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## Garvee coffee machine

# GARVEE 20 Bar Semi-Automatic Espresso Machine User Manual

Model: coffee machine

## INTRODUCTION

Thank you for choosing the GARVEE 20 Bar Semi-Automatic Espresso Machine. This manual provides essential information for the safe operation, installation, use, and maintenance of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.



Image: Overview of the GARVEE Espresso Machine highlighting key features like grinding settings, 20 bar pump, and milk frothing capability.

## IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, 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 COMPONENTS**

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Familiarize yourself with the parts of your GARVEE Espresso Machine and its included accessories.



Image: All included accessories for the espresso machine, including filter cups, tamper, cleaning tools, and a milk jug.

- **Espresso Machine Unit:** Main body with control panel, water tank, and drip tray.
- **Water Tank:** Removable tank for water supply.
- **Bean Hopper/Grind Tank:** For storing coffee beans and adjusting grind size.
- **Portafilter:** Handle with filter basket for ground coffee.
- **Single Filter Cup:** For brewing a single shot of espresso.
- **Double Filter Cup:** For brewing a double shot of espresso.
- **Tamper:** Tool for compressing ground coffee in the portafilter.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Milk Jug:** Stainless steel pitcher for frothing milk.
- **Cleaning Brush:** For general cleaning of the machine and components.
- **Needle:** For cleaning the steam wand nozzle.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Wash the water tank, portafilter, filter cups, milk jug, and drip tray with warm soapy

water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

3. **Positioning:** Place the machine on a stable, level, heat-resistant surface, away from water sources and heat.
4. **Install Water Tank:** Fill the water tank with fresh, cold water up to the MAX line. Ensure it is securely placed in the machine.



Image: Illustration of installing the water tank into the espresso machine.

5. **Install Grind Tank:** Place the bean hopper/grind tank onto the machine. Ensure it is properly seated.



Image: Illustration of installing the grind tank and selecting a grind setting.

6. **Power Connection:** Plug the power cord into a grounded electrical outlet.
7. **First Rinse Cycle:** Before brewing coffee, perform a rinse cycle to prime the pump and clean internal components.
  - Turn on the machine by pressing the ON/OFF button.

- Place a large cup or container under the brewing head.
- Press the "SINGLE" or "DOUBLE" button to run water through the system without coffee.
- Repeat this process for the steam wand by turning the steam knob to release steam/hot water into a container.

## OPERATING INSTRUCTIONS

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### 1. Grinding Coffee Beans

Your GARVEE Espresso Machine features an integrated grinder with 30 adjustable settings, allowing you to customize the grind thickness for optimal extraction.

