





# **GE Profile P7CEBBS6RBB Automatic Espresso Machine Plus Frother Instruction Manual**

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**GE Profile P7CEBBS6RBB Automatic Espresso Machine Plus Frother** 



#### **FAQs**

- Q: Where can I find the model and serial numbers of the appliance?
  - A: The model and serial numbers can be found on a label on the back of the machine.
- Q: Can I use an extension cord with the appliance?
  - A: If using an extension cord, ensure it is of the appropriate type and rating as mentioned in the manual to prevent risks and hazards.
- Q: What should I do in case of a power cord issue?
  - A: In case of any power cord issues, do not attempt to repair it yourself. Contact authorized service personnel for servicing.

# PRODUCT INFORMATION

#### THANK YOU FOR MAKING GE APPLIANCES A PART OF YOUR HOME.

Whether you grew up with GE Appliances, or this is your first, we're happy to have you in the family. We take pride in the craftsmanship, innovation and design that goes into every GE Appliances product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

# **Product Registration**

- Write the model and serial numbers here:
- Model # \_\_\_\_\_
- Serial #
- Find these numbers on a label on the back of the machine

#### IMPORTANT SAFETY INFORMATION

# READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

#### WARNING

Read the instructions carefully before using the appliance for the first time. Save these instructions for reference. The appliance is designed for domestic use and may only be operated in accordance with these instructions for use. Always handle with care and warn other users of potential danger.

#### SAVE THESE INSTRUCTIONS IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

- · Read all instructions before using
- Use only a 120 V, 60 Hz standard electrical supply that is properly grounded in accordance with the National Electric Code and local codes and ordinances.
- Make sure the appliance is set up on a flat and steady surface.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- · Do not use outdoors. Household use only.
- Use this product only for its intended purpose as described in this user manual.
- Use of any accessories not recommended by the manufacturer can cause injuries.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Allow to cool before putting on or taking off parts, and before cleaning the appliance. DO NOT touch the steam wand after use. Doing so can cause serious burns.
- Make sure the drip tray is always present during use.
- Always use cold water to make coffee in your espresso machine. Warm water or other liquids could cause damage to the coffee maker.
- DO NOT put any liquid other than water in the water tank.
- To reduce the risk of fire or electric shock, do not attempt to disassemble, repair, modify, or replace any part of your product.
- If the power cord is damaged, it must be replaced by the manufacturer. DO NOT replace the power cord on your own.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact GE Appliances at the website listed in the Contact Us section for information on examination, repair, or adjustment.
- Use the coffee grinder to grind coffee beans only. DO NOT put coffee grounds in the espresso machine, only put whole coffee beans in the coffee bean container.
- Do not allow children to touch the appliance or the power cord during the operation

#### **WARNING**

Read the instructions carefully before using the appliance for the first time. Save these instructions for reference. The appliance is designed for domestic use and may only be operated in accordance with these instructions for use. Always handle with care and warn other users of potential danger.

#### SAVE THESE INSTRUCTIONS IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

- DO NOT use the espresso machine if the drip tray is out of position.
- DO NOT immerse the appliance in water or any other liquids. This will damage the appliance and be a risk of an electric shock.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- The use of accessories not included in the box is not recommended. It might be dangerous and should be avoided.
- Do not operate the hot water function continuously for more than one tank of water.
- Check hopper for presence of foreign objects before usage.
- Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, turn any control to "off," then remove plug from wall outlet.

#### **WARNING**

To avoid the risk of injury, do not open the brew chamber during the brew process.

#### **Power Cord**

- a) A short power-supply cord (or detachable power-supply cord) is provided to reducerisks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
  - 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
  - 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

#### **WARNING**

#### RISK OF FIRE OR ELECTRIC SHOCK

- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK).
- Do not attempt to repair or replace any part of your espresso machine unless it is specifically recommended in this manual. All other servicing should be performed by authorized service personnel.

# **Getting Started**

NOTE: For household use only. General Information

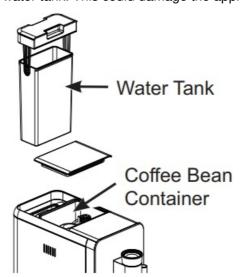
- We DO NOT recommend using oily beans (found in some dark roasts). See page 18 for more information.
- Place drip tray before turning on the machine. The machine rinses upon first start up.
- Recommend starting at medium grind size and adjusting slowly per taste. Drip Tray
- Remove the drip tray from the packaging and attach it to the front of the espresso machine, under the coffee spout.

**NOTE**: There are magnets that will allow the drip tray to lightly adhere to the machine. Remove drip tray before lifting or moving the machine.

#### **Water Tank**

- Remove the water tank and fill it with water. Replace in the machine before using any functions.
- Rinsing Cycle: The machine will rinse automatically at every power ON. After the machine is preheated, it will
  dispense a small amount of hot water directly into the drip tray. This is to keep the machine clear of coffee
  residue. Machine will only rinse if it was Powered ON from cold state.

