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› [Gmilai G3006 Espresso Machine & Coffee Bundle Instruction Manual](#)

**Gmilai G3006**

# Gmilai G3006 Espresso Machine & Coffee Bundle Instruction Manual

Model: G3006

## 1. INTRODUCTION

This instruction manual provides detailed information on the setup, operation, maintenance, and troubleshooting of your new Gmilai G3006 Espresso Machine & Coffee Bundle. This comprehensive bundle includes the G3006 espresso machine, a Gmilai coffee grinder, an electronic scale, a milk frothing jug, and a tamper. Please read this manual thoroughly before using the product to ensure safe and optimal performance.

## 2. PACKAGE CONTENTS

Upon unboxing, please verify that all components listed below are present and in good condition:

- Gmilai G3006 Espresso Machine
- Gmilai Burr Coffee Grinder
- Electronic Coffee Scale
- Stainless Steel Milk Frothing Jug
- Coffee Tamper
- Portafilter
- Filter Baskets (single and double shot)
- Cleaning Brush
- Instruction Manual (this document)



Image 2.1: Overview of the Gmilai G3006 Espresso Machine and included accessories: espresso machine, coffee grinder, electronic scale, milk frothing jug, and tamper.

### 3. PRODUCT FEATURES

The Gmilai G3006 Espresso Machine & Coffee Bundle is designed to provide a professional coffee brewing experience with advanced features:

- **Robust Extraction:** Equipped with a PTC heating element and PID temperature control to ensure precise and consistent extraction. Features a powerful 1500W heating system and extended heating pipe for rich, flavorful coffee.
- **Tailored Brewing & Grinding:** The G3006 allows adjustment of brewing parameters (temperature, pre-infusion, brew time). The Gmilai grinder features a touchscreen for precise grind time and size adjustments (espresso or drip coffee).
- **Consistent Grinding & Rich Flavor:** The Gmilai grinder utilizes 38mm stainless steel conical burrs with 60 micro-adjustments for uniform grinding. A smart timer ensures consistent grind results.
- **Advanced Steam System:** The G3006 includes a side-mounted steam lever and dual-hole nozzle for exceptional milk frothing.

- **Effortless Maintenance:** Both the espresso machine and grinder are designed with removable parts for easy cleaning.
- **Intelligent Grinder & Anti-Jump Hopper:** The grinder's anti-jump hopper ensures smooth, consistent grinding, minimizing waste.

