

Gevi ECMG0-SS0A1

Gevi Commercial Espresso and Coffee Maker User Manual

Model: ECMG0-SS0A1

Brand: Gevi

1. INTRODUCTION

The Gevi Commercial Espresso and Coffee Maker (Model: ECMG0-SS0A1) is designed to bring barista-quality coffee beverages to your home or office. Featuring a powerful 20-bar pump and a versatile steam wand, this machine allows for optimal flavor extraction and perfect milk frothing. Its compact and durable stainless steel housing ensures longevity and a sleek addition to any kitchen.



Figure 1.1: Gevi Commercial Espresso and Coffee Maker.

2. SETUP AND FIRST USE

2.1 Unpacking and Initial Cleaning

Carefully remove all packaging materials. Wash the removable parts (water tank, portafilter, filter baskets, spoon & tamper, drip tray) with warm water and mild detergent. Rinse thoroughly and dry before assembly.

2.2 Water Tank Installation and Filling

1. Ensure the silicone cap at the base of the water tank is removed.
2. Pull the water tank upwards to remove it from the machine.

3. Open the lid and fill the tank with clean, fresh water, ensuring not to exceed the MAX level indicated.
4. Wipe off any water on the valves at the bottom of the tank.
5. Set the water tank vertically back into the machine, pressing lightly to ensure the valves are properly seated.



Figure 2.1: Removing and filling the removable water tank.

2.3 Powering On and Priming

Plug the machine into a 120V AC power outlet. Press the ON/OFF button. The ON/OFF light will illuminate and pulse to indicate the thermoblock is heating up. Once the light is solid, the machine is ready for use.

For first use, it is recommended to prime the machine. Place a container under the hot water/steam spout. Turn the steam/water knob to release hot water until a steady stream is observed. This helps to ensure proper water flow and prepares the machine for brewing.

3. OPERATING INSTRUCTIONS

3.1 Brewing Espresso

1. Fill the desired filter basket (single or double shot) with ground coffee. Tamp evenly using the provided spoon & tamper.
2. Insert the portafilter into the group head and turn it to the right until it locks securely in place.
3. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
4. Press the single cup or double cup button to start brewing. The machine features a built-in pressure gauge to monitor extraction in real-time, ensuring optimal flavor.
5. The machine will automatically stop pouring once the preset volume is reached. You can customize shot volumes by pressing and holding the button until the desired amount is dispensed, then release. The machine will remember this setting for future use.

Simple Steps to Get a Perfect Espresso

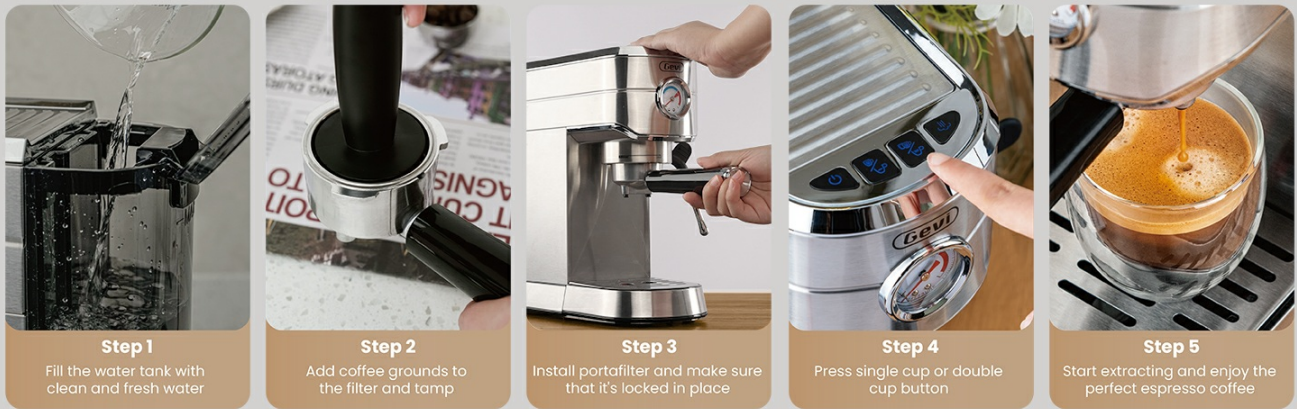


Figure 3.1: Step-by-step guide for brewing espresso.

