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Gmilai G3005E

Gmilai G3005E Professional Espresso Machine User Manual

Model: G3005E | Brand: Gmilai

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Gmilai G3005E Professional Espresso Machine. Please read this manual thoroughly before first use and retain it for future reference.

The Gmilai G3005E is designed to bring barista-quality espresso, lattes, and cappuccinos into your home. It features a 1500W fast heating system, a professional Italian pump, a 57OZ water tank, and an Omni-Directional steam wand for delicate milk foam.

IMPORTANT SAFETY PRECAUTIONS

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Use only with a grounded electrical outlet.
- Do not operate if the power cord or plug is damaged.
- Allow the machine to cool down before moving or cleaning.

SETUP

1. Unboxing and Initial Placement

Carefully remove all packaging materials. Place the espresso machine on a stable, flat, and heat-resistant surface, away from walls and heat sources. Ensure adequate ventilation around the unit.



Figure 1: Gemilai G3005E Espresso Machine overview.

2. Water Tank Installation and Filling

The machine features a spacious 1.8 qt (57 OZ) removable water tank located at the back. Lift the tank, fill it with fresh, cold, filtered water up to the MAX line, and securely place it back into position.



Figure 2: Removable 57OZ water tank.

3. Initial Priming (First Use)

Before first use, or if the machine has not been used for a long time, it needs to be primed. Fill the water tank, place a large cup under the group head and steam wand. Turn on the machine. Press the manual extraction button to allow water to flow through the group head until it runs smoothly. Then, open the steam knob to release steam from the steam wand until water flows out, then close it. This removes any air from the system.

For a visual guide on unboxing and initial setup, please refer to the official "Gmilai Espresso Machine Unboxing G3005E" video:

Your browser does not support the video tag.

Video 1: Gmilai Espresso Machine Unboxing G3005E. This video demonstrates the unboxing process and initial setup steps for the espresso machine.

OPERATING INSTRUCTIONS

1. Making Espresso

1. **Preheat:** Ensure the machine is fully preheated. The NTC temperature sensing technology ensures precise and stable water temperature (194-205°F).
2. **Grind Coffee:** Use fresh coffee beans and grind them to a fine consistency suitable for espresso.
3. **Fill Portafilter:** Place the appropriate filter basket (single or double) into the portafilter. For a single shot, use 9-12g of coffee grounds; for a double shot, use 17-20g.
4. **Tamp:** Tamp the coffee grounds evenly and firmly with consistent pressure.
5. **Attach Portafilter:** Securely attach the portafilter to the group head.
6. **Extract Espresso:** Place your cup(s) under the portafilter spouts. Press the automatic extraction button. The machine features a pre-infusion function to fully saturate the coffee grounds, enhancing flavor. Optimal extraction time is 25±5 seconds.



58mm Commercial Grade Extraction

Figure 3: Espresso extraction with rich crema.

For a detailed guide on making perfect coffee, watch the official "How to Make a Perfect Coffee G3005E" video:

Your browser does not support the video tag.

Video 2: How to Make a Perfect Coffee G3005E. This video provides step-by-step instructions for brewing optimal espresso.

2. Milk Frothing

The Omni-Directional steam wand allows for precise control to create delicate, velvety microfoam for lattes and cappuccinos.

- 1. Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
- 2. Purge Steam Wand:** Briefly open the steam knob to purge any condensed water from the wand. Close the knob.
- 3. Position Wand:** Submerge the tip of the steam wand just below the surface of the milk.
- 4. Steam Milk:** Open the steam knob fully. Lower the pitcher slightly to introduce air for frothing, then raise it to submerge the wand deeper for heating. Continue until desired temperature and texture are achieved.
- 5. Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth and briefly purge steam again.

to clear any milk residue.



Universal Rotary Steam Wand

Figure 4: Using the Universal Rotary Steam Wand for milk frothing.

3. Parameter Settings

The Gmilai G3005E allows for adjustable brewing time and one-touch brewing for a seamless coffee-making process. Refer to the specific controls on your machine for detailed parameter adjustments.

For instructions on adjusting machine parameters, refer to the official "Gmilai Espresso Machine Parameter Settings G3005E" video:

Your browser does not support the video tag.

Video 3: Gmilai Espresso Machine Parameter Settings G3005E. This video explains how to adjust various settings on your espresso machine.

MAINTENANCE

1. Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove the portafilter and discard coffee grounds. Rinse the portafilter and filter basket under hot water.
- **Group Head:** Use a damp cloth to wipe the group head and remove any coffee residue.
- **Drip Tray:** The removable drip tray should be emptied and rinsed daily.
- **Steam Wand:** As mentioned in the operating section, wipe and purge the steam wand immediately after each use.
- **Water Tank:** Rinse the water tank regularly and refill with fresh water.



