

Gevi 750226054829

Gevi Espresso Machine Instruction Manual

Model: 750226054829 | Brand: Gevi

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Gevi Espresso Machine. Please read all instructions carefully before using the appliance and retain this manual for future reference.

The Gevi Espresso Machine is designed to prepare high-quality espresso, cappuccino, and latte beverages in your home. It features a 15-bar pump, a milk frother, and precise temperature control for optimal brewing and frothing.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when disposing of hot steam.

3. PRODUCT OVERVIEW

Familiarize yourself with the components and features of your Gevi Espresso Machine.



Figure 1: Gevi Espresso Machine with included accessories, including the portafilter and measuring spoon.

Key Features:

- **Visual Thermometer Control:** Allows monitoring of brewing and frothing temperatures.
- **1.5L Removable Water Tank:** Easy to fill and clean.
- **Two Espresso Shots:** Portafilter designed for consistent temperature and optimal flavor extraction.
- **360° Rotatable Stainless Steel Frothing Wand:** For creamy froth and microfoam milk.
- **Double Volume Boilers:** Ensures hot water for coffee and stable steam.
- **Italian ODM Pump:** Provides 15-bar high pressure for stable extraction and smooth coffee crema.
- **25-Second Quick Brewing Time:** After warm-up.
- **Two Separate Thermostats:** For independent control of espresso extraction and milk frothing temperatures.
- **Cup Warmer:** Heated metallic plate on top to keep cups warm.

- **Buoy in Drip Tray:** Indicates when the tray is full and needs emptying.

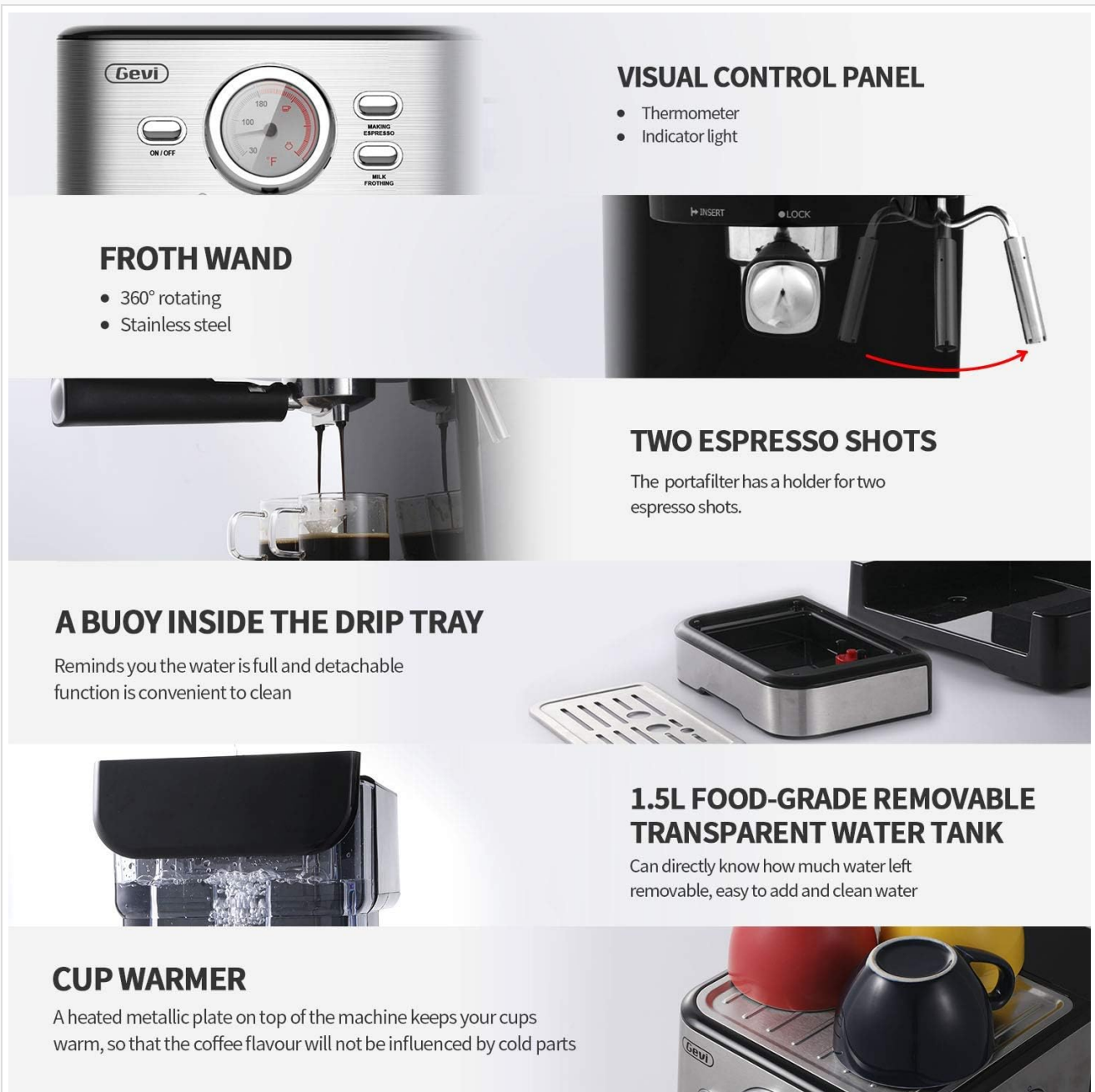


Figure 2: Detailed view of the machine's control panel, frothing wand, portafilter, water tank, and cup warmer.

4. INITIAL SETUP

Before first use, ensure all packaging materials are removed and the machine is placed on a stable, level surface.

