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Gmilai G3006

Gmilai G3006 Espresso Machine & Electric Coffee Grinder User Manual

Model: G3006

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, setup, and maintenance of your Gmilai G3006 Espresso Machine and Electric Coffee Grinder bundle. Please read this manual thoroughly before using the appliance to ensure optimal performance and longevity.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before use.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- 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.

WHAT'S INCLUDED

Your Gmilai G3006 bundle includes the following components:

What's included?

1. G3006 Espresso Machine (Metallic Silver)
2. Steam Handle (Need installation)
3. Double Cup Portafilter
4. Tamper
5. Coffee Scoop
6. 58 mm Filter Basket (Single Cup)
7. Cleaning Disc
8. Screwdriver
9. Brush
10. Instruction Manual
11. User Guide



This image displays a comprehensive diagram of all items included in the Gmilai G3006 package. It shows the G3006 Espresso Machine (Metallic Silver), Steam Handle (requires installation), Double Cup Portafilter, Tamper, Coffee Scoop, 58 mm Filter Basket (Single Cup), Cleaning Disc, Screwdriver, Brush, Instruction Manual, and User Guide, along with their respective dimensions.

1. G3006 Espresso Machine (Metallic Silver)
2. Steam Handle (Requires installation)
3. Double Cup Portafilter
4. Tamper
5. Coffee Scoop
6. 58 mm Filter Basket (Single Cup)
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PRODUCT OVERVIEW



This image shows the complete G3006 bundle, featuring both the espresso machine and the electric coffee grinder, highlighting their sleek design and compact form factor.

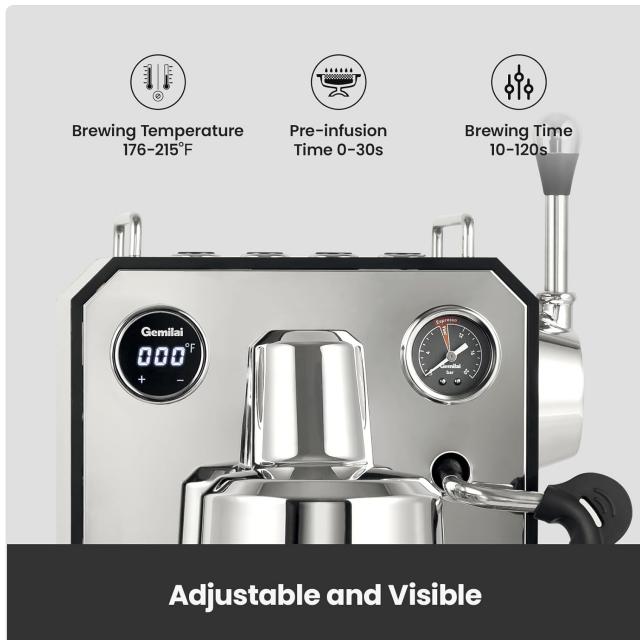
G3006 Espresso Machine



The G3006 Espresso Machine is designed for precise coffee extraction. It features a robust 1500W heating system with PTC heating elements and PID temperature control for consistent brewing temperatures. The front panel includes a digital display for temperature and a pressure gauge to monitor extraction. It is equipped with a 58mm group head and a professional portafilter for optimal espresso shots.



This image highlights the internal components responsible for temperature stability: the PTC heating element and PID temperature control system. These technologies work together to minimize temperature loss during brewing, ensuring a stable and precise extraction temperature for every shot.

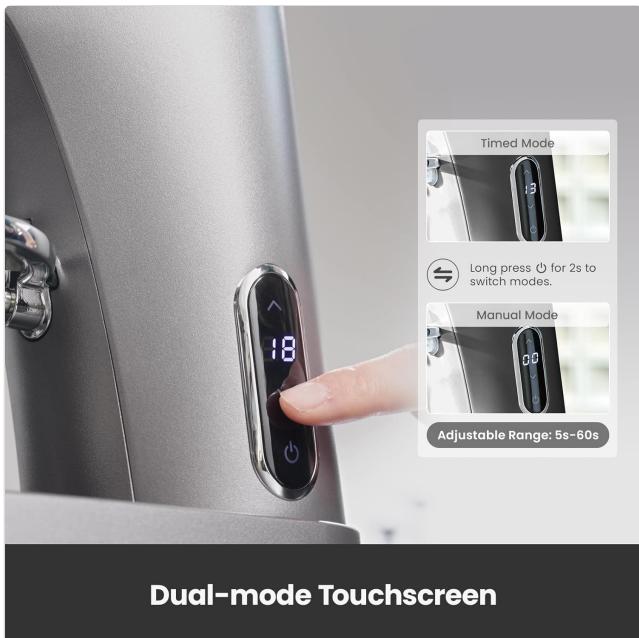


The G3006 offers adjustable brewing parameters including temperature (176-215°F), pre-infusion time (0-30s), and brewing time (10-120s). These settings are visible on the digital display, allowing users to fine-tune their espresso extraction for desired results.



