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› Barsetto Gevi Espresso Coffee Machine Instruction Manual

Barsetto 5403

Barsetto Gevi Espresso Coffee Machine Instruction Manual

Model: 5403

1. Product Overview

The Barsetto Gevi Espresso Coffee Machine (Model 5403) is a semi-automatic 2-in-1 espresso machine designed for home use. It features a 15-bar professional Italian pump and 1100W power for optimal coffee extraction, ensuring rich flavors and beautiful crema. This machine includes a professional milk frothing wand for creating silky and smooth milk foam for cappuccinos and lattes. It also boasts a dual temperature control system for precise brewing and frothing, and a clear temperature dial for easy monitoring.

Key features include:

- **15 Bar Pressure:** Ensures optimal flavor extraction and rich crema.
- **Professional Milk Frothing Wand:** Adjustable steam and 360-degree rotation for perfect milk foam.
- **Double Temperature Control:** Maintains ideal temperatures for espresso (198°F) and steam (212°F).
- **Clear Control Dial:** Visualized operation for ease of use.
- **User-Friendly Design:** Compact size, separated transparent water tank, and SUS304 stainless steel components.



Image: The Barsetto Gevi Espresso Coffee Machine, showcasing its sleek design, included accessories like the portafilter and tamper, and various coffee beverages it can produce.

2. Setup

2.1 UNPACKING AND INITIAL CLEANING

Carefully remove all components from the packaging. Before first use, it is recommended to perform an initial cleaning cycle to ensure optimal performance and taste.

1. Remove any sealing tape, especially from the bottom of the water tank.
2. Fill the water tank with fresh, clean water.
3. Place a large heat-resistant container under the coffee outlet and steam wand.
4. Turn on the machine and allow it to heat up.
5. Once heated, run several cycles of hot water through the coffee outlet (without coffee powder) and release steam through the steam wand to thoroughly clean the internal components.

2.2 WATER TANK SETUP

The transparent water tank is located at the back of the machine and is removable for easy filling and cleaning.

- Ensure the water tank is properly seated and the sealing tape has been removed from its base.
- Fill the tank with fresh, cold water up to the MAX line.

2-in-1 Intelligent Temperature Control With a Built-in Thermometer

With a thermostat and NTC, it can control the optimal temperature for espresso extraction and milk frothing separately.



197°F for Crema Extraction



212°F for Delicate Foam

Image: The espresso machine's control panel, highlighting the temperature gauge and indicating optimal temperatures for espresso brewing and milk frothing.

3. Operating Instructions

3.1 MAKING ESPRESSO

Follow these steps to brew a perfect espresso shot:

1. Ensure the water tank is filled and the machine is powered on and preheated (the "Making Espresso" indicator light should be green).
2. Grind your coffee beans to an espresso-fine consistency.
3. Fill the portafilter with the ground coffee. For best results, compact and tamp the coffee powder to the MAX line using a 51mm tamper. Proper tamping is crucial to prevent leaking and ensure good extraction.
4. Attach the portafilter securely to the group head by inserting and twisting it to the "LOCK" position.
5. Place one or two espresso cups (each not exceeding 60ml for best taste) under the portafilter spouts.
6. Press the "MAKING ESPRESSO" button to begin brewing.
7. When the desired amount of espresso is reached, press the "MAKING ESPRESSO" button again to stop brewing.

3.2 FROTHING MILK

Use the professional milk frothing wand to create rich, dense, and creamy froth for your beverages.

1. Ensure the machine is heated to frothing temperature (the "Milk Frothing" indicator light should be green).
2. Fill a milk frothing pitcher with cold milk.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Turn the steam control knob to release steam. Move the pitcher up and down to incorporate air and create foam.
5. Once the desired texture and temperature are achieved, turn off the steam control knob.
6. Immediately clean the steam wand after use (refer to Maintenance section).

Video: This video demonstrates the operation of the Gevi Espresso Machine, including the process of making espresso and frothing milk. It also provides important cleaning tips for the seal ring and froth nozzle.

Easy to Customize the Shot Volumes You Preferred

Especially designed for easy & delicious espresso drinks at home.



Image: The Gevi Espresso Machine actively brewing espresso into two glasses, illustrating the customizable shot volumes and the machine's compact design suitable for home use.

4. Maintenance

Regular cleaning and maintenance will prolong the life of your espresso machine and ensure consistent coffee quality.

4.1 CLEANING THE SEAL RING

The seal ring is designed to prevent leaking. If too much coffee powder is left, it can become blocked. Clean it immediately after each use.

1. After brewing, wait for the water to flow out (about 3-5 seconds) and press the "MAKING ESPRESSO" button to stop.
2. Carefully rinse the seal ring with hot water from the brewing function.
3. Wipe the seal ring area with a clean, damp cloth. Be careful of the heat.