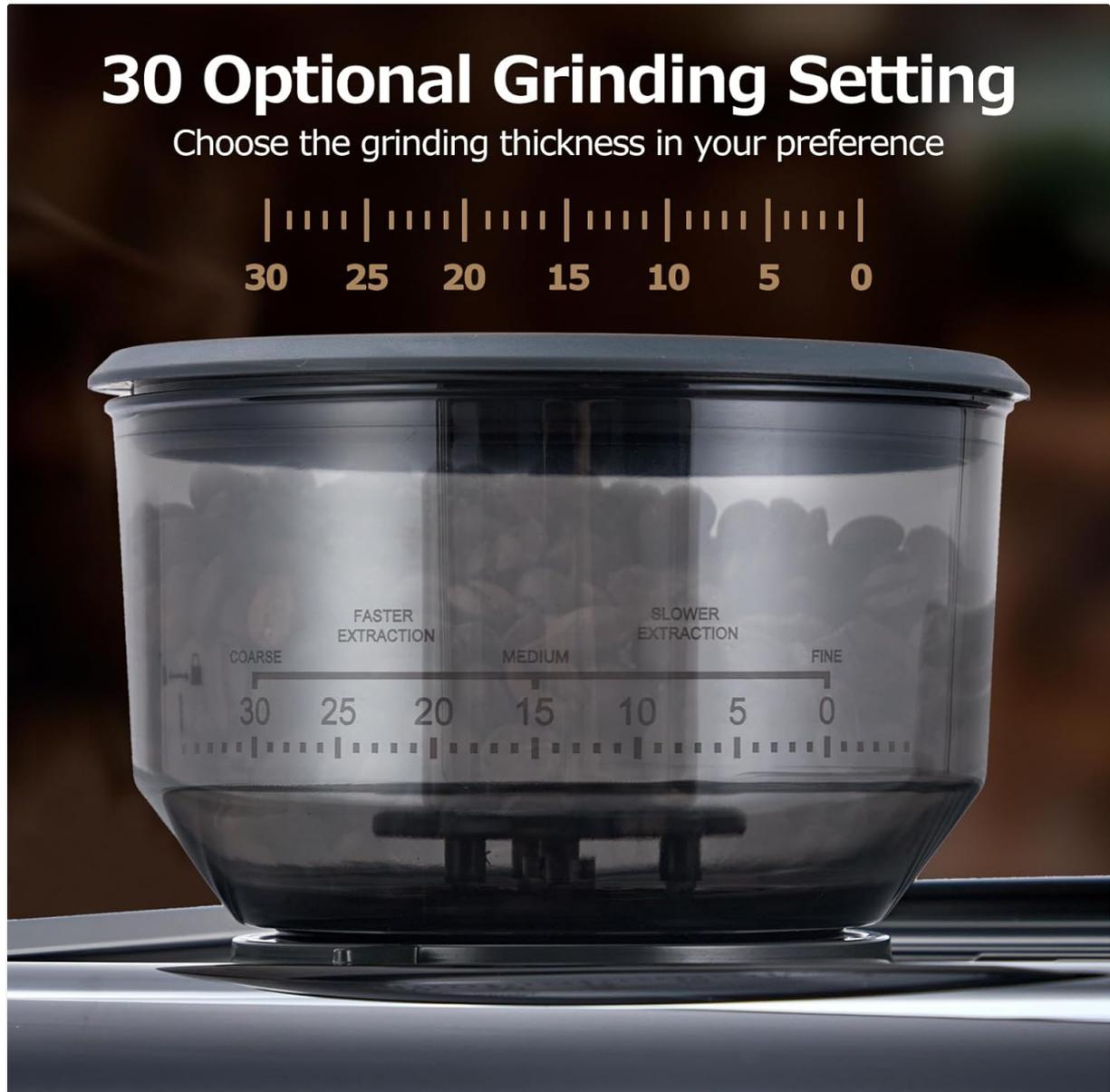


Image: Close-up of the grind setting dial, showing 30 optional grinding settings from coarse to fine.

1. Fill the bean hopper with fresh whole coffee beans.
2. Rotate the grind setting dial to your desired fineness.
  - **Fine (1-10):** For espresso, slower extraction.
  - **Medium (11-20):** For drip coffee, balanced extraction.
  - **Coarse (21-30):** For French press, faster extraction.

3. Place the portafilter under the grinder chute.
4. Press the "GRIND" button to start grinding. The grinder will stop automatically when the desired amount is reached, or you can press it again to stop manually.

## 2. Brewing Espresso

The 20-bar professional pump ensures high-quality espresso extraction with rich crema.



Image: The espresso machine actively extracting coffee into two cups, demonstrating the high extraction process.

1. Ensure the machine is powered on and preheated (approximately 30 seconds).
2. Insert the appropriate filter cup (single or double) into the portafilter.
3. Fill the filter cup with freshly ground coffee.
4. Use the tamper to press the coffee grounds firmly and evenly.
5. Attach the portafilter to the brewing head by aligning it and rotating it to the right until it is secure.
6. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
7. Press the "SINGLE" button for one shot or the "DOUBLE" button for two shots. The machine will automatically stop when the desired volume is reached.
8. Once brewing is complete, carefully remove the portafilter and discard the used coffee grounds.

### 3. Milk Frothing

Create creamy milk foam for lattes and cappuccinos using the adjustable stainless steel steam wand.



Image: The steam wand actively frothing milk in a metal pitcher, illustrating the powerful foaming capability for various coffee drinks.

