

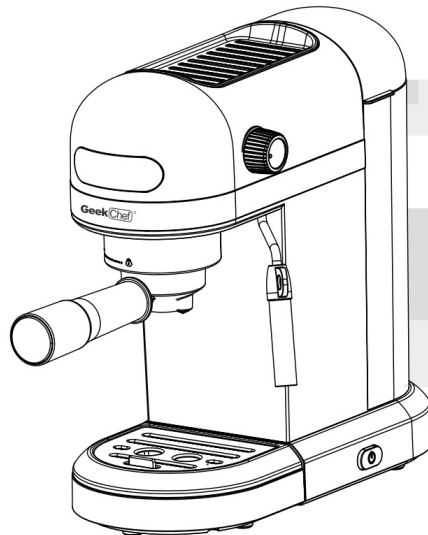


## Geek Chef GCF20D Espresso Coffee Maker User Manual

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# GeekChef®

Espresso Coffee Maker  
User Manual  
Model No.: GCF20D



**Toll-Free:** 1-844-801-8880

**IMPORTANT:** Read the instructions carefully before operating the appliance and keep them for future reference.

**TECHNICAL SPECIFICATIONS**

Model No.:	GCF20D
Power :	1350 W
Voltage:	120 V
Pump Pressure:	20 Bar
The capacity of the Water Tank:	1.4 L



Scan the QR code for more assistance and support

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## SAFETY INSTRUCTIONS

### IMPORTANT SAFETY INSTRUCTIONS

1. Read all the safety and operating instructions carefully and retain them for future reference.
2. The appliance is designed exclusively for private use and for envisaged purposes. This appliance is not fit for commercial use.
3. Don't use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid), and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
4. When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the lead) if the appliance is not being used and remove the attached accessories.
5. Do not operate the machine without supervision never leave the operating machine unattended. If you leave the room you should always turn the device off. Remove the plug from the socket.
6. The device and the mains lead have to be regularly checked regularly for signs of damage. If damage is found the device must not be used.
7. Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have faulty cable be replaced only by the manufacturer, by our customer service or by qualified personnel and with a cable for the same type.
8. In order to ensure your children 's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out

of their reach.

9. This device is not intended to be used by individuals (including children) who have restricted physical, sensory or mental abilities and/or insufficient knowledge and/ or experience unless they are supervised by an individual who is responsible for their safety or has received instructions on how to use the device. Children should be supervised at all times in order to ensure that they do not play with devices.
10. Place the coffee machine on a firm and flat surface. Position it so that it cannot tip over.
11. Never apply accessory attachments that are not specified for this appliance.
12. Do not touch hot parts of the appliance.
13. Do not place the device directly next to a gas or electric cooker or any other source of heat.
14. The water tank must only be filled with cold water!
15. The appliance is only to be used as described in the user manual.
16. Do not use the appliance for any commercial purposes.
17. Any other use is not intended and can result in damages or personal injuries.

