

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Garvee](#) /

› [Garvee Espresso Machine with Built-In Grinder and Milk Frother \(Model 0001406/NP\) - Instruction Manual](#)

## Garvee 0001406/NP

# Garvee Espresso Machine with Built-In Grinder and Milk Frother

Model: 0001406/NP

## INTRODUCTION

---

Thank you for choosing the Garvee Espresso Machine. This semi-automatic espresso machine features a built-in grinder, a high-power milk frother, and a digital LCD for precise control. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

## SAFETY INFORMATION

---

To ensure safe operation and prevent damage, please observe the following safety precautions:

- Always connect the machine to a grounded power outlet.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation, especially the grinder.
- Exercise extreme caution when using the steam wand, as hot steam can cause burns.
- 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 machine malfunctions or has been damaged in any manner.
- This appliance is for household use only.

## PACKAGE CONTENTS

---

Verify that all items are present in the package:

- Garvee Espresso Machine with Built-In Grinder
- 58mm Sieve Handle (Portafilter)
- 1-Cup Coffee Filter Basket

- 2-Cup Coffee Filter Basket
- Milk Pitcher
- Cleaning Brush
- Tamper
- Cleaning Needle



Image: Garvee Espresso Machine and its included accessories.

## PRODUCT OVERVIEW

The Garvee Espresso Machine is designed for home use, offering professional-grade features for brewing espresso and frothing milk. It incorporates a 20-bar pressure system and PID temperature control for consistent extraction and rich flavor. The integrated conical burr grinder provides 15 precise settings for fresh coffee grounds. The digital LCD screen displays real-time brewing information, making operation intuitive.



Image: Front view of the Garvee Espresso Machine.

## Key Features:

- **Integrated Conical Burr Grinder:** 15 adjustable settings for fresh coffee grounds.
- **20-Bar High-Pressure Extraction:** Ensures optimal flavor and crema.
- **PID Temperature Control:** Maintains precise water temperature for consistent brewing.
- **Digital LCD Screen:** Displays grind size, temperature, shot time, and steam function.
- **High-Power Milk Frother:** For creating velvety lattes and cappuccinos.
- **58mm Professional Portafilter:** For single or double shots.
- **Removable Water Tank:** 2.3L capacity for convenience.
- **Descaling Function:** For easy maintenance.



**20-Bar**

Espresso Machine With Grinder

Let you easily enjoy the coffee flavor you love

Image: Detail of the integrated stainless steel conical burr grinder with 20 adjustable grinding levels.



**20-BAR HIGH-PRESSURE  
EXTRACTION**

Double Shot Espresso  
20-22g Powder

Single Shot Espresso  
14-16g Powder



Image: Illustration of 20-bar high-pressure extraction for espresso.

# PID TEMPERATURE CONTROL SYSTEM



Image: Internal view showing the PID Temperature Control System.

# SMART CONTROL PANEL, LCD SCREEN

Choose exactly your coffee mode, with customization options, cleaning, and more.



Image: Smart Control Panel with Digital LCD Screen.



Image: Powerful Steam Wand for milk frothing.

## SETUP

---

Before first use, ensure the machine is placed on a stable, level surface and is connected to a suitable power supply. The following steps detail the initial setup process.

### Setup Video Guide

Your browser does not support the video tag.

Video: Garvee Espresso Machine with Grinder, 20 Bar Professional Coffee Maker for Home. This video demonstrates the full setup, operation, and cleaning process. (Duration: 2:12)

### 1. Grinder Installation

1. Align the two rings of the grinder hopper with the corresponding markings on the machine.
2. Ensure the GRIND SIZE marking is aligned within the 1-15 number range.
3. Add fresh coffee beans to the grinder hopper.

4. Place the lid on the grinder hopper.

Refer to the video guide from 0:17 to 0:23 for visual instructions.

## 2. Water Tank Installation

1. Fill the water tank with fresh, cold water up to the indicated maximum level (2300ml).
2. Align the grooves in the water tank with the raised grooves on the back of the machine.
3. Slide the water tank into place until it is securely seated.

Refer to the video guide from 0:24 to 0:30 for visual instructions.

## OPERATION

---

This section details the steps for brewing espresso and frothing milk.