**NOTE**: DO NOT add hot water to the water tank. This could damage the appliance.

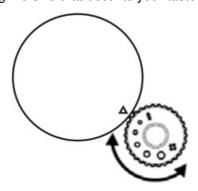


## **Coffee Bean Container**

• Lift the lid located on the top of the espresso machine and fill it with coffee beans. Close the lid tightly when finished. Make sure rubber seal is closed completely to preserve freshness of beans.

**NOTE**: When grinding is in process, turn the coffee bean dial to your desired grind size. Run with coffee bean container lid open to access grinder adjustment dial.

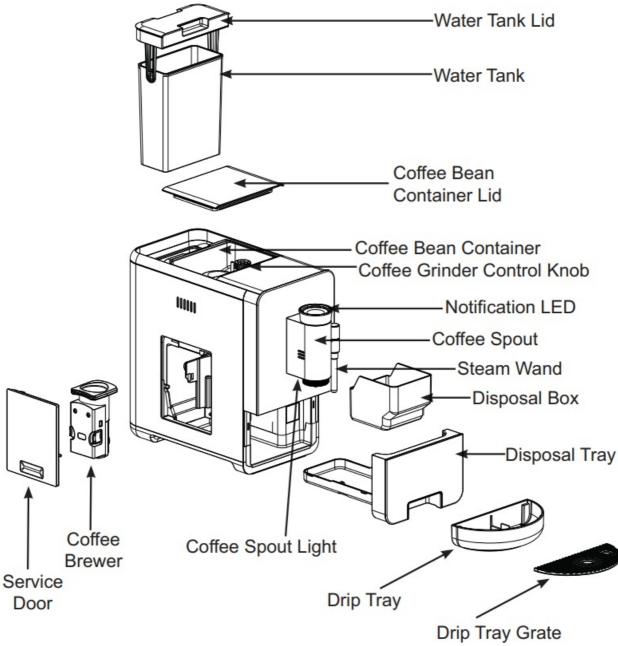
**NOTE**: It may take several tries to get a grind size that best fits your taste.



# Ready to Use!

- Plug in your espresso machine. The Power button will flash. Press the power button.
- Choose your desired function and enjoy! See the "Using the Espresso Machine" section for instructions of each function.

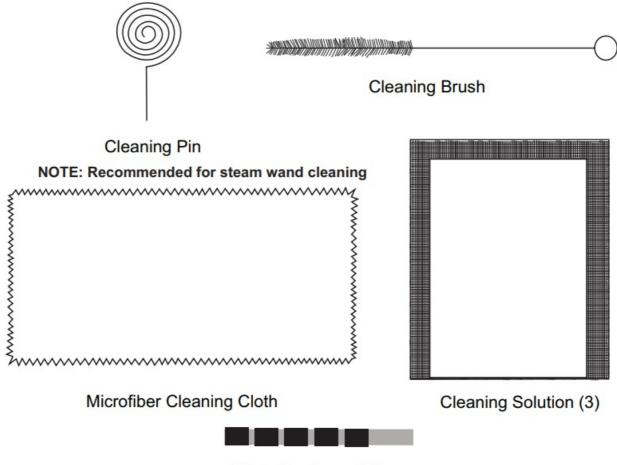
# Components



NOTE: Steam wand only available with model P7CEBBS6RBB

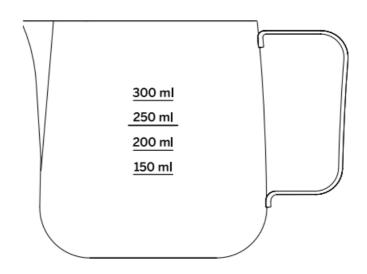
# **Accessories**

# **Cleaning Kit**



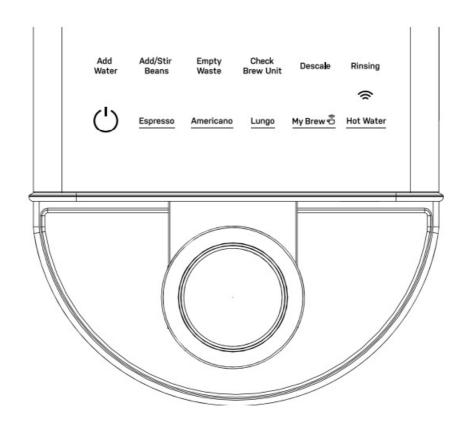
Water Hardness Strips

# Milk Pitcher

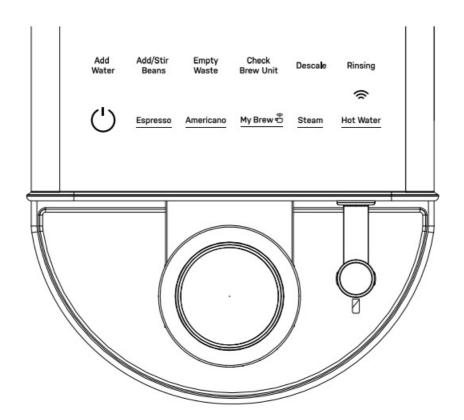


**Control Panel** 

P7CEBAS6RBB



# P7CEBBS6RBB



# **Functions**

**NOTE**: Some settings can be changed through the SmartHQ App.

**NOTE**: Coffee ground amounts and espresso volumes may vary depending on bean type and machine settings.

# **Espresso**

Espresso is a full-flavored coffee drink served as a concentrated shot. Cappuccinos, Flat Whites, and Lattes are all

made with an espresso shot. Default setting: ~ 8-12-grams of coffee yields ~ 30 mL of espresso (1oz).

