Gevi ECMI0-SS0A1

Gevi Espresso Machine User Manual

Model: ECMI0-SS0A1

1. Introduction

Thank you for choosing the Gevi Espresso Machine with Grinder & Milk Frother. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new coffee machine. Please read this manual thoroughly before first use and keep it for future reference.

2. Safety Instructions

To ensure safe operation, always follow these basic safety precautions:

- 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.
- 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.

3. Package Contents

Upon opening the package, please verify that all the following components are included:

- Gevi Espresso Machine with Grinder & Milk Frother x 1
- Portafilter x 1
- 58mm 2 Cup Single Wall Filter x 1
- 58mm 1 Cup Single Wall Filter x 1
- 58mm 2 Cup Dual Wall Filter x 1
- 58mm 1 Cup Dual Wall Filter x 1
- Spoon & Tamper x 1
- Cleaning Pin x 1
- User Manual x 1

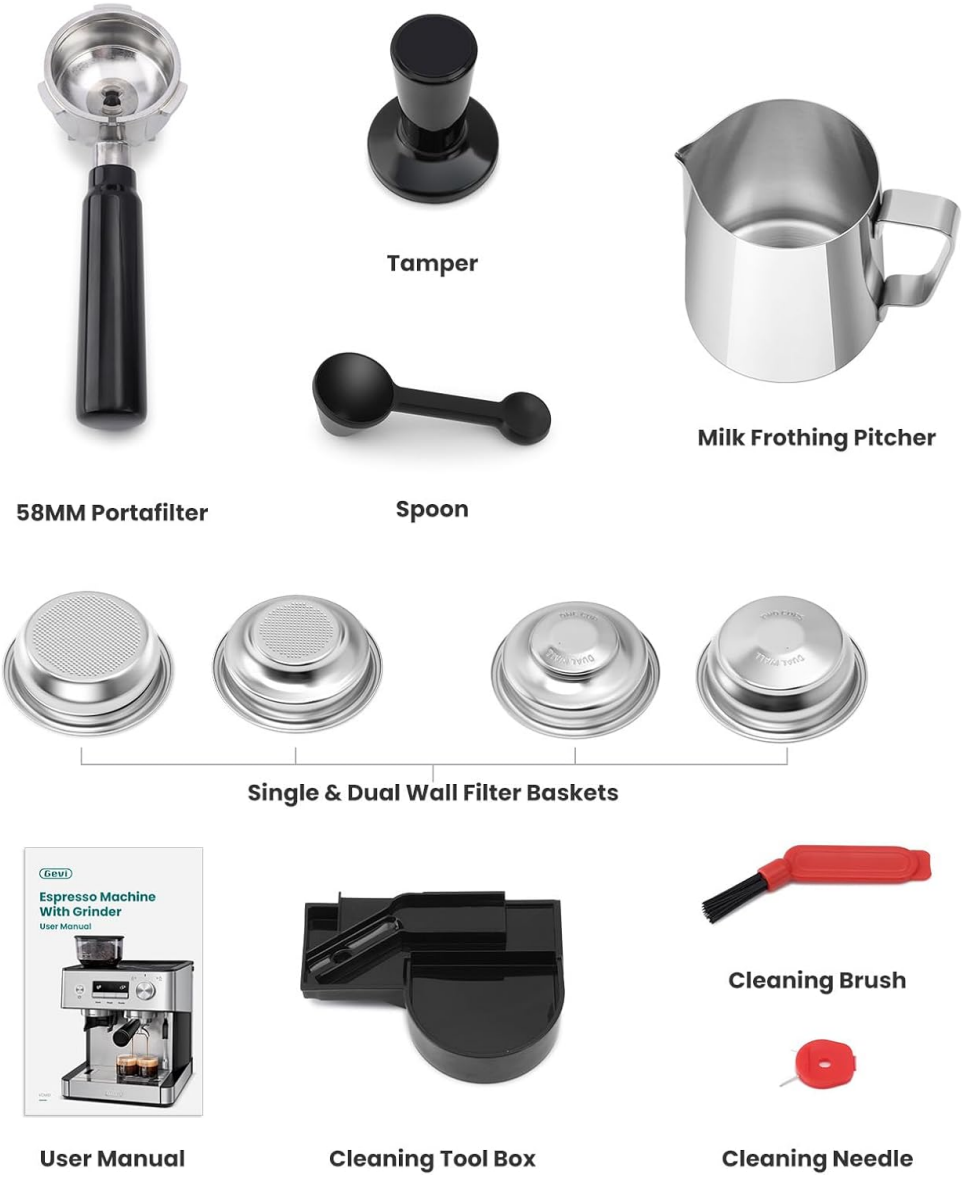


Image: All accessories included with your Gevi Espresso Machine.

4. Product Overview

The Gevi Espresso Machine is a professional-grade coffee maker designed for home use, featuring a built-in grinder and milk frother. It operates with a 20 Bar pressure system and NTC & PID temperature control for optimal extraction and consistent results. The machine is equipped with a 2.3L removable water tank and a 0-30 gears adjustable bean box for precise grinding.