4.1 Filling the Water Tank

1. Remove the transparent water tank from the back of the machine.
2. Fill the tank with fresh, cold water, ensuring it does not exceed the 'MAX' line.
3. Place the water tank back onto the machine securely.

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Video 1: Demonstrates how to fill the water tank and install it on the Gevi Espresso Machine. Ensure water is filled below the MAX line.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. Ensure the water tank is filled and the machine is plugged in.
2. Press the **ON/OFF** button. The power indicator will illuminate red, and the thermometer pointer will begin to move. The default setting is 'Making Espresso'.
3. Align the groove on the 2-cup steel mesh with the portafilter and rotate to fix it.
4. Fill the portafilter with ground coffee powder. If it exceeds the MAX line, remove some coffee powder. Tamp the coffee powder firmly, ensuring it is below the MAX line to prevent leaking.
5. Install the portafilter into the machine by aligning it with 'Insert' and rotating it to 'Lock'.
6. Place one or two cups on the removable drip tray.
7. Wait until the thermometer pointer is towards the coffee area, and the 'Making Espresso' indicator is illuminated green.
8. Press the **Making Espresso** button. The work indicator will illuminate green, and espresso will begin to flow out.
9. Once the desired amount of espresso is reached, press the **Making Espresso** button again to stop brewing.
10. Take away the cup. Your espresso is ready.

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Video 2: Step-by-step guide on how to prepare espresso using the Gevi Espresso Machine, including filling the portafilter and brewing.

5.2 Milk Frothing

1. Press the **Milk Frothing** button to enter the milk frothing function. All function indicators will extinguish, and the thermometer pointer will turn towards the steam area.
2. Prepare a pitcher with approximately 100ml of milk.
3. Wait until the **Milk Frothing** indicator becomes green.
4. Insert the frothing nozzle into the milk. Slowly turn the anti-clockwise steam control knob. The work indicator will illuminate green, and steam will come out from the nozzle.
5. The suitable depth for inserting the nozzle into the milk is about 1-2cm. Froth the milk by moving the pitcher up and down.
6. After the milk increases in volume by 2 times and the required froth is reached, turn the operation knob back to the 'O' position to stop milk frothing. Take away the pitcher.

Tip: For better and easier cleaning, clean the froth nozzle immediately after frothing milk to avoid stains. Be careful of the heat.

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Video 3: Instructions for frothing milk with the Gevi Espresso Machine, including proper technique and cleaning tips.

5.3 Continuing Espresso After Frothing Milk

If you want to brew coffee immediately after frothing milk, it is necessary to cool down the machine as the temperature for brewing coffee is high. Here are two methods:

Method 1:

1. Turn the anti-clockwise steam control knob slowly to release steam until the 'Milk Frothing' indicator is extinguished. Turn the steam control knob to the 'O' position.

2. Reset the 'Milk Frothing' button to get into the 'Making Espresso' function. Wait until the 'Making Espresso' indicator is illuminated green. Continue to make espresso as per section 5.1.

Method 2:

1. Reset the 'Milk Frothing' button to get into the 'Making Espresso' function. Wait until the 'Milk Frothing' indicator is distinguished and the 'Making Espresso' indicator remains green. After that, continue to make espresso as per section 5.1.

6. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

6.1 Cleaning the Seal Ring

It is recommended to clean the seal ring after each use. The seal ring prevents leaking, and excessive coffee powder can block it. Please clean carefully to avoid damage from hot water.

6.2 Cleaning the Frothing Nozzle

After each use, clean the frothing nozzle with a wet sponge or cloth. Turn the operation knob to the middle to stop any residual steam.

7. TROUBLESHOOTING

If you encounter issues with your Gevi Espresso Machine, refer to the common problems and solutions below.

7.1 Weak Steam from the Frothing Wand

Weak steam can affect milk frothing quality. Here are common reasons and solutions:

1. **Reason 1: Not brewing water before starting to use steam after a few hours of no use.**
Solution: Put a container under the coffee outlet. Press the coffee button to start brewing. Press the coffee button to stop once water flows freely. Press the steam button to make steam. Wait for the steam light to turn green. Turn the steam knob to release water in the pipe before milk foaming. Follow instructions for good milk foaming.
2. **Reason 2: Not pumping water after 3 times of consecutive steaming.**
Solution: Turn the knob back to stop steam. Put a container under the coffee outlet. Press the coffee button to stop. Press the coffee button when the espresso light is on, then start to brew. Press the coffee button to stop once the espresso light is off. Press the steam button to make steam. Wait for the steam light to turn green. Turn the steam knob to release water in the pipe before milk foaming. Follow instructions for good milk foaming.
3. **Reason 3: Water tank is empty.**
Solution: Turn the knob back to stop steam. Press the steam button to stop. Fill the water into the water tank. Put a container under the coffee outlet. Press the coffee button when the espresso light is on, then start to brew. Press the coffee button to stop once the espresso light is off. Press the steam button to make steam. Wait for the steam light to turn green. Turn the steam knob to release water in the pipe before milk foaming. Follow instructions for good milk foaming.

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Video 4: Explains common reasons for weak steam and provides solutions to improve steam output for milk frothing.

8. SPECIFICATIONS

Feature	Detail
Brand	Gevi
Model Number	750226054829
Color	Stainless Steel
Special Feature	Manual
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Included Components	Milk Frother
Coffee Input Type	Ground
Item Weight	9.88 pounds
Package Dimensions	14 x 12.5 x 11 inches

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact Gevi customer service directly. Keep your purchase receipt as proof of purchase.

For additional resources and product information, visit the official Gevi Store:[Gevi Store on Amazon](#).