brewer

Before Use

- 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed;
- 2 - It is recommended to use pure water;
- 3 - Please fill enough water in advance but do not exceed the MAX line of the water tank, and do not add too little water, otherwise when the water runs out the water pump will make a loud noise and affect the coffee effect.
- 4 - Ensure that coffee is made according to the 7 requirements, refer to "5.3 Tips for Making the Perfect Espresso", page 14.

In Use

- 1 - If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.
- 2 - Do not remove the portafilter when it is in use to avoid scalding.
- 3 - If the portafilter is not installed in place during brewing, turn off the POWER button to stop the brewing, and then wait for 20 seconds before detaching the portafilter.

After Use

After Each Brew

Make sure to clean the ground coffee from the group head after each use, as some older coffee grinds may be sitting inside your machine and will affect the quality of your next batch. For operation guide, For operation guide, refer to page 21, steps 19-33 in section "5.5 Operation".

9. Cleaning & Maintenance

△ NOTE

- 1 - In daily use, limescale gradually builds up inside the machine's water pipes and heaters where water flows through. This machine can brew coffee or froth milk independently and these 2 functions with independent water pipes, hence each time either brewing coffee or frothing milk will be considered as one count of use.
- 2 - We suggest descaling the machine when the machine reaches a certain count of use. The number "100" mentioned below is the total count of use that includes both coffee brewing and milk frothing.

After 100 Uses

Decalcification refers to the removal of calcium deposits that form over time on the metal parts of your machine. The mineral content of the tap water in your area and the frequency of use affect the rate of the calcium buildup, which can affect the functioning of your machine and the flavor of your coffee. To keep your coffee machine operating efficiently, you should clean away the mineral deposits left by the water regularly according to the water quality in your area and the frequency of use.

The machine should be deep cleaned every 100 uses to maintain its performance.

Descaling Solution

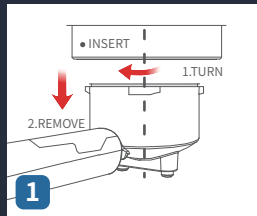
You have 3 options:

- a. One espresso machine descaling tablet.(Espresso Machine Cleaning Tablets are available for purchase online or through major retailers.)
- or
- b. Liquid descaler.
- or
- c. White vinegar & warm water.

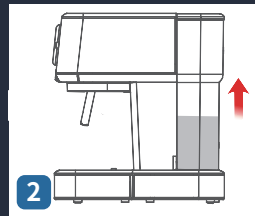
You can also use powder descalers or others to clean your machine as you like. For specific cleaning methods, please refer to the instructions provided by your descaler provider.

9. Cleaning & Maintenance

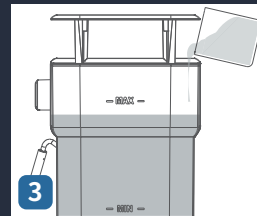
Descaling Cycle



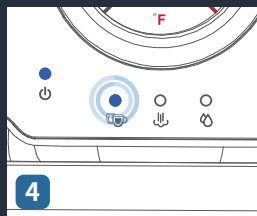
Wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise to avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound.



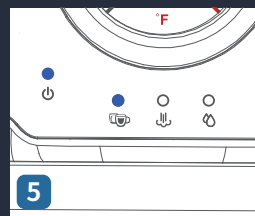
Pour out the remaining water in the water tank. Then set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



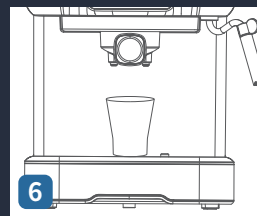
Fill the water tank with water to the MAX marking that is 1500mL, and then add 38 grams of the descaling agent into the water tank, then mix them evenly.



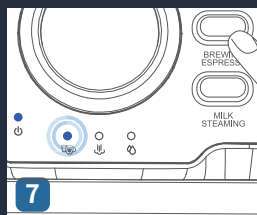
Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.



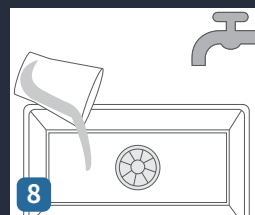
When the espresso function indicator is blue on, the machine is in the READY state.



Put a container under the group head.



Press the BREWING ESPRESSO button to dispense some descaling solution. After 30 seconds, press the BREWING ESPRESSO button again to stop.

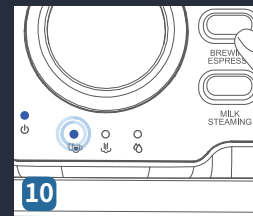


Empty the container, and then put it back under the group head.

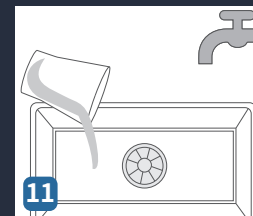


Let the machine stand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.

9. Cleaning & Maintenance



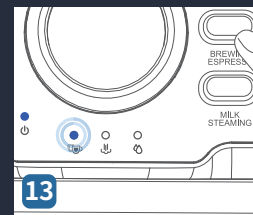
After 5 hours, press the BREWING ESPRESSO button to pour out all of the descaling solution. Then press the button again to stop pouring.



