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› Gevi Espresso Machine 15 Bar Pump Pressure, Cappuccino Coffee Maker User Manual

Gevi GECME003D-U

Gevi Espresso Machine User Manual

Model: GECME003D-U

Brand: Gevi

1. INTRODUCTION

Product Overview

The Gevi Espresso Machine (Model GECME003D-U) is a versatile coffee maker designed to produce barista-quality espresso, cappuccino, and latte. It features a 15-bar professional Italian pump and an 1100W powerful heating system for efficient coffee extraction and milk frothing. This manual provides essential information for the safe and effective use of your new espresso machine.

Key Features

- **15 Bar Professional Pump:** Ensures optimal pressure for rich espresso extraction.
- **Powerful 1100W Boiler:** Provides rapid heating for quick brewing.
- **NTC Intelligent Temperature Control System:** Maintains precise water temperature for perfect espresso and milk frothing.
- **Professional Milk Foaming Steam Wand:** Rotates 360 degrees to create silky, smooth milk foam for lattes and cappuccinos.
- **2-in-1 Extraction System:** Compatible with both ground coffee and Nespresso capsules (capsules not included).
- **1.5L Removable Water Tank:** Transparent and easy to refill and clean.
- **Cup Warming Tray:** Keeps your espresso cups warm for optimal coffee temperature.
- **Removable Drip Tray:** For easy cleanup and maintenance.

Product Components



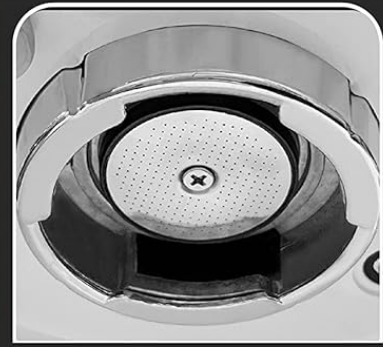
Figure 1: Gevi Espresso Machine with portafilter, tamper/scoop, and milk frothing pitcher.

This image displays the main unit of the Gevi Espresso Machine along with its primary accessories, including the portafilter, a combination coffee scoop and tamper, and a stainless steel milk frothing pitcher. A prepared espresso cup and a latte art cup are also shown, demonstrating the machine's capabilities.

2-IN-1 POWDER AND NESPRESSO CAPSULES EXTRACTION SYSTEM

Smart portafilter accessories compatible with nespresso capsules system and ground coffee for more possibilities of brewing

51mm Stainless Steel Extraction Head



Capsule Portafilter Accessories



Capsules

NOT INCLUDED

Powder Portafilter Accessories



Ground Coffee

Included



Figure 2: 2-in-1 Powder and Nespresso Capsules Extraction System.

This image highlights the dual extraction system of the Gevi Espresso Machine. On the left, it shows how Nespresso-compatible capsules can be used with a specific adapter (not included). On the right, it illustrates the traditional method of using ground coffee with the included powder portafilter accessories.

Product Overview Video

Video 1: Overview of Gevi 15 Bar Espresso Machine with Milk Frother.

This video provides a comprehensive overview of the Gevi 15 Bar Espresso Machine, demonstrating its key features and functionalities, including the milk frother. It serves as a visual guide to understanding the machine's design and capabilities.

2. SETUP

Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and accessories from the box.
2. Wash the removable water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

Filling the Water Tank



SIMPLE AND EASY OPERATION

- Selector knob
- LED indicator light

TWO ESPRESSO SHOTS

- The portafilter has a holder for two espresso shots



1.5L FOOD-GRADE REMOVABLE TRANSPARENT WATER TANK

- Can directly know how much water left
- Removable, easy to add and clean water

WARMING TRAY

- Keeps your cups warm, which keeps your coffee in a taste-good temperature



REMOVABLE DRIP TRAY

- Keep the drip water and remove it to pour the water
- Clean and convenient

Figure 3: Removable water tank and drip tray for easy operation.

This image illustrates the transparent, removable 1.5L water tank located at the back of the machine, showing the 'MAX' fill line. It also highlights the removable drip tray at the bottom front, designed for easy cleaning and preventing overflows.

4. Remove the water tank from the back of the machine.
5. Fill the tank with fresh, cold water up to the 'MAX' level indicated. Do not exceed the maximum fill line.
6. Place the water tank back securely into its position.

Priming the Pump (First Use)

Before first use or if the machine has not been used for a long time, the pump needs to be primed:

1. Ensure the water tank is filled.
2. Place a large cup under the steam wand.
3. Turn the machine on using the power switch. The indicator light will illuminate.
4. Turn the control knob to the steam/hot water position. Allow water to flow through the steam wand until a steady stream is achieved. This purges air from the system.
5. Turn the control knob back to the standby position.