#### Lungo

The Lungo, or "long". This will create a cup that increases the amount of water and extraction time. Default setting: ~ 8-12 grams of coffee yields ~ 100 mL of espresso (3.5oz) Lungo is only included with model P7CEBAS6RBB.

#### **Americano**

This is a coffee brew sized drink. It is made by the addition of hot water over the single shot of espresso. Your machine will brew espresso first, dispose of the used grounds, and pour hot water on top through the same coffee spout. Please wait for all cycles to complete before enjoying your Americano. Default Setting: Brew Espresso (~ 8-12 grams of coffee, ~ 50 mL (1.5oz)) Add hot water on top (~ 100 mL [3.5oz]).

#### My Brew

When using the "My Brew" setting, the default is set to a Ristretto. This is similar to an espresso shot but is half the water volume. Often called a "short" espresso. ~ 8-12 grams of coffee yields ~ 15 mL of espresso (½ oz). The My Brew function can only be updated within the SmartHQ app.

#### Steam

Steam is used to heat up milk (or alternatives) and create microfoam for frothed milk drinks like Lattes and Cappuccinos. Steam is only included with model P7CEBBS6RBB

#### **CAUTION**

To avoid possible burns to body parts and/or other injury from hot steam, do not touch liquids or steam wand during or after steaming. Do not remove pitcher until steaming is complete. Hold milk pitcher by the handle.

#### **Hot Water**

The Hot Water function dispenses hot water from the spout or steam wand (P7CEBBS6RBB). Use this function when hot water is desired. No coffee is used during this function.

# **Alerts**

#### WiFi

Your espresso machine is WiFi compatible. See page 21 for how to connect and use the SmartHQ app.

#### **Add Water**

The Add Water indicator appears when there is no water left in the tank or the tank is removed from the machine. If this occurs during a cycle, simply add water then press the button of the desired function to continue the current cycle.

# Add/Stir Beans

The Add/Stir Beans indicator appears when there are no beans left in the coffee bean container or when beans are not sliding into the grinder, typically due to oily beans. Add ONLY whole coffee beans to the container.

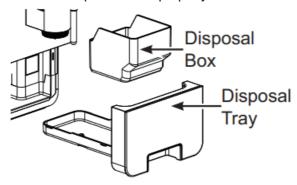
**NOTE**: If machine runs out of coffee beans in the middle of the cycle, it might terminate the brew or produce a drink of reduced strength.

NOTE: An alert will clear after the beans are refilled and the user restarts a new brew.

**NOTE**: Oily beans are not recommended for automatic espresso machines. If beans do not easily slide down into the grinder, it means oil is present. Please stir beans in the hopper.

#### **Check Brew Unit**

Coffee Brewer and/or Service door are not in place or not properly installed.

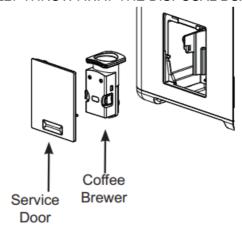


# **Empty Waste**

Empty Waste appears after 8 brews. Empty the waste basket and the alert will turn off. If the disposal drawer is open for more than 5 seconds, the counter is reset.

#### **CAUTION**

BE CAREFUL NOT TO ACCIDENTALLY THROW AWAY THE DISPOSAL BOX.



**NOTE**: Clean out, wash, and dry the Disposal Tray and Drip Tray before long periods of no use.

# Descale

Descale alert will appear when it is time to run a descale cycle for best operation and life span of the machine.

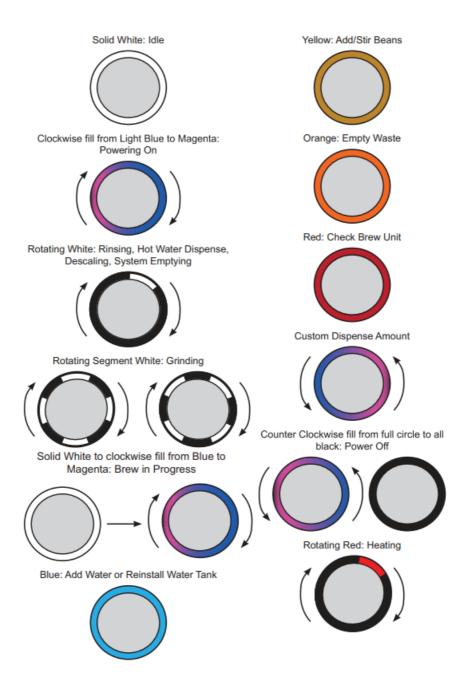
# Rinsing

An alert is on during automatic rinsing function which occurs on power ON after complete cool down.

