

Gevi ECMG0-WH0A1

Gevi 20-Bar Espresso Machine

MODEL: ECMG0-WH0A1

Brand: Gevi

1. Important Safety Instructions

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

- Ensure the machine is placed on a stable, level surface away from hot surfaces or open flames.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Always unplug the machine from the power outlet before cleaning or when not in use.
- Do not operate the machine with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any way.
- Keep children and pets away from the appliance during operation.
- Use only accessories recommended by the manufacturer.
- Exercise caution when handling hot surfaces and steam.

2. Product Overview and Components

The Gevi 20-Bar Espresso Machine is designed for ease of use and consistent performance. Familiarize yourself with its parts and included accessories.



Figure 1: Gevi 20-Bar Espresso Machine with included accessories.

Included Components:

- 20Bar Espresso Machine 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

Key Features:

- **20-Bar Pump:** Ensures optimal flavor extraction for rich espresso.
- **NTC Temperature Control:** Maintains precise water temperature for consistent brewing.
- **Pre-infusion Feature:** Gently soaks coffee grounds for enhanced flavor.
- **Pressure Gauge:** Monitors extraction pressure in real-time.
- **Powerful Steam Wand:** For frothing milk for lattes and cappuccinos.
- **Cup Warmer:** Located on top to pre-heat cups.
- **Removable Water Tank:** 1.2L capacity for easy refilling and cleaning.
- **Removable Drip Tray:** For easy cleanup.

3. Setup

Before first use, ensure all packaging materials are removed and the machine is clean.

1. **Positioning:** Place the espresso machine on a stable, flat, and dry surface. Ensure adequate ventilation around the unit.
2. **Fill Water Tank:** Open the lid of the water tank located at the back of the machine. Fill the tank with clean, fresh water. Do not exceed the MAX line. The tank can also be removed for filling.



Figure 2: Removable water tank and cup warming plate.

3. **Initial Rinse:** Before making coffee, perform an initial rinse cycle. Fill the water tank, place a cup under the portafilter head (without coffee grounds), and run a single shot cycle. This primes the pump and cleans internal components.

4. Operating Instructions

4.1 Powering On and Preheating

1. Plug the machine into a grounded power outlet.
2. Press the power button (**U**) on the top panel. The indicator lights will blink as the machine preheats.
3. Wait until all indicator lights become solid blue, indicating the machine is ready for use. This usually takes about 30-60 seconds.

4.2 Making Espresso

1. **Prepare Portafilter:** Insert either the 51mm single or double cup filter into the portafilter. Fill with desired amount of finely ground coffee.
2. **Tamp Coffee:** Use the included tamper to firmly press the coffee grounds. Ensure the surface is level and smooth.
3. **Attach Portafilter:** Align the portafilter with the group head and twist it firmly to the right until it locks into place.
4. **Place Cup(s):** Position one or two espresso cups on the drip tray beneath the portafilter spouts.
5. **Brew Espresso:** Press the single shot button (☺) for one shot or the double shot button (☺☺) for two shots. The machine will automatically dispense the correct amount of espresso.
6. **Monitor Pressure:** Observe the pressure gauge during extraction. The needle should ideally be in the blue optimal range for best results.

20 Bar Professional Italian Pump



Built-in Pressure Gauge
Monitor the extracting
pressure in real time



Figure 3: Espresso extraction with real-time pressure monitoring.

4 Brewing Amount Choices



Default Single

1.02 OZ



Default Double

2.03 OZ

**Customizable
Single**

0.84~2.03 OZ

**Customizable
Double**

1.69~4.4 OZ



Figure 4: Control panel with options for single, double, and customizable shot volumes.

4.3 Milk Frothing

1. **Activate Steam:** Press the steam button (☁) on the top panel. The indicator light will blink until the steam function is ready (solid blue light).
2. **Purge Steam Wand:** Before frothing, turn the steam knob counter-clockwise to release any condensed water from the wand into an empty cup. Turn the knob clockwise to stop.
3. **Froth Milk:** Immerse the steam wand tip just below the surface of cold milk in a frothing pitcher. Turn

the steam knob counter-clockwise to release steam.

4. **Create Foam:** Move the pitcher up and down to create microfoam. Once desired texture and temperature are reached, turn the steam knob clockwise to stop.
5. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Purge the wand briefly again to clear any internal residue.

Powerful Steam Wand



Figure 5: Powerful steam wand in action for milk frothing.

4.4 Hot Water Function

The steam wand can also dispense hot water for Americanos, tea, or warming cups. To use, ensure the machine is preheated, place a cup under the steam wand, and turn the steam knob to release hot water.