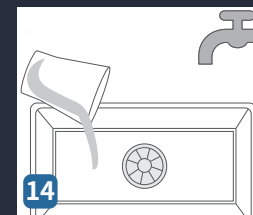
Take out the container to pour away the water and put it back under the group head. Empty the drip tray as well.



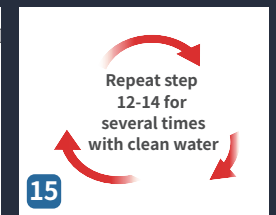
Fill the water tank with water to the MAX marking that is 1500mL.



Press the BREWING ESPRESSO button to clean the machine with water. Allow all the water to run through, press the BREWING ESPRESSO button again to stop.



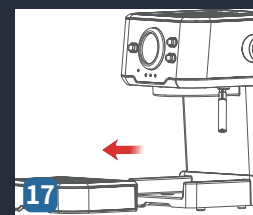
Take out the container to pour away the water and put it back under the group head. Empty the drip tray as well.



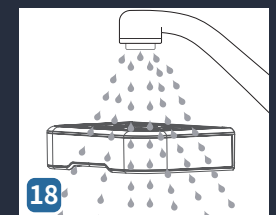
Repeat the steps 12-14 for several times with clean water until there is no descaler smell.



Use a clean cloth to wipe off the coffee grinds and water stains left on the group head.

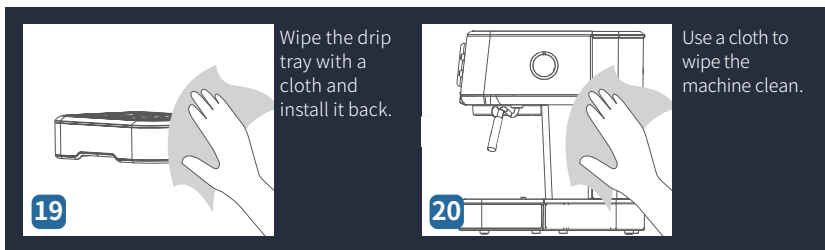


Remove the drip tray and pour away the water.



Rinse the drip tray and the drip tray cover with clean water.

9. Cleaning & Maintenance



Whenever the Water Output of the Machine is Less Than Usual

You must descale the machine by following the steps of the "Descaling Cycle" on page 35. But in step 9, let the descaling solution soak the limescale inside the machine for 3 days instead of 5 hours. Other steps are the same.

9.2 Descaling & Maintenance - Frother

Before Use

- 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed.
- 2 - It is recommended to use pure water.
- 3 - Please prepare enough water in advance but not exceed the MAX line of the water tank, and do not add too little water, otherwise the water pump will make a loud noise and affect the coffee flavor.
- 4 - Make sure to make milk foam according to the 7 requirements, refer to "6.3 Tips for Perfect Milk Froth", page 24.

In Use

- 1 - Use the correct method to froth milk, refer to "6.4 Operation" of "

6. Milk Frothing Guide", page 26.
- 2 - If you stop frothing milk midway, restart with fresh milk and don't use the frothed milk.
- 3 - During milk frothing, if the water is running out, the machine will suddenly make louder noises, check if there is enough water, and add water timely.
- 4 - Continual release of steam causes less or no water in the boiler, it is recommended not to consecutively froth milk more than 3 times. If there is less or no water in the boiler, refill the boiler with water before releasing steam, for detailed operation refer to "5-Enough water in the boiler", page 24.

9. Cleaning & Maintenance

After Use

After Each Froth

Make sure to clean the steam wand after each froth to keep its best performance. For operation guide, refer to page 26, steps 17-25 of "6.4 Operation".

△ NOTE

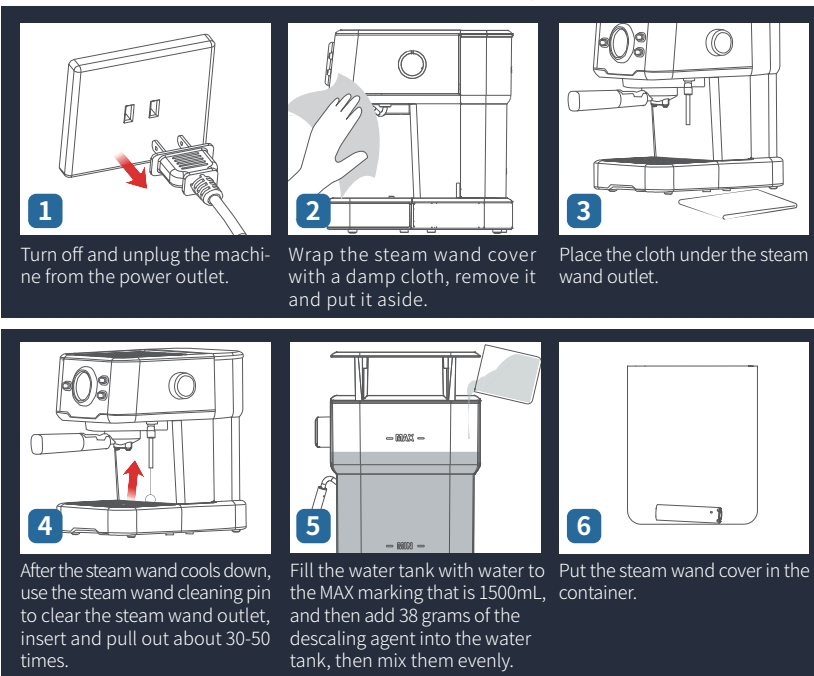
1 - In daily use, limescale gradually builds up inside the machine's water pipes and heaters where water flows

