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Gevi ECMG0-SS0A1

Gevi 20 Bar Professional Espresso Machine

Model: ECMG0-SS0A1

1. Important Safety Instructions

Please read all instructions carefully before using this appliance. Keep this manual for future reference.

- Always ensure the machine is unplugged before cleaning or when not in use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Exercise extreme caution when operating the steam wand, as hot steam can cause burns.
- The machine's surfaces can become hot during operation. Avoid direct contact with hot parts.
- Use only clean, fresh water in the water tank.

2. Product Overview

The Gevi 20 Bar Professional Espresso Machine is designed for both home and commercial use, offering a robust and user-friendly experience for crafting various coffee beverages.

2.1 Key Features

- **20-Bar Italian Pump:** Ensures optimal pressure for rich espresso extraction.
- **NTC Precise Temperature Control:** Maintains ideal brewing temperature for balanced flavor and quick milk frothing.
- **Pre-infusion Feature:** Gently soaks coffee grounds before full pressure extraction for enhanced flavor.
- **Built-in Pressure Gauge:** Allows real-time monitoring of extraction pressure for perfect results.
- **Powerful Steam Wand:** Quickly creates silky smooth microfoam for lattes and cappuccinos.
- **Full Stainless Steel Housing:** Durable and stylish design that complements any kitchen.
- **Compact Design:** Ideal for various countertop sizes.
- **Hot Water Function:** Dispenses hot water for Americanos, tea, or warming cups.
- **Removable Water Tank:** Easy to fill and clean.
- **Cup Warming Plate:** Keeps your cups warm for optimal coffee enjoyment.
- **Removable Drip Tray:** Simplifies cleaning and maintenance.

2.2 Included Components

- Gevi 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 1: The Gevi 20 Bar Professional Espresso Machine, showcasing its sleek sterling silver finish and compact design.



Figure 2: Detail of the 20 Bar Professional Italian Pump and the integrated pressure gauge, crucial for monitoring optimal extraction.



Figure 3: The powerful steam wand, designed for quickly creating smooth microfoam for milk-based coffee drinks.

3. Setup

1. **Unpacking:** Carefully remove all packaging materials and ensure all components listed in Section 2.2 are present.
2. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and filter baskets with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Positioning:** Place the espresso machine on a stable, flat, heat-resistant surface, away from walls or cabinets to allow for proper ventilation.
4. **Fill Water Tank:** Open the lid of the water tank located at the back of the machine. Fill the tank with clean, fresh, cold water up to the MAX line. Close the lid securely.



Figure 4: A visual representation of the initial setup steps, including filling the water tank.

5. **First Use / Priming:** Plug the machine into a grounded electrical outlet. Press the power button. Once the machine is ready (indicator light solid), place a cup under the portafilter spout (without coffee). Press the single shot button to run water through the system. Repeat this process 2-3 times to prime the pump and clean internal components.

4. Operating Instructions

4.1 Making Espresso

1. **Prepare Coffee Grounds:** Use freshly ground espresso beans. For optimal results, a fine grind is recommended.
2. **Fill Filter Basket:** Place the desired filter basket (single or double) into the portafilter. Fill with coffee grounds.
3. **Tamp Coffee:** Use the included tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
4. **Attach Portafilter:** Align the portafilter with the brew head and twist firmly to the right until it locks into place.
5. **Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Once the machine is heated and ready (pressure gauge in optimal range), press the single or double shot button according to your preference. The machine will automatically stop when the programmed volume is reached.
7. **Monitor Pressure:** Observe the built-in pressure gauge during extraction. The needle should ideally be in the optimal espresso range (blue/red zone) for a perfect shot.



Figure 5: The versatility of the Gevi machine, capable of producing a range of espresso-based beverages.



Figure 6: Visual guide for monitoring extraction pressure using the built-in gauge for consistent espresso quality.

4.2 Frothing Milk

1. **Prepare Steam Wand:** Ensure the steam wand is clean. Position a milk pitcher (stainless steel recommended) with cold milk (dairy or non-dairy) under the steam wand.
2. **Activate Steam:** Press the steam button. Wait for the steam indicator light to illuminate steadily, indicating the machine has reached frothing temperature.
3. **Froth Milk:** Turn the steam control knob to release steam. Submerge the tip of the steam wand just below the surface of the milk. Angle the pitcher slightly to create a vortex. Move the pitcher up and down to incorporate air and create microfoam.
4. **Monitor Temperature:** Continue frothing until the milk reaches the desired temperature (around 140-150°F or 60-65°C). The machine's NTC temperature control ensures precise heating.
5. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly turn on the steam again to clear any milk from inside the wand.



Figure 7: A visual guide illustrating the steps for effective milk frothing.

4.3 Hot Water Function

To dispense hot water for tea, Americanos, or warming cups, ensure the machine is heated. Place a cup under the steam wand. Turn the steam control knob to the hot water position (if applicable, or use the steam function briefly to dispense hot water). Close the knob when finished.

5. Maintenance and Cleaning

Regular cleaning and maintenance are essential for the longevity and optimal performance of your Gevi espresso machine.

5.1 Daily Cleaning

- **Drip Tray:** Empty and clean the removable drip tray daily. Wash with warm, soapy water and rinse thoroughly.
- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds. Wash the portafilter and filter baskets with warm, soapy water. Rinse and dry.

- **Steam Wand:** As mentioned in Section 4.2, clean the steam wand immediately after each use to prevent milk residue buildup.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.



Figure 8: Key removable components of the machine, designed for easy cleaning and maintenance.

5.2 Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance. Descale your machine regularly, depending on water hardness and usage (e.g., every 2-3 months). Refer to the full user manual for detailed descaling instructions and recommended descaling solutions.

6. Troubleshooting

If you encounter issues with your Gevi espresso machine, consult the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not primed; portafilter clogged.	Fill water tank; prime machine; clean portafilter/filter basket.
Weak or watery espresso	Coffee grounds too coarse; insufficient coffee; tamping too light; machine needs descaling.	Use finer grind; increase coffee amount; tamp firmly; descale machine.
No steam from wand	Machine not at steam temperature; wand clogged.	Wait for steam indicator; clean steam wand with cleaning pin.
Machine leaking	Water tank not seated correctly; drip tray full.	Reseat water tank; empty drip tray.

For more detailed troubleshooting or persistent issues, please refer to the complete user manual or contact Gevi customer support.

7. 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
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Semi-Automatic
- **Voltage:** 120 Volts
- **Filter Type:** Reusable (51mm Single/Double Cup Filters)
- **Coffee Input Type:** Ground Coffee
- **Special Features:** Built-in Pressure Gauge, Adjustable Shot Volume, Pre-infusion, Auto Shut-Off, Removable Water Tank, Cup Warmer
- **UPC:** 767791886953

8. 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 espresso machine or require technical assistance, please feel free to contact Gevi customer support through the retailer's platform or the official Gevi website. Please have your model number (ECMG0-SS0A1) and purchase details ready when contacting support.

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