

Gevi GECME418E-U+GECGI406B-U7

Gevi 20 Bar Espresso Coffee Machine with Burr Grinder Set

Model: GECME418E-U+GECGI406B-U7 | Brand: Gevi

INTRODUCTION

This instruction manual provides comprehensive guidance for the operation, maintenance, and troubleshooting of your Gevi 20 Bar Espresso Coffee Machine with Burr Grinder Set. Designed for optimal espresso extraction, this machine features a professional 20-bar pressure system, a powerful steam system for milk frothing, precision grinding settings, and advanced conical burrs for a superior coffee experience.

INCLUDED COMPONENTS

Your Gevi Espresso Machine with Burr Grinder Set comes with the following components:

- GECME418E-U Espresso Machine (1)
- GECGI406B-U7 Coffee Grinder (1)
- Portafilter (1)
- Portafilter Bracket (1)
- 51mm Double Cup Filter (1)
- 51mm Single Cup Filter (1)
- Coffee Spoon (1)
- Cleaning Brush (1)
- Espresso Glasses (2)
- Powder Chamber (1)
- Tamper (1)
- Milk Frothing Pitcher (1)
- Cleaning Pin (1)



Figure 1: Gevi Espresso Machine and Grinder with all included accessories.



Upgraded Conical Burr Grinding Design

		
Durable Conical Burrs Create uniform grinds for better flavor	Grind More Evenly Stainless steel conical burr with removable upper burr	Fast Grinding Mess-free & large capacity bean hopper

Figure 2: Detailed view of Gevi Espresso Machine accessories with numbered labels for easy identification.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the espresso machine and grinder on a stable, flat, and dry surface. Ensure adequate ventilation around the units.
3. **Water Tank Installation:**

Fill the removable water tank with fresh, cold water. Ensure the tank is securely placed back into its position at the rear of the espresso machine. The water tank has a semi-transparent fume color for easy water level monitoring.



Figure 3: Inserting the removable water tank.

4. **Drip Tray Assembly:**

Ensure the removable drip tray is correctly assembled and placed at the base of the machine. This tray collects excess water and coffee drips, keeping your countertop clean.



Figure 4: The removable drip tray for easy cleaning.

5. **Cup Warmer:**

The top of the machine features a cup warmer. Place your espresso cups here to pre-warm them, ensuring your espresso stays hot longer.



Figure 5: Pre-warming cups on the machine's top surface.

6. **Power Connection:** Plug the machine into a grounded electrical outlet.

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Video 1: Detailed guide on how to make perfect espresso coffee with the Gevi GECME418E-U Espresso Machine, including initial setup steps.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

The Gevi coffee grinder offers 35 precise grind settings, allowing you to customize the fineness of your coffee grounds from coarse (for French press) to very fine (for espresso). Adjust the grind setting by rotating the hopper.

20 Bar High Pressure with Built-in Pressure Guide

Enjoy latte, cappuccino and other espresso at home.



3-in-1 Customizable Brew Settings



— Single/short Cup Volume
25 – 60 mL



— Double/long Cup Volume
60 – 130 mL



— Manual-Cup Volume
Long press Single/short cup button **3s** (Max 1000mL).



LOW Pressure Pre-Infusion Segmented Pressure Control

Figure 6: The coffee grinder with 35 precise grind settings for various brewing methods.



Figure 7: Close-up of the grinder's dial for adjusting grind fineness.

2. Espresso Extraction

The machine features a 20-bar professional Italian pump for optimal espresso extraction. A built-in pressure gauge helps you monitor the extraction process to achieve the perfect shot.



Powerful Steam Wand
360° Swivel Action Steam Wand
Makes Perfectly Texturized Microfoam.

- Heat Up 25 Seconds
- Turn Milk into a Silky Smooth Foam
- Easy to Create Latte Art
- Removable Tube for Easy Cleaning
- Hot Water



Figure 8: Pressure gauge indicating the ideal espresso extraction range.



Figure 9: Extraction guide with built-in pressure gauge for perfect espresso.

The machine also utilizes low-pressure pre-infusion, which gently soaks the coffee grounds before full pressure is applied, ensuring even extraction and a richer flavor.



Figure 10: Low pressure pre-infusion ensures steady water flow for stronger coffee.

3. Brew Settings

Choose between single or double shot volumes, or customize your brew volume for a personalized coffee experience. The machine offers default settings of 1 oz for single and 2 oz for double shots, with customizable ranges.

51mm Stainless Steel
Extraction Head



4-in-1 Extraction System

Compatible with ground coffee with bottom or bottomless portafilters, ESE Pods, and Nespresso capsule for more possibilities of brewing.

Ground coffee
traditional portafilter set

Included



Ground coffee
bottomless portafilter set

NOT INCLUDED



ESE pods & filter

NOT INCLUDED



Nespresso capsule set

NOT INCLUDED

Figure 11: Control panel with 3-in-1 customizable brew settings.