through. This machine can brew coffee or froth milk independently and these 2 functions with independent water pipes, hence each time either brewing coffee or frothing milk will be considered as one count of use.

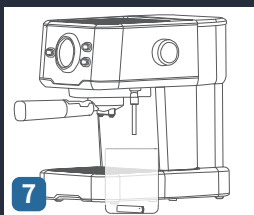
2 - We suggest descaling the machine when the machine reaches a certain count of use. The number "100" mentioned below is the total count of use that includes both coffee brewing and milk frothing.

After 100 Uses

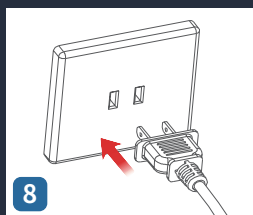
The steam function will become weaker after a period of use, not as strong as before. To make sure your frother operates efficiently, it is necessary to descale the frother periodically. We recommend descaling your frother every 100 uses.



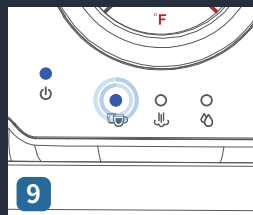
9. Cleaning & Maintenance



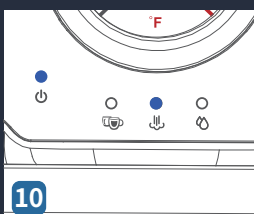
7 Place the container with that steam wand cover under the steam wand.



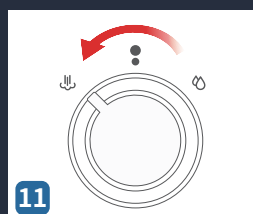
8 Insert the power plug into a 120V AC power outlet & switch the power on.



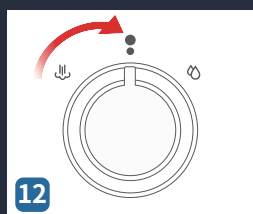
9 Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermo-block is heating up.



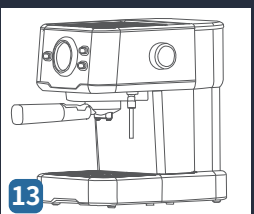
10 Press the MILK STEAMING button. The steam function indicator "☂" is blue on. It means the heating for steam is finished.



11 Turn the knob to the "☂" icon to release steam for 3 minutes.



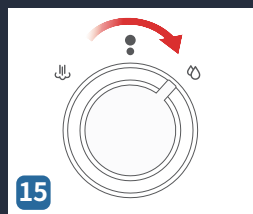
12 Return the knob to the "☉" icon. Reset the MILK STEAMING button to its initial state.



13 Let the machine stand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



14 Soak the steam wand cover and steam wand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.

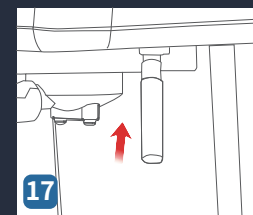


15 After 5 hours, turn the knob to the hot water icon to release all of the descaling solution.

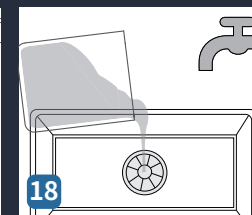
9. Cleaning & Maintenance



16 Wipe the outside of the steam wand with a damp cloth to clean the milk stains.



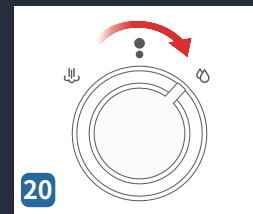
17 Take the steam wand cover out from the container, and attach it back to the steam wand.



18 Turn the knob to the "☉" position. Take out the container, pour away the water, and place it under the steam wand.



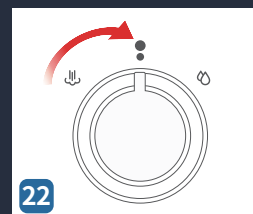
19 Fill the water tank with water to the MAX marking that is 1500mL.



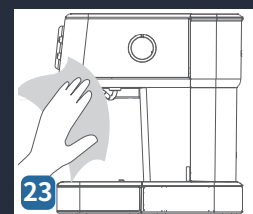
20 Turn the knob to the hot water icon to release all of the water.



21 Repeat the previous steps 18-20 for several times to ensure the descaling solution has been removed.



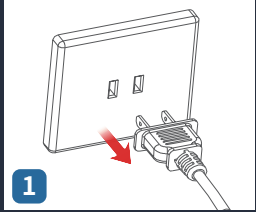
22 Turn the knob to the "☉" position.