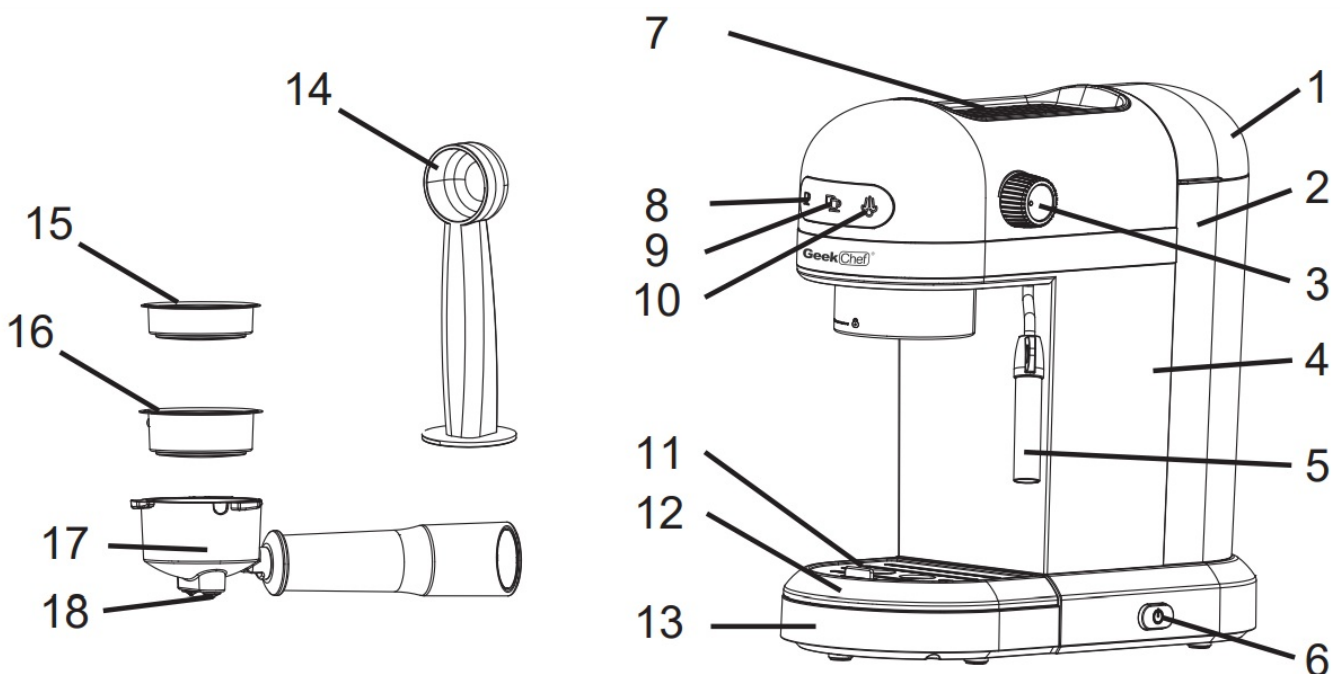
The manufacturer assumes no liability for damages caused by improper use.

18. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

**SAVE THESE INSTRUCTIONS! HOUSEHOLD USE ONLY**

## PRODUCT COMPONENTS

### KNOW YOUR COFFEE MAKER



1. Water tank cover	10. Steam switch and indicator
2. Water tank	11. Buoy
3. Steam control knob	12. Drip tray cover
4. Main body	13. Drip tray
5. Steam wand nozzle	14. Measure scoop
6. ON/OFF switch	15. Single-cup coffee filter
7. Warm cupboard	16. Double-cup coffee filter
8. Single-cup coffee switch and indicator	17. Filter holder
9. Double-cup coffee switch and indicator	18. Coffee outlet

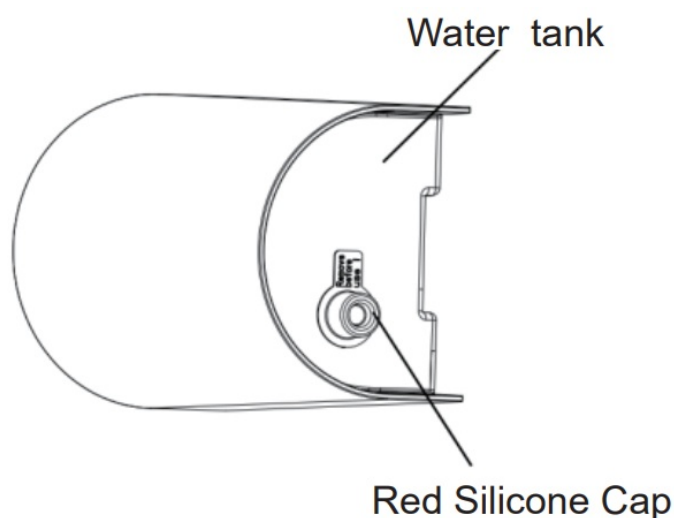
**i Note:** The machine must use ground coffee to make coffee and coffee drinks (e.g. Cappuccino, Latte, and so on).

## HOW TO USE

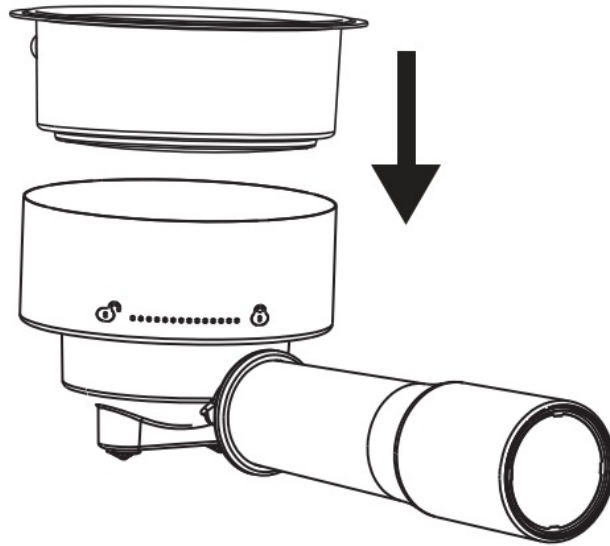
### BEFORE FIRST USE

1. Remove the package from the coffee maker and check the accessories according to the component list.
2. Remove the tank cover and the water tank, then remove the red silicone cap from the water tank before using the coffee maker.

