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› [Gevi 20 Bar Espresso Coffee Machine with Burr Grinder Set User Manual](#)

**Gevi GECME418E-U+GECGI406B-U7**

# Gevi 20 Bar Espresso Coffee Machine with Burr Grinder Set User Manual

Model: GECME418E-U+GECGI406B-U7

## 1. INTRODUCTION

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Thank you for choosing the Gevi 20 Bar Espresso Coffee Machine with Burr Grinder Set. This manual provides essential information for the safe operation, setup, maintenance, and troubleshooting of your new coffee system. Please read all instructions carefully before use and retain this manual for future reference.



Image 1.1: The Gevi 20 Bar Espresso Coffee Machine and Burr Grinder Set.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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- Read all instructions before operating 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.
- 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.

### 3. PACKAGE CONTENTS

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Upon unpacking, please ensure all items listed below are present and in good condition:

- GECME418E-U Espresso Machine (x1)
- GECGI406B-U7 Coffee Grinder (x1)
- Portafilter (x1)
- Portafilter Bracket (x1)
- 51mm Double Cup Filter (x1)
- 51mm Single Cup Filter (x1)
- Coffee Spoon (x1)
- Cleaning Brush (x1)
- Espresso Glasses (x2)
- Powder Chamber (x1)
- Tamper (x1)
- Milk Frothing Pitcher (x1)
- Cleaning Pin (x1)

# Everything You Need to Brew Coffee in One Kit



## What's Included ?

Espresso Machine/Bur Coffee Grinder/Portafilter/Spoon & Tamper/  
Portafilter Bracket/Double Cup Filter/Single Cup Filter/Coffee Spoon/  
Cleaning Brush/ Espresso Glasses/Powder Chamber/  
Tamper/Frothing Pitcher/Cleaning Pin

Image 3.1: All components included in the Gevi Espresso Machine and Burr Grinder Set.

## 4. PRODUCT OVERVIEW

### 4.1 Espresso Machine Features

- 20 Bar Professional Italian Pump:** Ensures optimal espresso extraction for rich flavor and crema.
- Powerful Steam Wand:** Quickly froths milk for lattes and cappuccinos.
- Built-in Pressure Gauge:** Monitors extraction pressure for consistent results.
- Adjustable Shot Volume:** Customize single or double espresso shots (0.8-2 oz for single, 1.7-4.4 oz for double).
- Pre-infusion Function:** Gently soaks coffee grounds for even extraction.
- Removable Water Tank:** Easy to fill and clean.
- Cup Warmer:** Keeps espresso cups warm for better temperature retention.
- Removable Drip Tray:** Simplifies cleaning and accommodates larger cups.

# Optimal Flavor Extraction



Image 4.1: Optimal flavor extraction features including 20 Bar pump and pressure gauge.



Image 4.2: Removable water tank for easy refilling and cleaning.

## 4.2 Burr Grinder Features

- **35 Precise Grind Settings:** Adjustable from coarse (French Press) to fine (Espresso).
- **Advanced Conical Burrs:** Ensures uniform grinding for consistent flavor.
- **Powder Chamber:** Collects ground coffee.



Image 4.3: Advanced conical burrs for precise grinding.

## 5. SETUP

### 5.1 Initial Cleaning

1. Remove all packaging materials and labels.
2. Wash the water tank, portafilter, filter baskets, milk frothing pitcher, and powder chamber with warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the espresso machine and grinder with a damp cloth.

### 5.2 Water Tank Preparation

1. Remove the water tank from the back of the espresso machine.
2. Fill the tank with fresh, cold water up to the MAX line.
3. Place the water tank back onto the machine, ensuring it is securely seated.

