GIANNA Milano-24

GIANNA Espresso Machine Instruction Manual

Model: Milano-24

1. Product Overview

The GIANNA Espresso Machine is engineered to deliver professional-quality espresso with ease. Its powerful 20-bar Italian pump ensures optimal extraction for rich, flavorful coffee. The machine is equipped with a steam milk frother for crafting lattes and cappuccinos, and a large 1.8L removable water tank for convenience. Precise volumetric control allows for consistent single or double shots, making it a versatile addition to any kitchen.



Image: GIANNA Espresso Machine, a sleek stainless steel unit with a portafilter and milk frothing pitcher.

Key Features:

- **High-Performance 20-Bar Pump:** Ensures rich, creamy espresso.
- **Convenient Milk Frother:** Detachable nozzle for easy frothing and cleaning.
- **Volumetric Control:** Preset options for single or double cups.
- **User-Friendly Design:** 1.8L removable water tank and transparent design for easy monitoring.
- **Cup Warmer:** Durable stainless steel plate preheats cups.
- **Enhanced Safety:** Overheating and over-pressure protection with pressure display.

2. Setup and First Use

Unpacking:

Carefully remove all components from the packaging. Ensure all accessories, including the milk jug, milk frother, coffee scoop, and tamper, are present. Remove any protective films or packaging materials from the machine.

Initial Setup:

1. **Water Tank Preparation:** Fill the 1.8L removable water tank with fresh, clean water. Ensure the red protective cap on the bottom of the water tank is removed before inserting it into the machine. Properly align the two black tabs on the water tank with the corresponding slots at the back of the machine for a secure fit.



Image: Rear view of the GIANNA Espresso Machine showing the transparent 1.8L removable water tank.

2. **Preheating the Machine:** Plug in the espresso machine. The machine will begin its preheating cycle. The temperature display will show the current temperature. Allow the machine to reach its optimal brewing temperature (indicated on the display).
3. **Priming the Pump (First Use or After Extended Storage):**If the machine has not been used for a while or is new, you may need to prime the pump to ensure water flow. Tap or lightly shake the machine to release any trapped air. You can also remove and reinsert the water tank a few times to promote water flow through the internal piping.

3. Operating Instructions

Control Panel Overview:

The machine features an intuitive control panel with a pressure gauge and a digital temperature display. Buttons are available for single espresso, double espresso, steam activation, and power on/off. A steam knob controls the steam wand function.



Image: Close-up of the GIANNA Espresso Machine's control panel, highlighting the pressure gauge, temperature display, and function buttons.

Making Espresso:

1. **Prepare Coffee Grounds:** Use your favorite pre-ground coffee. For optimal results, ensure the grind is suitable for espresso.



Image: GIANNA Espresso Machine with coffee beans and ground coffee, emphasizing its compatibility with ground coffee.

2. **Fill and Tamp Portafilter:** Place the desired filter basket (single or double) into the aluminum alloy filter holder. Fill with coffee grounds and tamp firmly and evenly with approximately 30 lbs of pressure.



Image: Components of the GIANNA Espresso Machine, including the aluminum alloy filter holder and dual stainless steel filter.

3. **Attach Portafilter:** Securely attach the portafilter to the group head of the machine.
4. **Brew Espresso:** Place your cup(s) on the drip tray. Press the single cup or double cup button on the control panel to start brewing. The machine will automatically dispense the preset volume of espresso.



Image: Close-up of a hand interacting with the touch controls of the GIANNA Espresso Machine, showing icons for single and double espresso, steam, and power.

5. **Watch Instructional Video:** For a visual guide on making single or double espresso, please refer to the official instructional video below.

Your browser does not support the video tag.

Video: Instructional video demonstrating how to preheat the machine, prepare single and double espresso shots, and use E.S.E. pods.