## Ensuring Rich Layers of Flavors



SUS420  
Stainless Steel



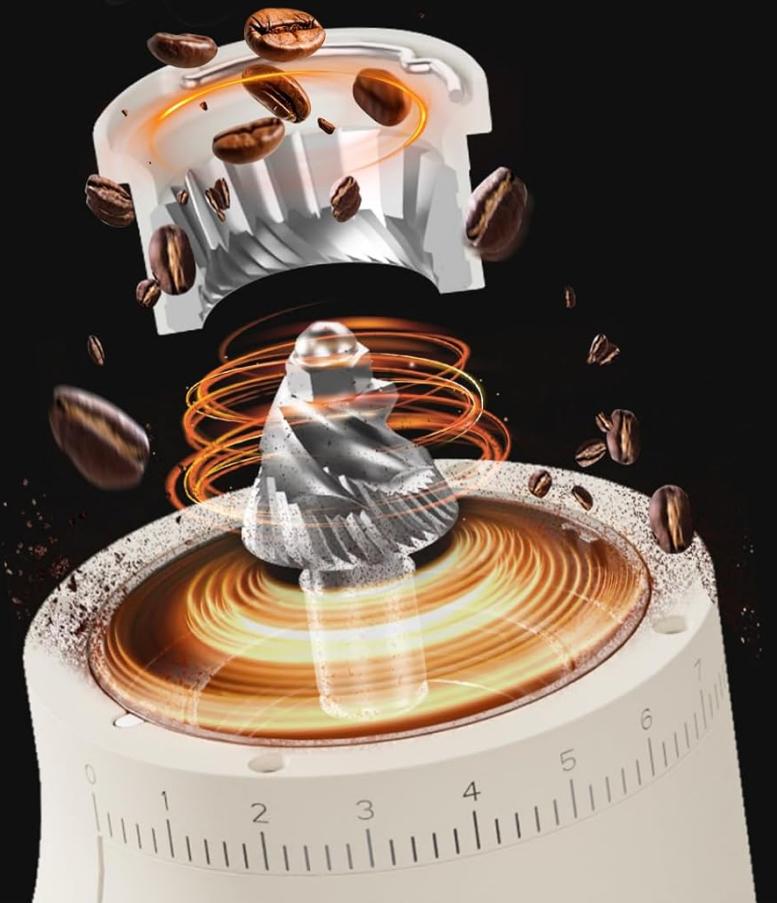
120V DC Motor



150W Power



430rpm Speed



## 38mm Conical Burrs

*Image 3.1: Close-up of the Gemilai G3006 Espresso Machine's control panel, highlighting adjustable brewing temperature (176-215°F), pre-infusion time (0-30s), and brewing time (10-120s).*



## Compact Body, High Performance

*Image 3.2: Diagram illustrating the internal components of the Gmilai coffee grinder, emphasizing the SUS420 stainless steel 38mm conical burrs, 120V DC motor, 150W power, and 430rpm speed, designed for rich flavor extraction.*

**Value 1 finest grind, value 12 coarsest grind**



## 60 Scale Grind Setting

*Image 3.3: Visual representation of the Gmilai coffee grinder's 60 scale grind settings, ranging from fine (Espresso 3-6) to coarse (Cold Brew 12), with examples for Mocha Pot, Pour Over, and French Press.*

## 4. SETUP

### 4.1 Unpacking and Placement

1. Carefully remove all components from the packaging.
2. Place the espresso machine and grinder on a stable, flat, and dry surface, away from direct sunlight or heat sources. Ensure adequate ventilation around the units.
3. Ensure the power outlets are easily accessible.



Image 4.1: The Gmilai G3006 Espresso Machine positioned on a kitchen counter, demonstrating its compact size and aesthetic integration into a home environment.

## 4.2 Initial Cleaning

1. Wipe down the exterior of the espresso machine and grinder with a damp cloth.
2. Wash the water tank, portafilter, filter baskets, milk frothing jug, and tamper with warm soapy water, then rinse thoroughly and dry.

3. Perform a rinse cycle on the espresso machine by filling the water tank and running hot water through the group head and steam wand without coffee.

#### 4.3 Water Tank Installation

1. Fill the water tank with fresh, cold, filtered water.
2. Place the water tank securely into its designated slot at the back of the espresso machine.

#### 4.4 Grinder Setup

1. Ensure the bean hopper is clean and dry before adding coffee beans.
2. Place the bean hopper securely on top of the grinder.
3. Plug in the grinder.

### 5. OPERATING INSTRUCTIONS

#### 5.1 Preparing for Espresso

1. Ensure the water tank is filled.
2. Turn on the espresso machine and allow it to preheat. The display will indicate when it's ready (e.g., reaching target temperature).
3. Select the appropriate grind setting on the Gamilai grinder (typically 3-6 for espresso).
4. Place the portafilter under the grinder's chute and activate the grinding function. Use the electronic scale to measure the desired coffee dose (e.g., 18-20g for a double shot).



\*Measurements within  $\pm 2\text{mm}$  are normal.

*Image 5.1: The compact electronic coffee scale, highlighting its large-capacity lithium battery, long-lasting performance, small size, and ease of holding, essential for precise coffee dosing.*

5. Distribute the coffee grounds evenly in the portafilter.
6. Tamp the coffee grounds firmly and evenly using the provided tamper. Ensure a level and consistent puck.



*Image 5.2: The coffee tamper, showing its adjustable height (up to 6mm) and dimensions (58mm diameter, 35mm height), designed for consistent and even tamping of coffee grounds.*

7. Wipe any loose grounds from the rim of the portafilter.
8. Insert the portafilter into the group head and lock it into place.
9. Place your espresso cup(s) on the drip tray beneath the portafilter.

## 5.2 Brewing Espresso

1. Press the brew button to start the extraction.
2. Monitor the extraction time and volume. A typical espresso shot should extract in 25-30 seconds for 1-2 oz.
3. Press the brew button again to stop the extraction once the desired volume is reached.
4. Carefully remove the portafilter and discard the used coffee puck.

