

Gevi
ECMC0 Semi
Automatic
Espresso
Machine



Gevi ECMC0 Semi Automatic Espresso Machine User Manual

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Gevi ECMC0 Semi Automatic Espresso Machine



IMPORTANT SAFEGUARDS



When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

Warning

- Read the manual first.
Gets familiar with these instructions before using your coffee machine.
- Check the voltage.
Make sure the outlet voltage matches the rated voltage of your machine (see the manual for details).
- Avoid electrical hazards.
To prevent electric shock or fire, never submerge the power cord or machine in water or any other liquid.
- Adult supervision required.
Never leave children or anyone who cannot operate the machine unattended while it's in use.
- Unplug before cleaning or servicing.
Always disconnect the plug from the outlet before cleaning or attaching/removing parts. Allow the machine to cool down before touching.
- Damaged cord?
Get help. A damaged power cord is a safety hazard. If the cord is damaged, contact the manufacturer or a qualified service center for replacement to avoid potential risks.
- Machine trouble?
Get it checked. If your machine malfunctions or stops working properly, take it to the manufacturer or a qualified service center for repair.
- Use approved parts only.
For safety reasons, only use accessories and replacement parts recommended by the manufacturer.
- Indoor use only.
This coffee machine is designed for indoor use only.
- Avoid cord hazards.
Don't let the power cord hang over the edge of a counter or touch hot surfaces.

- Keep away from heat sources.

Don't place the coffee machine on or near a hot gas stove, oven, or other heat sources.

- Intended use only.

Use the coffee machine for its intended purpose only. Do not use it for any other applications. Keep it in a dry environment.

- Water only.

Fill the water tank with clean, cold water only. Do not add milk or other liquids.

- Grip the plug, not the cord.

When unplugging the machine, grasp the plug itself, not the cord.

- Hot surfaces.

During operation, some parts of the machine may become very hot. Avoid touching hot surfaces directly. Use handles or knobs.

- Adult supervision for children.

Children should always be supervised when using the coffee machine to ensure safe operation.

- Temperature requirements.

The operating and storage temperature for this machine should be above 0°C (32°F).

- Avoid harsh environments.

Do not use the coffee machine in high temperatures, strong magnetic fields, or very humid environments.

- A grounded plug is required.

This machine has a grounding plug. Ensure the outlet you use is properly grounded.

- Do not operate without water.

Do not use the appliance without a filled water tank.

- Intended use environments.

This appliance is suitable for household and similar applications.

SAVE THIS INSTRUCTION BOOKLET For an electronic instruction booklet, please contact the Gevi support team.

Warning

- Pressure

To avoid burns or damage to the coffee machine, do not remove the water tank or portafilter while in use.

Ensure the machine is turned off and all indicator lights are extinguished before adding water. When extracting coffee, properly secure the Portafilter to prevent loosening and potential injury.

- High temperature

During the operation, keep hands and body away from the portafilter and steam wand to avoid burns. Only adjust the steam wand by a protective sleeve.

North American models with grounded plugs



POLARIZED PLUG

This machine has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety

feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm, do not use that outlet.

