Gevi EzBru 1000

Gevi EzBru 1000 Commercial Grade Espresso Machine User Manual

Model: EzBru 1000 (ECMC0-SS0A1) | Brand: Gevi

Introduction

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Gevi EzBru 1000 Commercial Grade Espresso Machine. Designed for both home and café use, this machine offers precise temperature control, adjustable brewing options, and a powerful steam wand for a superior coffee experience.



The Gevi EzBru 1000 Espresso Machine, showcasing its sleek design and espresso brewing capability.

Setup

1. **Unpacking and Initial Cleaning:** Carefully remove all packaging materials. Wash the water tank, portafilter, filter baskets, milk pitcher, and drip tray with warm soapy water. Rinse thoroughly and dry.
2. **Water Tank Installation:** Fill the removable 2.2L (74 OZ) water tank with fresh, filtered water. Ensure it is securely placed in the machine.
3. **First Use Procedure:** Before first use, run several cycles of hot water through the group head and steam wand to prime the system and remove any manufacturing residues. Refer to the 'Operating Instructions' for hot water dispensing.
4. **Accessory Check:** Confirm all included components are present: 58mm Portafilter, Single Wall Filter Baskets (1 Cup & 2 Cup), Dual Wall Filter Baskets (1 Cup & 2 Cup), Cleaning Pin, Tamper, Milk Pitcher, and Spoon.



Compact dimensions of the Gevi EzBru 1000, designed to fit comfortably on various countertops.

Operating Instructions

Brewing Espresso

1. **Grind Coffee:** Use freshly ground coffee beans. The ideal grind size for espresso is fine, resembling powdered sugar.
2. **Fill Portafilter:** Place the appropriate filter basket (single or dual wall) into the 58mm portafilter. Fill with ground coffee.
3. **Tamp Coffee:** Use the included tamper to compress the coffee grounds evenly. The tamper is designed for a perfect compression when aligned with the portafilter's top line.
4. **Attach Portafilter:** Securely attach the portafilter to the group head.
5. **Select Brewing Volume:** The machine offers four distinct brewing volumes:
    - Default Single: 1 to 1.7 OZ
    - Default Double: 1.7 to 2.4 OZ

- Customizable Single: 0.7 to 4.3 OZ
- Customizable Double: 0.7 to 8.5 OZ

Adjust the dial to select your desired volume.

6. **Adjust Temperature:** 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).
7. **Start Brewing:** Press the coffee button to begin extraction. The machine features a commercial pre-infusion system that gently saturates the coffee puck for even flavor extraction. Monitor the pressure gauge for optimal brewing pressure.



Easy one-dial brewing for espresso, cappuccino, and americano.



The 58mm commercial-grade portafilter ensures balanced and rich flavor extraction.



Four brewing amount choices are available to meet personalized needs and deliver an exceptional coffee experience.

Steaming Milk

- Use the included stainless steel milk pitcher.
- Submerge the steam wand tip just below the surface of the milk.
- Turn the dial to the steam position. The reliable steam wand efficiently transforms milk into silky smooth microfoam, perfect for lattes and cappuccinos.
- Note: The machine cannot extract coffee and steam milk simultaneously. Perform these operations individually.



The stabilized steam wand makes it easy to create silky smooth milk microfoam.

Hot Water Dispensing

- Turn the dial to the hot water position to dispense hot water for Americanos or tea.

Maintenance

- **Cleaning:** The full stainless steel housing is easy to clean. Wipe down the exterior with a damp cloth. Regularly empty and clean the drip tray.
- **Descaling:** The machine features a 'Clean/Descale' function. Follow the instructions in the full user manual for proper descaling procedures to maintain optimal performance.
- **Cup Warming Tray:** The top tray heats up automatically as the machine operates, utilizing residual heat from the motor. This feature helps keep your cups warm.



The stainless steel housing allows for effortless maintenance and cleaning.

Troubleshooting

Most operational issues can be resolved by adjusting coffee grind size or tamping pressure. The integrated pressure gauge is a crucial tool for perfecting your espresso extraction. If you encounter issues with pressure or extraction, consider adjusting your grind finer or coarser, and ensure consistent tamping.
For more complex issues, refer to the comprehensive troubleshooting guide in the full user manual or contact Gevi customer support.



PID Controller ensures temperature consistency for better espresso extraction.

Specifications

- **Brand:** Gevi
- **Model Name:** ECMC0-SS0A1 (EzBru 1000)
- **Color:** A-Silver
- **Product Dimensions:** 12.2"D x 10.3"W x 13"H
- **Special Features:** 58mm Commercial-Grade Portafilter, PID & NTC Dual Temperature Control, Adjustable Brew Temperature and Shot Volume, Commercial Pre-Infusion System
- **Coffee Maker Type:** Espresso Machine
- **Filter Type:** Reusable
- **Operation Mode:** Semi-Automatic
- **Voltage:** 120 Volts
- **Water Tank Capacity:** 2.2L (74 OZ)
- **Item Weight:** 13.7 pounds

- **Included Components:** Espresso Machine, Water Tank, 58mm Portafilter, Single Wall Filter Baskets (1 Cup & 2 Cup), Dual Wall Filter Baskets (1 Cup & 2 Cup), Cleaning Pin, Tamper, Milk Pitcher, Spoon, User Manual.

Warranty & Support

Every Gevi product purchased through an official or authorized channel is entitled to a**12-month warranty** and **lifetime technical support**. Should you encounter any issues with your Gevi espresso machine, please feel free to contact Gevi customer support for assistance.