# **Notification LED**

See page 12 for full list of notification colors. Pump Airlock Condition Pump may airlock (pull air in) when machine runs out of water. This condition may occur when the outside of the water tank is wet. Airlock is indicated by the Add Water alert paired with flashing Hot Water button. To prime the pump, refill tank, dry off outside of tank, and run Hot Water function until air is cleared out of the system.

# **Notification LED**



# **Using your Espresso Machine**

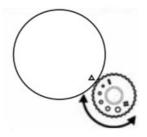
NOTE: For household use only.

#### **Coffee Grinder Knob**

Add coffee beans to the coffee bean container. While grinding is occurring, adjust the coffee grinder knob to desired grind size. Align the desired grind circle to the arrow on the grinder top. Begin with medium setting and make incremental changes to grind size per taste. The smallest circle is the smallest grind size and the largest circle is the largest grind size. The smaller the grind, the stronger the coffee. This may change if the grind settings are changed in the app.

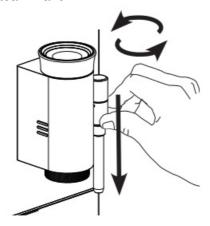
**NOTE**: If machine runs out of coffee beans in the middle of the cycle it might terminate the brew or produce a drink of reduced strength.

NOTE: An alert will clear after the beans are refilled and the user restarts a new brew.



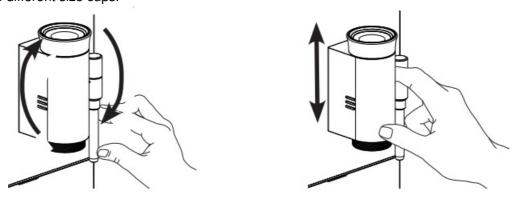
# **Removable Steam Wand**

The steam wand is removable for easier cleaning. First turn as shown to disengage, then pull down. The stainless steel cover is also removable from the steam wand.



# **Adjustable Steam Wand and Coffee Spout**

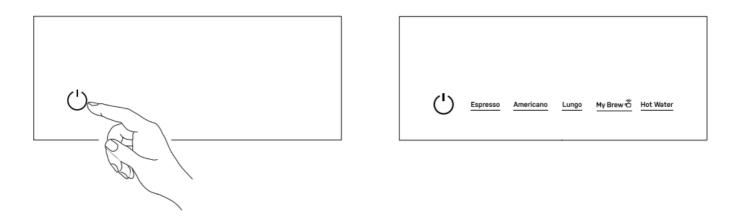
The steam wand rotates away from the coffee spout for easier use. The coffee spout moves up and down to accommodate different size cups.



# **Using your Espresso Machine**

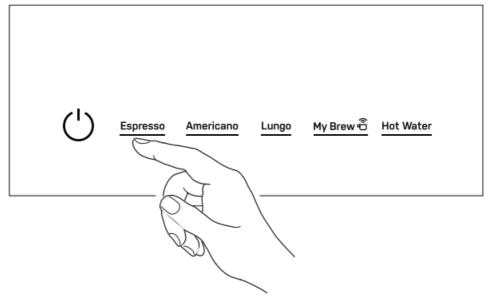
# **How to Turn on the Machine**

Press the Power button to turn on the machine. The other buttons will appear after the Power button is pressed.



# Espresso, Lungo, Americano, and My Brew Functions

**NOTE**: Make sure you have a coffee cup or container placed under the dis- penser before using any function. To use any function, press the desired button. All other buttons on the control panel will go dark, leaving the desired function and Power buttons illuminated. The espresso machine will start to grind the coffee beans. When the beans are ground, the espresso machine will dispense coffee.



**NOTE**: Lungo is only available with model P7CEBAS6RBB.

**NOTE**: The My Brew function can only be adjusted through the SmartHQ app. The default setting is Ristretto. See page 21 for more information on the SmartHQ app and how to connect to the WiFi.

# Steam and Hot Water

#### **CAUTION**

To avoid possible burns to body parts and/or other injury from hot steam, do not touch liquids or steam wand during or after steaming. Do not remove pitcher until steaming is complete. Hold milk pitcher by the handle.

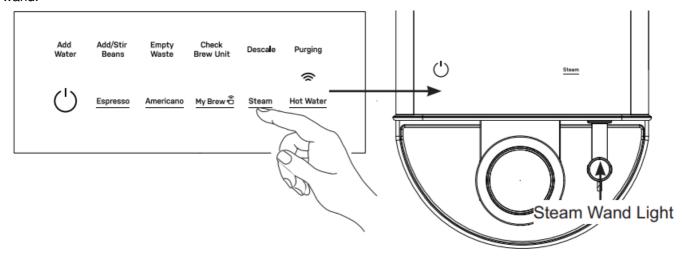
NOTE: Steam function is only available with model P7CEBBS6RBB.