4.5 Official Operation Videos

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Video 1: Official operation guide for the Gevi 20 Bar Espresso Machine, demonstrating basic functions.

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Video 2: Learn how to make barista-quality coffee drinks at home using the Gevi Espresso Machine.

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Video 3: Operation demonstration for the Gevi Espresso Machine 20 Bar in Beige.

5. Maintenance

Regular cleaning ensures optimal performance and longevity of your espresso machine.

- Cleaning the Portafilter and Filters:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter baskets under running water. Use the cleaning pin to clear any clogged holes.
- Cleaning the Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly purge steam to clear any internal milk residue.
- Cleaning the Drip Tray:** The drip tray should be emptied and cleaned regularly. Remove the tray, discard accumulated water, and wash with warm, soapy water. Rinse thoroughly and dry before reinserting.
- Cleaning the Water Tank:** The water tank should be cleaned periodically. Remove it from the machine, wash with mild detergent, rinse thoroughly, and refill with fresh water.
- Descaling:** Depending on water hardness, descaling may be required every 2-3 months. Refer to the full user manual for detailed descaling instructions.

6. Troubleshooting

If you encounter any issues, please refer to the following common problems and solutions. For more complex issues, contact Gevi customer support.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; clogged filter; machine not preheated.	Fill water tank; clean filter; wait for preheating.
Espresso is too weak.	Coffee grounds too coarse; insufficient coffee; tamping too light.	Use finer grind; increase coffee amount; tamp more firmly.
Espresso is too strong.	Coffee grounds too fine; too much coffee; tamping too hard.	Use coarser grind; reduce coffee amount; tamp lighter.







Problem	Possible Cause	Solution
Steam wand not producing steam.	Not preheated for steam; clogged wand.	Wait for steam indicator to be solid; clean wand with cleaning pin.

7. Specifications

Feature	Detail
Brand	Gevi
Model Name	ECMG0-WH0A1
Color	Beige
Product Dimensions	12.3"D x 5.5"W x 12"H
Item Weight	8.6 pounds
Voltage	120 Volts
Special Features	Built-in Pressure Gauge, Adjustable Shot Volume, Pre-infusion, Auto Shut-Off, Removable Water Tank, Cup Warmer
UPC	767791889596

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 technical support**. If you encounter any issues with your Gevi espresso machine, please feel free to contact Gevi customer service for assistance.

	<p><u>Gevi Espresso Machine Operation Tips and Maintenance Instructions</u></p> <p>This comprehensive guide provides essential operation tips and maintenance instructions for the Gevi GECME400BA-U espresso machine, a 20 Bar, 1350W automatic coffee maker with milk frother. Learn how to achieve the perfect brew and maintain your appliance for optimal performance and longevity, covering brewing, milk frothing, cleaning, and descaling. Includes links to helpful video tutorials.</p>
	<p><u>Gevi Espresso Machine GECME403L-U: Operation Tips and Maintenance Instructions</u></p> <p>A comprehensive guide for the Gevi GECME403L-U espresso machine, detailing operation tips for brewing coffee and frothing milk, along with essential maintenance and cleaning instructions to ensure optimal performance and longevity.</p>
	<p><u>Gevi ECMJ0 Stainless Steel Espresso Machine User Manual</u></p> <p>Comprehensive user manual for the Gevi ECMJ0 stainless steel espresso machine. Learn about setup, operation, cleaning, maintenance, troubleshooting, and technical specifications for brewing cafe-quality espresso at home.</p>
	<p><u>Gevi GECMD627BK-U 2-in-1 Smart Espresso Coffee Machine - User Manual & Guide</u></p> <p>Comprehensive user manual for the Gevi GECMD627BK-U 2-in-1 Smart Espresso Coffee Machine. Learn about features, operation, milk frothing, cleaning, descaling, and troubleshooting.</p>
	<p><u>Gevi GECME022-U Coffee Maker Instruction Manual</u></p> <p>Comprehensive instruction manual for the Gevi GECME022-U coffee maker, covering setup, operation, cleaning, maintenance, and troubleshooting for making espresso and frothing milk.</p>
	<p><u>Gevi GECME022-U 2-in-1 Smart Espresso Coffee Machine Brewer & Frother User Manual</u></p> <p>Comprehensive user manual for the Gevi GECME022-U 2-in-1 Smart Espresso Coffee Machine. Learn how to make espresso, froth milk, clean, and maintain your machine, including detailed guides on operation, troubleshooting, and safety precautions.</p>