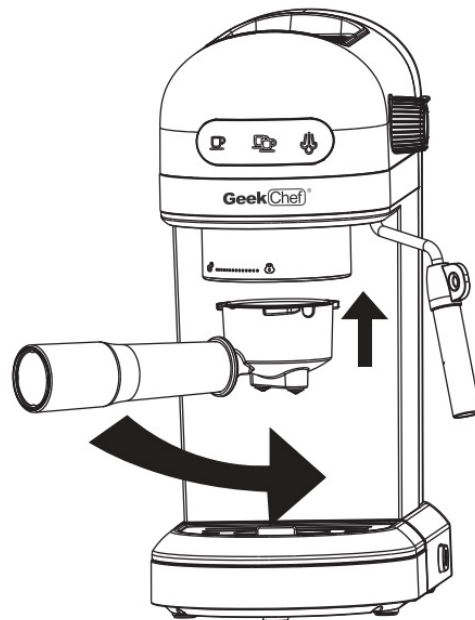
**i Note:** If don't remove the red silicone cap, the machine will be unable to pump water.



3. Clean all the detachable components.
4. Pour water into the water tank and the water level should not exceed the "MAX" mark, put back the water tank and close the water cover.
5. Plug in and press the ON/OFF switch "⏻". At this time, all indicator lamps are flashing, The machine starts to preheat, when the indicator lights stop blinking and turn normal on, the preheating is completed, it takes about 1 minute.
6. After finishing preheating, touch the double cup coffee button, the electromagnetic pump works, and immediately open the steam knob to the maximum position counterclockwise Until the steam tube has a continuous outflow of hot water, close the steam knob (the process may be repeated 1-3 times).
7. Insert the Filter into the Filter holder.



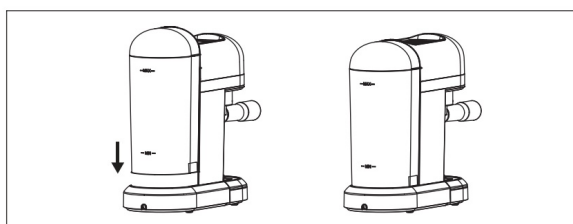
8. From position "🔓" to position "🔒", rotate counterclockwise to install the filter holder (No coffee powder added) into the funnel holder of the machine, then touch the double-cup coffee switch "☕☕" to let the hot water out to wash the coffee filter and the cup.



## HOW TO USE

### MAKING THE ESPRESSO

1. Open the lid, take out the water tank, and fill cold water into the water tank NOT exceed the "MAX" line. Set up the water tank vertically and align the buckles to the hole on the back of the machine, press it down, and close the lid.

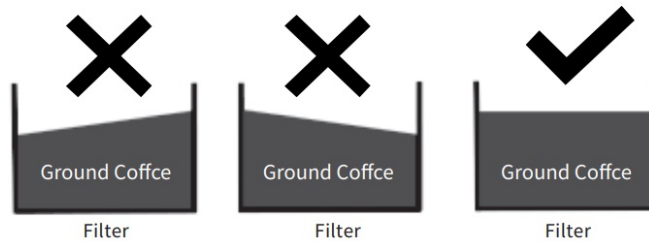
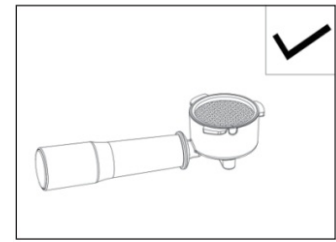
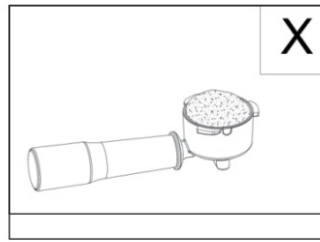
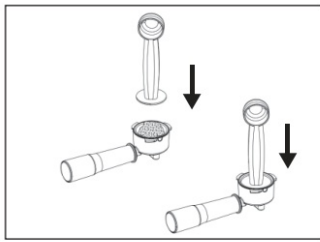




2. Plug in and press the ON/OFF switch " ", all indicators will flash, the machine start preheating, and preheating will be finished Within 1 minute, coffee and steam indicators will stay on.