**NOTE**: Make sure you have a coffee cup or container placed under the steam wand before using either function.

Hot water will dispense when the Hot Water button is pressed. To stop the water dispensing press Hot Water again. To use the Steam function, press the Steam button to initiate the process. The Steam Wand Light will start flashing. While steam is preheating a small amount of water or steam may purge into drip tray. Point steam wand towards drip tray. Do not introduce milk until steam is preheated. To stop the steam dispensing press Steam again.

**NOTE**: No coffee beans are used for this function.

**NOTE**: Hot Water comes out of steam wand if present. Hot water comes out of spout for models without the steam wand.



#### **Custom Dispense Amount**

Press and hold any of the function buttons for 3 seconds until 2 beeps sound. The machine will begin to dispense for the selected function. To choose a new dispense volume, press the function button again. The machine will stop. 2 more beeps will sound and the new dispense volume will be set. The machine will return to idle state.

**NOTE**: If no custom dispense amount is set, the maximum volume will be the custom dispense amount.

**NOTE**: Adjustable volume ranges are different for each function. For detailed volume options, refer to the SmartHQ app.

**NOTE**: Changing the volume presets may alter the flavor and strength of the coffee.

**NOTE**: The Americano function has a different volume adjustment style. Hold for 3 seconds to start adjusting, then press once for coffee and again for water volume change. For other functions the selection happens only once.



**NOTE**: Pump may airlock (pull air in) when machine runs out of water. This condition may occur when the outside of the water tank is wet. Airlock is indicated by the Add Water alert pair eunit sting action untain. e ario hours a tank, dry off outside of tank,

# Care and Cleaning

#### **WARNING**

Allow heating element to completely cool to avoid risk of fire or injury and disconnect the power prior to cleaning or service.

#### **CAUTION**

To avoid possible burns to body parts and/or other injury from steaming. Do not remove pitche run touch in is estimate. Had drin pither by the handle.

# **Cleaning the Espresso Machine**

• Unplug the espresso machine from the wall.

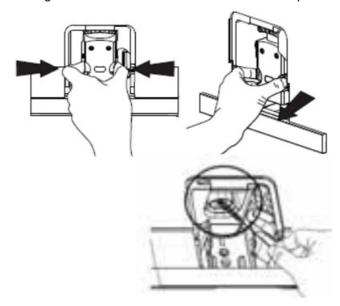
- Pour out all leftover water and wash and dry the water tank, drip tray, and disposal box.
- Wipe down appliance using the provided microfiber cloth and non-abrasive cleaner.
- DO NOT place any part of the espresso machine in the dishwasher. Hand wash only.

**NOTE**: When not in use for long periods of time, such as vacation, run system empty cycle, dry water tank, and open water tank lid.

# Cleaning the Coffee Brewer and Service Area

The service area will get dirty over time with excess coffee grounds.

- Unplug the espresso machine from the wall.
- Remove the service door located on the side of the appliance by pressing the bottom of the service door.
- To take out the brewer, pinch both orange tabs to release.
- Use cleaning brush and microfiber cloth provided to wipe away access grounds from the service area and coffee grinder chute as shown.
- Wash coffee brewer in the sink with warm water. Make sure to air dry or wipe with microfiber cloth before returning to machine.
- Make sure to air dry the service area before reassembling the coffee brewer.
- Replace the brewer by pressing the orange tabs again until it locks in place.
- Replace service door before using machine. The service door will click into place.



# **Descaling Process**

DO NOT use any cleaning agents not provided with the product or recommended in this manual.

**NOTE**: If descale is not properly completed, machine may timeout and return to Powered ON state. This will affect the quality of the coffee until all cleaning solution is removed as well as the quality of descaling process. Run descale again.

**NOTE**: During descaling the machine will dispense continuously as well as pulse dispense for a better cleaning.

• It is recommended to descale once a month or more depending on the water hardness. Water hardness strip

can be used to measure your water hardness and adjust the frequency of the descale alert accordingly under SmartHQ app.

• Descale process consists of 2 stages. Descale alert will turn off after the second stage is completed. The whole process is exnected to last 30-40 minutes start to finish.

#### STAGE 1:

- 1. Fully fill the water tank.
- 2. Add one pack of cleaning solution in the water tank and mix well.
- 3. Remove the drip tray and place a 45 oz or larger container under the spout (spouts for Steam models).
- 4. press and hold the Hot Water and Steam (for Steam Wand machines) and My Brew and Hot Water for Espresso only Machines for 3 seconds to initiate the descaling process. A single beep sounds, all buttons turn off and Descale alert starts to flash.
- 5. Water starts dispensing into the container. During this step, the machine will dispense continually as well as pulse.
- 6. After all water is dispensed, Descale alert stops flashing, but stays ON. Add Water alert flashes.

#### STAGE 2:

- 1. After Stage 1 is complete, remove, rinse, fully refill, and reinstall the water tank. Add Water alert will go off.
- 2. Press Hot Water Button.
- 3. After all water is dispensed, Descale alert turns OFF. Add Water alert turns ON.
- 4. Refill the water tank again. Machine is ready for normal operation.