Frothing Milk:

1. **Prepare Milk:** Fill a milk frothing pitcher with cold milk.
2. **Activate Steam:** Press the steam button on the control panel. Wait for the machine to reach the optimal steaming temperature.
3. **Froth Milk:** Submerge the steam wand into the milk and turn the steam knob to release steam. Move the pitcher to create desired foam texture.
4. **Clean Steam Wand:** After frothing, turn off the steam knob and wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.
5. **Watch Instructional Video:** For a visual guide on frothing milk, please refer to the official instructional

video above.

Hot Water Dispensing:

The steam wand can also dispense hot water. Place a cup under the steam wand, press the single or double cup button (as shown in the instructional video), and hot water will be dispensed.

4. Maintenance and Cleaning

Daily Cleaning:

- **Drip Tray:** The drip tray is detachable for easy cleaning. Empty and rinse it after each use or when the indicator shows it's full.



Image: Side view of the GIANNA Espresso Machine, highlighting the large removable water tank and detachable drip tray.

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets thoroughly under running water.

- **Steam Wand:** As mentioned in the operating section, wipe the steam wand immediately after each use to prevent milk residue buildup.

Regular Cleaning:

- **Descaling:** Depending on water hardness and usage, regular descaling is recommended to prevent mineral buildup. Refer to the descaling instructions in the full product manual (not provided in this excerpt) or contact support for guidance.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5. Troubleshooting

This section addresses common issues you might encounter with your GIANNA Espresso Machine. For detailed visual instructions, please refer to the official troubleshooting video.

Your browser does not support the video tag.

Video: Gianna Milano Troubleshooting Guide, covering common issues and solutions.

Common Issues and Solutions:

Issue	Overview / Potential Cause	Solution
No Water Flow or Pressure	This could be due to an airlock, a protective cap preventing water flow, or an improperly inserted water tank.	• Tap/lightly hit the machine to release any trapped air. • Remove the red protective cap on the bottom of the water tank. • Ensure the water tank is full and properly inserted. Remove and reinsert a few times to promote flow.
Error Code E-1	The steam knob was in the 'on' position when the machine was turned on.	Simply close the steam knob to initiate the standard preheating process.
Error Code E-2	This error code is displayed after using the steam function, indicating the machine is too hot to brew coffee.	• Wait a few minutes for the machine to cool down. • Release some water via the steam knob for approximately 30 seconds to speed up the cooling process.

Issue	Overview / Potential Cause	Solution
Error Code E-3	Either the temperature sensor is short-circuited or open, the temperature fuse is open, or the connection between the power board and the display board is poor.	Contact customer support directly via email: support@gianna-appliances.com.
Espresso is Weak or Watery	There is too little coffee in the portafilter, the coffee is ground too coarsely, tamping is not firm/even enough, or the portafilter isn't fully locked.	• Use a finer grind for your espresso. • Increase the coffee dose. • Tamp more firmly and evenly (~30 lbs of pressure). • Ensure the portafilter is locked into place.
Coffee Grounds in Cup	This can be caused by a dirty/clogged filter basket or too much coffee in the portafilter.	• Inspect and clean the filter basket thoroughly. • Avoid overfilling the portafilter.



Image: GIANNA Espresso Machine highlighting overheating and overpressure protection icons.

6. Product Specifications

Feature	Detail
Brand	GIANNA
Model Name	Milano
Item Model Number	Milano-24
Color	Grey
Product Dimensions	12.4"D x 10.2"W x 13.2"H

Feature	Detail
Item Weight	8.8 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Voltage	120 Volts
Water Tank Capacity	1.8L
Filter Type	Reusable
Human Interface Input	Touchscreen
Included Components	Milk Jug, Milk Frother, Coffee Scoop, Tamper
UPC	628942596797

7. Warranty and Support

For warranty information, please refer to the documentation included with your product at the time of purchase. If you have any questions, require technical assistance, or need to report an issue, please contact GIANNA customer support:

Email: support@gianna-appliances.com

Please provide your model number (Milano-24) and a detailed description of your issue when contacting support to ensure the quickest resolution.

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