Image: The Gevi Espresso Machine in operation, highlighting its sleek design and functionality.

5. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging materials for future transport or storage.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and direct heat. Ensure adequate ventilation around the machine.
3. **Water Tank Installation:** Fill the 2.3L removable water tank with fresh, cold water. Ensure it is securely seated in its position at the back of the machine.



Image: Detachable water tank for easy refilling and cleaning.

4. **Bean Hopper Installation:** Place the coffee bean box (hopper) on top of the grinder. Fill with fresh whole coffee beans.
5. **Initial Rinse Cycle:** Before first use, perform a rinse cycle without coffee. Fill the water tank, turn on the machine, and run hot water through the portafilter and steam wand to clean internal components.

6. Operating Instructions

6.1 Grinding Coffee Beans

The Gevi Espresso Machine features a built-in conical burr grinder with 30 precise grind settings, allowing you to customize the fineness of your coffee powder for optimal extraction.

1. Ensure the bean hopper is filled with fresh whole coffee beans.
2. Adjust the grind setting knob to your desired fineness. Finer grinds are typically used for espresso, while coarser grinds are for other brewing methods.
3. Insert the portafilter into the grinding cradle.
4. Press the 'Grind' button to start grinding. The machine will dispense coffee directly into the portafilter.



Image: Adjusting grind settings for ideal coffee fineness.



Image: Freshly ground coffee in the portafilter.

6.2 Brewing Espresso

The machine offers customizable single (1.0-1.7 oz) and double (1.7-2.4 oz) shot volumes with commercial pre-

infusion for even extraction.

1. After grinding, use the included tamper to press the coffee grounds firmly and evenly into the portafilter.
2. Insert the portafilter into the 58mm cafe group head and lock it into place by turning it to the right.
3. Place your espresso cup(s) on the drip tray beneath the portafilter.
4. Select your desired shot size by pressing the 'Single' or 'Double' button on the control panel.



Image: Simplified touch operation for brewing.



Image: Espresso extraction using the 58mm portafilter.



Image: Optimized extraction process for consistency.



Image: Customizing espresso volume.

5. The machine will automatically stop when the programmed volume is reached.

6.3 Milk Frothing

The powerful steam wand allows you to create silky smooth milk microfoam for lattes, cappuccinos, and other specialty drinks.

1. Fill the milk frothing pitcher with cold milk (dairy or non-dairy).
2. Turn the steam knob to activate the steam wand. Allow a few seconds for the steam to build pressure and purge any condensation.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Angle the pitcher to create a vortex, incorporating air into the milk to create foam.
5. Once desired foam consistency and temperature are reached, turn off the steam knob and remove the pitcher.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Image: Creating silky smooth milk microfoam with the steam wand.

7. Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Gevi Espresso Machine.

- **Drip Tray:** The drip tray is detachable for easy cleaning. Empty and rinse it regularly.



Image: Detachable drip tray for easy cleaning.

- **Water Tank:** Remove and clean the water tank periodically with mild detergent and rinse thoroughly.
- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under hot water. Use the cleaning pin for stubborn clogs.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Periodically, use the cleaning pin to clear any milk residue from the steam nozzle.
- **Descaling:** Depending on water hardness, descale the machine every 2-3 months using a commercial descaling solution designed for espresso machines. Follow the descaling product's instructions.

- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

8. Troubleshooting

If you encounter issues with your Gevi Espresso Machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses or slow flow.	Coffee grounds too fine or too much coffee in portafilter; machine needs descaling; pump issue.	Adjust grind coarser; reduce coffee dose; descale machine; contact customer support.
Espresso is watery or lacks crema.	Coffee grounds too coarse; insufficient tamping; old coffee beans.	Adjust grind finer; tamp more firmly; use fresh coffee beans.
Steam wand not producing steam.	Steam wand clogged; machine not heated to steam temperature.	Clean steam wand with cleaning pin; wait for machine to reach steam temperature.
Machine leaks water.	Water tank not seated correctly; drip tray full; internal leak.	Ensure water tank is properly installed; empty drip tray; contact customer support.

9. Specifications

- **Brand:** Gevi
- **Model Name:** ECMI0-SS0A1
- **Color:** Silver
- **Product Dimensions:** 11.49"D x 13.03"W x 16.1"H
- **Item Weight:** 23.9 pounds
- **Power:** 1450 Watts
- **Voltage:** 120 Volts
- **Pressure System:** 20 Bar
- **Water Tank Capacity:** 2.3 Liters
- **Grinder:** Built-in with 30 adjustable settings
- **Portafilter Size:** 58mm
- **Temperature Control:** NTC & PID System
- **Operation Mode:** Fully Automatic (with manual options)



Image: Product dimensions for space planning.

10. Warranty and Support

Every Gevi product purchased via an official or authorized channel is entitled to a**12-month warranty** and lifetime technical support. For any issues or inquiries regarding your Gevi Espresso Machine, please contact Gevi customer service. You may also consider purchasing extended protection plans for additional coverage:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect (monthly subscription covering multiple eligible purchases)

For further assistance, please refer to the official Gevi website or contact their customer support directly.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

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you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question