**NOTE**: As an alternative, a 1:1 ratio of water and white vinegar can be used as a cleaning solution for the descalina process.

#### System Emptying

The System Emptying process empties the system of all water. Use this function when storing the machine for long periods.

- Press and hold the Hot Water and Power buttons together for 3 seconds the initiate the emptying process.
   Water will empty into the drip tray.
- Remove the water tank. Place a small bowl under both spouts.
- When the cycle ends, the Rinsing button will stop flashing and the machine will return to the Powered ON state.

# **Checking Your Water Hardness**

Included with the machine is a Water Hardness Test Kit. Please follow the instructions on the package using the water you plan to use to make espresso. Once you have gathered your results, please refer to the SmartHQ app to set your water hardness level.

## **Tips**

• Espresso is often mistakenly thought of as a drink made with darker roast beans. Some coffee roasters even

mark their product as "Espresso Coffee". This is misleading because espresso is mainly distinguished from other coffee drinks by the correct grind size and brew process, not the type, origin, or roast of the coffee beans. Any coffee bean can be used in making your espresso! However, in automatic espresso machines it is not recommended to use oily beans that most often come from darker roasts. Oil coats the inside components and may affect the usability and life span of the machine.

- Use the hot water button to heat up your espresso cup before brewing. Espresso has a very small volume and will cool quicker if brewed in a cold cup.
- Some functions can be adjusted within the SmartHQ App to meet your specific preferences or coffee type.
   Reference the SmartHQ section on page 21. Your espresso machine can be used to make an unlimited number off espresso-based drinks. Frothed milk drinks like Cappuccinos and Lattes are classics enjoyed by many.
   Make sure to brew espresso BEFORE using steam. Steam function requires higher temperatures than espresso and brewing espresso immediately after Steaming will affect the taste of espresso.

# Cappuccino

 This drink is made with espresso, milk, and large amounts of microfoam. Do not fill the milk pitcher above half way to avoid microfoam overflow during steaming. Frothed milk may be as much as double in volume.

#### Latte

• This drink uses espresso and steamed milk with a smaller head of foam.

#### How to steam milk:

NOTE: Steam function is only included with model P7CEBBS6RBB

**NOTE**: During steam preheat, the wand will purge hot water. Do not insert steam wand into milk until preheat is complete.

- 1. After steam is preheated and ready, place the tip of the steam wand right under the surface of the milk at the edge of the milk pitcher at approximately a 45° angle to create a vortex. Start steaming. The longer milk is steamed under the surface the more microfoam is created. Once desired amount of microfoam is reached, dip the steam wand lower into the milk and continue to steam until desired temperature is reached. Place a hand under the pitcher to feel the change in temperature. Once the bottom is warm enough to feel uncomfortable, optimal temperature is achieved.
- 2. Large bubbles can be broken into smaller bubbles by light tapping of the milk pitcher on your countertop.
  - **NOTE**: To heat up milk, you want to position the steam wand lower into the pitcher to prevent air from entering the milk and creating bubbles. This will result in a steamed milk with a smaller head of foam.

# **Troubleshooting**

Problem	Cause	Solution
Appliance does not w ork/does not turn on.	No power is connected to the appliance.	■ &KHFN FDEOH DQG SOXJ DUH FR QQHFWHG WR SRZHU DQG SUHVV WKH "RQ" EXWWRQ. ■ &KHFN *), SOXJ.

No or delayed respon se from pressing butt ons on control panel.	Panel may be dirty or wet.	Unplug the machine and clean the panel with cloth provided and ensure panel is dry.
ons on control panel.	Electromagnetic interference.	Unplug the machine. Wait a few minutes then plug back in.
&R HH LV QRW KRW	Cup is not preheated.	Run hot water into the cup and swirl it lig htly around to heat up the cup before bre wing espresso.
enough.	7KH FR HH EUHZHU LV WRR FROG.	Dispense hot water to warm up the coffe e brewer.
	Excessive scale has built up.	Descale the appliance as directed on pag e 17.
&R HH GRHV QRW	Empty system function may have been us ed.	Run the hot water function until water starts dispensing.
come out of spout.	3XPS DLUORFN (DLU LQ WKH ZDWHU SXPS).	Run the hot water function until water starts dispensing.
	Something is blocking the spout.	Run the hot water function until water starts dispensing.
&R HH LV GLVSHQVL QJ slower than normal	7KH FR HH JURXQGV DUH WRR ¿QH.	Adjust the coffee grinder so the grounds are slightly larger or until the water flow is back to normal.
	7KH FRIIHH JURXQGV DUH WRR FRDU VH.	Adjust coffee bean grind size to a smaller setting during grinding operation.
Espresso shot has no crema.	Coffee beans are not fresh.	Change or use appropriate coffee beans.
	Brew temperature is incorrect for this type of coffee.	Connect appliance to the SmartHQ app a nd change temperature.
	7KH VWHDP ZDQG LV GLUW\ RU VRPH WKLQJ LV blocking the output.	Refer to Care and Cleaning section.
Steam wand is not m aking enough microf oam	7KH PDFKLQH QHHGV WR EH GHVFD OHG.	)ROORZ WKH GLUHFWLRQV WR GHV FDOH WKH appliance on page 17.
	Improper form or technique.	5HIHU WR WKH 7LSV VHFWLRQ RQ S DJH 18.
Appliance takes too I ong to heat up.	Excessive scale has built up.	)ROORZ WKH GLUHFWLRQV WR GHV FDOH WKH appliance on page 17.

