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Garvee 1450W, 20 Bar

Espresso Machine User Manual

GARVEE ESPRESSO MACHINE WITH GRINDER AND MILK FROTHER WAND

Model: 1450W, 20 Bar

INTRODUCTION

Thank you for choosing the Garvee Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.



The Garvee Espresso Machine, ready for use.

KEY FEATURES

- **Professional 20-Bar Pressure Pump:** Ensures top-quality extraction for a fragrant and rich aroma.
- **Built-in Precision Conical Burr Grinder:** Grinds on demand with 30 adjustable settings for optimal flavor.
- **Powerful Milk Foaming System:** Steam wand textures creamy, rich microfoam for latte art and enhanced flavor.
- **2.8L Water Tank:** Allows for brewing multiple espresso drinks without frequent refilling.
- **Removable Drip Tray:** Accommodates larger cups and simplifies cleaning.
- **Versatile Coffee Machine:** Capable of producing rich espresso, cappuccino, latte, and more.



Overview of the espresso machine's main components and features.

SETUP

Unpacking and Placement

1. Carefully remove all packaging materials and ensure all components are present.
2. Place the machine on a flat, stable, heat-resistant surface, away from direct sunlight or heat sources.
3. Ensure there is adequate space around the machine for ventilation and access to the water tank and drip tray.

Filling the Water Tank

1. Remove the 2.8L water tank from the back of the machine.
2. Fill the tank with fresh, cold, filtered water up to the MAX line.
3. Securely place the water tank back into its position on the machine.

Initial Rinse Cycle

Before first use, perform a rinse cycle to clean the internal components.

1. Ensure the water tank is filled.
2. Place a large container under the group head and steam wand.
3. Turn on the machine using the ON/OFF button.
4. Allow the machine to preheat until the indicator lights are stable.
5. Press the 'Single' or 'Double' button to run water through the group head.
6. Turn the steam knob to activate the steam wand and let it run for a few seconds.

7. Repeat these steps a few times, then discard the water.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

1. Ensure the bean hopper is filled with fresh, whole coffee beans.
2. Adjust the grind setting using the dial on the bean hopper. There are 30 settings to choose from, allowing you to customize the fineness for optimal extraction.
3. Place the portafilter securely under the grinder outlet.
4. Press the 'GRIND' button. The machine will automatically grind the correct amount of coffee for a single or double shot into the portafilter.



The built-in conical burr grinder with adjustable settings.

2. Tamping and Brewing Espresso

1. Once ground, use the provided tamper to firmly press the coffee grounds in the portafilter. This creates a compact puck for even extraction.
2. Wipe any excess grounds from the rim of the portafilter.
3. Insert the portafilter into the group head and twist it firmly to lock it into place.
4. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
5. Press the 'SINGLE' or 'DOUBLE' button to begin the espresso extraction. The machine will automatically stop when the desired volume is reached.



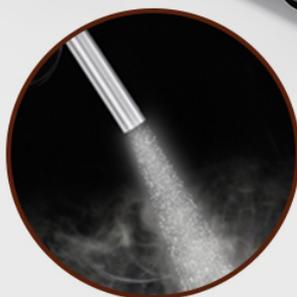
Visual guide for the espresso brewing process.

3. Frothing Milk

1. Fill the milk jug with cold milk (dairy or non-dairy) up to the recommended level.
2. Position the steam wand into the milk, just below the surface.
3. Turn the control knob to the steam icon. Allow a few seconds for the steam to build pressure.
4. Lower the jug slightly to introduce air for frothing, then submerge the wand deeper to heat the milk. Continue until the desired temperature and texture are achieved.
5. Turn the control knob back to the standby position to stop steaming. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

Powerful Steam Wand

Allows you to adjust the milk temperature and texture to suit your tastes.



Achieving perfect microfoam with the powerful steam wand.

MAINTENANCE

Daily Cleaning

- **Drip Tray:** Empty and clean the removable drip tray after each use.
- **Portafilter & Filter Baskets:** Rinse thoroughly under hot water after each use. Remove any coffee residue.
- **Steam Wand:** Immediately wipe the steam wand with a damp cloth after frothing. Purge the wand briefly to clear any internal milk residue.

Regular Cleaning

- **Group Head:** Use a brush to clean the group head screen and gasket regularly.
- **Bean Hopper & Grinder:** Periodically empty and clean the bean hopper. Use a grinder brush to remove accumulated coffee grounds from the burrs.

Descaling

Descaling is crucial to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage. Refer to the full product manual for detailed descaling instructions using a suitable descaling solution.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee/Slow flow	Fine grind, over-tamping, clogged filter	Adjust grind coarser, reduce tamping pressure, clean filter basket.
Weak espresso	Coarse grind, insufficient coffee, under-tamping	Adjust grind finer, increase coffee dose, increase tamping pressure.
No steam from wand	Wand clogged, not preheated	Clean wand hole with pin, allow machine to fully preheat.
Machine leaking	Water tank not seated correctly, worn gasket	Reseat water tank, inspect/replace group head gasket.

SPECIFICATIONS

Attribute	Value
Brand	Garvee

Attribute	Value
Model Name	1450W, 20 Bar
Color	Sliver
Product Dimensions	13.38"D x 12.99"W x 15.55"H
Item Weight	25.8 pounds
Coffee Maker Type	Espresso Machine
Pressure Pump	20 Bar
Power	1450W
Water Tank Capacity	2.8L
Coffee Input Type	Whole Beans
Operation Mode	Semi-Automatic
Country of Origin	China

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product packaging or visit the official Garvee website. Protection plans may be available for extended coverage.