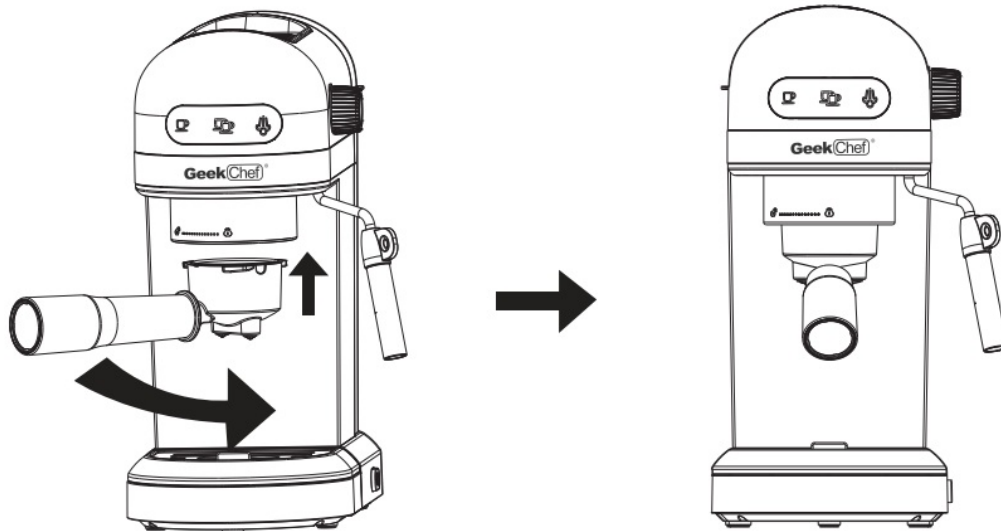
3. Remove the filter holder and fill ground coffee into the filter. Evenly press down the ground coffee into the filter with the measuring scoop. Please keep the rim of the filter clean after each filling.





**Note:** If too much ground coffee remains in the edge of the filter, will easily to cause poor sealing and water leakage.



4. Install the filter holder into a coffee outlet at the “ ” position. Hold the machine by one hand, using another hand to rotate the filter hold to the “ ” position.



5. Place a cup on the drip tray. After all indicators stop flashing, touch the single-cup switch “ ” or double-cup coffee switch “ ”, and the machine will start brewing.

6. The coffee machine will stop automatically when coffee brewing is finished. During coffee brewing, you can press the coffee button again to stop the operation if you like.



**Warning:** Do not leave the coffee machine unattended during the coffee-making process, as it sometimes requires manual operation.

7. After the coffee is made, remove the filter holder by rotating it clockwise, clean the coffee grounds in the filter in time, and rinse it with hot water.



**Warning:** Do not touch the hot surfaces of the machine with your hands to avoid scalding, especially the brewing outlet, and steam nozzle when use the machine.


## FROTHING MILK

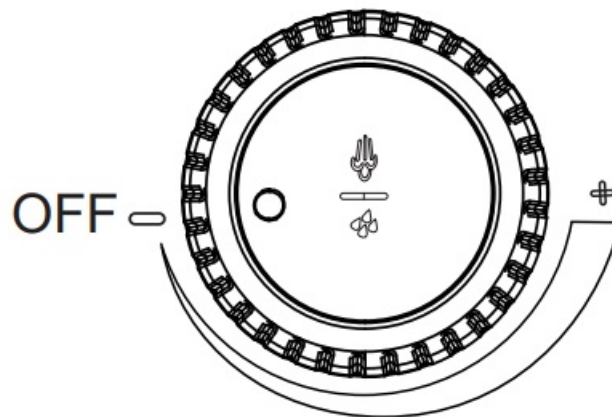
To prepare a traditional cappuccino or latte, we recommend:

1. Use cold (39°F-50°F), fresh whole milk. The density of the frothed milk will depend on the milk fat content.
2. Using stainless steel, circular, rounded milk jugs, narrower at the top, with a spout, are necessary to make cappuccino decorations.
3. Before starting, it is important to slightly move the Steam Wand outwards in order to insert the jug directly under it and facilitate the movements required to froth the milk correctly