The water tank is em pty but the "Add Wat er" alert does not sho w up.	The water sensor detects water on the out side of the water tank.	<ul> <li>■ : WKH H[WHULRU RI WKH ZDWHU WDQN and interior of the water tank hou sing completely dry.</li> <li>■ Avoid pouring water directly into the water tank. It is recommended to pull RX W ZDWHU WDQN, ¿OO, WKHQ UHSO DFH LQ WKH machine.</li> </ul>
Internal Drip Tray	Coffee powder is too fine, coffee can not p ass through the grounds.	Adjust the coffee bean grind size to a lar ger setting during the grinding operation.
LV ¿OOHG ZLWK OD	Restriction in the coffee or steam nozzle.	Check for restrictions.
UJH amount of water.	7RR PXFK KDUG ZDWHU VFDOH EXLO GLQJ RQ WKH Internal tubing.	Describe the appliance.

Problem	Cause	Solution
"\$GG/6WLU &R HH %HDQV" LQGLFDWR U RQ EXW	The internal coffee outlet is blocked.	Clean the coffee grinder shoot. Refer W R WKH "&OHDQLQJ WKH &RIIHH %U HZHU DQG 6HUYLFH \$UHD" RQ SDJH 16.
hopper still contains ORWV RI FR HH EHD QV.	Beans are too oily and do not slide freely i nto the grinder.	Stir the beans in the container to allow th em to slide down and avoid using oily be ans if possible.
The grinder is making a very loud sharp noise	7KHUH DUH IRUHLJQ REMHFWV LQ W KH JULQGHU.	Stop operations and call service.
	7KH IXQFWLRQ ZDV FDQFHOHG EHIR UH completing or power outage during the bre w cycle.	

Appliance disposes of XQXVHG FR HH JURXQGV ZLWKRXW EUHZLQJ FR HH.

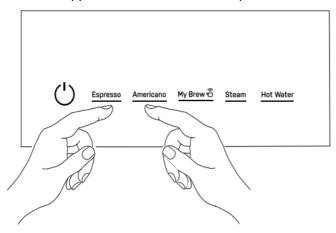
	The bean container is empty and the grind amount did not meet standards for good st rength HVSUHVVR. 7KH VKRW ZDV GLV SRVHG. 2LO\ beans can also get stuck and result in LQVX FLHQW JURXQGV.	5H¿OO FR HH EHDQ FRQWDLQHU.
	Commonly occurs in the first brewing cycle.	2SWLPL]H WKH FRIIHH H[WUDFWLR Q ZLWK WKH next brew.
	The coffee brewer is dirty.	Remove the coffee brewer and clean it.
&R HH GLVSHQVHG LV watery.	The grinder setting is too coarse.	■ \$GMXVW FRIIHH EHDQ JULQG VL] H WR a smaller setting during grinding o peration.  *R WR WKH 6PDUW+4 DSS DQG DGMXVW coffee settings.
	/RZ RQ FR HH EHDQV.	Refill the coffee bean container.
&R HH %UHZHU FDQ QRW be removed.	&R HH EUHZHU QRW LQ QHXWUDO S RVLWLRQ.	■ 0DFKLQH LV VWLOO LQ IXQFWLR Q PRGH, wait until the function is complete before removing, Replthe the ace service door to ensure contifunctionio, I D SSOLDQFH LV QRW UXQQLQJ, HQVX UH DOO SDUWV DUH LQ SODFH, DQ G SUHVV WKH 21/2)) EXWWRQ WR WXUQ WKH DSSOLDQFH 2)). Wait until you hear no more sounds DQG SUHVV WKH 21/2)) EXWWRQ WR WXUQ WKH DSSOLDQFH EDFN 21. 2SHQ WKH service door to try and remove again. Remove the coffee brewer and clean it.  NOTE: If the coffee brewer has not returned to a neutral position, call service (1-8 00-*(&\$5(6).