Simple Steps to Get a Perfect Espresso



1. Fill the Tank
with Fresh Water



2. Preheat
the Machine



3. Grind the
Coffee Beans



4. Tamp the
Coffee Grounds



5. Install the
Portafilter



6. Extract the
Perfect Espresso

Figure 12: Shot volume adjustment options for personalized espresso.

4. Steam Wand Operation

The powerful 360° swivel-action steam wand quickly turns milk into silky smooth microfoam, perfect for lattes and cappuccinos. It also functions as a hot water dispenser.

2-in-1 By Cup Or Time

Touchscreen with Easy-Touch Technology



Figure 13: Powerful steam wand for perfectly textured microfoam.

5. Extraction System Compatibility

The 51mm stainless steel extraction head is compatible with ground coffee (traditional and bottomless portafilters), ESE Pods, and Nespresso capsules, offering versatile brewing options.



Figure 14: The 4-in-1 extraction system supports various coffee formats.

Quick Start Guide for Espresso

1. Fill the water tank with fresh water.
2. Preheat the machine.

3. Grind coffee beans to a fine consistency.
4. Tamp the coffee grounds evenly in the portafilter.
5. Install the portafilter into the machine.
6. Select your desired brew volume and extract the perfect espresso.



Figure 15: Simple steps to get a perfect espresso.

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Video 2: Detailed guide on how to make perfect espresso coffee with the Gevi GECME418E-U Espresso Machine.

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Video 3: Instructions on how to make espresso after milk frothing, including temperature management tips.

MAINTENANCE

Cleaning

- **Drip Tray:** The removable drip tray should be emptied and cleaned regularly. It has a red float indicator that rises when the tray is full.
- **Water Tank:** The water tank can be removed for easy refilling and cleaning. It is recommended to wipe the area where the water tank sits to remove any residual water.
- **Steam Wand:** The steam wand has a removable terminal part for easy cleaning. Always wipe the steam wand immediately after use to prevent milk residue buildup.
- **Portafilter and Filters:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter baskets under running water.
- **Brew Head:** Wipe the brew head area with a damp cloth after every use to remove coffee grounds and prevent blockages.

Descaling

The machine features an automatic descaling function. After approximately 500 cycles, the machine will provide a visual signal (power button/steam button blue light flashes simultaneously for 10 seconds, with a buzzer sound) indicating it's time for descaling. Refer to the full user guide for detailed descaling instructions.

TROUBLESHOOTING

This section addresses common issues you might encounter with your Gevi Espresso Machine. For more detailed solutions, please refer to the comprehensive user guide.

- **No Water Flow / Machine Not Brewing:**
 - Check if the water tank is filled and correctly seated.
 - Ensure the machine is preheated and ready for brewing (indicator lights are solid).
 - If the machine indicates an "over temperature" alarm (flashing lights), release some hot water through the steam wand to cool it down before brewing.
- **Espresso Tastes Too Weak (Under Extraction):**
 - Adjust the grind setting to be finer.
 - Increase the amount of coffee grounds in the filter basket.
 - Ensure proper tamping pressure. The pressure gauge should ideally be within the blue range during extraction.
- **Espresso Tastes Too Strong/Bitter (Over Extraction):**
 - Adjust the grind setting to be coarser.
 - Reduce the amount of coffee grounds.
 - Ensure you are not over-tamping the coffee.
- **Grinder Messy / Grounds Spilling:**
 - Ensure the portafilter is correctly positioned under the grinder chute.
 - Tap the side of the grinder hopper occasionally to help beans feed into the burrs, especially with oily beans.
- **Machine Automatically Shuts Off:**
 - The machine has an auto-switch off (sleeping mode) feature that activates after 5 minutes of inactivity to save energy. Simply turn it back on to resume use.

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Video 4: This video demonstrates how to manage machine temperature for optimal espresso brewing, which can help resolve over-temperature alarms.

SPECIFICATIONS

Brand	Gevi
Model Name	GECME418E-U+GECGI406B-U7
Color	Ivory Beige
Product Dimensions	12.28"D x 10.31"W x 12.4"H
Item Weight	17.21 pounds
Coffee Maker Type	Espresso Machine

Pressure System	20 Bar Professional Italian Pump
Grinder Settings	35 Precise Grind Settings
Heating Element	1350W Instant Heating Element
Temperature Control	NTC Precise Temperature (197°F for Crema Extraction, 212°F for Delicate Foam)
Special Features	Burr Grinder, Barista Kit, Built-in Pressure Gauge, Adjustable Shot Volume, Pre-infusion, Auto Shut-off, Removable Water Tank, Cup Warmer

WARRANTY & SUPPORT

Gevi values your satisfaction. Every Gevi product (purchased via an official or authorized channel) is entitled to a **12-month warranty** and **lifetime tech support**. If you encounter any issue with your Gevi espresso machine, please feel free to contact us.

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

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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

