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Gevi E418E-S

Gevi Espresso Machine User Manual

Model: E418E-S

1. Important Safety Instructions

Please read all instructions carefully before using this appliance. Improper use may result in personal injury or damage to the appliance.

- Ensure the voltage of the appliance matches your local power supply before connecting.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Always unplug the machine from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- Keep hands and face clear of the steam wand and hot water dispenser during operation, as hot steam and water can cause burns.
- Do not operate the appliance with a damaged cord or plug, or if it has been dropped or damaged in any manner.
- This appliance is intended for household use only.
- Keep out of reach of children.

2. Product Overview



Figure 2.0: Gevi Espresso Machine. A complete view of the Gevi Espresso Machine with its primary accessories.

The Gevi Espresso Machine (Model E418E-S) is designed to deliver professional-quality espresso and coffee beverages in your home. Featuring a 20-bar pump, it supports both Nespresso Original capsules and ground coffee, offering versatility for your brewing preferences. The integrated milk frother allows for the creation of lattes, cappuccinos, and other milk-based drinks.

Key Features:

- **20 Bar High-Pressure Pump:** Ensures optimal extraction for rich, flavorful espresso with a thick crema.
- **NTC Precise Temperature Control:** Maintains ideal brewing temperature for consistent results.
- **Low-Pressure Pre-infusion:** Gently soaks coffee grounds for even extraction and enhanced flavor.
- **Built-in Pressure Gauge:** Provides real-time feedback on brewing pressure for perfect extraction.
- **Powerful Steam Wand:** For frothing milk to create creamy lattes and cappuccinos.
- **Dual Brewing Methods:** Compatible with both Nespresso Original capsules and ground coffee.
- **Customizable Brew Volume:** Allows adjustment of single and double shot volumes.
- **Full Stainless Steel Design:** Durable and aesthetically pleasing construction.

Components and Accessories:



Figure 2.1: Included Components. This image displays the various parts and accessories that come with the Gevi Espresso Machine, including the spoon & tamper, powder portafilter, capsules portafilter, cleaning pin, 51mm single cup filter, 51mm double cup filter, and capsules filter.



Figure 2.2: Machine Parts. This diagram highlights the main parts of the Gevi Espresso Machine, including the 1L removable water tank, removable drip tray, portafilters, and various filters.

3. Setup

3.1 Unpacking and Placement

1. Carefully remove all packaging materials and accessories.
2. Place the espresso machine on a stable, flat, and heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the machine.
3. Ensure the machine dimensions (12.28 x 5.51 x 11.97 inches) fit your counter space.



Figure 3.1: Product Dimensions. The image shows the compact dimensions of the Gevi Espresso Machine, making it suitable for various kitchen spaces.



Figure 3.2: Cup Warming Tray. The top surface can be used to warm espresso cups.

3.2 Initial Cleaning and Priming

1. Wash the water tank, portafilters, and filters with warm, soapy water. Rinse thoroughly and dry.
2. Fill the removable water tank with clean, fresh water up to the MAX line.



Figure 3.3: Filling Water Tank. The water tank is easily removable for filling and cleaning.

3. Place a large cup or container under the coffee outlet.
4. Plug the machine into a grounded power outlet.
5. Press the power button to turn on the machine. The indicator lights will flash as the machine heats up.
6. Once the lights are solid, indicating the machine is ready, press the single shot button to run water through the system without coffee. Repeat this process 2-3 times to prime the pump and clean internal components.
7. Empty and clean the drip tray.



Figure 3.4: Removable Drip Tray. The drip tray is designed for easy removal and cleaning.

4. Operation

4.1 Brewing Espresso with Ground Coffee



Figure 4.1: Dual Brewing Capability. The Gevi Espresso Machine supports both Nespresso capsules and ground coffee.

1. Ensure the water tank is filled with fresh water.
2. Insert the desired filter (single or double shot) into the powder portafilter.
3. Add finely ground coffee to the filter. Use the included spoon to measure. For a single shot, use one level spoon (approx. 7g); for a double shot, use two level spoons (approx. 14g).
4. Use the tamper to press the coffee grounds firmly and evenly.
5. Attach the powder portafilter to the group head by aligning it and twisting it firmly to the right until it locks into place.
6. Place your espresso cup(s) on the drip tray under the portafilter.
7. Once the machine is heated (indicator lights solid), press the single or double shot button. The machine will begin brewing.



Figure 4.2: Ground Coffee Brewing Steps. Follow these steps for a perfect espresso using ground coffee.

8. Monitor the pressure gauge during brewing. The optimal pressure range is typically in the middle of the gauge.



Figure 4.3: Pressure Gauge. The built-in pressure gauge helps ensure optimal extraction.

9. The machine uses low-pressure pre-infusion to ensure even saturation of coffee grounds, leading to better flavor extraction.



