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› G3 Ferrari G10189 Tiffany Espresso Machine User Manual

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G3 Ferrari G10189 Tiffany Espresso Machine User Manual

Model: G10189

INTRODUCTION

Thank you for choosing the G3 Ferrari G10189 Tiffany Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions carefully before first use and keep them for future reference.

PRODUCT OVERVIEW

The G3 Ferrari G10189 Tiffany is a compact and elegant espresso machine designed for home use. It features a 15-bar pump, 1350W power, and a 1-liter water tank, allowing you to prepare delicious espresso, cappuccino, and other hot beverages. The machine is compatible with both ground coffee and ESE pods.



Image 1: Front view of the G3 Ferrari G10189 Tiffany Espresso Machine with key components labeled. Labels include Soft-touch controls, Cup warmer, Steam button, Portafilter, Cappuccino maker (steam wand), and Drip tray.

Key Components:

- **Soft-touch Controls:** Intuitive buttons for various functions.
- **Cup Warmer:** Located on top to keep your cups warm.
- **Steam Button:** Activates the steam function for frothing milk.
- **Portafilter:** Holds ground coffee or ESE pods.
- **Cappuccino Maker (Steam Wand):** For frothing milk and dispensing hot water.
- **Drip Tray:** Collects excess liquid and is removable for easy cleaning.
- **Water Tank:** Removable 1-liter capacity for water.



Image 2: A detailed view of the soft-touch control panel, showing the buttons for single espresso, double espresso, and steam functions.



Image 3: Espresso cups placed on the integrated cup warmer, demonstrating its function to pre-heat cups for optimal coffee temperature.

SAFETY INSTRUCTIONS

Please observe the following safety precautions to prevent injury or damage to the appliance:

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Always unplug the machine when not in use or before cleaning.
- Avoid contact with hot surfaces, especially the steam wand and cup warmer.

- Use only cold, fresh water in the water tank.
 - Do not use the appliance outdoors.
 - Never leave the appliance unattended during operation.
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SETUP

1. Unpacking

Carefully remove the espresso machine and all accessories from the packaging. Check for any damage. Retain the packaging for future transport or storage.

2. First Use and Priming

1. Place the machine on a stable, flat, heat-resistant surface.
2. Fill the water tank with fresh, cold water (see "Filling the Water Tank" below).
3. Plug the machine into a grounded power outlet.
4. Press the power button to turn on the machine. The indicator lights will flash as the machine heats up.
5. Once the lights are steady, the machine is ready.
6. To prime the system, place a container under the portafilter spout and press the single espresso button. Let water run through until it flows steadily. Repeat for the steam wand by turning the steam knob to release steam/hot water.

3. Filling the Water Tank



Image 4: The removable water tank with its lid open, ready for filling. The maximum fill line is visible.

The water tank is located at the back of the machine. Lift the lid and carefully remove the tank. Fill it with fresh, cold water up to the MAX level indicated. Replace the tank securely, ensuring it is properly seated.

OPERATING INSTRUCTIONS

1. Making Espresso (Ground Coffee)



Image 5: The portafilter, along with the single and double shot filter baskets, and a coffee scoop that doubles as a tamper.

1. Ensure the machine is on and preheated.
2. Select the appropriate filter basket (single or double shot) and place it into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Use the provided scoop for measurement.
4. Lightly tamp the coffee grounds with the flat end of the scoop.
5. Wipe any excess coffee from the rim of the portafilter.
6. Insert the portafilter into the group head and turn it firmly to the right until it locks into place.
7. Place your preheated cup(s) on the drip tray under the portafilter spouts.
8. Press the single or double espresso button. The machine will start brewing.

9. To stop brewing manually, press the same button again (Stop Function). Otherwise, it will stop automatically after a preset volume.
10. Once brewing is complete, carefully remove the portafilter and discard the used coffee grounds.

2. Making Espresso (Coffee Pods)

1. Ensure the machine is on and preheated.
2. Use the specific filter basket designed for ESE (Easy Serving Espresso) pods.
3. Place one ESE pod into the filter basket.
4. Insert the portafilter into the group head and lock it into place.
5. Place your preheated cup under the portafilter spout.
6. Press the single espresso button to start brewing.
7. Press the button again to stop brewing manually, or let it stop automatically.
8. Remove the portafilter and discard the used pod.

3. Using the Steam Wand (Cappuccinatore)



Image 6: A user frothing milk with the steam wand, demonstrating the cappuccino maker function.