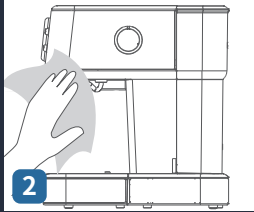
23 Wipe the outside of the steam wand clean.

9. Cleaning & Maintenance

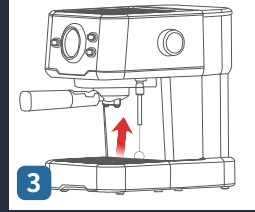
Whenever the Steam Output of the Machine is Less Than Usual




1 Turn off and unplug the machine from the power outlet.



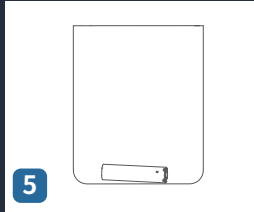
2 Wrap the steam wand cover with a damp cloth, remove it and put it aside.



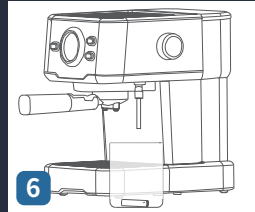
3 After the steam wand cools down, use the steam wand cleaning pin to clear the steam wand outlet, insert and pull out about 30-50 times.



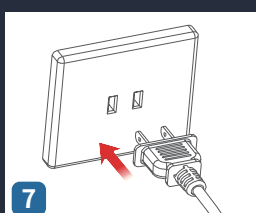
4 Fill the water tank with water to the MAX marking that is 1500mL, and then add 38 grams of the descaling agent into the water tank, then mix them evenly.



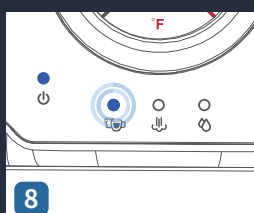
5 Put the steam wand cover in the container.



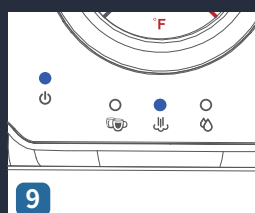
6 Place the container with that steam wand cover under the steam wand.



7 Insert the power plug into a 120V AC power outlet & switch the power on.

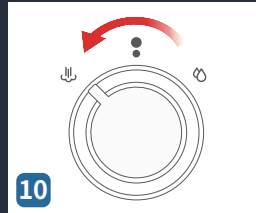


8 Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.

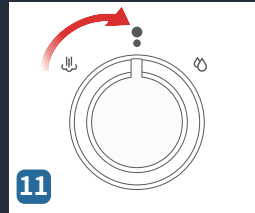


9 Press the MILK STEAMING button. The steam function indicator "☽" is blue on. It means the heating for steam is finished.

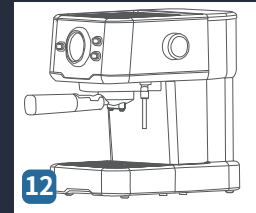
9. Cleaning & Maintenance




10 Turn the knob to the "☽" icon to release steam for 3 minutes.



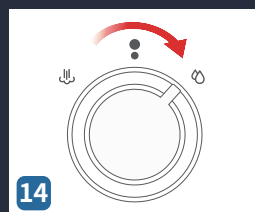
11 Return the knob to the "☉" icon. Reset the MILK STEAMING button to its initial state.



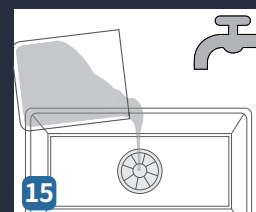
12 Let the machine stand for 3 days to make sure the limescale is in better contact with the descaling solution and totally dissolved.



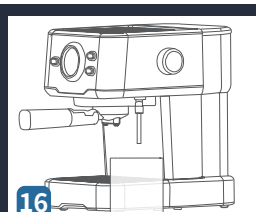
13 Soak the steam wand cover and steam wand for 3 days to make sure the limescale is in better contact with the descaling solution and totally dissolved.



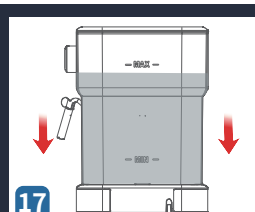
14 After 3 days, turn the knob to the hot water icon to release all of the descaling solution.




15 Take out the container, pour away the descaling solution (make sure the steam wand cover is still in the container).



16 Place the container with that steam wand cover under the steam wand.

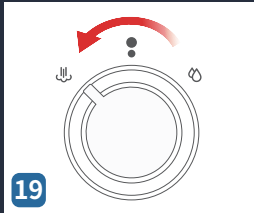


17 Fill the water tank with water to the MAX marking that is 1500mL.

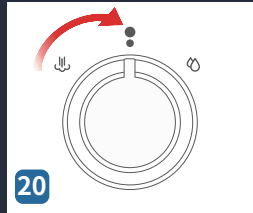


18 Plug the power plug and press the POWER button, press the MILK STEAMING button, wait for the steam function indicator illuminating blue.