## 5.3 Steaming Milk

1. Fill the milk frothing jug with cold milk (dairy or non-dairy) up to the bottom of the spout.



*Image 5.3: The stainless steel milk frothing jug, displaying its dimensions (4.33 inches / 11cm top width, 3.07 inches / 7.8cm base width, 3.54 inches / 9cm height) and 450ml / 15.2oz capacity, suitable for steaming milk.*

2. Turn on the steam function and purge any water from the steam wand into the drip tray.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Open the steam lever fully. Position the jug to create a swirling motion (vortex) in the milk.
5. Continue steaming until the milk reaches the desired temperature and texture (typically 140-150°F or when the jug is too hot to touch).
6. Close the steam lever and immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
7. Purge the steam wand again briefly to clear any internal milk residue.

## 6. MAINTENANCE AND CLEANING

### 6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** Rinse after each use.
- **Drip Tray:** Empty and rinse daily.

- **Steam Wand:** Wipe immediately after each use and purge.
- **Group Head:** Use a cleaning brush to remove coffee grounds from the group head gasket and shower screen.
- **Grinder:** Brush away any loose coffee grounds from the chute and burrs.

## 6.2 Weekly Cleaning

- **Backflushing (Espresso Machine):** Use a blind filter basket and espresso machine cleaning tablets (follow tablet instructions) to backflush the group head.
- **Water Tank:** Wash with warm soapy water and rinse thoroughly.
- **Grinder Burrs:** Remove the bean hopper and top burr, then brush away accumulated coffee oils and grounds.

## 6.3 Descaling (Espresso Machine)

Descaling should be performed every 2-3 months, or more frequently in areas with hard water, to prevent mineral buildup.

1. Use a commercial descaling solution specifically designed for espresso machines.
2. Follow the instructions on the descaling solution packaging.
3. Typically, this involves dissolving the solution in the water tank and running it through the machine's brew and steam cycles, followed by several rinse cycles with fresh water.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from group head	Empty water tank, clogged group head, pump issue, machine not primed.	Refill water tank. Clean group head. Prime the pump (run hot water through steam wand). Contact support if pump issue.
Espresso extracts too fast/weak	Grind too coarse, insufficient coffee dose, tamping too light.	Adjust grinder to a finer setting. Increase coffee dose. Tamp more firmly and evenly.
Espresso extracts too slow/bitter	Grind too fine, excessive coffee dose, tamping too hard.	Adjust grinder to a coarser setting. Reduce coffee dose. Tamp with less force.
No steam from wand	Steam function not activated, wand clogged, machine not up to temperature.	Ensure steam function is on. Clean steam wand nozzle. Allow machine to fully heat up.
Grinder not grinding	No beans in hopper, hopper not seated correctly, burrs clogged.	Add beans. Re-seat hopper. Clean burrs.

## 8. SPECIFICATIONS

- **Model:** G3006 (Espresso Machine)
- **Power:** 1500W (Espresso Machine)
- **Heating System:** PTC Heating Element with PID Temperature Control
- **Grinder Burrs:** 38mm Stainless Steel Conical Burrs
- **Grind Settings:** 60 Micro-adjustments

- **Grinder Motor:** 120V DC Motor, 150W Power, 430rpm Speed
- **Milk Jug Capacity:** 450ml / 15.2oz
- **Tamper Diameter:** 58mm
- **Espresso Machine Dimensions (Approx.):** 9.23 inch (W) x 15.47 inch (H) x 14.57 inch (D) (based on image)



*Image 8.1: Dimensions of the Gmilai G3006 Espresso Machine, showing a width of 9.23 inches, a height of 15.47 inches, and a depth of 14.57 inches, illustrating its compact design.*

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the contact details provided on the product packaging or visit the official Gmilai website. Keep your purchase receipt as proof of purchase for warranty claims.

### Gmilai Customer Service:

- **Website:** [Visit the Gmilai Store on Amazon](#)
- **Email:** Refer to product packaging or official website.
- **Phone:** Refer to product packaging or official website.

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