

GeekChef GCF20FA Espresso Coffee Maker



GeekChef GCF20FA Espresso Coffee Maker User Manual

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GeekChef GCF20FA Espresso Coffee Maker



Product Information

Technical Specifications:

- Model No.: GCF20FA
- Power: 1350W
- Voltage: 120V~ 60Hz
- Pump Pressure: 20 Bar
- Capacity of Water Tank: 1.3L / 44 fl.oz
- Capacity of Milk Reservoir: 700 ML / 23.7 fl.oz

Product Usage Instructions

Safety Instructions

Before using this appliance, please carefully read and follow the safety instructions provided in the manual to ensure safe operation.

Product Components

Refer to the user manual to familiarize yourself with all the components that come with the espresso coffee maker.

How To Use

1. Check the voltage of the wall outlet matches the appliance's requirements.

2. Fill the water tank with fresh water and milk reservoir with milk.
3. Insert coffee grounds into the filter holder and attach it securely.
4. Turn on the appliance and select your desired settings for brewing.
5. Wait for the espresso to brew and enjoy your coffee.

Cleaning And Maintenance

Regularly clean the espresso maker according to the instructions provided in the manual to ensure optimal performance and longevity of the appliance.

Troubleshooting

If you encounter any issues with the espresso maker, refer to the troubleshooting section in the manual for guidance on resolving common problems.

Limited Warranty

Review the terms of the limited warranty provided with the product to understand your coverage in case of any defects or malfunctions.

FAQ

- **Q: Can children use this espresso maker?**

A: This appliance can be used by children aged 8 years and above under supervision and following safety instructions.

- **Q: What should I do if the appliance malfunctions?**

A: If the appliance malfunctions, do not use it. Contact the nearest authorized service facility for examination and repairs.

- **Q: How often should I clean the espresso maker?**

A: It is recommended to clean the espresso maker regularly as per the cleaning instructions provided in the manual to maintain its performance.

Espresso Coffee Maker

User Manual

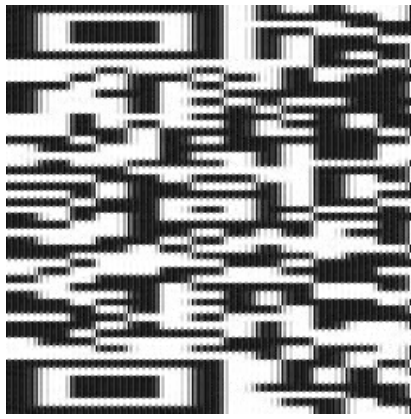
Model No.: GCF20FA

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.: GCF20FA
- Power : 1350W
- Voltage: 120V~ 60Hz
- Pump Pressure: 20 Bar
- Capacity of Water Tank: 1.3L / 44 fl.oz
- Capacity of Milk Reservoir: 700 ML / 23.7 fl.oz



Scan the QR code for more assistance and support.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

Before using this appliance, the following basic precautions should always be followed:

1. Read all the safety and operating instructions carefully and retain them for future reference.
2. Before using, check that the voltage of the wall outlet corresponds to the voltage marked on the rating plate.
3. To protect against fire, electric shock, and injury do not immerse the cord or plug in water or other liquids.
4. The appliance must not be immersed in water.
5. Do not place the espresso machine on a hot surface or beside an open flame, or near a hot gas or electric burner, or in a heated oven.
6. Do not use appliance for other than intended use.
7. To disconnect, turn to “OFF”, then remove the plug from wall outlet. Always hold the plug. But never pull the cord.
8. Be careful not to get burned by the steam and hot water.
9. Do not let the espresso machine operates without water.
10. Scalding may occur if the water tank is removed during the brewing cycle.
11. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to cool down completely before taking off or attaching components or before cleaning.
12. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility or similarly qualified persons for examination, repairs or adjustments in order to avoid a hazard.
13. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
14. Place appliance on a flat surface or table, do not hang power cord over the edge of table or counter.
15. Ensure the power cord does not touch the hot surface of the appliance.
16. Do not remove the filter holder when in use or when steam or hot water escape from the holder.
17. 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.
18. Children should be supervised to ensure that they do not play with the appliance.
19. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or

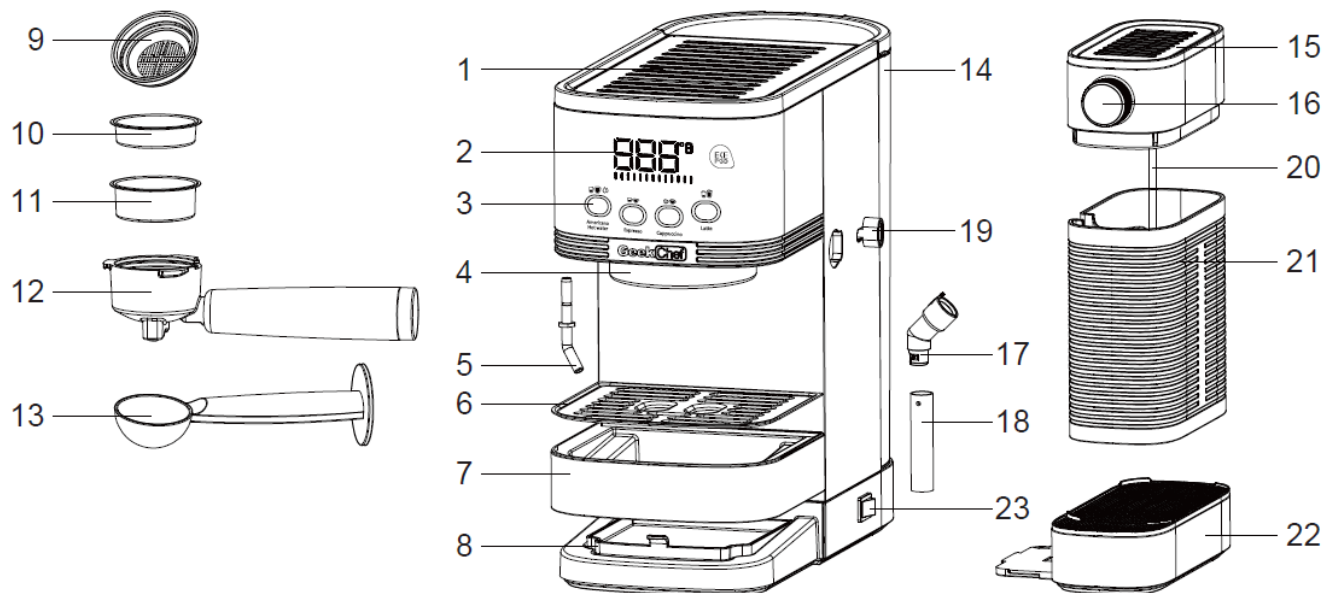
instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