9. Cleaning & Maintenance



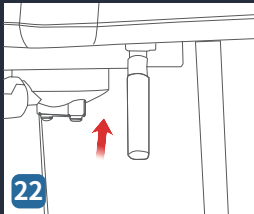
19 Turn the knob to the hot water icon to release all of the water.



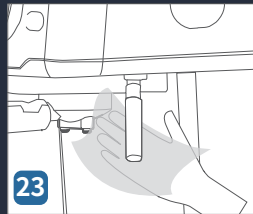
20 Return the knob to the "0" icon.



21 Repeat the previous steps 15-20 for several times to ensure that the descaling solution has been removed.

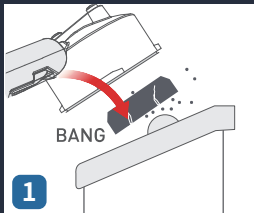


22 Take the steam wand cover out from the container, and attach it back to the steam wand.

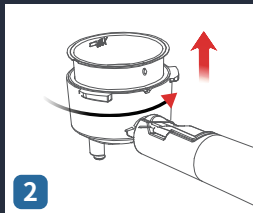


23 Wipe the outside of the steam wand clean.

9.3 Deep Cleaning - Accessories



1 Discard the used coffee puck in the portafilter.

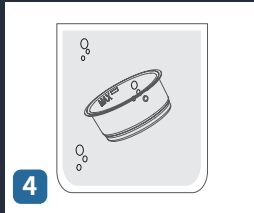


2 Align the marking dot on the filter with the groove on the portafilter and remove it from the portafilter.



3 Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.

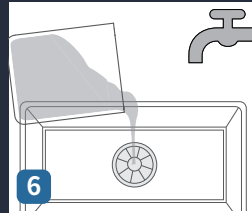
9. Cleaning & Maintenance



4 Soak the filter in the remaining descaling solution for 5 hours.



5 After 5 hours, use a brush to brush the inner surface, inner and outer holes of the filter.



6 Pour away the descaling solution in the container.



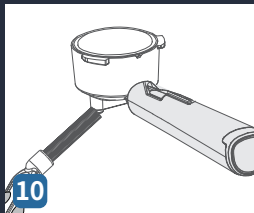
7 Rinse the filter with clean water.



8 Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



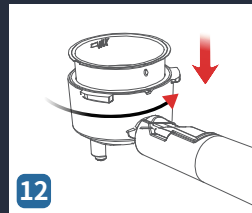
9 Soak the portafilter in hot water for 10 minutes. (do not clean or soak the portafilter in any descaling solution)



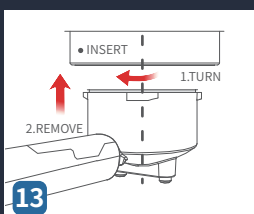
10 Brush the 2 water outlets of the portafilter with a brush.



11 Use a clean cloth to wipe off the water on the filter and portafilter.



12 Install the filter back to the portafilter, twist to fix the filter.



Put the portafilter back to the machine for next use.

NOTE

If 5 hours are not long enough in step 4, let the descaling solution soak the limescale for 3 days instead. Other steps are the same.

10. Troubleshooting

10.1 Troubleshooting Guide - Brewer

Problem	Possible Cause	What To Do
No coffee pours out from the portafilter.	Coffee grinds are too fine.	Use a coarser grind.
	Coffee grinds are too many.	Reduce the coffee grinds in the portafilter.
	Tamping force is too much.	Tamp the coffee grinds with less force (around 10-15kg of pressure).
	The group head may be blocked.	A deep descaling is needed for your machine, refer to the "Descaling Cycle" section of "9.1 Cleaning & Maintenance - Brewer" on page 35.
	The filter may be blocked.	A deep cleaning is needed for your accessories, refer to "9.3 Deep Cleaning - Accessories" on page 43.
No water comes out from the Group Head.	Air blockage causes Water shortage in the water pump causes the water pump to stick.	Method One: 1- Make sure the rubber cover of the water outlet of the water tank has been pulled out and there is no foreign object in the water tank, then fill the water tank with water. 2- Plug in the power and turn the knob to the steam icon; 3- Press the POWER button, then press the BREWING ESPRESSO button and let the machine run for 60 minutes. If there is water coming out of the steam pipe, the machine can work.
		Method Two: 1- Fill the water tank with water and turn on the machine. 2- Plug in the power, press the POWER button, press the BREWING ESPRESSO button, let the machine run for 3 minutes, then press it again to stop and turn off the machine. 3- Let the machine sit for 1 day. Note that the water in the tank does not need to be poured out. 4- After 1 day, switch on the machine and use the espresso function and milk froth function to check for water or steam coming out.