The G3006 features an updated steam system with a side-mounted steam handle for easy control, an extended universal steam wand for adaptable frothing angles, and a 2-hole steam nozzle designed to produce a moderate amount of steam for optimal milk texturing.

Electric Coffee Grinder



Dual-mode Touchscreen

The accompanying electric coffee grinder features a user-friendly dual-mode touchscreen. Users can switch between Timed Mode (adjustable from 5-60 seconds) and Manual Mode by long-pressing the control button. This allows for precise control over grind duration.



60 Scale Grind Setting

Equipped with 38mm stainless steel conical burrs, the grinder offers 60 micro-adjustments for grind size. This wide range allows for precise tailoring of grind fineness, suitable for various brewing methods from fine espresso (settings 3-6) to coarse cold brew (setting 12), as well as Mocha Pot, French Press, and Pour Over.



Practical and Aesthetic Design

This diagram illustrates the practical and aesthetic design of the Gamilai coffee grinder, detailing its key components. These include the Magnet Hopper Lid, an 80g Single-Dose Hopper, Detachable Grinding Burrs (specifically 38mm Conical Burrs), a Rotary Adjustment Disk for grind size, Sloped Powder Pouring for efficient dispensing, a Filter Holder, the Touch Screen Display, and a Non-Slip Foot for stability.



The grinder's 38mm conical burrs are made from SUS420 Stainless Steel, ensuring durability and consistent grinding. Powered by a 120V DC motor with 150W power, the burrs operate at 430rpm, contributing to uniform grinding and rich flavor extraction.

SETUP

Espresso Machine Setup

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- Placement:** Place the espresso machine on a stable, flat, heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the unit.
- Water Tank Installation:**



Locate the water tank at the back of the machine. Remove it, fill with fresh, filtered water up to the MAX line, and securely place it back into its position. Ensure the tank is properly seated to prevent leaks.

- Steam Handle Installation:** If not pre-installed, attach the steam handle securely to the designated port on the side of the machine.
- Initial Rinse Cycle:** Before first use, perform a rinse cycle. Fill the water tank, place a large container under the group head and steam wand. Turn on the machine and run hot water through both the group head and steam wand until the water tank is nearly empty. This cleans the internal components.

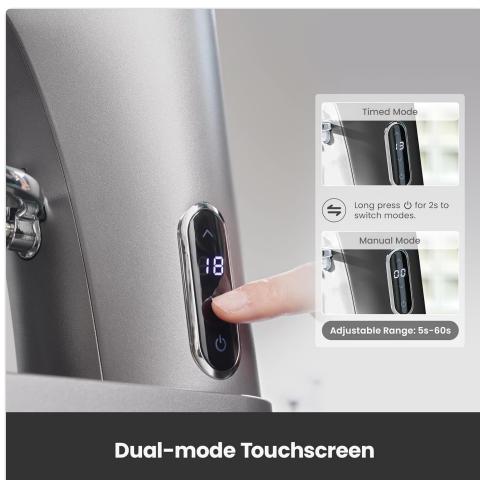
Coffee Grinder Setup

- Placement:** Place the grinder on a stable, dry surface.
- Hopper Assembly:** Ensure the 80g single-dose hopper and magnet hopper lid are correctly assembled and seated on top of the grinder.
- Power Connection:** Plug the grinder into a suitable power outlet.

OPERATING INSTRUCTIONS

Grinding Coffee Beans

- Add Beans:** Open the hopper lid and add fresh coffee beans. The 80g single-dose hopper is ideal for precise measurements.
- Select Grind Size:** Rotate the adjustment disk to select your desired grind size. Refer to the "60 Scale Grind Setting" image in the Product Overview section for guidance (e.g., 3-6 for espresso).
- Select Grinding Mode:** Use the touchscreen display to select either Timed Mode or Manual Mode.

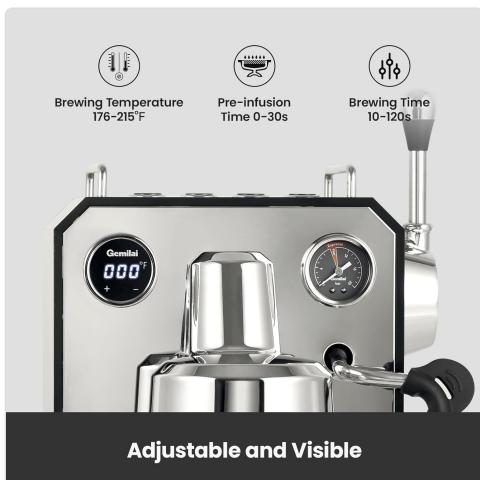


The grinder's touchscreen allows you to choose between Timed Mode (adjustable from 5 to 60 seconds) or Manual Mode. Long press the button to switch between these modes. Adjust the time in Timed Mode using the up/down arrows.

- Grind:** Place your portafilter or container under the dispensing chute. Press the start button to begin grinding. The grinder will stop automatically in Timed Mode or when you press the button again in Manual Mode.