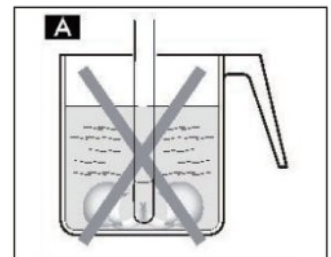
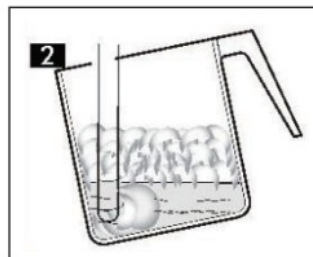
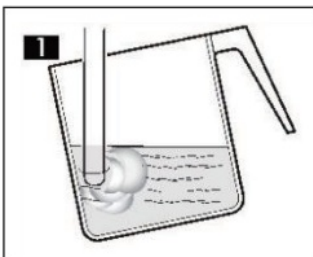
### Continue as follows:

1. Use whole, fresh cold milk, and pour 1/3 milk in cup/jug. The volume of milk will increase after frothing.

2. Touch steam switch“”, it starts preheating, the steam indicator is flashing, when machine preheating finished the steam indicator lights on.
3. Put an empty cup under the steam wand, turn the steam control knob counterclockwise to the maximum position, release a little water in the steam wand, and turn the steam control knob clockwise to turn off the steam after the steam comes out.



4. Put the cup/jug with milk under the steam wand, place the steam nozzle just below the surface of the milk. If it is inserted too deep, the milk will not be frothed; if it is not inserted deep enough, big bubbles will be produced and then disappear immediately.



It is important to keep the nozzle not at the center but close to the edge of the jug, with an appropriate angle to produce a stronger vortex.

5. Rotate the steam control knob counterclockwise to let the steam comes out.

The steam pressure increases as the knob is rotated.

The entire operation should last no longer than 60 seconds.



**Note:** To froth the milk correctly, the steam nozzle must always be in contact with the milk and not with the froth. Therefore, as the layer of froth increases, the jug must be slightly raised trying to keep the nozzle in

contact with the milk, without touching the bottom of the jug.

6. Once the desired frothing has been achieved, the steam nozzle must be pushed deeper to heat the milk well.



**Tips:** It is advisable to always keep a hand on the rounded part of the jug to feel the temperature increase of the unfrosted milk.

7. Once the desired result has been achieved, close the steam control knob, by rotating it clockwise, to stop dispensing steam and remove the jug.



**Tips:** To make the froth more compact, it is advisable to lightly tap the jug on a flat surface after frothing.




8. Pour the frothed milk into the prepared espresso, now cappuccino is ready.



**Warning:** The Steam Wand may be very hot during and after use.

To avoid burns, move it only by placing your fingers on the rubber tip fitted on the Steam Wand.



9. Place an empty cup under the steam wand. Touch steam switch “” to switch off the steam mode, the coffee indicators “” and “” will be flashing. Turn on the steam control knob and make hot water for 5s in order to clean the inside of the steam wand nozzle. Turn off the steam control knob, ready to make the next cup of coffee.

**Note:** After frothing milk, please clean the milk on the surface of steam wand assembly immediately.

## MAKING HOT WATER

1. Put a big cup or container under the steam wand.
2. When all indicators stay on, rotate the steam knob to the maximum position, hot water will be come out from steam wand nozzle immediately. In the process of making hot water, the coffee indicators flash slowly.
3. When the hot water reaches the required amount, turn the steam knob clockwise to the off position, and the hot water stops flowing out.



**Note:** The hot water function can also be used to quickly cool down the coffee machine.



**Warning:** When the machine is working, be careful of the hot parts of the machine. Especially the coffee outlet, filter holder, steam wand and nozzle. When operating, please do not put your hands on the above parts for any reason.

## CLEANING THE STEAM WAND

Regular cleaning and maintenance keep the machine in working condition and ensure perfect coffee flavor, a constant coffee flow, and excellent milk froth for a long period of time. Disconnect the appliance from the mains and let it cool before cleaning it with damp cloth.

### CLEANING THE FILTER HOLDER AND THE FILTER

The filters should be kept clean to guarantee perfect results.

Remove the filter from the filter holder and wash it with warm water.

If you notice a malfunction when brewing coffee, immerse the filter in boiling water for 10 minutes and then rinse with running water.