10. Troubleshooting

Problem	Possible Cause	What To Do
No water comes out from the Group Head.	Air blockage causes Water shortage in the water pump causes the water pump to stick.	5- If there is a small amount of water or steam coming out, please operate the espresso function and milk froth function repeatedly until the machine can produce water and steam normally.
		Method Three: If method one and method two do not work, remove the bottom cover of the machine, take out the water pipe, and turn the knob to the steam icon, Fill the water tube with a syringe. If water comes out of the steam pipe, the machine can go back to normal.
	The rubber plug of the water tank outlet has not been removed.	Remove the rubber plug found at the base of the water tank.
	Not enough water in the water tank.	Fill water into the water tank but not past the MAX line.
Weak coffee.	Inappropriate coffee beans are used.	Change to medium- or dark-roasted coffee beans and if you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor.
	Coffee grinds are too coarse.	Change to a finer grind.
	Coffee grinds are too few.	Add more coffee grinds to the portafilter and tamp to the MAX line.
	Tamping force is not enough.	Tamp the coffee grinds with more force (around 10-15kg of pressure).
	Water temperature has not been reached.	Before brewing, make sure that the pre-heating process finishes. At this point, the espresso function indicator will be solid on.
	Shot volume is inappropriate.	Around 40mL per cup is recommended.













10. Troubleshooting

Problem	Possible Cause	What To Do
Coffee pours out in drips.	The portafilter is not installed correctly, or has not been tightened sufficiently.	Re-install the portafilter correctly.
	Coffee grinds are too many.	Reduce the coffee grinds in the portafilter.
	Grinds are too fine.	Change to a coarser grind.
	Tamping force is too much.	Tamp the coffee grinds with less force (around 10-15kg of pressure).
	The group head may be blocked.	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of "9.1 Cleaning & Maintenance - Brewer" on page 31.
	The filter may be blocked.	A deep cleaning is needed for your accessories, refer to "9.3 Deep Cleaning - Accessories" on page 43.
	Limescale buildup in the machine.	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of "9.1 Cleaning & Maintenance - Brewer" on page 35.
	Accidentally press the MILK STEAMING button and make coffee at the steaming temperature.	Reset the MILK STEAMING button, then press the BREWING ESPRESSO button to make coffee.
Coffee has a burnt taste.	Accidentally press the MILK STEAMING button and make coffee at the steaming temperature.	Reset the MILK STEAMING button, then press the BREWING ESPRESSO button to make coffee.
The coffee puck is watery.	Coffee grinds are too few.	Add more coffee grinds to the portafilter and tamp to the MAX line.
	Coffee grinds are too fine, water can't pass through and stays on the surface.	Change to a coarser grind.
	Tamp the coffee grinds with too much force, water can't pass through and stays on the surface.	Tamp the coffee grinds with less force (around 10-15kg of pressure).
	Detach the portafilter less than 20s after brewing, pressure and water can't be released in the portafilter.	After brewing, wait 20 seconds to let the machine relieve the pressure and water then detach the portafilter.




10. Troubleshooting

Problem	Possible Cause	What To Do
Coffee leaking from the side of the portafilter.	Water temp is too high for brewing.	Release the hot water out after milk frothing, and let the machine cool down before brewing coffee.
	The filter is clogged by coffee grinds.	Clean the filter after each use, refer to "9.3 Deep Cleaning - Accessories" on page 43.
	Coffee grinds are too many.	Reduce the coffee grinds in the portafilter and tamp the grinds to the MAX line, 14g for the double cup filter.
	Coffee grinds are too fine.	Change to a coarser grind that is well-suited for espresso.
Water leaks from the bottom of the machine.	Too much water in the drip tray.	Clean the drip tray.
	When the water tank is pulled up after use, it is normal that there would be water left on the countertop.	It is not leaking as the outlet of the water tank is a movable part.
	The water pipe and the screw is loosened.	Step 1: Remove the bottom cover Step 2: Install the water pipe or tighten the screws next to the water pipes. Step 3: Install the bottom cover
	Coffee machine malfunctions.	Please contact with the authorized service facility for repairing.
	The power cord is not plugged well.	Plug the power cord into a wall outlet correctly, if the machine still does not work, please contact with the authorized service facility for repairing.
	Water leaks from the steam wand when it brews coffee.	A misplaced knob prevents the internal valve from closing. Step1: Remove the black film outside the knob. Step2: Unscrew the screw and remove the knob. Step3: Remove the white nut, and then re-install the white nut to the rolling shaft, turn it clockwise until it stops, so that the nut is installed correctly. Step4: Install the knob, tighten the screw, and install the black film.

10. Troubleshooting

Problem	Possible Cause	What To Do
 Low-speed Flashing  Off  Off	Preheating for coffee brewing or for hot water discharge.	Wait for the preheating to be finished.
 Solid On  Off  Off	Ready for coffee brewing or for hot water discharge.	1. Press the BREWING ESPRESSO button to start coffee brewing, or 2. Turn the knob to the water icon to discharge hot water.
 Medium-speed Flashing  Off  Off	Coffee is being brewed.	Press the BREWING ESPRESSO button to stop brewing when the desired amount is reached (40mL/cup is recommended).
 High-speed Flashing  Off  Off	► An alarm of improper temperature: 1. High-temp alarm (when the temp is higher than 92°C/198°F, which is not suitable for coffee extraction), or 2. Low-temp alarm (when the machine is preheating, the BREWING ESPRESSO button is pressed down or the knob is turned to the water icon).	► Solutions to high-temp alarm: 1. The fastest way to lower the temp: Restore the MILK STEAMING button to its initial state, then turn the knob to the water icon for about 10s (place an empty cup under the steam wand tip), or 2. Wait for about 30min. ► Solutions to low-temp alarm: 1. Restore the BREWING ESPRESSO button to its initial state, and wait for the espresso function indicator to turn solid, then press the button again to start coffee brewing, or 2. Turn the knob to the “●” icon, and wait for the preheating to be finished, then turn the knob to the water icon to dispense hot water.