20. Check the appliance before each use and ensure that the appliance, power cord and plug are not damaged and no parts have come loose.
21. Cleaning and user maintenance shall not be made by children without supervision.
22. This appliance is intended to be used in household and similar applications such as:
 1. staff-kitchen areas in shops, offices and other working environments
 2. farm houses;
 3. by clients in hotels, motels and other residential type environments;
 4. bed and breakfast type environments.
23. The heating element surface is subject to residual heat after use.
24. Never touch the hot appliance parts like the steam/hot water outlet, the metal part of the filter holder / portafilter or the filter during or shortly after use. Only touch the heat insulated handles, buttons or selectors.
25. Never take the filter holder / portafilter off while the appliance performs a brewing process or steams milk-the appliance is pressurized!
26. Never point the steam/hot water wand towards persons, animals or steam and moisture sensitive furniture! The escaping steam or the water is very hot and could cause scalding!
27. Only cups and tamper may be placed on the cup tray. Do not place any other items on the appliance.
28. Do not leave the espresso machine unattended when in use. This applies especially when children are nearby.
29. The appliance becomes very hot during use! Allow the appliance to cool down before removing or attaching parts, moving, relocating or cleaning it.
30. After prolonged use, the cup shelf gets so hot that you might scald yourself on it!
31. Oils or lubricants must not be used with this appliance.
32. Pull the plug after every use. Only then, the appliance is fully switched off.
33. Do not use outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges.

SAVE THESE INSTRUCTIONS!HOUSEHOLD USE ONLY

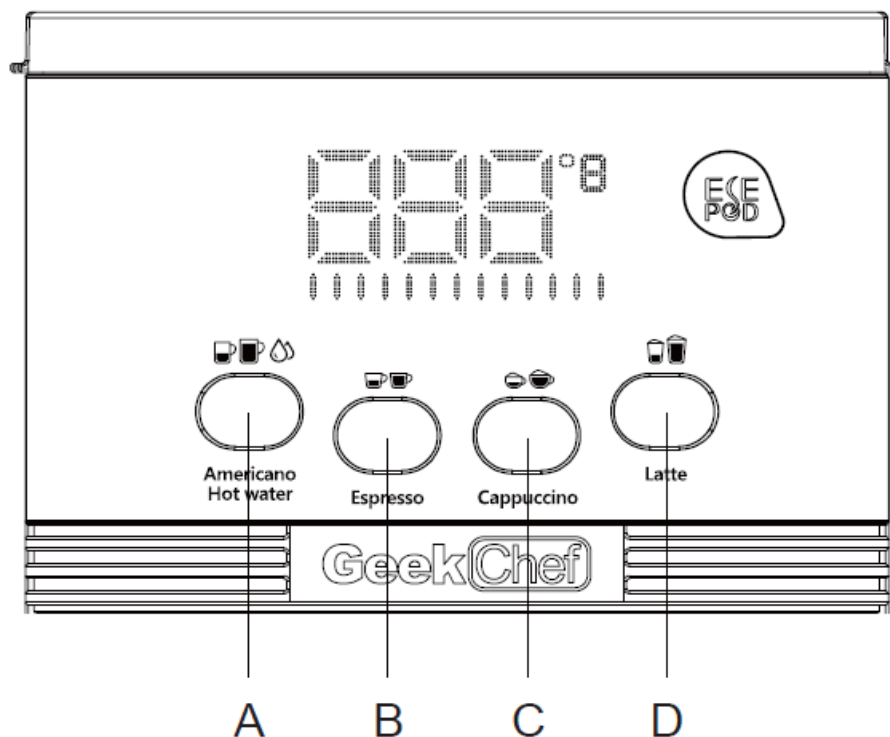
PRODUCT COMPONENTS

KNOW YOUR ESPRESSO COFFEE MACHINE











1. Cup Warmer
2. LED Display
3. Control Panel
4. Brew Head
5. Hot water outlet
6. Drip Tray Grid
7. Drip Tray
8. Inner Drip Tray
9. E.S.E. (Easy Serve Espresso) pod filter
10. Single Shot Filter
11. Double Shot Filter
12. Filter Holder / Portafilter
13. Measure Scoop and Tamper
14. Water tank
15. Milk Reservoir Lid
16. Milk Dispensing Knob
17. Connector of Frothed Milk Dispensing Tube
18. Frothed Milk Dispensing Tube
19. Locker of Milk Reservoir
20. Silicon Tube
21. Milk Reservoir
22. Milk Reservoir Base
23. ON /OFF Button

CONTROL PANEL



- A: Americano & Hot Water Button
- B: Espresso Button
- C: Cappuccino Button
- D: Latte Button

BUTTONS' FUNCTION TABLE:

Operation & Result Function Buttons	Press once			Press twice			Press and hold for 3 seconds	
	Indicator	Cup Size	Default Volume	Indicator	Cup Size	Default Volume	Indicator	Function
Espresso	White	Single Shot 	40ml/1.35oz	Green	Double Shots 	80ml/2.75oz	White & Green	Customize the volume mode
Americano	White	Small Cup 	180ml/6oz	Green	Large Cup 	360ml/12oz	White & Green	Hot water
Cappuccino	White	Small Cup 	170ml/5.75oz	Green	Large Cup 	280ml/9.5oz	White & Green	Manual frothing milk
Latte	White	Small Cup 	240ml/8oz	Green	Large Cup 	420ml/14oz	White & Green	Clean milk dispensing tube

HOW TO USE

BEFORE THE FIRST USE

CLEANING THE UNIT PRIOR TO THE FIRST USE

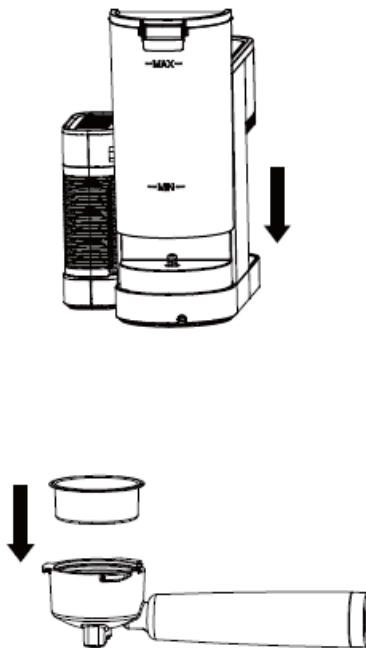
1. Carefully remove the unit from the packaging and remove all packaging materials.
2. Remove all accessories from the packaging and from the unit.
3. Remove the water tank.
4. Wash the water tank with the lid, the milk reservoir, the measuring scoop/tamper, the filters and the filter holder in a mixture of mild detergent and water. Rinse and dry each thoroughly and place them back into the unit.
5. Wipe the body of the coffee machine and the drip tray and grid with a soft, damp cloth and dry all parts.
6. Make sure that the milk reservoir is assembled well.