Brewing Espresso

- Prepare Portafilter:** Insert the appropriate filter basket into the 58mm portafilter. Fill the basket with freshly ground coffee.
- Tamp Coffee:** Use the provided tamper to press the coffee grounds firmly and evenly into the filter basket. Ensure a level and consistent puck.
- Insert Portafilter:** Securely insert the portafilter into the group head of the espresso machine.
- Adjust Settings (Optional):** On the machine's digital display, you can adjust the brewing temperature, pre-infusion time, and brewing time if desired.



The machine's display allows for precise control over brewing temperature (176-215°F), pre-infusion time (0-30 seconds), and brewing time (10-120 seconds). Adjust these settings using the controls next to the display.

- Start Extraction:** Place your espresso cup(s) under the portafilter spouts. Press the brew button to begin extraction. Monitor the pressure gauge for optimal brewing pressure.



This image shows the espresso machine actively extracting coffee into a glass. Observe the flow and color of the espresso for proper extraction. The pressure gauge on the machine provides real-time feedback on brewing pressure.

- Stop Extraction:** Press the brew button again to stop the extraction once the desired volume is reached.

Milk Frothing

- Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
- Activate Steam:** Turn the steam handle to activate the steam wand. Purge any condensed water from the wand into

a discard cup.

3. **Froth Milk:** Immerse the 2-hole steam nozzle just below the surface of the milk. Angle the pitcher slightly to create a vortex. Steam the milk until it reaches the desired temperature and texture.



This image demonstrates the milk frothing process using the G3006's steam wand. The extended universal steam wand and 2-hole nozzle allow for effective milk texturing for lattes and cappuccinos. Ensure the nozzle is submerged correctly to create fine microfoam.

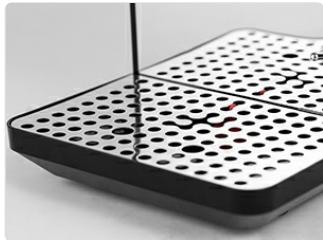
4. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth and purge a small amount of steam to clear any milk residue from the nozzle.

MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Gmilai G3006 bundle.

Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily. The drip tray has an indicator that rises when it needs emptying.



This image shows the removable drip tray, which collects excess water and coffee spills. It features a perforated top and a red indicator that becomes visible when the tray is full and needs to be emptied and cleaned.

- **Portafilter & Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter basket under hot water.
- **Steam Wand:** As mentioned in operation, wipe and purge the steam wand immediately after each use.
- **Exterior:** Wipe down the exterior of both the espresso machine and grinder with a soft, damp cloth. Do not use abrasive cleaners.

Weekly/Bi-Weekly Cleaning

- **Group Head Backflush:** Use the cleaning disc (blind filter) and a small amount of espresso machine cleaner to backflush the group head. Follow the cleaner manufacturer's instructions.
- **Grinder Burrs:** Periodically clean the grinder burrs. Unplug the grinder, remove the hopper and top burr. Use the provided brush to remove any accumulated coffee grounds. The burrs are detachable for thorough cleaning.

Descaling (Every 2-3 Months or as Needed)

Descaling removes mineral buildup from the machine's internal components. The frequency depends on your water hardness.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the group head and steam wand.
4. Run the solution through the group head and steam wand until the tank is empty.
5. Rinse the water tank thoroughly and refill with fresh water.
6. Run several full tanks of fresh water through the machine to rinse out any remaining descaling solution.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from group head.	Water tank empty or not properly seated; pump airlocked; machine needs descaling.	Refill/reseat water tank; run hot water through steam wand to prime pump; descale machine.
Espresso extracts too slowly or not at all.	Coffee ground too fine; too much coffee in basket; tamped too hard; clogged filter basket.	Adjust grinder to a coarser setting; reduce coffee dose; tamp with less force; clean filter basket.
Espresso extracts too quickly.	Coffee ground too coarse; too little coffee in basket; tamped too lightly.	Adjust grinder to a finer setting; increase coffee dose; tamp with more force.
Steam wand not producing steam.	Steam wand clogged; machine not up to temperature; water tank empty.	Clean steam wand nozzle; allow machine to heat up fully; refill water tank.
Grinder not grinding.	Beans jammed; burrs clogged; power issue.	Clear any jammed beans; clean burrs; check power connection.

SPECIFICATIONS

Model: G3006

Brand: Gmilai

Type: Espresso Machine & Electric Coffee Grinder Bundle

Voltage: 120 Volts

Espresso Machine Heating System: PTC Heating Element with PID Temperature Control

Espresso Machine Power: 1500W (Heating System)

Espresso Machine Group Head: 58mm

Grinder Burrs: 38mm Stainless Steel Conical Burrs

Grinder Grind Settings: 60 Micro-Adjustments

Grinder Hopper Capacity: 80g (Single-Dose)

Grinder Motor: 120V DC Motor, 150W Power, 430rpm Speed

First Available: April 25, 2025

ASIN: B0F83T41ZY

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included in your product packaging or visit the official Gmilai website. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance or technical support, you may contact Gmilai customer service through the contact information provided on their official website or through your point of purchase.

Gmilai Store Link: [Visit the Gmilai Store on Amazon](#)

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