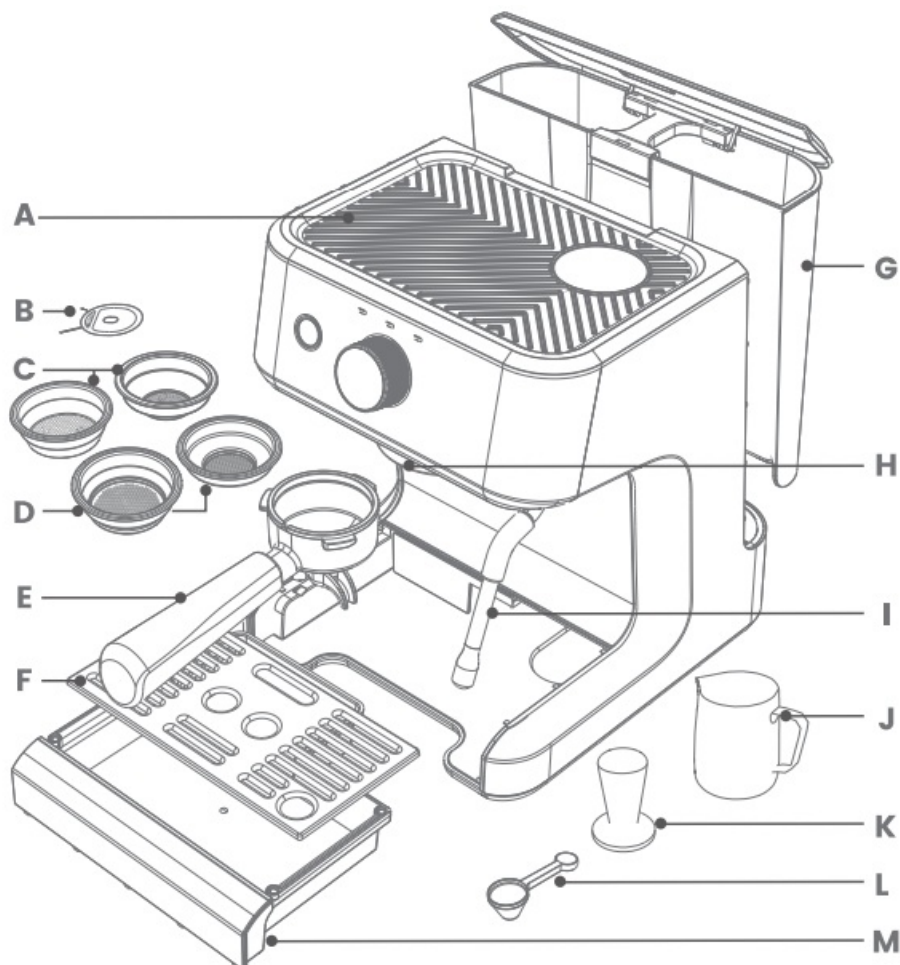
OVERVIEW

KNOW YOUR ESPRESSO MACHINE

Model: ECMC0

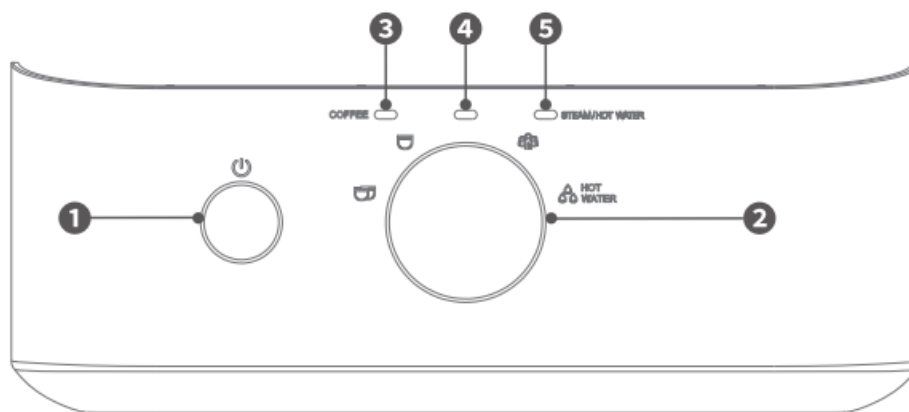
Electrical parameters: 120v- 60Hz 1350W

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- A. Cup Warming Tray
- B. Cleaning Pin
- C. Single wall Filter Baskets
- D. Dual Wall Filter Baskets (1 Cup & 2 Cup)
- E. 58mm Portafilter
- F. Drip Tray Lid
- G. Removable Water Tank
- H. Group Head
- I. Swivel Steam Wand
- J. Milk Pitcher
- K. Tamper
- L. Spoon
- M. Removable Drip Tray

Control Panel



1. Power Button & Indicator
2. Control Dial
3. COFFEE Indicator
4. Standby Indicator
5. STEAM/HOT WATER Indicator

Marking On The Control Dial

-  1 Cup
-  2 Cup
-  Steam
-  Hot Water

BEFORE FIRST USE

Machine Preparation


IMPORTANT: Do not remove any safety, warning, or product information labels from your coffee machine.