Note: The filter holder and filters are not dishwasher safe.

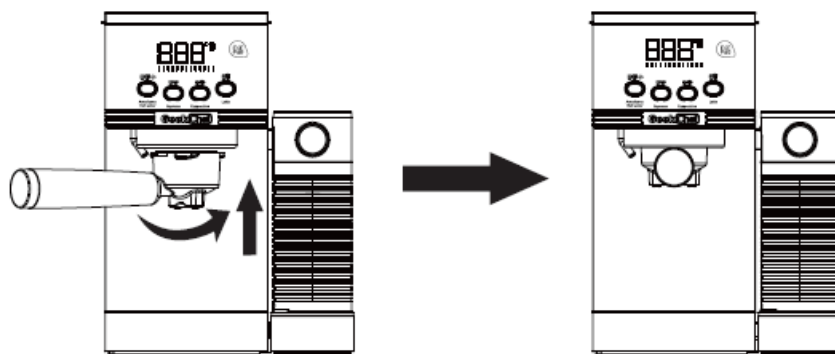
Warning: Do not immerse the main body of the appliance or power cord and plug in water or attempt to reach any of its internal parts.

INITIAL USE

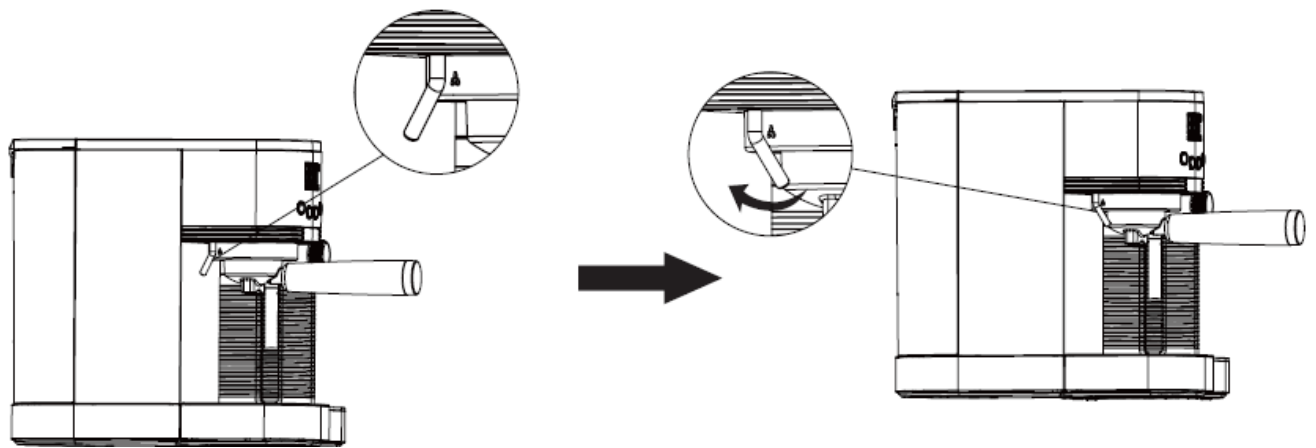
1. Fill the water tank and the milk reservoir with cold water up to the “MAX” line of the tank.
2. Insert the filter into the filter holder, making sure to align the filter dimple to the filter holder notch.



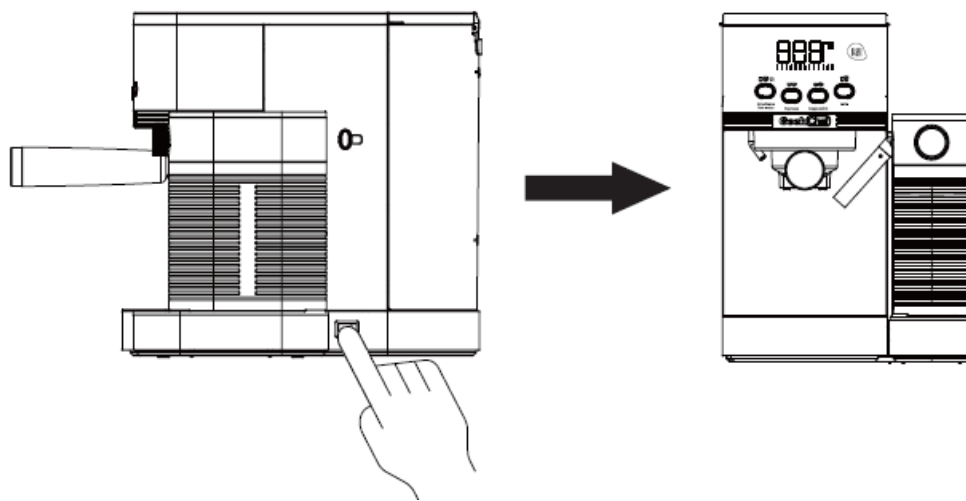
3. Place the filter holder without coffee grounds into the brew head ensuring it is properly locked. The filter holder must be perpendicular to the machine or slightly tilted towards the right.



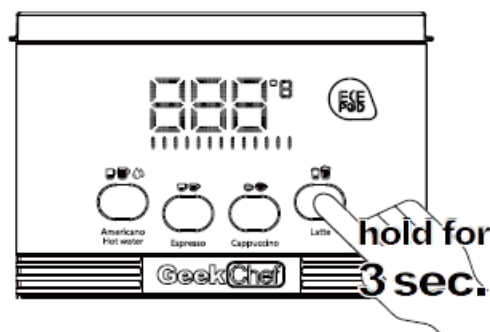
4. Adjust the hot water outlet position, turn it point at the cup.



