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> Gevi Barista Pro Espresso Machine EzBru 1000 - Instruction Manual

Gevi ECMC0-SS0A1

Gevi Barista Pro Espresso Machine EzBru 1000

Instruction Manual

INTRODUCTION

Welcome to the world of professional coffee brewing at home with your new Gevi Barista Pro EzBru 1000 Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.



Figure 1: Gevi Barista Pro EzBru 1000 Espresso Machine overview.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the machine.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage matches the rating on the appliance.
- Keep hands and cords away from hot surfaces and steam.
- Unplug from outlet when not in use and before cleaning.
- Do not operate with a damaged cord or plug.
- Use only manufacturer-recommended accessories.
- This appliance is for household use only.

COMPONENTS

Your Gevi Barista Pro EzBru 1000 Espresso Machine comes with the following components:

- 1 x Espresso Machine
- 1 x 2.2L (74 OZ) Removable Water Tank
- 1 x 58mm Portafilter
- Single Wall Filter Baskets (1 Cup & 2 Cup)
- Dual Wall Filter Baskets (1 Cup & 2 Cup)
- 1 x Cleaning Pin
- 1 x Tamper
- 1 x Milk Pitcher
- 1 x Spoon
- 1 x User Manual

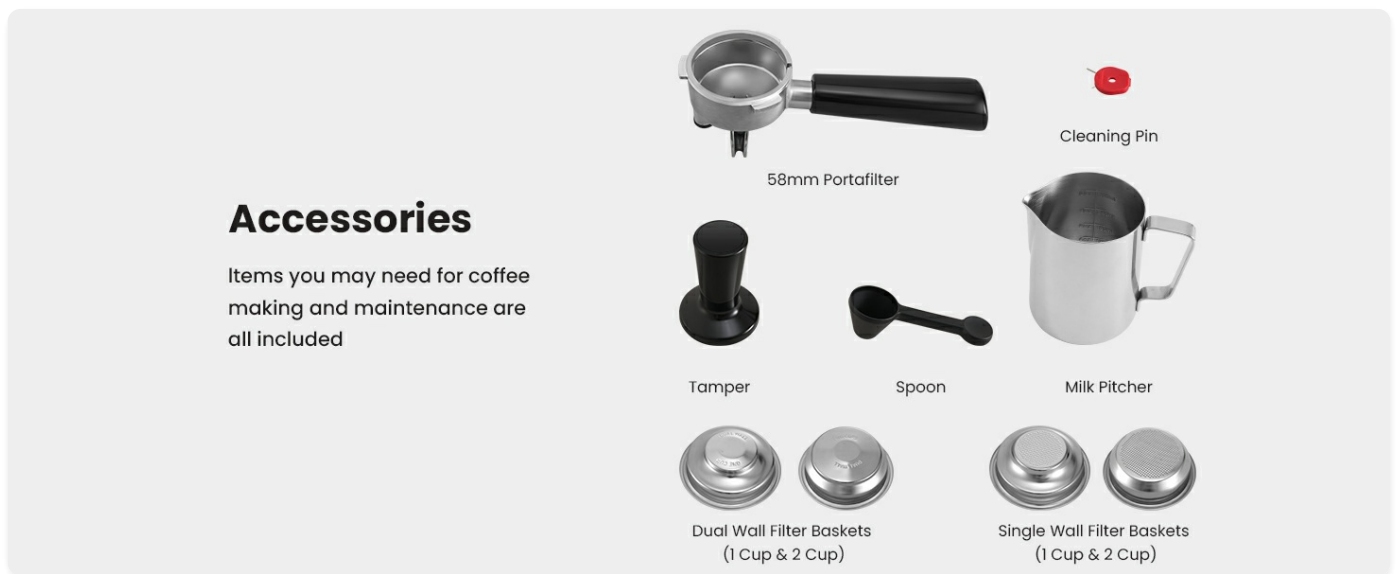


Figure 2: All included accessories for the Gevi EzBru 1000.

SETUP

Initial Preparation

1. Unpack all components and remove any packaging materials.
2. Place the machine on a stable, flat, heat-resistant surface.
3. Clean the water tank, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly.

Filling the Water Tank

The Gevi EzBru 1000 features a removable 2.2L (74 OZ) water tank, allowing for multiple cups of coffee without constant refills.

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold tap water up to the MAX mark.
3. Place the water tank back into its position, ensuring it is securely seated.

Video 1: Gevi EzBru 1000 Espresso Machine Rapid Review. This video provides a quick overview of the machine's features, including the water tank and control panel.

Video 2: Unboxing Gevi Espresso Machine. This video demonstrates the unboxing process and initial setup of the machine and its accessories.

OPERATING INSTRUCTIONS

Power On and Heating

Plug the machine into a grounded electrical outlet. Press the Power Button. The machine will begin heating, indicated by the Power Button flashing. Once the correct temperature is reached, the Power Button and Standby Indicator will illuminate steadily.



Figure 3: Easy to Operate Control Dial for various functions.

Brewing Espresso

The Gevi EzBru 1000 simplifies the coffee-making process with one-dial brewing for espresso, cappuccino, americano, latte, and more. It features a larger diameter 58mm portafilter for superior water-to-coffee contact, ensuring a fuller extraction of flavors and oils. The commercial pre-infusion system gently saturates the coffee puck prior to extraction, ensuring all flavors are evenly drawn for a rich and balanced taste.

1. Select the appropriate filter basket (1-cup or 2-cup) and insert it into the 58mm portafilter.
2. Fill the filter basket with your desired amount of finely ground coffee. Ensure the coffee grounds do not exceed the MAX line.
3. Use the tamper to gently press the coffee grounds evenly.
4. Insert the portafilter into the group head and lock it into position by twisting the handle to the right.
5. Place your cup(s) on the drip tray beneath the portafilter.
6. Turn the Control Dial to the desired brewing volume (1 Cup or 2 Cup). The machine will begin extracting espresso.
7. Once your desired amount of coffee has been extracted, turn the Control Dial back to the Standby Indicator position.