1. Fill the milk jug with cold milk (dairy or non-dairy) to about one-third full.
2. Position the steam wand into the milk, just below the surface.
3. Turn the steam control knob to activate the steam.
4. Lower the jug slightly to introduce air for frothing, then raise it to heat the milk.
5. Continue until the milk reaches the desired temperature and texture.
6. Turn off the steam control knob and remove the milk jug.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
8. Purge the steam wand briefly by turning the steam knob on and off to clear any internal milk residue.

### CARE AND MAINTENANCE

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

## Daily Cleaning

- **Portafilter and Filter Cups:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter cups under running water. Use the cleaning brush to remove any stubborn coffee residue.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Use the provided needle to clear any blockages in the steam nozzle. Briefly purge steam to clean the internal tube.
- **Drip Tray:** Empty and clean the drip tray daily or when the indicator shows it's full. Wash with warm soapy water and rinse.
- **Water Tank:** Empty any remaining water from the tank and refill with fresh water daily. Clean the tank periodically with warm soapy water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.

## Periodic Cleaning (Descaling)

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance and taste. Descale your machine every 2-3 months, or more frequently if you have hard water.

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 several brewing cycles without coffee until half of the solution has passed through.
5. Activate the steam wand to release steam/hot water until the remaining solution is used.
6. Rinse the water tank thoroughly and refill with fresh water.
7. Run several full tanks of fresh water through the brewing head and steam wand to rinse out any descaling solution residue.

## TROUBLESHOOTING GUIDE

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Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	<ul style="list-style-type: none"><li>• Water tank empty or not properly seated.</li><li>• Coffee grounds too fine or tamped too hard.</li><li>• Brewing head or filter clogged.</li><li>• Machine needs descaling.</li></ul>	<ul style="list-style-type: none"><li>• Fill water tank and ensure it's seated correctly.</li><li>• Use a coarser grind setting or tamp less firmly.</li><li>• Clean the portafilter and filter cup. Run a rinse cycle.</li><li>• Perform a descaling cycle.</li></ul>

Problem	Possible Cause	Solution
Coffee is watery / Weak taste	<ul style="list-style-type: none"> <li>• Coffee grounds too coarse or not enough coffee.</li> <li>• Not tamped firmly enough.</li> <li>• Machine not fully preheated.</li> </ul>	<ul style="list-style-type: none"> <li>• Use a finer grind setting or more coffee.</li> <li>• Tamp more firmly and evenly.</li> <li>• Allow the machine to preheat for the recommended 30 seconds.</li> </ul>
No steam from wand / Weak steam	<ul style="list-style-type: none"> <li>• Steam wand clogged with milk residue.</li> <li>• Machine not at steaming temperature.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the steam wand nozzle with the provided needle. Purge steam.</li> <li>• Wait for the machine to reach optimal steaming temperature.</li> </ul>
Machine leaks water	<ul style="list-style-type: none"> <li>• Water tank not properly seated.</li> <li>• Drip tray full.</li> <li>• Portafilter not securely attached.</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure water tank is firmly in place.</li> <li>• Empty the drip tray.</li> <li>• Re-attach the portafilter securely.</li> </ul>

## SPECIFICATIONS

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# Product Dimension



Image: Product dimensions of the GARVEE Espresso Machine.

<b>Brand</b>	Garvee
<b>Model Name</b>	coffee machine
<b>Pressure</b>	20 Bar Professional Pump
<b>Grind Settings</b>	30 Optional Grinding Sizes
<b>Operation Mode</b>	Semi-Automatic
<b>Included Components</b>	Milk Frother, Double Filter Cup, Single Filter Cup, Cleaning Brush, Tamper, Needle, Milk Jug
<b>Product Dimensions (Approx.)</b>	16.6 inches (W) x 18.8 inches (H)
<b>Item Weight</b>	24 pounds
<b>Capacity</b>	2 Cups

## WARRANTY AND SUPPORT

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For warranty information, technical support, or service inquiries, please refer to the official Garvee website or contact their customer service directly. Keep your purchase receipt as proof of purchase for warranty claims.