1. Remove all tapes and labels from your coffee machine before use, except for the labels listed above.
2. Thoroughly clean the removable parts of the machine with warm water.
3. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly



Do not immerse the outer housing, power cord or power ID plug in water or any other liquid.

Clean Cycle

- Remove the water tank and fill it with cold water to the indicated MAX line. Place the water tank back to the machine.
- Place a large container under the Group Head.
- Plug in and press ' () ' button to turn on the machine.
- Once the ' standby' Indicator is illuminated, the preheating is complete.

- Turn the Control Dial to  the position. (See Fig 1) The machine will commence its clean cycle and the ' COFFEE ' Indicator flashes

- After the water flow stops, turn the Control Dial  position. (See Fig 2)






Make sure to point the Steam Wand towards the Drip Tray to avoid injury from hot steam.

- When the steam wand continues to emit steady steam, turn the Control Dial to the ' standby ' position, and the cleaning cycle has been completed.
- Repeat this clean cycle step 5-7 several times.

OPERATE YOUR ESPRESSO MACHINE

Filling The Water Tank

1. Fill the water tank with cold tap water to the maximum mark and place the water tank back into position.
2. Plug the power cord into the power outlet.
3. Press the '  ' button. The '  ' button will flash while the machine is heating. When the correct temperature has been reached, the  , 'Standby' Indicators are illuminated and the ' COFFEE ' , 'STEAM/HOT WATER' Indicator are in an extinguished state.

Note

Check the water level before use and replace the water daily. The water tank should be filled with fresh, cold water before each use.

Coffee Preparation

1. Insert the correct Filter Basket into the portafilter.
 1. The Single Wall titer (1 & 2 Cups) are designed to be used with freshly ground coffee and allows you to experiment with grind, dose, and tamp to create a more balanced espresso.
 2. The Double Wall titer (1 & 2 Cup) are designed to be used with preground coffee and regulate the pressure to help optimize extraction and crema regardless of the grind, dose or tamp pressure.
 3. If you want to make an I cup, install the I Cup filter basket to the portafilter.
 4. If you want to make 2 cups of coffee or a stronger cup, install the 2 Cup filter basket to the portafilter.
2. Fill the Filter Basket with coffee grounds.
 1. Add 13g of ground coffee to I Cup filter basket.
 2. Add 19g of ground coffee to 2 Cup filter basket.
3. Tap down to collapse the grounds, then use the tamper to tamp down\ firmly(approx. 12.5kg of pressure). Wipe excess coffee from the rim of the filter basket to ensure a proper seal in the Group Head is achieved. (See Fig 3)