Extraction Guide with Built-in Pressure Gauge



Figure 3.2: Built-in pressure gauge helps guide optimal espresso extraction.

3.2 Milk Frothing

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy alternative).
2. Press the steam button and wait for approximately 30 seconds until the heating for steam is finished (the light will turn solid).
3. Submerge the steam wand tip just below the surface of the milk. Turn the steam/water knob to release steam.
4. Move the pitcher up and down to create microfoam. Once desired texture and temperature are achieved, turn the steam/water knob off.



Figure 3.3: Powerful steam wand for creating microfoam.

Simple Steps to Make Milk Froth



Step 1

Fill the water tank with clean and fresh water



Step 2

Press the steam button and wait until the heating for steam is finished



Step 3

Release water until steady steam



Step 4

Create perfect milk foam



Step 5

Enjoy your foam

Figure 3.4: Step-by-step guide for frothing milk.

3.3 Hot Water Function

The machine can dispense hot water for Americanos, tea, instant soups, or pre-warming cups. Simply place a cup under the steam wand and turn the steam/water knob to the hot water position.

3.4 Official Product Videos

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Video 3.1: "Make barista-quality coffee drink at home with Gevi Machine" - This video demonstrates the process of making various coffee drinks using the Gevi espresso machine, highlighting its ease of use and versatility.

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Video 3.2: "Operation Video for Gevi Espresso Machine 20 Bar" - A comprehensive operational video detailing the steps to use the Gevi 20 Bar Espresso Machine, from setup to brewing and frothing.

4. MAINTENANCE AND CLEANING

4.1 Daily Cleaning

- **Drip Tray:** Empty and clean the removable drip tray after each use. The red indicator will float up when the tray is full.
- **Portafilter & Filter Baskets:** Rinse the portafilter and filter baskets immediately after use to remove coffee grounds.
- **Steam Wand:** Immediately wipe the steam wand with a damp cloth after frothing milk to prevent milk residue from drying. Periodically use the provided cleaning pin to clear any blockages in the frother nozzle.

Easy to Maintain

Stainless steel housing, effortless maintenance and cleaning



Figure 4.1: Easy to maintain stainless steel housing for effortless cleaning.



Figure 4.2: Removable drip tray and cleaning pin for the steam wand.

4.2 Descaling

Regular descaling is essential to maintain machine performance and coffee quality. Refer to the full user manual for detailed descaling instructions, typically recommended every 2-3 months depending on water hardness.

5. TROUBLESHOOTING

If you encounter issues with your Gevi Espresso Machine, please refer to the following common troubleshooting tips:

- **No Water Flow:** Ensure the water tank is filled and properly seated. Check for any blockages in the filter baskets or steam wand.
- **Weak Espresso:** Verify that the coffee grounds are fresh and finely ground. Ensure proper tamping pressure. Check the pressure gauge during brewing for optimal range.
- **No Steam/Poor Froth:** Ensure the steam button light is solid white, indicating it's heated. Clear any blockages in the steam wand nozzle using the cleaning pin.
- **Machine Not Turning On:** Check if the power cord is securely plugged into a working outlet.

For more complex issues or persistent problems, please contact Gevi customer support.

6. PRODUCT SPECIFICATIONS

Brand	Gevi
Model Name	ECMG0-SS0A1
Color	Sterling Silver
Product Dimensions	12.3"D x 5.5"W x 12"H
Item Weight	8.6 pounds
Voltage	120 Volts
Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Operation Mode	Semi-Automatic
Special Features	Built-in Pressure Gauge, Adjustable Shot Volume, Pre-infusion, Auto Shut-Off, Removable Water Tank, Cup Warmer
Included Components	20Bar Espresso Machine with Milk Frother x 1, Portafilter x 1, 51mm Double Cup Filter x 1, 51mm Single Cup Filter x 1, Spoon & Tamper x 1, Cleaning Pin x 1, User Manual x 1



Figure 6.1: Overview of Gevi Espresso Machine and its included components.

7. 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 latte machine, please feel free to contact us through the official Gevi channels or your point of purchase.