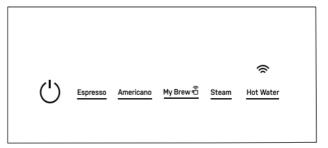
Disposal Drawer canno t be removed.	Disposal Drawer can only be removed wh en the appliance is not mid-function.	7XUQ R WKH PDFKLQH RU ZDLW XQ WLO FXUUHQW function is complete before attempting to remove the disposal drawer.
The internal drip tray is ¿OOHG ZLWK ZDWH U	7KH FR HH JURXQGV DUH WRR ¿QH.	\$GMXVW WKH FR HH JULQGHU VR WKH JURXQGV are larger.
No steam or hot water i s coming out of the ste am wand.	7KH KROH LQ WKH VSRXW LV FORJJH G.	Stop the cycle, unplug the machine, and clear the steam wand spout using the cle aning tool as directed.
Steam or hot water has stopped dispensing mid-process.	The water tank is empty.	Refill the water tank to continue the process.
	7KH IXQFWLRQ ZDV FDQFHOOHG HD UO\.	Restart the function.
Poor crema formation and weak espresso.	+LJK DOWLWXGH D HFWV ERLOLQJ S RLQW DQG extraction.	Adjustments may be made using the Sm artHQ app for high-altitude settings.

# WiFi Connect - SmartHQ

# Wiri connect

Press and hold the Espresso and Americano buttons simultaneously for 3 seconds to turn on the WiFi function. The espresso maker will beep to confirm the action and the WiFi icon will appear on the screen. WiFi icon will flash on UI. When the machine is successfully connected to Wifi the WiFi icon will go solid. Follow the directions in the SmartHQ app to continue the WiFi setup.





**NOTE**: To disconnect from Wifi, follow the same steps. The WiFi icon will disappear.

**NOTE**: Connecting the machine may take multiple attempts.

NOTE: In case of loss of power or connection, the machine may take up to five minutes to reconnect to WiFi.

#### **SmartHQ**

Your Espresso Maker is WiFi Connect Enabled. A WiFi communication card is built into the product allowing it to communicate with your smartphone for remote monitoring, control, and notifications. Please visit geappliances.com/ge/connected-appliances/ to learn more about connected appliance features and to learn what connected appliance apps will work with your smartphone.

#### **FCC**

#### FCC/IC COMPLIANCE STATEMENT:

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- 1. This device may not cause harmful interference, and
- 2. This device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

**NOTE**: This equipment has been tested and found to comply with the limits for are designed to provide reasonable prote 15m against haris refer ince in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used by the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- · Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/television technician for help.

This device complies with Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions: (1) This device may not cause interference, and (2) This device must accept any interference, including interference that may cause undesired operation of the device.

**Labeling**: Changes or modifications to this machine not expressly approved by the manufacturer could void the user's authority to operate the equipment. ConnectPlus module only (or similar communication module)

**RF Exposure** – This device is only authorized for use in a mobile application. At least 20 cm of separation distance between the ConnectPlus device and the user's body must be maintained at all times.

FCC ID: ZKJ-WCATA008 IC ID: 10229A-WCATA008

# **GE Appliances Limited Warranty**

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit **geappliances.com/contact** for product care/maintenance self-help. To initiate a warranty claim, please visit **geappliances.com/contact**, or call 1-800-GECARES. Please have your model number and serial number available. Return and packing instruction information will be provided at that time.

For the Period of:	GE Appliances Covers
One Year From the date of the original purchase	If the espresso maker fails due to a defect in materials or workmanship, during the <b>limited one-year warranty</b> , GE Appliances will either repair your product, replace your product with a new or remanufactured product, or refund the purchase price of the product at GE Appliances sole discretion.

# What GE Appliances Will Not Cover:

- Service trips to your home.
- · Damage caused after delivery.
- Improper installation, delivery or
- Damage to the product caused by accident, or maintenance. Fire, floods, or acts of God.
- Failure of the product if it is abused, misused,
- Incidental or consequential damage caused or used for other than the intended purpose by possible defects with this appliance. Or used commercially.
- · Labor and other charges to install and/or
- Replacement of house fuses or resetting of circuit breakers. Remove the product

# **EXCLUSION OF IMPLIED WARRANTIES**

Your sole and exclusive remedies are product exchange or refund as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

For US Customers: This limited warranty is extended to the original purchaser for products purchased for home use within the USA. In Alaska and Hawaii, the limited warranty does not include the costs of shipping units. Some states do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights that vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

# **Consumer Support**

# Service and Registration

Register your new appliance online at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. Register your appliance at **GEAppliances.com/register**.

# **Contact Us**

If you are not satisfied with the service you receive from GE Appliances, contact us at our A website with all the details including your phone number, or write to:

- In the US: General Manager, Customer Relations | GE Appliances, Appliance Park | Louisville,
- KY 40225
- GEAppliances.com/contact
- In Canada: Director, Consumer Relations, MC Commercial Inc. | Suite 310, 1 Factory Lane || Moncton, N.B. E1C 9M3 GEAppliances.ca/en/contact-us

# **Documents / Resources**



GE Profile P7CEBBS6RBB Automatic Espresso Machine Plus Frother [pdf] Instruction Manual

P7CEBBS6RBB Automatic Espresso Machine Plus Frother, P7CEBBS6RBB, Automatic Espresso Machine Plus Frother, Espresso Machine Plus Frother, Machine Plus Frother

# References

- O Contact Us or Get Help with Questions | GE Appliances
- O GE Smart Appliances | GE Appliances
- © GEAppliances.com/register
- User Manual

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