

Garvee EZ01-1

GARVEE EZ01-1 Espresso Machine Instruction Manual

Model: EZ01-1 | Brand: Garvee

1. INTRODUCTION

Welcome to the world of home barista craftsmanship with your new GARVEE EZ01-1 Espresso Machine. This fully automatic espresso maker is designed to bring cafe-quality beverages directly to your kitchen. Featuring an integrated grinder, milk frother, and precise controls, you can enjoy a variety of coffee drinks from espresso to lattes and cappuccinos. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

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Video 1: Overview of the GARVEE EZ01-1 Fully Automatic Espresso Machine, showcasing its features and ease of use.

2. SETUP

2.1 Unpacking and Components

Carefully remove all components from the packaging. Ensure all included items are present:

- Espresso Machine with integrated Grinder and Milk Frother
- Portafilter
- Single-cup filter (double-walled)
- Double-cup filter (double-walled)
- Tamper
- Milk Pitcher
- Cleaning Brush
- Cleaning Needle for Steam Wand

Practical Accessories



- 1** Dosing funnel **2** 1-cup coffee filter **3** 2-cups coffee filter **4** Tamper
- 5** Milk pitcher **6** Cleaning brush **7** Cleaning needle for steam nozzle

Image 1: The GARVEE EZ01-1 Espresso Machine displayed with all its practical accessories, including the portafilter, filters, tamper, milk pitcher, and cleaning tools.

2.2 Water Tank Setup

The machine features a large, removable 2.8-liter water tank located at the back. This generous capacity reduces the frequency of refills.

- Remove the water tank by pulling it upwards from the back of the machine.
- Fill the tank with fresh, cold water. Do not exceed the MAX fill line.
- Carefully place the water tank back into its position, ensuring it is securely seated.



Image 2: A hand demonstrating the removal of the large, transparent water tank from the rear of the espresso machine for easy refilling.

2.3 Grinder Setup

The integrated grinder offers 15 adjustable grind size options, from coarse to ultra-fine. The optimal range for espresso beans is typically between 10 and 15, depending on the roast type.

- Open the lid of the bean hopper located on top of the machine.
- Pour fresh, whole coffee beans into the hopper. Avoid overfilling to maintain bean freshness.
- Adjust the grind size dial on the side of the hopper to your desired setting. For dark roasts, a mid to upper range (10-15) is often recommended.



Image 3: A detailed view of the espresso machine's control panel, showing the integrated bean hopper with coffee beans and the grind size adjustment dial.

3. OPERATING INSTRUCTIONS

3.1 Power On and Cup Warming

- Press the Power button to turn on the machine. The top surface of the machine will gently warm up, serving as a cup-warming plate.

- Place your espresso cups on the warming plate to pre-heat them. This helps maintain the temperature of your coffee.



Image 4: Two small glass cups resting on the heated top surface of the espresso machine, illustrating the cup warming feature.

3.2 Grinding Coffee Beans

- Insert the appropriate filter basket (single or double shot) into the portafilter.
- Place the portafilter under the grinder outlet.
- Press the Grind button. The machine will automatically grind the selected amount of beans into the portafilter. You can also manually stop the grinding process by pressing the button again.



Image 5: A hand positioning the portafilter beneath the grinder outlet, ready to receive freshly ground coffee.

3.3 Tamping

- Use the provided sturdy stainless steel tamper to firmly press down the ground coffee in the portafilter.
- Ensure the coffee grounds are level with the MAX fill line inside the filter basket for optimal pressure.

3.4 Brewing Espresso

- Securely lock the portafilter into the group head.
- Place your pre-warmed cup(s) under the portafilter spouts.
- Select either the Single Cup or Double Cup button to start brewing.

- Monitor the pressure gauge during brewing. The needle should ideally be in the green