5. Plug the appliance into the appropriate outlet.
6. Press the Power button, all the indicators flash and the coffee machine starts to preheat automatically. Once the preheating is finished, all the indicators will light up continuously. This preheating process takes about 2 minutes.



7. Place an empty cup under the brew head. Turn the milk knob point at the cup. Press and hold the Latte button for 3 seconds. The machine will start to make hot water from the milk tube. Let the hot water flow out of the milk tube for about 8 seconds, then press the Latte button again to stop. This process allows the water to flow into the empty pump for the first use.



Note: There will be a loud noise and little shake when the machine running first time. It's normal for a 20bar pump. The noise will be weak in the future using.

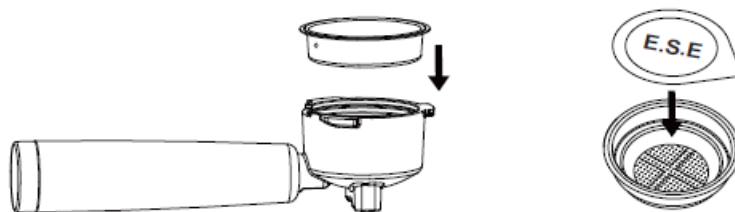
8. Dispose of the water in the cup and place it back in the unit, and press the Espresso button once to brew.
9. After the brewing cycle has finished, pour the water out. Now your espresso coffee machine is ready to use.

PREPARING THE ESPRESSO

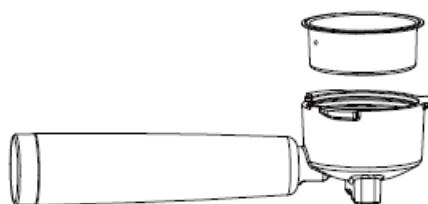
Using a cold filter holder, cold filter or cold cup(s) can reduce the extraction temperature enough that it significantly affects the quality of your espresso. We recommend to run a brewing cycle without coffee grounds to preheat them before brewing (see steps 5-8 of Initial Use).

1. Select the filter to be used as follows:

1. FOR A SINGLE SHOT – use the filter for a single shot of espresso if using ground coffee, or use the E.S.E. filter if using E.S.E. (Easy Serving Espresso) pods.



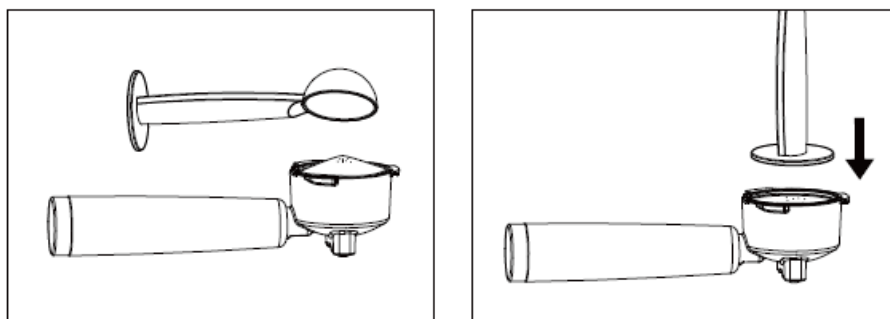
2. FOR A DOUBLE SHOT OR TWO SINGLE SHOTS – use the filter for a double shot of espresso. By placing two small cups underneath the filter holder, you may prepare two single shots of espresso at once.



2. Remove the filter holder and fill the filter with coffee grounds using the measure scoop provided with the machine.

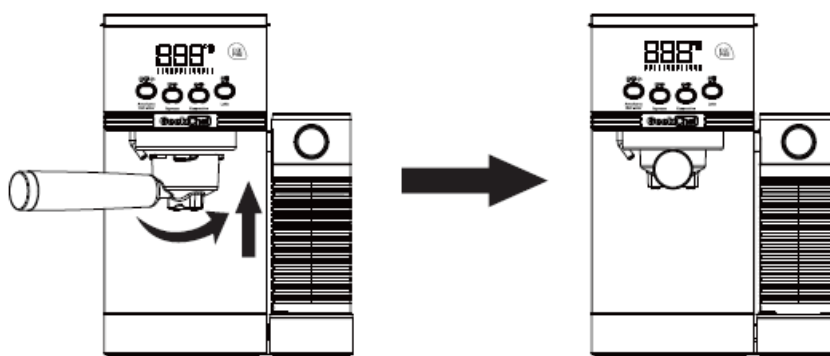
Tip: We recommend 7-9g for single shot and 13-15g for double shot. The amount will vary depending on your preferences and the coffee grounds you used.

3. Using the tamping part of the measure scoop, push the coffee grounds down wards as far as the tamper will go to. The coffee grounds must be pressed evenly to obtain a well levelled and flat surface.



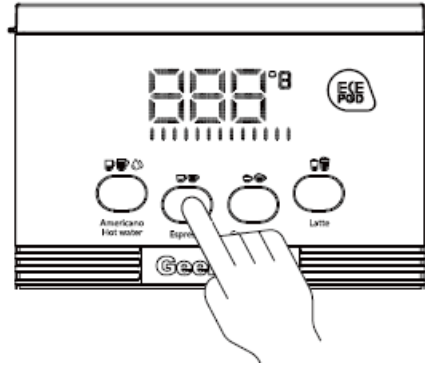
Clean any excess coffee from the rim of the filter holder to Note: ensure proper fit under brew head.

4. Insert the filter holder into the brew head, align the filter holder with the UNLOCK “🔓” mark and fits into the groove, and turn it counter-clockwise to the LOCK “🔒” position.



MAKING ESPRESSO

1. Place pre-warmed cup(s) underneath the filter holder.
2. Press the Espresso button once for a single shot. The Espresso indicator will flash in white when brewing.
Press the Espresso button twice for double shots. The Espresso indicator will flash in green when brewing.



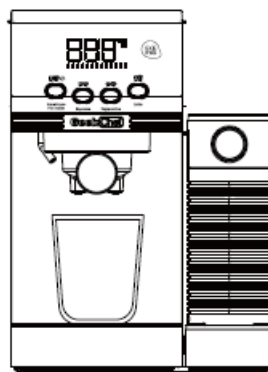
3. The machine will start brewing the espresso according to your selection. The machine will turn off automatically and the Espresso indicator will fully illuminate in a solid light, indicating that the cycle has been completed. Your delicious espresso is ready to be enjoyed!