Figure 4.4: Low-Pressure Pre-infusion. This feature ensures a more balanced extraction.

10. Press the brew button again to stop the flow if you desire a different volume than the default.

4.2 Brewing Espresso with Nespresso Original Capsules

1. Ensure the water tank is filled with fresh water.

2. Open the capsule portafilter and insert one Nespresso Original capsule. Close the portafilter securely.
3. Attach the capsule portafilter to the group head by aligning it and twisting it firmly to the right until it locks into place.
4. Place your espresso cup(s) on the drip tray under the portafilter.
5. Once the machine is heated, press the single or double shot button. The machine will begin brewing.

Figure 4.5: Capsule Brewing Steps. Follow these steps for a perfect coffee using Nespresso Original capsules.

6. Press the brew button again to stop the flow.

4.3 Customizing Brew Volume

The machine comes with default brew volumes (1 oz for single, 2 oz for double), but you can customize them:

1. Ensure the machine is heated and ready.
2. Place a cup under the portafilter.
3. Press and hold the desired brew button (single or double shot) until the desired volume is dispensed into your cup.
4. Release the button. The machine will remember this new volume for future brews.



Figure 4.6: Brewing Amount Choices. The machine offers both default and customizable brew volumes.

4.4 Milk Frothing

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the steam button on the control panel. The indicator light will flash and then become solid when the machine reaches steaming temperature.
3. Position the steam wand into the milk, just below the surface.
4. Turn the steam knob to release steam. Move the pitcher up and down to create foam.
5. Once desired foam and temperature are reached, turn off the steam knob and remove the pitcher.



Figure 4.7: Powerful Steam Wand. The steam wand allows for easy milk frothing.



Figure 4.8: Milk Frothing Steps. Detailed steps for creating perfect milk foam.

6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

4.5 Creating Various Espresso Drinks

With your Gevi Espresso Machine, you can create a variety of coffee shop favorites:



Figure 4.9: Drink Variety. Explore a wide range of espresso-based beverages.

- **Espresso:** A concentrated coffee shot, the base for many drinks.
- **Cappuccino:** Equal parts espresso, steamed milk, and frothed milk.
- **Latte:** Espresso with a larger amount of steamed milk and a thin layer of foam.
- **Macchiato:** Espresso "marked" with a dollop of frothed milk.
- **Mocha:** Espresso, chocolate syrup, steamed milk, and whipped cream.
- **Americano:** Espresso diluted with hot water.

5. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Gevi Espresso Machine.

5.1 Daily Cleaning

1. **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
2. **Portafilter and Filters:** Remove spent coffee grounds and rinse the portafilter and filter baskets under warm water. Use a brush to

remove any stubborn residue.

3. **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge a small amount of steam to clear any milk residue from inside the wand.
4. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5.2 Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance and taste. Descale your machine regularly, depending on your water hardness and usage frequency (e.g., every 2-3 months).

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee outlet and steam wand.
4. Run half of the solution through the coffee outlet by pressing the brew button.
5. Run the remaining half of the solution through the steam wand.
6. After descaling, rinse the water tank thoroughly and fill it with fresh water. Run several full tanks of fresh water through both the coffee outlet and steam wand to rinse out any remaining descaling solution.

6. Troubleshooting

Before contacting customer support, please refer to the following troubleshooting guide for common issues.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; clogged filter.	Fill water tank; prime the machine; clean filter/portafilter.
Coffee brews too slowly or not at all.	Coffee grounds too fine or tamped too hard; clogged filter.	Use coarser grind; reduce tamping pressure; clean filter.
Coffee brews too quickly or is weak.	Coffee grounds too coarse or not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
No steam from steam wand.	Machine not at steaming temperature; steam wand clogged.	Wait for steam indicator light to be solid; clean steam wand with cleaning pin.
Water leaks from machine.	Water tank not seated correctly; drip tray full; portafilter not locked properly.	Reseat water tank; empty drip tray; ensure portafilter is firmly locked.

7. Specifications

Feature	Detail
Brand	Gevi
Model Number	E418E-S
Coffee Maker Type	Espresso Machine
Special Features	Milk Frother, Removable Drip Tray, Hot Water Function
Coffee Input Type	Nespresso Original Capsules, Ground Coffee

Feature	Detail
Filter Type	Reusable
Operation Mode	Fully Automatic
Voltage	101.5 Volts (AC)
Human Interface Input	Buttons
Product Dimensions (L x W x H)	12.28 x 5.51 x 11.97 inches
Item Weight	8.59 pounds
Date First Available	June 26, 2020

8. Warranty and Support

Gevi products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your product or visit the official Gevi website.
If you encounter any issues or have questions not covered in this manual, please contact Gevi customer support for assistance. Have your model number (E418E-S) and purchase information ready when contacting support.
For more information, you may visit the Gevi Store on Amazon.

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