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Garvee ZlzuMUw6KjChKeiuzu5nOQ4c

Garvee Stainless Steel Espresso Machine with Grinder & 20 Bar Pressure Instruction Manual

Model: ZlzuMUw6KjChKeiuzu5nOQ4c

1. Introduction

Thank you for choosing the Garvee Stainless Steel Espresso Machine. This all-in-one appliance is designed to deliver professional-quality espresso and milk-based beverages in your home or office. Featuring a built-in grinder, 20-bar pressure system, and a milk frother steam wand, this machine offers customizable options for a personalized coffee experience.
Please read this manual thoroughly before operating the machine to ensure safe and optimal performance. Keep this manual for future reference.

2. Setup

2.1 Unpacking and Initial Cleaning

Carefully remove all components from the packaging. Wash the water tank, bean hopper, portafilter, filter baskets, milk jug, and drip tray with warm soapy water. Rinse thoroughly and dry all parts before assembly.

2.2 Water Tank Installation

The machine features a removable 2.8L water tank located at the back. Fill the tank with fresh, cold water up to the MAX line (2.8L). Ensure the tank is securely placed back into its position.



Image: Detachable Water Tank. The large capacity 2.8L water tank is easily removed for refilling and cleaning.

2.3 Bean Hopper Installation

Place the bean hopper on top of the machine, aligning it with the grinder opening. Fill the hopper with fresh coffee beans. The hopper has markings for grind settings (0-30) for fine to coarse extraction.



Image: Detachable Bean Hopper. The bean hopper is detachable for easy cleaning and allows for precise grind adjustments.

2.4 Power Connection

Plug the machine into a standard 120V electrical outlet. Press the power button to turn on the machine. The indicator lights will blink during preheating and become solid when ready for use.

3. Operating Instructions

3.1 Grinding Coffee Beans

1. Adjust the grind setting by rotating the bean hopper. Settings range from 0 (fine, for slower extraction) to 30 (coarse, for faster extraction). For espresso, a finer grind (typically around 10-15) is recommended.
2. Insert the desired filter basket (single or double shot) into the portafilter.
3. Place the portafilter under the grinder outlet.
4. Press the grind button (coffee bean icon). The machine will automatically grind the beans into the portafilter. You can also customize grind time by holding the button.



Image: 30 Grind Settings and Dosing Funnel. Customize your coffee grind from fine to coarse for optimal extraction.

3.2 Tamping and Attaching Portafilter

1. Use the included tamper to press the ground coffee firmly and evenly into the portafilter.
2. Wipe any excess coffee grounds from the rim of the portafilter.
3. Align the portafilter with the group head on the machine and twist it firmly to the right until it locks into place.

3.3 Brewing Espresso

1. Place your espresso cup(s) on the drip tray beneath the portafilter spouts.
2. Once the machine is preheated (lights solid), press the single cup or double cup button for your desired shot volume. The machine will automatically extract the espresso.
3. The pressure gauge in the center of the control panel indicates the brewing pressure. Aim for the 'Espresso' range for optimal extraction.



Image: 20 Bar Extraction and Pre-Infusion. The machine uses 20-bar pressure and pre-infusion for rich espresso with crema.

3.4 Milk Frothing

1. Fill the stainless steel milk jug with cold milk (dairy or non-dairy).
2. Turn the steam/hot water knob on the right side of the machine to the steam position. Wait for the steam indicator light to become solid.
3. Submerge the steam wand tip just below the surface of the milk. Turn the knob to release steam.
4. Move the jug up and down to create foam. Once desired texture and temperature are reached, turn off the steam and remove the jug.
5. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Image: 1400W Powerful Steam System. The adjustable steam wand creates silky and dense milk foam for lattes and cappuccinos.

3.5 Hot Water Function

To dispense hot water, turn the steam/hot water knob to the hot water position. This is useful for making tea or preheating cups.

4. Maintenance

4.1 Daily Cleaning

- **Drip Tray:** The drip tray is removable for easy cleaning. Empty and rinse daily.
- **Portafilter & Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse with warm water.
- **Steam Wand:** Always wipe the steam wand immediately after frothing. Purge a small amount of steam to clear any internal milk residue.



Image: Easy to Clean Features. The removable 2.8L water tank and drip tray simplify upkeep.

4.2 Self-Cleaning Mode

The machine features a self-cleaning mode to remove coffee residue and maintain internal cleanliness. The machine will periodically remind you when descaling is needed. Refer to the full instruction manual for detailed steps on activating and performing the self-cleaning cycle.



Image: Self Cleaning Mode. The machine's self-cleaning function helps remove coffee residue and scale.

4.3 Descaling

Regular descaling is crucial to prevent mineral buildup and ensure optimal performance. The machine will indicate when descaling is required. Use a descaling solution specifically designed for espresso machines and follow the instructions provided in the full manual.

4.4 Cleaning Tools

The machine includes a cleaning brush and an unclogger tool, conveniently stored in a compartment behind the drip tray. Use these tools to clean the group head and clear any blockages in the filter baskets or steam wand.



Image: Premium Barista Quality Kit. Includes pressure funnel, single/double cup filter screens, stainless steel milk jug, tamper, organizer box, brewing head cleaning brush, and instruction manual.

5. Troubleshooting

If you encounter any issues with your Garvee Espresso Machine, please refer to the troubleshooting section in the comprehensive manual for common problems and solutions. Ensure the water tank is filled, the portafilter is correctly attached, and the machine is properly descaled.

6. Specifications

- **Brand:** Garvee
- **Model Name:** ZlzuMUw6KjChKeiuzu5nOQ4c
- **Color:** Silver
- **Product Dimensions:** 12.68"D x 13.66"W x 16.14"H
- **Special Feature:** Milk Frother, Built-in Grinder
- **Coffee Maker Type:** Espresso Machine

- **Specific Uses For Product:** Espresso
- **Included Components:** Milk Frother, Portafilter, Filter Baskets, Tamper, Cleaning Tools
- **Number of Items:** 1
- **Manufacturer:** Garvee
- **Item Weight:** 25.4 pounds
- **Capacity:** 2.8 Liters (Water Tank)
- **Pressure:** 20 Bar
- **Power:** 1450W/120V

7. Warranty and Support

All Garvee espresso machines purchased through authorized channels come with a **1-year limited warranty**. Additionally, free lifetime technical support is available. For any questions, concerns, or warranty claims, please contact Garvee customer service for assistance.

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