Tip: The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure. Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

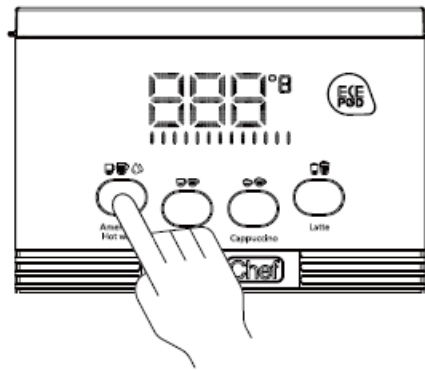
Note: There will be noise during the operating process. This is normal for a 20bar pump.
To brew less coffee than the preset serving, press the Espresso button at any time to stop the brewing process when the amount of coffee desired is reached.

MAKING AMERICANO

1. Place pre-warmed cup(s) underneath the filter holder. When brewing Americano, Position your cup underneath the filter holder spouts & the hot water spout.



2. Press the Americano button once to brew a small cup of Americano. The Americano indicator will flash in white when brewing. Press the Americano button twice to brew a large cup of Americano. The Americano indicator will flash in green when brewing. The hot water is delivered first, and espresso will be extracted after that.



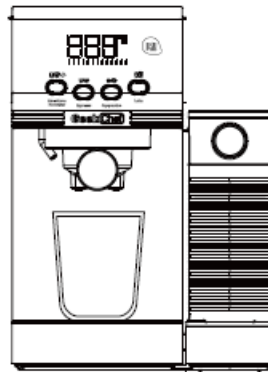
3. The machine will start brewing the Americano according to your selection. The machine will turn off automatically and the Americano indicator will fully illuminate in a solid light, indicating that the cycle has been completed. Your delicious Americano is ready to be enjoyed!

Note: For a small cup, use the single shot filter. For a large cup, use the double shot filter.

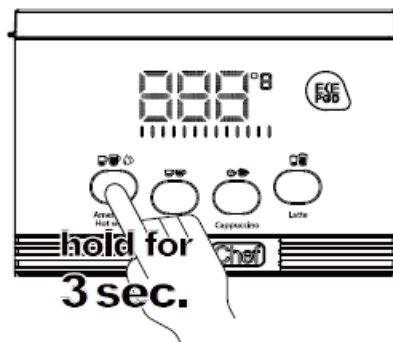
MAKING HOT WATER

The HOT WATER function can be used to pre-heat cups or add hot water manually.

1. Place pre-warmed cup(s) underneath the filter holder. Position your cup underneath the filter holder spouts & the hot water spout.



2. To start hot water, press and hold Hot Water (same as Americano) button for 3 seconds. Hot water limit is approximately 90 seconds. The hot water indicator will flash in white and green alternately.

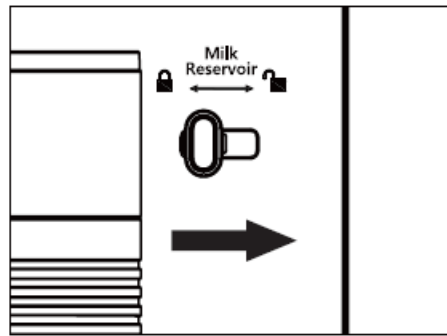


3. Depending on the size of your cup, you may need to press the Hot Water (same as Americano) button to stop pouring.

Note: You cannot run hot water and extract espresso at the same time.

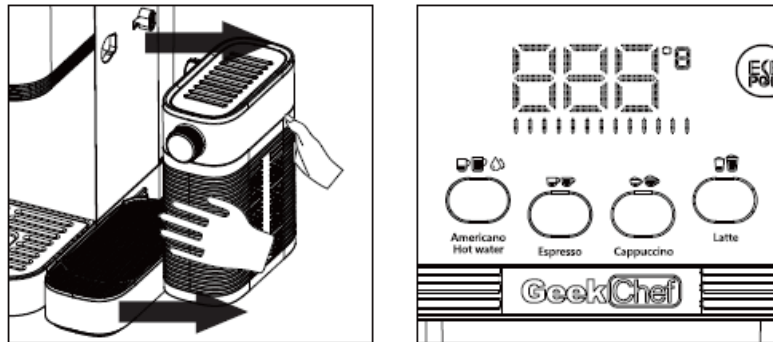
MAKING CAPPUCCINO

1. Slide the milk reservoir locker to the "Unlock" position.



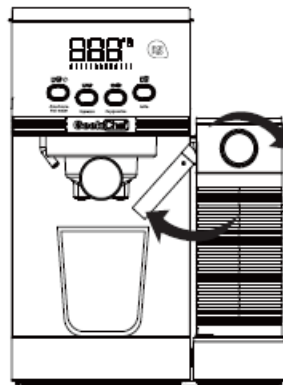
2. Use two hands to hold the milk reservoir and lid, pull it out of the machine.

Note: The Cappuccino and Latte indicators will turn off indicating the milk reservoir is not connected.

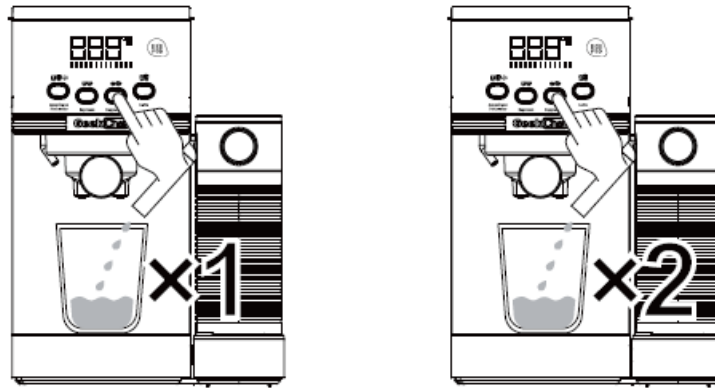


Warning: Do not use just one hand to hold the milk reservoir or the lid only. The milk reservoir may fall off.

3. Open the lid and fill the milk reservoir with cold whole milk (5~10°C / 41-50°F).
4. Close the lid. Use two hands to hold the milk reservoir and lid, then attach to the coffee machine.
5. Slide the milk reservoir locker to the "Lock" position. The Cappuccino and Latte indicators will illuminate and flash in white indicating the machine is starting to preheat.
6. Place pre-warmed cup(s) underneath the filter holder. When brewing Cappuccino or Latte, make sure to adjust the milk dispensing knob to aim the milk dispensing tube in the direction of your cup.