10. Troubleshooting

Problem	Possible Cause	What To Do
 High-speed Flashing  High-speed Flashing  Off	The BREWING ESPRESSO and MILK STEAMING buttons were pressed down simultaneously.	Restore the BREWING ESPRESSO and MILK STEAMING buttons to their initial state, and turn the knob to the water icon to dispense water for about 10s (place a cup under the steam wand tip).

10.2 Troubleshooting Guide - Frother

Problem	Possible Cause	What To Do
	Continuous release of steam or long time no use causes no water in the boiler.	Refill the boiler with water before releasing steam, for detailed operation, refer to "5-Enough water in the boiler", page 24.
No steam from the steam wand.	The steam wand is blocked.	A - Unplug the power plug, remove the steam wand cover and insert the cleaning pin into the froth nozzle hole and pull out about 30-50 times to clear the blockage, then plug the power plug, press the POWER switch, press the MILK STEAMING Button, and wait for steam function indicator illuminate, turn the knob to the steam icon, then let it release steam for 10 minutes.

10. Troubleshooting

Problem	Possible Cause	What To Do
	The steam wand is blocked.	<p>B - If the blockage persists, regarding the problem of your machine, an in-depth cleaning is needed, Let the steam wand cool down and remove the steam wand cover, then soak the steam wand cover and steam wand in descaling solution for one hour. Then plug in the power plug, press the POWER switch, press the MILK STEAMING Button, and wait for the steam function indicator to illuminate, turn the knob to the steam icon, then let it release steam for 10 minutes.</p> <p>C-If the blockage persists, repeat the above "B" step, but let the steam wand release steam for 30 minutes.</p>
No steam from the steam wand.	The steam wand is blocked.	<p>D - If the blockage persists which means the clog is very serious, fill the water tank with an espresso machine descaling solution and clean it with the following steps:</p> <ol style="list-style-type: none"> 1- Press the POWER Button and press the MILK STEAMING Button, and turn the knob to the hot water icon. 2- Let it releases steam for 3 minutes. Then turn the knob to the "●" icon and turn off the machine, let the machine sit for 1 day. 3- Repeat the "1" step to start the machine again and release the remaining descaling liquid from the water tank through the steam wand. 4- Pour clean water into the tank again, press the POWER button and press the MILK STEAMING button, and turn the knob to the steam icon. The machine will pump water and release it through the steam wand. If the container is full, take out the container to pour away the water. Repeat this step several times to ensure that the descaling solution has been removed.









10. Troubleshooting

Problem	Possible Cause	What To Do
	No water in the water tank.	Add water to the water tank.
	Air blockage causes Water shortage in the water pump causes the water pump to stick.	<p>Method One:</p> <ol style="list-style-type: none"> 1- Make sure the rubber cover of the water outlet of the water tank has been pulled out and there is no foreign object in the water tank, then fill the water tank with water. 2- Plug in the power and turn the knob to the steam icon; 3- Press the POWER button, then press the BREWING ESPRESSO button and let the machine run for 60 minutes. If there is water coming out of the steam pipe, the machine can work.
No steam from the steam wand.	Air blockage causes Water shortage in the water pump causes the water pump to stick.	<p>Method Two:</p> <ol style="list-style-type: none"> 1- Fill the water tank with water and turn on the machine. 2- Plug in the power, press the POWER button, press the BREWING ESPRESSO button, let the machine run for 3 minutes, then press it again to stop and turn off the machine. 3- Let the machine sit for 1 day. Note that the water in the tank does not need to be poured out. 4- After 1 day, switch on the machine and use the espresso function and milk froth function to check for water or steam coming out. 5- If there is a small amount of water or steam coming out, please operate the espresso function and milk froth function repeatedly until the machine can produce water and steam normally.





10. Troubleshooting

Problem	Possible Cause	What To Do
		Method Three: If method 1 and method 2 do not work, remove the bottom cover of the machine, take out the water pipe, and turn the knob to the steam icon, Fill the water tube with a syringe. If water comes out of the steam pipe, the machine can go back to normal.
Weak steam.	Milk scum clogs the steam wand.	A deep descaling is needed for your machine, refer to "After 100 Uses " section of "9.2 Descaling & Maintenance - Frother" on page 38.
Poor milk foam.	Skim milk used.	Use whole milk instead of skim milk, as skim milk is not suitable for frothing.
	Milk is hot and not fresh.	Use fresh whole milk at 3-8°C.
Poor milk foam.	Too much milk used.	Use about 100mL of milk.
	Inappropriate milk foam cup used.	Use a 300-350mL stainless steel milk foam cup.
	The preheating process for steam has not finished.	Press the MILK STEAMING button when preheating before steam foaming and wait for the blue light of the Steam function indicator to illuminate solid and it no longer flashes, which indicates that the heating is completed.
	Wrong method used to froth milk.	Use the correct method to froth milk, refer to "6.4 Operation " section of "6. Milk Frothing Guide" on page 26.

