

Geek Chef GCF20E 20 Bar Espresso Maker Coffee Machine **User Guide**

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THE FIRST TIME OR A LONG TIME NOT USE THE MACHINE

1. Make sure to remove the red silicone cap from the bottom of water tank.



2. Before making espresso, make sure the knob is on the "OFF" position.



3. Make sure the steam wand nozzle is clean and no blocking.



4. Fill 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, and press it down to be parallel to the top of the machine.



5. Plug in the power cord, press " " power button, all coffee indicators will flash the machine is preheating.



6. Place a big cup under the steam wand. When all coffee indicators stay on, turn on the steam control knob slowly.



7. Let the water flow out of the steam wand about 30~60seconds, then turn OFF the Steam control knob. This process is let the water flow into the empty pump for the first use.



8. Place a cup on the drip tray. Press the "" manual button to flow out the hot water to clean the filter holder or the coffee cup. Press the manual button again to stop.



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FROTH MILK ALONE

1. Press the "" steam button. Please wait the steam indicator stop flashing. Otherwise it comes out with weak steam, which will make bad frothing effect.



2. Prepare a pitcher with about 100ml / 3.4 fl.oz of milk. Insert the steam wand nozzle into the milk about 0.4-0.8inch. Slowly turn on the steam control knob to control the steam volume.



3. Froth milk in the way moving vessel round from up to down, after the milk increase in volume by 2 times or the required purpose is reached, turn the knob back to "OFF" position to stop. Take away the pitcher.



Note:

During the milk frothing, if lack of water, the machine will produce louder noise and small steam, please refill in time.

4. In order to prevent the steam wand nozzle from blocking and make it easier to clean, we suggest you to clean

it immediately after frothing milk.



Note: Be careful the hot surface of steam wand.

Turn off the steam control knob.
Clean the steam nozzle with damp cloth / sponge.



MAKE ESPRESSO ALONE

1. Insert the filter into the filter holder. Fill ground coffee into the filter and press it with the tamp spoon. The ground coffee should be pressed evenly and not too firmly.



2. Install the filter holder into the machine from "Unlock" to "Lock" position. Place a cup on the drip tray.



3. Press the single-cup button or double-cup button the espresso indicator will flash, the machine start brewing.



4. The machine will stop automatically when coffe brewing finished.



5. Remove the filter holder from "Lock" to "Unlock" position. Remove the coffee grounds and clean the filter holder by water. Rinse the seal ring with wet cloth.



Note: Be careful the hot water of machine brewer and hot coffee grounds



Documents / Resources



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User Manual

Manuals+,