7. Press the Cappuccino button once to brew a small cup of cappuccino. The Cappuccino indicator will flash in white when brewing. Press the Cappuccino button twice to brew a large cup of cappuccino. The Cappuccino indicator will flash in green when brewing.



8. The machine will start brewing the cappuccino according to your selection. The machine will turn off automatically and the Cappuccino indicator will fully illuminate in a solid light, indicating that the cycle has been completed. Your delicious cappuccino is ready to be enjoyed!

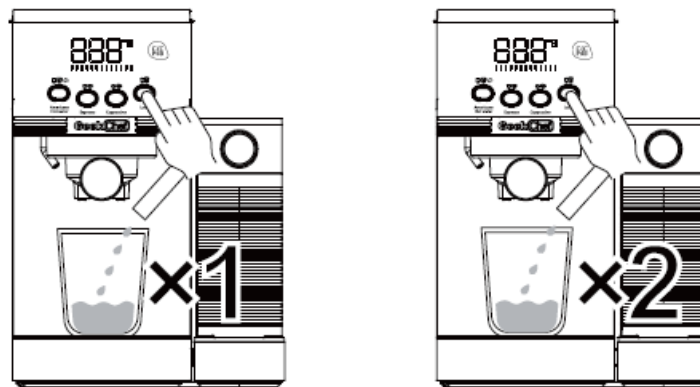
Note:

- For a small cup, use the single shot filter. For a large cup, use the double shot filter.
- Make sure to clean the milk dispensing tube after use. See “CLEANING AND MAINTENANCE” instructions.

MAKING LATTE

Follow the steps 1-6 for MAKING CAPPUCCINO, and then proceed following steps:

1. Press the Latte button once to brew a small cup of latte. The Latte indicator will flash in white when brewing. Press the Latte button twice to brew a large cup of latte. The Latte button will flash in green when brewing.



2. The machine will start brewing the latte according to your selection. The machine will turn off automatically and the Latte indicator will fully illuminate in a solid light, indicating that the cycle has been completed. Your delicious Latte is ready to be enjoyed!

Note:

- For a small cup, use the single shot filter. For a large cup, use the double shot filter.
- Make sure to clean the milk dispensing tube after use. See “CLEANING AND MAINTENANCE” instructions.

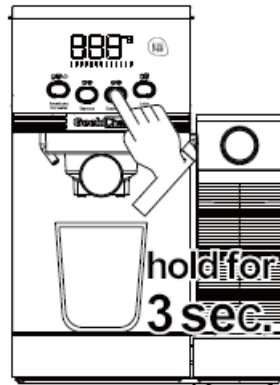
FROTHING MILK MANUALLY / ADDING ADDITIONAL FROTHED MILK

This machine also allows you to manually add more frothed milk to your beverages or froth milk alone.

1. Place your previously brewed beverage or an empty cup underneath the brew head. Make sure the milk

dispensing tube is aimed in the direction of the cup.

2. Press and hold the Cappuccino button for 3 second, the machine will start to froth the milk alone. The Cappuccino indicator will flash in white and green alternately.



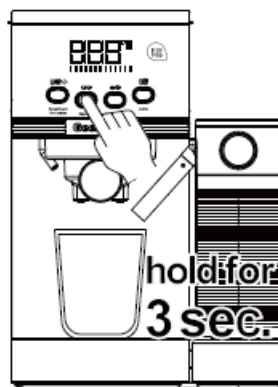
3. Press the Cappuccino button again to stop when the desired amount of frothed milk is reached.

AFTER PREPARING YOUR BEVERAGES WITH MILK

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk. Either way, always remember to do a clean cycle as described below "CLEANING THE MILK RESERVOIR AND MILK DISPENSING TUBE" to clean the milk dispensing tube.

CUSTOMIZE THE VOLUME OF ESPRESSO, AMERICANO, CAPPUCCINO AND LATTE

- This machine allows you to customize the volume of Espresso, Cappuccino and Latte as you desired.
- When the machine has finished preheating, press and hold the Espresso button for 3 seconds to turn it into volume setting mode. The Espresso, Americano, Cappuccino and Latte indicators will flash alternately in green indicating the machine is ready to customize the volume. Follow the next steps to customize the volume of each beverage.



- **Note** : If no operation is selected within 15 seconds, the machine will return to standby mode.

A. CUSTOMIZE THE VOLUME OF ESPRESSO

1. To customize the volume of a single shot espresso, press the Espresso button once. The machine will beep three times and start to brew. To customize the volume of double shots, press the Espresso button twice. The machine will beep three times and start to brew.
2. When the desired amount is reached, press the Espresso button again to stop. The machine will beep three times indicating that the volume has been customized successfully. The machine will return to standby mode.

Note : The adjustable volume ranges between 20ml/0.7oz to 200ml/7oz.

B. CUSTOMIZE THE VOLUME OF AMERICANO

1. To customize the volume of a small cup of Americano, press the Americano button once. The machine will beep three times and start making hot water. To customize the volume of a large cup of Americano, press the Americano button twice. The machine will beep three times and start making hot water.
2. When the desired amount of hot water is reached, press the Americano button again. Then the machine will start brewing espresso automatically.
3. When the desired amount of espresso is reached, press the Americano button once again to stop. The machine will beep three times indicating that the volume has been customized successfully. The machine will then return to standby mode.

Note: The adjustable time of hot water ranges between 8-90 seconds. The adjustable volume of espresso ranges between 20ml/0.7oz to 200ml/7oz.

C. CUSTOMIZE THE VOLUME OF CAPPUCCINO

1. To customize the volume of a small cup of cappuccino, press the Cappuccino button once. The machine will beep three times and start frothing milk. To customize the volume of a large cup of cappuccino, press the Cappuccino button twice. The machine will beep three times and start frothing milk.
2. When the desired amount of frothed milk is reached, press the Cappuccino button again. Then the machine will start brewing espresso automatically.
3. When the desired amount of espresso is reached, press the Cappuccino button once again to stop. The machine will beep three times indicating that the volume has been customized successfully. The machine will then return to standby mode.

Note: The adjustable time of milk frothing ranges between 6~60 seconds. The adjustable volume of espresso ranges between 20ml/0.7oz to 200ml/7oz.