### 5.3 Grinder Assembly

1. Ensure the conical burrs are properly seated in the grinder.

2. Place the bean hopper onto the grinder, aligning it correctly.
3. Insert the powder chamber into its designated slot.

## 6. OPERATING INSTRUCTIONS

### 6.1 Grinding Coffee Beans

1. Fill the bean hopper with fresh coffee beans.
2. Select your desired grind setting using the adjustment dial. For espresso, a fine grind (settings 1-5) is recommended.
3. Place the portafilter or powder chamber under the grinder outlet.
4. Press the grind button to start grinding. The grinder will stop automatically or can be stopped manually.



Image 6.1: The 35 precise grind settings on the Gevi coffee grinder.

### 6.2 Making Espresso

1. **Preheat:** Turn on the espresso machine. Allow it to preheat for a few minutes until the indicator light is stable.
2. **Prepare Portafilter:** Insert the appropriate filter basket (single or double shot) into the portafilter. Fill with

freshly ground coffee.

3. **Tamp:** Use the tamper to press the coffee grounds firmly and evenly into the filter basket.
4. **Attach Portafilter:** Securely attach the portafilter to the group head of the espresso machine.
5. **Place Cups:** Position one or two espresso cups on the drip tray beneath the portafilter spouts.
6. **Extract Espresso:** Select your desired shot volume (default single, default double, or customizable options). The machine will begin pre-infusion, then extract the espresso. Monitor the pressure gauge for optimal extraction.
7. **Serve:** Once extraction is complete, remove the cups and enjoy your espresso.



Image 6.2: Simple steps to get a perfect espresso.

## 4 Brewing Amount Choices



Image 6.3: Four brewing amount choices for espresso.

### 6.3 Milk Frothing

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 steam to build up and release any condensed water.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Angle the pitcher to create a swirling motion, incorporating air to create microfoam.
5. Once the desired texture and temperature are reached, turn off the steam knob.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