3. OPERATING INSTRUCTIONS

Brewing Espresso

1. Ensure the machine is plugged in and the water tank is filled.
2. Turn on the machine. Wait for the indicator light to show it's ready (usually a steady blue or white light).
3. Add desired amount of ground coffee to the filter basket in the portafilter. Use the included scoop/tamper to level and tamp the coffee firmly. For Nespresso capsules, insert the capsule into the compatible adapter (if using).
4. Attach the portafilter to the brewing head by aligning it and twisting it firmly to the right until locked.
5. Place one or two pre-warmed espresso cups on the drip tray under the portafilter spouts.
6. Turn the control knob to the espresso brewing side. Coffee will begin to flow. Turn the knob back to the standby position when the desired amount of espresso is reached.



Figure 4: 15-Bar high pressure extraction for stable and smooth coffee.

This image illustrates the 15-bar pump pressure feature, emphasizing its role in achieving high-pressure extraction and stable, smooth coffee. The dial indicates a quick 25-second brewing time after warm-up, showcasing the machine's efficiency.

Milk Frothing

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. Position the steam wand into the milk, just below the surface.
3. Turn the control knob to the milk frothing side. Steam will be released.
4. Move the pitcher up and down gently to create foam. Once desired foam consistency is achieved,

turn the knob back to the standby position.

5. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

STABLE STEAM CONTROL

TO CREAT LATTE ART



Manual Steam Wand with Right Steam Pressure

Create Thousands of Tiny Bubbles Mix with Air and Steam and Turns Milk Into a Silky Smooth Micro-Foam

To Create the Latte Art and Get Velvety Texture in Your Milk

The image features a silver Gevi espresso machine on a wooden surface. To the left, a vase of white calla lilies is visible. In the foreground, a white cup of latte art sits on a saucer. Three callout boxes provide detailed information: the top one shows the steam wand with steam rising; the middle one shows a close-up of the steam wand in a pitcher of milk; the bottom one shows a hand pouring milk into a cup to create latte art.

Figure 5: Stable steam control to create latte art.

This image highlights the stable steam control feature, demonstrating how the manual steam wand with right steam pressure can create thousands of tiny bubbles, turning milk into silky smooth micro-foam, ideal for creating latte art and achieving a velvety texture.

4. MAINTENANCE AND CLEANING

Daily Cleaning

- After each use, remove the portafilter and discard the used coffee grounds. Rinse the portafilter and filter basket under running water.
- Empty and rinse the drip tray regularly. The drip tray is removable for easy cleaning.
- Wipe down the exterior of the machine with a soft, damp cloth.

Descaling

Over time, mineral deposits (limescale) can build up in your espresso machine, affecting its performance and the taste of your coffee. Descaling should be performed regularly, depending on your water hardness and frequency of use (e.g., every 2-3 months).

1. Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water).
2. Fill the water tank with the descaling solution.
3. Place a large container under the brewing head and steam wand.
4. Run half of the solution through the brewing head (without coffee).
5. Run the remaining half through the steam wand.
6. Rinse the water tank thoroughly and fill it with fresh water.
7. Repeat steps 4 and 5 with fresh water to rinse out any descaling solution residue.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee is watery or weak.	Coffee grounds too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Machine not heating up.	Power issue; internal component failure.	Check power connection; ensure power switch is on. If problem persists, contact customer support.
Machine is leaking.	Water tank not seated correctly; portafilter not properly locked; internal seal issue.	Ensure water tank is secure; re-attach portafilter firmly. If leaking continues, check for cracks or contact support.
Excessive noise during operation.	Normal pump operation; machine not on a stable surface.	Ensure machine is on a flat, stable surface. Some noise is normal during brewing/frothing.

For more detailed troubleshooting or issues not listed here, please refer to the official user manual PDF or contact Gevi customer support.

6. SPECIFICATIONS

Feature	Detail
Brand	Gevi
Model Number	GECME003D-U
Color	Black-1
Product Dimensions	1"D x 1"W x 1"H
Special Feature	Milk Frother
Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Style	Espresso 1
Specific Uses For Product	Coffee maker
Included Components	Milk Frother
Operation Mode	Fully Automatic
Human Interface Input	Dial
Unit Count	1.0 Count
Item Weight	12.17 pounds
ASIN	B09YYHHNC2
Date First Available	June 1, 2017

7. WARRANTY AND SUPPORT

For detailed warranty information, please refer to the official user manual provided with your product or visit the Gevi website. Specific warranty terms and conditions were not available in the provided product data.

If you require further assistance or have questions about your Gevi Espresso Machine, please consult the official User Manual (PDF) available at: [Gevi Espresso Machine User Manual PDF](#)