D. CUSTOMIZE THE VOLUME OF LATTE

1. To customize the volume of a small cup of latte, press the Latte button once. The machine will beep three times and start frothing milk. To customize the volume of a large cup of latte, press the Latte button twice. The machine will beep three times and start frothing milk.
2. When the desired amount of frothed milk is reached, press the Latte button again. Then the machine will start brewing espresso automatically.
3. When the desired amount of espresso is reached, press the Latte button once again to stop. The machine will beep three times indicating that the volume has been customized successfully. The machine will then return to standby mode.

Note: The adjustable time of milk frothing ranges between 6~ 60 seconds. The adjustable volume of espresso ranges between 20ml/0.7oz to 200ml/7oz.

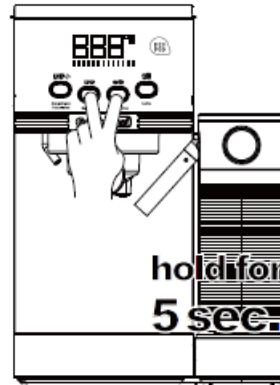
E. CUSTOMIZE THE VOLUME OF HOT WATER

1. To customize the volume of hot water, press the Hot water button for 3 seconds. The machine will beep three times and start making hot water.
2. When the desired amount of hot water is reached, press the Hot water button again to stop. The machine will beep three times indicating that the hot water volume has been customized successfully. The machine will return to standby mode.

Note: The adjustable time of hot water ranges between 8~90 seconds.

RESETTING DEFAULT VOLUMES

To reset the machine to the default volumes of Espresso, Americano, Cappuccino and Latte, press and hold the Espresso and Cappuccino buttons at the same time for 5 seconds. The machine will return to its original default settings.



WATER SHORTAGE WARNING

When the water tank run out of water, the Espresso, Cappuccino and Latte buttons simultaneously flash in green for the water shortage warning.

Once the water shortage warning is triggered, please proceed as follows:

1. Refill the water tank with room temperature water.
2. Place an empty cup underneath the brew head, and aim the milk dispensing tube into the empty cup.
3. Press either one button of the Espresso, Cappuccino, or Latte button. The machine will start to pump water and make hot water.
4. Once the hot water comes out of the milk dispensing tube, all the buttons will fully illuminate. Now the machine is ready to use again.

AUTO SHUT-OFF

The machine will shut off automatically if no operation is selected after 15 minutes on standby mode. All the buttons will turn off. To start the machine, press the Power button to turn off then press Power button again to turn on.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance keep the machine in working condition and ensures perfect coffee flavor, a constant flow of coffee, and excellent milk froth for an extend period.

CLEANING THE MILK RESERVOIR AND MILK DISPENSING TUBE

- Once you are done making your beverage with milk, you can either store the milk reservoir with milk directly in

the refrigerator or completely clean the milk reservoir and milk dispensing tube.

- It is important to clean the milk-frothing system immediately after making cappuccino, latte or frothing milk manually.
- Milk residue can block the milk-frothing system causing frothing issues, badly influencing coffee flavor or creating an unfavorable smell.
- If storing your milk reservoir with milk in the refrigerator, follow the cleaning cycle instructions:

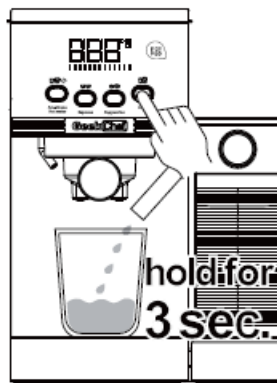
1. Place a large empty cup under the milk dispensing tube and make sure there is water in the water tank.
2. Aim the milk dispensing tube into the empty cup.
3. Press and hold the Latte button for 3 seconds. The machine will start to make hot water from the milk dispensing tube.



4. This clean cycle will run for 35 seconds and then stop automatically. Or press the Latte button again to stop process manually.
5. You can repeat steps 1-4 to make sure the residue milk is cleaned completely.
6. The milk dispensing tube is now clean and the milk reservoir with milk can now be stored in the refrigerator.

If completely cleaning milk reservoir, follow the deep cleaning cycle instructions:

1. Place a large empty cup under the milk dispensing tube and make sure there is water in the water tank.
2. Remove milk reservoir from machine and discard any remaining milk. Fill the milk reservoir with clean water.
3. Aim the milk dispensing tube into the empty cup.
4. Press and hold the Latte button for 3 seconds. The machine will start to make hot water from the milk dispensing tube. The clean cycle will run for 35 seconds and then stop automatically. Or press the Latte button again to stop process manually.



5. Press and hold the Cappuccino button for 3 seconds. The machine will start to make steam from the milk dispensing tube. This process will run for 2 minutes and then stop automatically. Or press the Cappuccino button again to stop process manually.



6. You can repeat steps 1-5 to make sure the residue milk is cleaned completely.
7. Rinse and wash all parts of the milk reservoir container and lid thoroughly with warm soapy water. Rinse and dry well.

Note: Do not use abrasive cleaners and scouring pads, as they will scratch the finish. The milk reservoir and lid is also dishwasher safe.

CLEANING THE FILTER HOLDER/PORTAFILTER AND THE FILTERS

The filter holder and filters should be kept clean to guarantee perfect results.

Warning: To avoid burns, the filter must only be removed when the filter holder has cooled down completely.

1. Remove the filter holder and discard the coffee grounds or used pod. Remove the filter from the filter holder and wash them with warm water. Make sure to rinse and dry them well.
2. If you notice a malfunction when brewing coffee, immerse the filter in boiling water for 10 minutes and then rinse with running water.

Note: Do not clean the filter holder and filters in the dishwasher.

CLEANING THE BREW HEAD

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

1. Wipe the lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.
2. Insert the empty filter holder into the brew head without using coffee grounds.
3. Place an empty cup under the brew head.
4. Press the double button and fill the cup with water.
5. Remove the filter holder from the brew head and clean the brew head with a dry cloth.

Warning: Do not try to disassemble the brew head. It will damage the brew head and lead to leakage.

CLEANING THE WATER TANK

1. Discard the remaining water by removing the water tank and turning it upside down over the sink. It is recommended to empty the water tank between uses.
2. Wash the water tank with soapy water, Make sure to rinse and dry it well.

Note: Do not wash the water tank in the dishwasher.

CLEANING THE DRIP TRAY

Empty the Drip Tray and Inner Drip Tray when required. If the red Water Level Indicator appears through the Grill, empty the Drip Tray immediately. Clean the Drip Tray and Grid weekly with warm water and a little non-abrasive washing up liquid, rinse and dry.