4.2 CLEANING THE FROTH NOZZLE

To avoid blocking and gathering stains, clean the froth nozzle immediately after frothing milk.

1. After frothing, turn on the steam control knob briefly to release any residual milk and extra hot steam.
2. Wipe the froth nozzle with a wet sponge or damp cloth. Be careful of the heat.

4.3 GENERAL CLEANING

- Wipe down the exterior of the machine with a soft, damp cloth.
- Empty and clean the drip tray regularly.
- Clean the portafilter and filter baskets after each use.

Powerful Steam Wand

Makes Perfectly Texturized Microfoam

Stainless steel
steam wand



Heat Resistant
Handle



Removable
Tube for
Easy Clean



Heat Up
40 Seconds



To Create
Latte Art



Image: A close-up of the espresso machine's powerful steam wand, illustrating its stainless steel construction, heat-resistant handle, and removable tube for easy cleaning.

5. Troubleshooting

This section addresses common issues you might encounter with your espresso machine.

Problem	Possible Cause	Solution
Water or coffee grounds leaking from portafilter area	<ul style="list-style-type: none">Seal ring blocked by excessive coffee powder.Coffee grounds not properly tamped or overfilled.Portafilter not securely attached.	<ul style="list-style-type: none">Clean the seal ring immediately after each use with hot water.Ensure coffee powder is tamped to the MAX line and evenly distributed.Verify the portafilter is locked firmly into place.
Espresso is frothy or machine not heating enough for frothing	<ul style="list-style-type: none">Insufficient heating or temperature not reached.Steam wand clogged.	<ul style="list-style-type: none">Allow machine to fully preheat until indicator lights are green.Clean the froth nozzle immediately after each use to prevent milk residue buildup.
Froth nozzle clogged with milk residue	Milk residue buildup inside the nozzle.	Immediately after frothing, turn the steam control knob to release extra hot steam, then wipe the nozzle with a wet sponge.

6. Specifications

Detailed technical specifications for the Baretto Gevi Espresso Coffee Machine Model 5403.

Feature	Detail
Brand	Baretto
Special Feature	Milk Frother, Removable Tank
Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Specific Uses For Product	Espresso
Recommended Uses For Product	Home and Office Use
Exterior Finish	Sandblasting Stainless Steel
Included Components	Milk Frother

Feature	Detail
Operation Mode	Fully Automatic
Number of Items	1
Human Interface Input	Buttons, Dial
Customer Package Type	Standard Packaging
Unit Count	1.00 Count
UPC	738530202068, 779675486463, 079747471633, 751300053523, 760033184749, 798789641056, 779675486487, 791334076563, 760033215757, 791598700839, 791507993291, 791590324156, 791598700815, 760033458666, 738530516288, 760033213760, 738530834115, 791598700433, 738530201702, 738530201726, 750743188427, 792119581333, 701705957063, 717049039853, 750743188090, 791590324088, 778299909464, 792119581357, 791348678890, 798789934592, 760033217751, 791334076518, 738530834023, 738530834047, 750743188373, 791598700860, 760033144934, 760033214767, 779288071940, 798789641155, 738530201733, 767311994700, 738530967752, 760033217768, 760033167742, 789609907094, 791590324279, 779172289635, 738530834016, 760033512931, 791405101743, 779324538444, 750743188441, 760033293755, 792119581319, 798789934608, 798789641063, 798789641087, 738530833514, 760033223769, 791334076532, 738530198286, 798789641117, 792119580954, 738530833392, 791590324422, 750743188274, 701705957728, 791555296177, 738530201719, 767311995172, 760033265769, 738530198071, 738530967738, 738530833507, 760033046924, 738530833385, 738530834030, 738530834054, 701705957377, 792119581340, 738530858654, 738530834108, 751300053578, 760033211759, 738530833996, 738530833415, 788609793355, 760033215764, 791590324262, 738530833972, 738530965970, 791590324125, 760033213753, 779172289642, 791334076457, 798789641070, 798789641094, 760033161740, 769560215520, 738530833965, 789609907131, 738530833408, 738530833989, 760033183933, 760033264755, 792119580947, 798789641148, 792119581326, 791391919056, 760033427501, 760033222762, 791334076525, 791598700877, 791334076501, 779675486494, 738530834009, 791598700471, 789609907087, 798789641100, 760033212763, 738530965734, 751300053516, 760033216761, 779584111609, 738530967769, 792119580893, 767311994755, 738530967745, 760033223752, 738530967721, 779605706548, 791590324385, 791598700808, 792119581678, 760033659810
Package Dimensions	14.61 x 12.95 x 10.91 inches
Item Weight	10.3 pounds
ASIN	B08TWFK9R6
Item model number	5403
Date First Available	May 23, 2017

7. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your product or contact Barsetto customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, you may visit the manufacturer's official website or contact their support channels. Please have your model number (5403) and purchase details ready when seeking support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

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