58^{mm} — 58

Classic Portafilter

With high-density fine filtration ensures full and even extraction for a perfect cup of coffee



Figure 4: The 58mm Classic Portafilter ensures full and even extraction.

4 Brewing Amount Choices

Meets personalized needs
Delivers exceptional coffee experience



Figure 5: Customize your brew with four distinct volume options.

Video 4: Gevi EzBru 1000 - How to Make 2 Perfect Cups of Coffee. This video demonstrates the process of brewing two cups of espresso.

Precise Temperature Control

With PID & NTC Dual Temperature Control, the Gevi latte machine ensures that water is at the perfect temperature for the richest coffee flavor extraction. You can customize your espresso with four precise temperature options: 90°C (194°F), 92°C (197°F), 94°C (201°F), and 96°C (204°F), tailored to your taste preferences.



Precise Temperature Control

Provides optimal temperature control for balanced flavor

Figure 6: Precise temperature control for balanced flavor.



4 Temperature Options

Customize your espresso with four distinct brewing temperatures: 90°C (194°F), 92°C (197°F), 94°C (201°F), and 96°C (204°F), tailored to your taste preferences

Figure 7: Choose from four temperature settings for your espresso.

ADVANCED BARISTA TECHNOLOGY

Ensures a Rich and Consistent Flavor in Every Cup

Temperature/ (°C)

Time/ (s)

— Ezbru 1000 Espresso Machine — Other Espresso Machines

INSERT

SBMM CAFE GROUP

PID & NTC Dual Temperature Control

Precise temperature control ensures consistent quality, allowing for the perfect extraction of coffee flavors

Commercial Pre-Infusion System

Saturates the coffee puck prior to brewing, ensuring that all flavors are evenly drawn out, creating a rich and balanced taste

Barista-Quality Espresso

Rich and consistent flavor in every espresso

Figure 8: PID & NTC Dual Temperature Control combined with Commercial Pre-Infusion for barista-quality espresso.

Milk Frothing

The espresso machine with milk frother is equipped with a reliable steam wand that efficiently transforms milk into silky

smooth microfoam, perfect for crafting rich, thick milk foam every time.

1. Fill the milk pitcher with cold milk.
2. Turn the Control Dial to 'Steam'. The STEAM/HOT WATER Indicator and Power Button will flash while heating.
3. Once the correct temperature is reached, the indicators will illuminate steadily.
4. Insert the steam wand into the milk, just below the surface.
5. Turn the Control Dial to 'Steam' position again to start frothing.
6. Move the pitcher up and down to create microfoam.
7. Once desired foam consistency and temperature are reached, turn the Control Dial back to the 'Standby' position to stop the steam.
8. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

Video 5: Gevi EzBru 1000 - How to Froth Good Milk. This video provides a detailed guide on how to properly froth milk using the steam wand.

MAINTENANCE

Daily Cleaning

- After each use, remove the portafilter and discard the coffee grounds. Rinse the portafilter and filter basket under warm water.
- Wipe down the exterior of the machine with a soft, damp cloth. The full stainless steel housing is easy to maintain.
- Empty and clean the drip tray regularly.
- Clean the steam wand immediately after frothing milk to prevent blockages.

Easy to Maintain

Stainless Steel Housing, Effortless Maintenance and Cleaning



Figure 9: The stainless steel housing allows for effortless maintenance and cleaning.

Descaling

Regular descaling is crucial to maintain optimal performance and extend the lifespan of your espresso machine. The frequency depends on water hardness and usage.

- Use a commercial descaling solution specifically designed for espresso machines, following the product's instructions.
- Alternatively, a solution of white vinegar and water (1:2 ratio) can be used.
- Run the descaling solution through the machine's brewing and steaming cycles.
- Rinse thoroughly by running several cycles of fresh water through the machine.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; clogged filter basket; machine not heated.	Fill water tank; clean filter basket; wait for machine to heat.
Espresso too weak/watery	Coffee too coarse; insufficient coffee; tamping too light.	Use finer grind; increase coffee amount; tamp more firmly.
Espresso too bitter/slow flow	Coffee too fine; too much coffee; tamping too hard.	Use coarser grind; reduce coffee amount; tamp lighter.
No steam from wand	Wand clogged; machine not in steam mode.	Clean steam wand; ensure dial is set to 'Steam'.
Water leaking from machine	Water tank not seated correctly; drip tray full.	Reseat water tank; empty and clean drip tray.

SPECIFICATIONS

- **Brand:** Gevi
- **Model Name:** ECMC0-SS0A1
- **Color:** A-Silver
- **Product Dimensions:** 12.2"D x 10.3"W x 13"H
- **Item Weight:** 13.7 pounds
- **Voltage:** 120 Volts
- **Operation Mode:** Fully Automatic
- **Special Features:** 58mm Commercial-Grade Portafilter, PID & NTC Dual Temperature Control, Adjustable Brew Temperature and Shot Volume, Commercial Pre-Infusion System
- **Filter Type:** Reusable
- **Water Tank Capacity:** 2.2L (74 OZ)

WARRANTY AND SUPPORT

Gevi values your satisfaction. Every Gevi product (purchased via an official or authorized channel) is entitled to a 12-month warranty and lifetime tech support. If you encounter any issue with your Gevi espresso machine, please feel free to contact us through the official Gevi support channels.

Video 6: A Kitchen Essential from Gevi Official. This video highlights the machine's role as a kitchen essential and its ease of use.