**Warning:** To avoid burns, the filter must only be replaced when the filter holder has cooled down



completely.

### **CLEANING THE STEAM WAND**

#### **After each milk frothing:**

Clean the Steam wand with a damp cloth. To clean it more thoroughly, you can

1. unscrew the nozzle and wash it with running water.
2. Open the steam knob, allowing the steam to escape for one or two seconds to clear the nozzle hole.
3. Clean the nozzle with wet sponge.

### **CLEANING THE GRID AND DRIP TRAY**

Remove the drip tray and the grid and wash them with water. Do not use abrasive cleaning tools.

### **CLEANING THE WATER TANK**

Remove the Water tank and wash it with fresh water.



**Warning:** To avoid burns, the tank should be cleaned only when the machine is turned off. The drain hose may reach high temperatures during operation.

### **CLEANING THE BREW UNIT**

Regularly remove any residual coffee grounds from the Brew unit using a brush and wash with hot water following the steps below.

1. Do not insert the Filter holder.
2. Place an empty cup under the Brew unit.
3. Press the coffee button and fill the cup with water.
4. Wait the machine stop automatically, or press the coffee button again to stop.

### **TROUBLESHOOTING**

PROBLEM	CAUSE/RESULT	SOLUTION
No water comes out	The water tank is empty	Pour water in the water tank
	The input voltage or frequency is inconsistent with the nameplate	Make sure the voltage and frequency is consistent with the nameplate
	Machine malfunctions	Please contact with the
		authorized service
No steam is generated	No steam is generated	Clean steam nozzle
	The water tank is empty	Pour water in the water tank
	Machine malfunctions	Please contact with the authorized service
Coffee runs out around the edge of the filter holder	Too much powder in the filter	Turn off the machine and wait for it cool down, clean the filter, then pour the appropriate coffee powder
	There is powder in the seal ring under the group head	
	Implementation of the above operation problems still exist	Please contact with the authorized service
Coffee comes out too slow or no coffee comes out	coffee powder is too fine, and the clogged filter	With thicker coffee powder
	Filter holes are blocked	Brush / clean the filter
	The water tank is not inserted	Insert the water tank in place
Water leakage on the bottom of the machine	The drip tray is filled up	Please clean the drip tray
	The water tank didn't install in place	Install the water tank vertically in place
	Machine malfunctions	Please contact the authorized service

PROBLEM	CAUSE/RESULT	SOLUTION
The machine is not working	The power cord is not plugged well.	Plug the power cord into a wall outlet correctly,
	NTC is a short circuit	Please contact the authorized service
	Machine malfunctions	
The milk cannot froth	The steam indicator not light on	Wait steam indicator lights on.
	The container is too big or the shape is not fit	Use a high and narrow cup or garland cup
	Used skimmed milk	Use whole milk

## LIMITED WARRANTY

### LIMITED WARRANTY

Geek Technology Ltd. warrants to the original consumer or purchaser this Geek Chef Espresso Coffee Maker is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, Geek Technology Ltd. at its discretion will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in the United States.

For warranty or repair service: Call 1-844-801-8880 and choose the appropriate prompt, or email [info@geektechnology.com](mailto:info@geektechnology.com). Please have your Product's model number, date code (on rating label) name, address, city, state, zip code, and phone number ready.

NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED. INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW. IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS U.S. DISTRIBUTOR SHALL BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE. INCLUDING WITHOUT LIMITATION. LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE, SOME STATES AND/OR TERRITORIES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS. SO THE ABOVE EXCLUSION OR LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU, THE ORIGINAL PURCHASER, SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR TERRITORY TO TERRITORY.

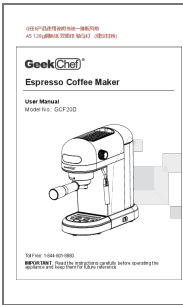
#### **THIS LIMITED WARRANTY DOES NOT APPLY TO :**

1. Failure of the product to perform during power failures and interruptions or inadequate electrical service.
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance.  
Improper use includes using an external device that alters or converts the voltage or frequency of electricity.
5. Any unauthorized product modification, repair by an unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.



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**Version –2021.5.0**

## Documents / Resources



[Geek Chef GCF20D Espresso Coffee Maker](#) [pdf] User Manual  
GCF20D, Espresso Coffee Maker, GCF20D Espresso Coffee Maker