Gevi RM Gevi

Gevi Espresso Machine with Grinder & Steam Wand (Model: RM Gevi) User Manual

User Instruction Manual

Overview Package Contents Features Setup Operation Maintenance Specifications

1. Product Overview

This manual provides detailed instructions for the safe and efficient operation of your Gevi Espresso Machine with Grinder & Steam Wand, Model RM Gevi. Please read all instructions carefully before use and retain this manual for future reference.



Figure 1: Gevi Espresso Machine with integrated grinder, steam wand, and included accessories.

2. Package Contents

Ensure all items are present and undamaged upon unpacking:

- Gevi Espresso Machine with integrated grinder and steam wand
- Milk Frothing Pitcher
- Portafilter
- 4 Filter Baskets (various sizes for single/double shots)
- Coffee Spoon

- Coffee Tamper
- Cleaning Tool
- User Manual
- Knock Box
- Tamper Mat
- Silicone Pad



Figure 2: Overview of the Gevi Espresso Machine and its comprehensive accessory set, including portafilter, tamper, milk pitcher, and cleaning tools.

3. Product Features

- **Powerful and Stable Pressure System:** High-pressure system for optimal water flow and rich flavor extraction.
- **NTC & PID Temperature Control:** Precisely regulates coffee and milk froth temperature for balanced flavor and smooth frothing.
- **Powerful Milk Froth:** Barista-style steam wand for creating silky smooth microfoam for cappuccinos and lattes.
- **Precision Grinding Settings:** Integrated conical burr grinder with 30 adjustable settings for desired coffee powder thickness.
- **58MM Portafilter:** Classic 58mm portafilter for balanced and rich espresso flavor.
- **Compact and Easy-to-Clean Design:** Space-saving design with a detachable 2.3L water tank and drip tray for convenient cleaning.



Figure 3: Close-up of the integrated grinder with 30 precision settings, allowing users to select the ideal fineness for their coffee.

4. Initial Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the espresso machine on a stable, flat, and dry surface. Ensure adequate ventilation around the unit.
3. **Water Tank:** Remove the 2.3L water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Reinsert the water tank securely.
4. **Bean Hopper:** Ensure the bean hopper is properly installed and securely locked onto the grinder. Fill with fresh coffee beans.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.
6. **Initial Rinse (Preheating):** Before first use, it is recommended to run a brewing cycle without adding ground coffee to preheat the brew head, portafilter, and filter basket. This helps absorb heat and ensures optimal coffee temperature.

Your browser does not support the video tag.

Video 1: This official seller video demonstrates the initial setup and operation instructions for the Gevi Espresso Machine, including filling the water tank and preparing for the first brew.

5. Operating Instructions

5.1 Grinding Coffee Beans

1. **Select Grind Size:** Use the grind size adjustment dial (located on the side of the machine) to select your preferred fineness. Settings range from 1 (finest) to 15 (coarsest). For espresso, a finer grind is typically used.
2. **Insert Portafilter:** Place the portafilter with the desired filter basket (single or double shot) into the grinder cradle.
3. **Start Grinding:** Press and hold the portafilter handle against the grinder button until the desired amount of coffee grounds is dispensed. The machine features a light to illuminate the grinding area.
4. **Tamping:** Use the included tamper to press the coffee grounds firmly and evenly into the portafilter. Ensure the grounds are level and below the MAX line in the filter basket.



Figure 4: The control panel features illuminated buttons for power, grind, single shot, double shot, hot water, and steam functions, indicating readiness and selected options.

5.2 Brewing Espresso

1. **Insert Portafilter:** Securely attach the filled and tamped portafilter to the brew head by aligning it and twisting it firmly to the right until it locks.
2. **Place Cup:** Position your espresso cup(s) beneath the portafilter spouts.
3. **Select Shot:** Press the "Single" or "Double" shot button. The machine will automatically brew the pre-set volume of espresso.
4. **Manual Brewing:** For manual control, press the "Manual" button (if available) to start and stop the flow of espresso as desired.



Figure 5: Espresso extraction using the 58MM portafilter, demonstrating the rich, balanced flavor produced by the machine.

5.3 Steaming Milk

1. **Prepare Milk:** Fill the milk frothing pitcher with cold milk. Do not fill more than halfway to allow for expansion.
2. **Activate Steam:** Press the "Steam" button. Wait for the steam icon to stop flashing, indicating the steam wand is ready.
3. **Purge Steam Wand:** Briefly open the steam knob to release any condensed water. Close the knob immediately.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Open the steam knob. Angle the pitcher to create a vortex in the milk. As the milk heats and expands, lower the pitcher slightly to keep the tip just below the surface. Continue until desired temperature and texture are achieved (pitcher becomes too hot to touch).
5. **Stop Steaming:** Close the steam knob and remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any internal milk.



Figure 6: The 360° swivel stainless steel steam wand in action, demonstrating its capability to create silky smooth milk microfoam for various coffee beverages.

6. Maintenance

- **Drip Tray:** The drip tray and its stainless steel cover are detachable for easy cleaning. Empty and clean regularly to prevent overflow.
- **Water Tank:** Clean the water tank periodically with mild detergent and rinse thoroughly.
- **Steam Wand:** Always clean the steam wand immediately after use to prevent milk residue buildup.
- **Portafilter & Filter Baskets:** Wash the portafilter and filter baskets after each use.
- **Descaling:** Follow the descaling instructions in the full user manual to remove mineral buildup and maintain machine performance.



Figure 7: The knock box and tamper mat are shown, highlighting their easy-to-clean, dishwasher-safe design for convenient maintenance.

7. Specifications

Brand	Gevi
Model Number	RM Gevi
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Coffee Input Type	Whole Beans
Water Tank Capacity	2.3 Liters
Grind Settings	30 Precise Settings
Portafilter Size	58MM

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