Figure 5: Removable drip tray for easy cleaning.

2. Descaling

Regular descaling is crucial to prevent mineral buildup and ensure optimal machine performance and coffee quality. The frequency depends on your water hardness and usage. Follow the descaling instructions provided in the official video:

Your browser does not support the video tag.

Video 4: Espresso Machine Descaling Tutorial G3005E. This video guides you through the descaling process to maintain your machine.

For general cleaning and maintenance tips, refer to the official "Gamilai Espresso Machine Cleaning Maintenance G3005E" video:

Your browser does not support the video tag.

Video 5: Gamilai Espresso Machine Cleaning Maintenance G3005E. This video covers routine cleaning and maintenance procedures.

TROUBLESHOOTING

If you encounter issues with your Gamilai G3005E Espresso Machine, please consult the following common problems and solutions before contacting customer support.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Espresso extraction is too fast or watery.	Coffee grind is too coarse. Insufficient coffee powder. Insufficient tamping pressure. Stale coffee grounds.	Adjust grinder to a finer setting. Increase amount of coffee powder (9-12g for single, 17-20g for double). Apply more consistent tamping pressure. Use fresh coffee beans.
Espresso extraction is too slow or no flow.	Coffee grind is too fine. Too much coffee powder. Excessive tamping pressure. Machine needs descaling.	Adjust grinder to a coarser setting. Reduce amount of coffee powder. Reduce tamping pressure. Perform descaling procedure.
Coffee is not hot enough.	Incomplete preheating of the machine. Cold cups.	Allow machine to fully preheat (indicator light will signal readiness). Preheat cups using hot water or the cup warming area on top of the machine.
No steam from steam wand.	Steam wand is clogged. Machine not at steaming temperature.	Clean steam wand thoroughly with a pin or cleaning tool. Wait for the machine to reach steaming temperature (indicator light).

For further assistance, please visit the [Gemilai Brand Store](#) for additional instructional videos and support resources.

SPECIFICATIONS

Brand	Gemilai
Model Name	G3005E Espresso Machine
Color	Brushed Stainless Steel
Product Dimensions	11.4"D x 10"W x 12.8"H
Water Tank Capacity	57 OZ (1.8 qt)
Power	1500 W
Voltage	120 Volts
Operation Mode	Semi-Automatic
Filter Type	Reusable
Included Components	Portafilter, Single-cup filter, Coffee spoon, Screwdriver, Cleaning pad

Item Weight	19 pounds
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Professional Espresso at Home

Figure 6: Product dimensions of the Gemilai G3005E Espresso Machine.



Figure 7: What's included with your Gmilai G3005E Espresso Machine.

WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product at the time of purchase. For additional support, instructional videos, and frequently asked questions, please visit the official Gmilai Brand Store on Amazon:

Visit Gmilai Brand
Store

You can also find PDF versions of the User Manual and User Guide via the following links:

- [User Manual \(PDF\)](#)
- [User Guide \(PDF\)](#)

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This manual is for informational purposes only. Product specifications are subject to change without notice.

Related Documents - G3005E

	<p>Gmilai G3007L Home Espresso Machine: User Guide and Coffee Making</p> <p>Comprehensive guide for the Gmilai G3007L Home Espresso Machine. Learn step-by-step coffee making, espresso ratios, grind size optimization, and enjoy various coffee drinks.</p>
	<p>Gmilai G3006 Espresso Coffee Machine: Instruction Manual and Warranty Information</p> <p>Comprehensive instruction manual and warranty details for the Gmilai G3006 Espresso Coffee Machine, covering safety, operation, maintenance, and troubleshooting.</p>
	<p>Gmilai G3005E Espresso Machine: Brewing Guide and Coffee Types</p> <p>Learn how to make perfect espresso and various coffee drinks with the Gmilai G3005E Professional Coffee Machine. Includes step-by-step brewing instructions, grind size guide, and popular coffee recipes.</p>
	<p>Gmilai G3005E Espresso Machine: User Manual & Warranty Information</p> <p>Comprehensive user manual and warranty details for the Gmilai G3005E espresso machine. Learn about features, specifications, operating instructions, and troubleshooting.</p>
	<p>Gmilai G3007L Espresso Machine User Manual and Troubleshooting Guide</p> <p>Comprehensive user manual and troubleshooting guide for the Gmilai G3007L espresso machine. Includes setup, operation, maintenance, safety precautions, and environmental information.</p>



[Gemilai G3028A Espresso Machine Quick User Guide](#)

Step-by-step instructions and parameter settings for the Gemilai G3028A semi-automatic espresso machine, covering coffee making, OPV instructions, and assistance resources.