CLEANING THE UNIT

1. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
2. Do not store any of the filter holder in the brew head. This can adversely affect the seal between the brew head and the filter holder while brewing espresso.

Warning: Do not immerse main body of the appliance or power cord and plug in water or any other liquid.

DESCALING

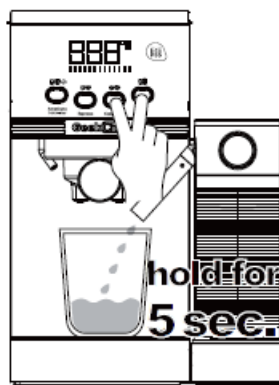
- To make sure your espresso machine operates efficiently, to clean the internal pipes, and to preserve the flavor of your coffee, the coffee machine needs to be descaled, cleaned and maintained periodically.
- Also, after 500 brew cycles, a descaling warning will be shown. The Power button will flash 5 times to indicate it is time to descale the machine. The descaling warning will appear at every start-up if you do not run a descaling cycle.

Proceed as below steps to descaling the machine:

1. Fill the water with descaling agent (4 parts water to 1 part descaling agent) and fill the water tank up to the Max marking.

Note: Please also refer to the instructions on the descaling agent. Please use a household descaling agent, or you can use citric acid instead of a commercial descaling agent – in this case use 100 parts of water to three parts of citric acid.

2. Insert the filter holder with filter and no coffee, and place a large empty cup or other suitable receptacle on the drip tray.
3. Press and hold the Cappuccino and Latte button together for 5 seconds. The machine will start the descaling cycle, and the descaling cycle will run 6 minutes then stop automatically.



4. Repeat the previous steps until the tank empties.
5. Repeat the process two more times using only CLEAN TAP WATER without any descaling agent.

TROUBLESHOOTING

PROBLEM	CAUSE	CORRECTIONS
Machine doesn't work.	Machine is not switched on or power plug is not plugged in.	Make sure that the power plug is plugged in, that the ON/OFF button has been pressed and that both coffee buttons light up in white.
	Short circuit / power outlet is without power.	Check the power supply.
Coffee does not run out of the filter holder.	Water tank is empty.	Fill water tank.
	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The machine cannot pump the water.	Press and hold the Latte button for 3 seconds to run the cleaning cycle. This process will help the machine to pump the water.
	Filter is clogged up.	Clean the filter's hole with a pin.
Coffee only slowly runs out of the filter holder.	Coffee is ground too finely.	Ensure appropriate degree of grinding.
	Too much coffee in filter.	Ensure appropriate amount.
	Ground coffee is tamped too strongly.	Tamp ground coffee less strongly.
	Filter is clogged up.	Clean the filter's hole with a pin.
Coffee runs through too quickly	Coffee is ground too coarsely.	Ensure appropriate degree of grinding.
	Too little coffee in filter.	Ensure appropriate amount.
	Ground coffee is not tamped strongly enough.	Tamp ground coffee more strongly.
Coffee is cold.	Machine is not pre-warmed.	Let hot water run through the appliance with the inserted filter holder (with filter but without coffee grounds) before extracting the first coffee to warm up the brew system.
	Cups not pre-warmed.	Pre-warm cups with warm water.
Coffee is too weak.	Using single filter for double shot of espresso.	Use double filter for double shot of espresso.
	The amount of coffee grounds is too less.	Increase the amount of coffee grounds.
	Ground coffee is too coarse.	Use a finer grind.

PROBLEM	CAUSE	CORRECTIONS
Water is pooled under the coffee machine.	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The drip tray is filled with water.	Empty and clean drip tray.
Coffee is dripping out of the rim of the filter holder.	Too much coffee in the filter.	Make sure to use the correct amount of coffee.
	Coffee ground is sticking to the sealing ring of the brewing head.	Turn off the machine, wait until it has cooled down and then clean the filter, the filter holder and the brew head with its sealing ring.
	Filter holder is not completely closed.	Insert the filter holder and turn the handle to the right until you feel some resistance.
The Cappuccino and Latte button indicators do not illuminate.	The milk reservoir is not inserted.	Insert the milk reservoir into the machine, and push the locker to "Lock" position.
	The milk reservoir is not fully inserted.	If the milk reservoir is on unit, push it in firmly and push the locker to "Lock" position until Cappuccino and Latte button indicators illuminate.
Milk is not foamy after frothing or it is not coming out of the frothing tube.	Ran out of steam.	Make sure there is enough water in the water tank.
	Milk is not cold enough.	Chill milk and frothing pitcher prior to making cappuccino or latte.
	Frothing tube is blocked.	Follow the instructions to clean the milk reservoir & frothing tube.
The volume of Cappuccino or Latte that comes out is different every time.	Frothing tube is blocked.	Follow the instructions to clean the milk reservoir & frothing tube.
Bad smell comes out of the milk tube.	There are some residue milks in the milk-frothing system.	Follow the instructions to clean the milk reservoir & frothing tube in time.

DO NOT TAKE APART THE APPLIANCE. CONTACT AN AUTHORIZED SERVICE FACILITY.

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the USA. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

LIMITED WARRANTY

LIMITED WARRANTY

- Geek Technology Co., Ltd. warrants to the original consumer or purchaser this Geek Chef Espresso Coffee

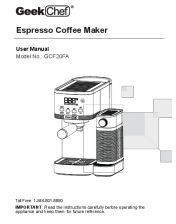
Maker is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, Geek Technology Co., Ltd. at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to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

- For warranty or repair service: Call 1-844-801-8880 and choose the appropriate prompt, or email care@geektechnology.com . Please have your Product's model number, date code(on rating label) your 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 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 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.

Geek Technology Co., Ltd. 120 US Route 46, Parsippany, NJ 07054 Toll Free 1-844-801-8880
Version Update –2022.11

 <p>The image shows the cover of the GeekChef GCF20FA Espresso Coffee Maker User Manual. It features the GeekChef logo at the top, followed by the product name 'Espresso Coffee Maker' and 'User Manual'. Below this is the model number 'GCF20FA'. A central image shows the coffee maker, which is a compact, white and grey machine with a digital display and buttons. At the bottom, there is a small warning icon and text: 'CAUTION: Please read the safety instructions before operating the machine. See the manual for more details.'</p>	<p>GeekChef GCF20FA Espresso Coffee Maker [pdf] User Manual</p> <p>GCF20FA Espresso Coffee Maker, GCF20FA, Espresso Coffee Maker, Coffee Maker, Maker</p>
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References

- [User Manual](#)

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