Gevi GECME403-U

Gevi Espresso Machine

User Manual

Model: GECME403-U

Important Safety Instructions

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

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, 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.
- 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.

Product Overview

The Gevi Espresso Machine is designed to deliver rich, authentic espresso, cappuccino, and latte beverages in your home. It features a powerful pump, a steam wand for milk frothing, and a removable water tank for convenience.



Figure 1: Front view of the Gevi Espresso Machine, showing the control panel, portafilter, and drip tray, with two cups of espresso being dispensed.



Figure 2: Internal view of the Gevi Espresso Machine, highlighting the Italian ODM pump and double volume boiler, indicating efficient and powerful operation.

Components:

- **Control Panel:** Includes power button, brewing/espresso button, and milk steaming control.
- **Pressure Gauge:** Displays brewing pressure and temperature.

- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid, removable for easy cleaning.
- **Water Tank:** Removable 34oz (1.5L) capacity for easy refilling.

Setup

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and drip tray with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold filtered water up to the MAX line. Replace the tank securely.
4. **First Use Cycle (Priming):**
    - Place a large cup or container under the brewing head and steam wand.
    - Plug the machine into a grounded electrical outlet.
    - Press the Power button. The indicator light will illuminate.
    - Press the Brewing/Espresso button to run water through the brewing head until water flows out. Press again to stop.
    - Turn the steam knob to release steam from the steam wand for a few seconds, then turn it off. This primes the pump and removes air from the system.

Operating Instructions

1. Making Espresso:

1. Ensure the water tank is filled.
2. Insert the desired filter basket (single or double shot) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. For a single shot, use approximately 7-8 grams; for a double shot, use 14-16 grams.
4. Tamp the coffee grounds evenly and firmly with a tamper. Wipe any excess grounds from the rim of the portafilter.
5. Attach the portafilter to the brewing head by aligning it with the "INSERT" mark and rotating it to the right until it locks into the "LOCK" position.
6. Place one or two espresso cups on the drip tray directly under the portafilter spouts.
7. Press the Brewing/Espresso button. The machine will begin to extract espresso. The pressure gauge will indicate the brewing pressure.
8. Once the desired volume of espresso is reached (typically 25-30ml for a single shot, 50-60ml for a double shot), press the Brewing/Espresso button again to stop the flow.
9. Carefully remove the portafilter by rotating it to the left. Dispose of the used coffee grounds.



Figure 3: Close-up view of the espresso extraction process, showing the rich crema and consistent flow, indicative of a stable extraction from the Italian ODM pump.



Figure 4: The visual temperature gauge on the Gevi Espresso Machine, providing real-time temperature feedback for optimal brewing and steaming.



Figure 5: The Gevi Espresso Machine demonstrating its capability to customize shot volumes, allowing for personalized espresso drinks.

2. Frothing Milk with the Steam Wand:

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the Milk Steaming button. Wait for the indicator light to illuminate steadily, indicating the machine has reached

steaming temperature.

3. Position the steam wand just below the surface of the milk.
4. Slowly turn the steam knob to release steam. Lower the pitcher slightly to introduce air for frothing, creating a "hissing" sound.
5. Once the milk has doubled in volume and reached the desired temperature (around 140-150°F or 60-65°C), turn off the steam knob.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Purge a small amount of steam to clear any internal blockages.



Figure 6: The powerful steam wand of the Gevi Espresso Machine in action, efficiently frothing milk to create perfectly textured microfoam for lattes and cappuccinos.



Figure 7: Examples of various espresso-based drinks, including latte, cappuccino, and pure espresso, that can be created using the Gevi Espresso Machine.

Maintenance and Cleaning

Daily Cleaning:

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter and Filter Basket:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water. Use a brush to remove any stubborn coffee residue.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Purge steam briefly to clear any internal milk residue.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

Descaling:

Descaling is essential to remove mineral buildup and maintain optimal machine performance. The frequency depends on water hardness and usage, but generally every 2-3 months is recommended.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water, 1:1 ratio).
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 by pressing the Espresso button.
5. Run the remaining half of the solution through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes to allow the solution to work.
7. Rinse the water tank thoroughly and fill it with fresh water.
8. Run several full tanks of fresh water through both the brewing head and steam wand to thoroughly rinse the machine and remove any descaler residue.

Troubleshooting

Refer to the table below for common issues and their solutions. For more detailed troubleshooting, please consult the official Gevi Troubleshooting Guide (PDF) available online.

Problem	Possible Cause	Solution
No water flow from brewing head.	Water tank empty; machine not primed; clogged filter basket.	Fill water tank; perform priming cycle; clean filter basket.
Espresso flows too slowly or not at all.	Coffee ground too fine; coffee tamped too hard; machine needs descaling.	Use coarser grind; tamp less firmly; descale the machine.
Espresso flows too quickly, weak coffee.	Coffee ground too coarse; not enough coffee; coffee not tamped firmly enough.	Use finer grind; increase coffee dose; tamp more firmly.
Steam wand not producing steam.	Machine not at steaming temperature; steam wand clogged.	Wait for steam indicator light; clean steam wand hole with a pin; purge steam.
Machine leaking water.	Water tank not seated correctly; drip tray full; seal issue.	Ensure water tank is firmly in place; empty drip tray; contact support if issue persists.

For further assistance, please refer to the Gevi Troubleshooting Guide (PDF).

Specifications

Feature	Detail
Brand	Gevi
Model Number	GECME403-U
Coffee Maker Type	Espresso Machine
Special Feature	Milk Frother Steam Wand
Water Tank Capacity	34oz (approx. 1.5 Liters)
Operation Mode	Fully Automatic
Coffee Input Type	Ground Coffee
Product Dimensions	12.6 x 10.63 x 13.78 inches
Item Weight	10.6 pounds
UPC	767791715529, 767791701522

Warranty and Support

For warranty information and customer support, please refer to the documentation included with your product or visit the official Gevi website. You may also contact Gevi customer service directly for assistance with product issues or inquiries.

Manufacturer: Gevi

Online Store: Gevi Store on Amazon

Please have your model number (GECME403-U) and purchase date ready when contacting support.

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