1. Fill a pitcher with cold milk (dairy or non-dairy).
2. Press the steam button on the control panel. The steam indicator light will flash and then become steady when the machine reaches steaming temperature.
3. Position the steam wand into the milk, just below the surface.
4. Turn the steam knob on the side of the machine to release steam.
5. Move the pitcher up and down to create foam.
6. Once desired foam and temperature are reached, turn off the steam knob.
7. Immediately clean the steam wand with a damp cloth to prevent milk residue from drying.

4. Hot Water Dispensing

The steam wand can also dispense hot water for tea or other hot beverages.

1. Ensure the machine is on and preheated.
2. Place a cup under the steam wand.

3. Turn the steam knob to release hot water.
4. Turn the knob off when you have the desired amount of hot water.

5. Cup Warmer Function

The top surface of the machine acts as a passive cup warmer. Place your espresso cups on this surface to preheat them, which helps maintain the temperature of your coffee.

6. Customizing Coffee Length (Stop Function)

The machine allows you to customize the volume of your espresso. While brewing, press the single or double espresso button again to stop the flow of coffee at your desired length. The machine will remember this setting for future brews until reset or unplugged.

MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

1. Daily Cleaning

- After each use, remove the portafilter and discard coffee grounds/pods. Rinse the portafilter and filter basket under running water.
- Wipe down the exterior of the machine with a damp cloth.
- Clean the steam wand immediately after frothing milk.

2. Cleaning the Drip Tray



Image 7: The drip tray and its metal grid removed from the machine, illustrating how to access it for cleaning.

The drip tray should be emptied and cleaned regularly. Pull the drip tray forward to remove it. Discard the collected water and wash the tray and grid with warm, soapy water. Rinse thoroughly and dry before reinserting.

3. Cleaning the Portafilter and Filters

Periodically, soak the portafilter and filter baskets in warm, soapy water to remove coffee oils and residue. Use a small brush to clean any stubborn particles. Rinse thoroughly.

4. Descaling

Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling solution suitable for espresso machines and follow the manufacturer's instructions. Descaling removes mineral buildup that can affect machine performance and coffee taste.

5. Storage

If storing the machine for an extended period, ensure it is clean, dry, and empty of water. Store it in a cool, dry place,

preferably in its original packaging.

TROUBLESHOOTING

Before contacting customer support, please refer to the following table for common issues and their solutions:

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; machine not primed; clogged filter; machine not heated.	Fill water tank; prime the machine; clean filter; wait for machine to heat up.
Coffee is too weak/watery.	Coffee too coarse; not enough coffee; insufficient tamping; machine needs descaling.	Use finer grind; add more coffee; tamp firmly; descale the machine.
Coffee flows out too slowly or not at all.	Coffee too fine; too much coffee; over-tamping; clogged filter; machine needs descaling.	Use coarser grind; reduce coffee amount; tamp gently; clean filter; descale the machine.
Steam wand not producing steam.	Machine not at steam temperature; steam wand clogged.	Wait for steam indicator light to be steady; clean steam wand.
Water leaking from machine.	Water tank not seated correctly; drip tray full.	Ensure water tank is secure; empty and clean drip tray.

SPECIFICATIONS



Image 8: The G3 Ferrari G10189 Tiffany Espresso Machine with its approximate dimensions labeled: 20cm width, 25cm depth, and 35cm height.

- **Model:** G10189 Tiffany
- **Power:** 1350 W
- **Pump Pressure:** 15 bar
- **Water Tank Capacity:** 1 Liter
- **Dimensions (L x W x H):** Approximately 37.5 x 22.7 x 35.2 cm (14.76 x 8.94 x 13.86 inches)
- **Weight:** 3.2 kg (7.05 lbs)
- **Material:** Aluminium (body), Stainless Steel (filters)
- **Compatibility:** Ground coffee, ESE pods
- **Special Features:** Cappuccino maker (steam wand), Cup warmer, Stop function for customizable coffee length.
- **Voltage:** 230V (as per product specifications)
- **Manufacturer:** Trevidea s.r.l.

WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. For detailed warranty terms and conditions, please refer to the warranty card included in your product packaging or visit the official G3 Ferrari website. For technical support, spare parts, or service inquiries, please contact your retailer or the authorized G3 Ferrari service center in your region.

Manufacturer: Trevidea s.r.l.

Model Number: G1018900

International Article Code (EAN): 08055176401115

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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.

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