### 1. Portafilter and Tamp

1. Turn the knob on the control panel to adjust the desired coffee powder weight.
2. Insert either the single or double filter basket into the portafilter and press it firmly into place.
3. Align the notch on the portafilter handle with the insertion point on the bottom of the grounds dispenser.
4. Press down to activate the grinder and dispense coffee grounds into the portafilter.
5. Use the tamper to evenly press the coffee grounds into the portafilter, ensuring a level and compact puck.

Refer to the video guide from 0:31 to 0:44 for visual instructions.

### 2. Brewing Coffee

1. Align the portafilter notch with the insertion point on the underside of the brew group.
2. Carefully twist the portafilter counter-clockwise until the handle aligns with the LOCK TIGHT marking on the brew head.
3. Place your espresso cup(s) under the portafilter spouts.
4. Use the "Cup" button to select the desired cup size (1 cup dispenses 35ml, 2 cups dispenses 80ml).
5. Press the Start/Stop button to begin the coffee brewing process.

Refer to the video guide from 0:45 to 0:58 for visual instructions.

### 3. Frothing Milk

1. Move the steam wand to a suitable position over the drip tray or a cup to purge any residual water.
2. Press the Menu button to select the STEAM function on the LCD screen.
3. When the machine is ready, press the Start/Stop button to begin steaming. A countdown will appear on the LCD screen.
4. Submerge the steam wand into a milk pitcher filled with cold milk. Hold the frothing jug at an angle so the top of the steam wand is just below the surface of the milk.
5. Once the milk reaches the desired temperature and texture, press the Start/Stop button to stop steaming.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

Refer to the video guide from 0:59 to 1:16 for visual instructions.

## MAINTENANCE

---

Regular cleaning and maintenance are crucial for extending the life of your Garvee Espresso Machine and ensuring optimal performance.

## 1. Quick Cleaning (Descaling)

1. Place two empty cups or bowls under the portafilter and milk frother.
2. Press the Clean button (often labeled 'DESCALE'), then press the Start/Stop button.
3. The machine will dispense water in 3 cleaning cycles for approximately 4 minutes.

Refer to the video guide from 1:30 to 1:43 for visual instructions.

## 2. Grinder and Powder Collector Cleaning

- Use the included small brush to clean any residual coffee grounds from the grinder burrs and the powder collector.

Refer to the video guide from 1:44 to 1:57 for visual instructions.

## 3. Steam Wand Cleaning

- After each use, wipe the steam wand with a clean, damp cloth.
- If necessary, use the cleaning needle to unclog the steam wand tip to prevent blockages and scaling.

Refer to the video guide from 1:58 to 2:03 for visual instructions.

## 4. Drip Tray Cleaning

- The drip tray is detachable for easy cleaning. Regularly empty and clean the drip tray to prevent overflow and maintain hygiene.

Refer to the video guide from 2:04 to 2:08 for visual instructions.

## TROUBLESHOOTING

---

If you encounter issues with your Garvee Espresso Machine, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; portafilter not correctly inserted; coffee grounds too fine/coarse.	Refill water tank; re-insert portafilter securely; adjust grind size.
Weak or watery espresso	Coffee grounds too coarse; insufficient coffee grounds; tamping too light.	Adjust grind size finer; use more coffee grounds; tamp more firmly.
Espresso extracts too slowly or not at all	Coffee grounds too fine; too much coffee grounds; tamping too hard.	Adjust grind size coarser; use less coffee grounds; tamp lighter.
Milk frother not producing steam	Steam wand clogged; machine not heated to steam temperature.	Clean steam wand with needle; wait for machine to reach steam temperature.
Machine not turning on	Not plugged in; power outlet issue.	Check power connection; try a different outlet.

## SPECIFICATIONS

---

Feature	Detail
Brand	Garvee
Model Name	0001406/NP
Product Dimensions	16.1"D x 5.12"W x 11.69"H
Item Weight	10.58 Pounds
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Special Feature	Includes Hot Plate, Built-in Grinder, Milk Frother, Digital LCD
Capacity	2.3L Water Tank
Pressure	20 Bar
Grind Settings	15 Precise Settings
Color	Gray

## WARRANTY AND SUPPORT

---

Your Garvee Espresso Machine is covered by a manufacturer's warranty. For specific warranty details, please refer to the warranty card included in your product packaging or contact Garvee customer support.

For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Garvee customer support through the retailer where the product was purchased or visit the official Garvee website.