## Powerful Steam Wand

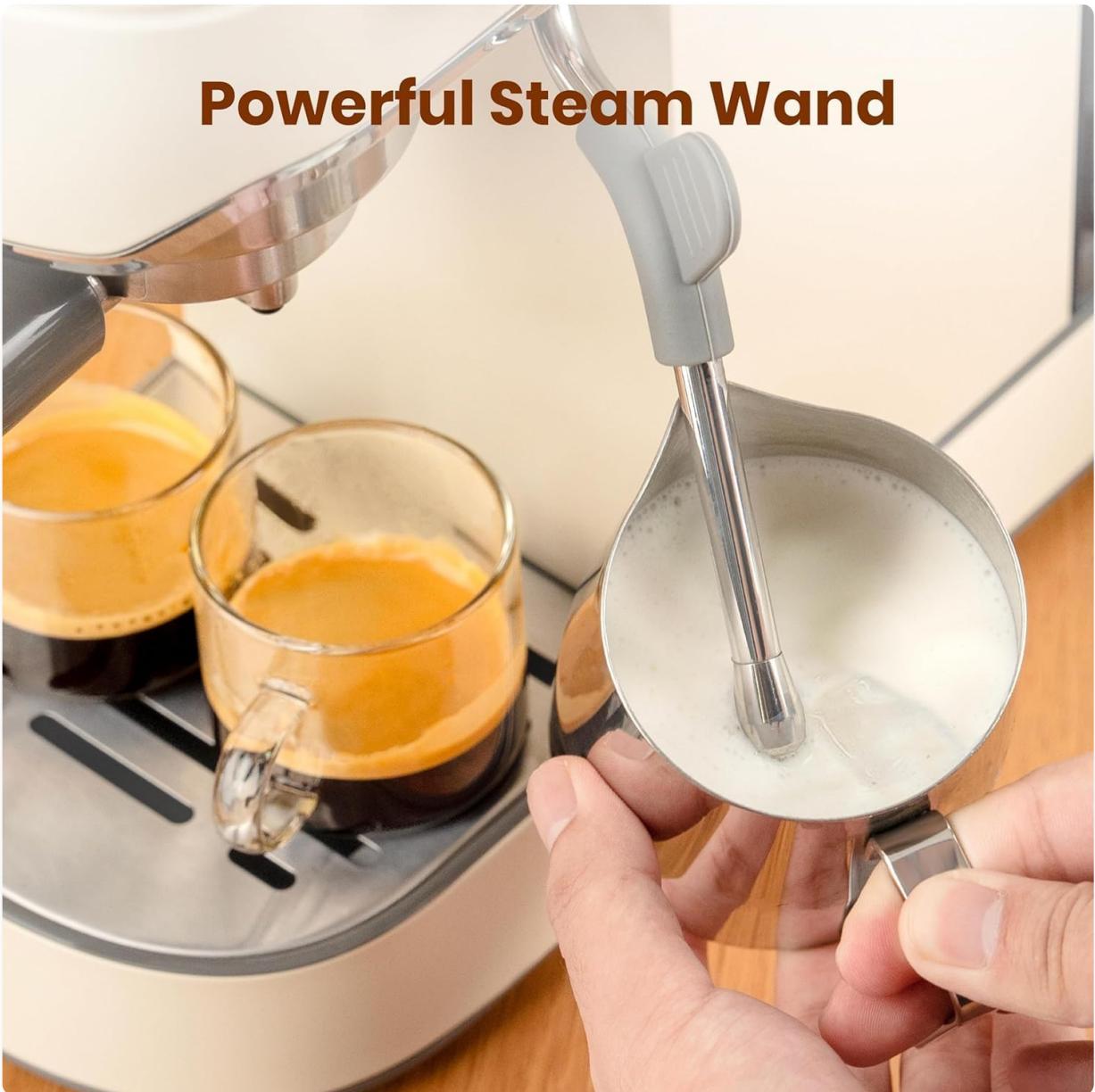


Image 6.4: Using the powerful steam wand for milk frothing.

## 7. MAINTENANCE AND CLEANING

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Regular cleaning ensures optimal performance and extends the lifespan of your Gevi coffee system.

### 7.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under warm water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge a small amount of steam to clear any internal milk residue. Use the cleaning pin if the nozzle becomes blocked.
- **Drip Tray:** Empty and rinse the drip tray daily.



Image 7.1: The removable drip tray for easy cleaning.

## 7.2 Water Tank Cleaning

Clean the water tank weekly with warm soapy water. Rinse thoroughly to remove any soap residue.

## 7.3 Grinder Cleaning

Periodically clean the burrs of the coffee grinder to prevent oil buildup and ensure consistent grinding. Refer to the grinder's specific instructions for burr removal and cleaning.

# 8. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not preheated; portafilter not properly installed; coffee too finely ground or tamped too hard.	Fill water tank; allow machine to preheat; re-install portafilter; adjust grind size or tamping pressure.
Espresso extracts too quickly.	Coffee grounds too coarse; not enough coffee; tamping too light.	Adjust grind to a finer setting; increase coffee dose; tamp more firmly.
Espresso extracts too slowly or not at all.	Coffee grounds too fine; too much coffee; tamping too hard; clogged filter.	Adjust grind to a coarser setting; reduce coffee dose; tamp lighter; clean filter basket.
Steam wand not producing steam.	Steam wand clogged; machine not at steaming temperature.	Clean steam wand with cleaning pin; allow machine to fully heat for steam.
Grinder not working.	Beans jammed; power issue; powder chamber not installed correctly.	Clear any jammed beans; check power connection; ensure powder chamber is correctly seated.

# 9. SPECIFICATIONS

- Brand:** Gevi
- Model Name:** GECME418E-U+GECGI406B-U7
- Product Dimensions:** 12.28"D x 10.31"W x 12.4"H

- **Item Weight:** 17.36 pounds
- **Espresso Pump Pressure:** 20 Bar
- **Grind Settings:** 35 Precise Settings
- **Color:** Ivory Beige
- **UPC:** 767791888971, 767791889480

## 10. WARRANTY AND SUPPORT

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

For support, please refer to the contact information provided with your purchase or visit the official Gevi website.