10. Troubleshooting

Problem	Possible Cause	What To Do
 Off   Low-speed Flashing  Off	Preheating for milk steaming.	Wait for the preheating to be finished.
 Off   Solid On  Off	Ready for milk steaming.	Turn the knob to the steam icon to start steaming milk.
	Steam is being released.	When milk steaming is completed, turn the knob to the " ● " icon to stop releasing steam.

10.3 Troubleshooting Guide - Hot Water

Problem	Possible Cause	What To Do
 Off   Off  Medium-speed Flashing	Hot water is being discharged.	Place an empty cup under the steam wand tip to contain hot water, when the desired amount of water is reached, turn the knob to the " ● " icon.

11. Warranty



This Gevi product is covered by a 12-month replacement or repair warranty after the order is issued under normal use, and we will provide customer service to answer technical questions even after 12 months.

In order to make a claim under our warranty, you must have the original proof of purchasing documentation for the product, including but not limited to Order Number and QR Code, and present it when requested. This guarantee is valid for the original retail purchaser from the date of initial retail purchase and is not transferable.

Upon receipt of your claim, Gevi will seek to resolve your difficulties. Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will repair or replace this product or any component of the product, at our discretion. Replacement will be made with a refurbished product or component. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, normal wear and tear, or lack of maintenance. Do Not attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this guarantee.

Your warranty does not:

- * cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or

- * cover damage caused by:

- power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

11. Warranty

- servicing or modification of the product other than by Gevi or an authorized Gevi service center;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not confirm to Gevi specifications; or
- exposure of the product to abnormally corrosive condition.

- *extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

CONTACT INFORMATION

For any questions relating to Gevi branded products (coffee machines, grinders, milk frothers, toasters, air fryers and related accessories), please contact us through information below:

Web: <https://www.gevilife.com>

E-mail: gevi-home@gevi-home.com

Phone: 855-9922-888

FB: <https://bit.ly/3qlgP5S>

YT: <https://bit.ly/3fxrFqq>

Gevi headquarters

Web: www.gevi-tech.com

E-mail: service@gevi-tech.com

12. Coffees To Try



Espresso (Short Black)

Espresso is a concentrated, full bodied coffee with a stable layer of crema on top. An espresso is the foundation of all cafe coffee.

- Espresso glass (3 oz).
- Single or double shot of espresso (1-2 oz).



Ristretto

A ristretto is an extremely short espresso, distinguished by its intense flavor, aftertaste and its thin crema on top.

- Espresso cup (1 oz).
- Half a single shot of espresso (0.5 oz).



Long Black (Americano)

A standard espresso with hot water added. The hot water is added first so that the crema is maintained.

- Cup (6 oz).
- Hot Water (to preference).
- Single or double shot of espresso (1-2 oz).



Con Panna

Con Panna, Italian for "with cream", made up of an espresso topped with lightly whipped cream. It can also be dusted with cinnamon or chocolate.

- Cup (6 oz).
- Single or double shot of espresso (1-2 oz).
- Lightly whipped cream - dusted cinnamon.



Macchiato

Macchiato, Italian for 'to stain or mark'. Traditionally served as a standard espresso with a dash of cold or frothed milk & a small dollop of foam into the middle of the crema.

- Espresso glass (3 oz).
- Single or double shot of espresso (1-2 oz).
- Dash of cold or frothed milk & small dollop of foam.

12. Coffees To Try



Flat White

An espresso with frothed milk & a thin layer of foam milk on top. The wider cup will create the slim layer of foam, the signature of the flat white.

- Wide cup (6 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.



Latte

An espresso with frothed milk & a finger width layer of foam milk on top. The narrower cup will create the thicker layer of foam.

- Glass or Cup (7 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.



Cappuccino

An espresso with 1/3 steamed frothed milk, topped with 1/3 creamy foam & a dusting of chocolate.

- Cup (6-8 oz).
- Single or double shot of espresso (1-2 oz).
- 1/3 frothed milk, 1/3 foam - dusted with chocolate.



Mocha

Made in a similar way to a cappuccino but with the addition of chocolate. Simply stir the chocolate into the espresso prior to adding the steamed milk & foam.

- Cup or tall glass (6-8 oz).
- Single or double shot of espresso (1-2 oz).
- Chocolate Syrup (to preference).
- 1/3 Frothed milk, 1/3 foam.



Babyccino

Steamed frothed milk with a layer of foamed milk. It can also be dusted with chocolate.

- Small cup (3 oz).
- No shot of espresso.
- Frothed milk & foam - dusted with chocolate.