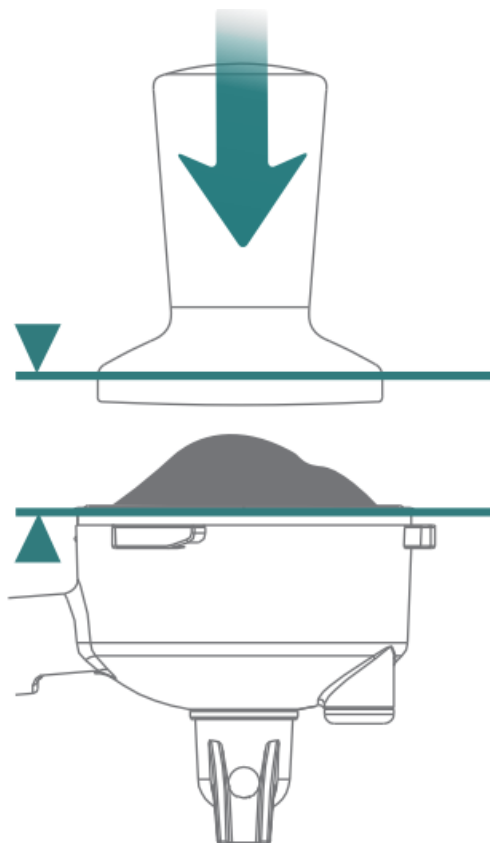




Fig 3

Extracting Espresso

1. Insert the Portafilter into the Group Head and lock into position

2. Turn the Control Dial to the ) 'or' 

3. A pumping sound will be heard. The 'COFFEE' will flash. After a few seconds, the coffee is extracted.
4. Wait till the unit stops extracting or your desired amount of coffee has been extracted, and turn the Control Dial to the 'Standby' Position.

Note

1. Place the portafilter underneath the Group Head so that the handle is aligned with the 'INSERT' position. Insert the portafilter into the Group Head and rotate the handle towards the center until resistance is felt.
2. If the machine has run continuously for 30 minutes, allow the machine to cool for 10 minutes before the next use.
3. After espresso extraction, the Dial Control must be turned back to 'Standby' position



After extraction, the metal parts of the portafilter will be hot. Do not touch.

Save Your Setting

Want to save the setting used to extract your desired amount of coffee?



1. When the machine is standing by, set the Control Dial to
2. Press and hold the '⏻' until the machine extracts sufficient coffee.
3. During the extraction amount setting process, the '⏻' Indicator light and the 'COFFEE' Indicator light will flash simultaneously. Once the desired capacity is reached release the '⏻' button and turn the Control Dial to the 'standby' position.
4. Setting saved. Use the preset setting directly on your next brew.

Note

For 1 Cup, the adjustable flow rate is 20 – 125ml, whereas for 2 Cup, the adjustable flow rate is 20 – 250ml.

Texturing Milk

The Gevi Espresso Machine is equipped with a 'commercial style' Steam Wand. Before inserting the steam wand into the milk, it is recommended to purge the steam wand first.



1. Set the Control Dial to '☁️'. The 'STEAM/HOT WATER' and '⏻' will flash. It may take a few moments before the steam appears.
2. Pause the steam by returning the Dial back to the 'standby' position.
3. Insert the wand into the milk and set the Control Dial to the '☁️' position again within 8 seconds from step 3.
4. To stop the steam, set the Control Dial to the 'standby' position







Hot water may drip from the Steam Wand. Always direct\ spout outlet towards the drip tray, while not frothing.

Note

When the espresso machine creates steam, a pumping sound can be heard. This is the normal operation of the 15-bar Italian pump.

Hot Water



The machine features a separate Hot Water function that dispenses hot water from the Steam Wand.\ To use the Hot Water function:









1.  Set the Control Dial to  The 'STEAM/HOT WATER' will flash and 'will illuminate. Hot water will be released when it's ready.
2. Turn the Control Dial to the 'Standby' position to turn the hot water off

OTHER FEATURES

Customize Brewing Temperature

With our PID technology, you can customize the brew temperature for optimal extraction.

1. Hold the '  ' button for 3 seconds to enter the temperature setting mode.
2. Choose your desired temperature by setting the Dial position (see chart below).
3. Press the '  ' button to confirm.
4. Turn the Dial to the 'Standby' position. New temperature will be applied on your next brew.

Temperature	Dial Position	Indicator
90°C (194°F)		COFFEE  Flashes once
92°C (197.6°F)		COFFEE  Flashes Twice
94°C (201.2°F)		 STEAM/HOT WATER Flashes Once
96°C (204.8°F)		 STEAM/HOT WATER Flashes Twice

Descaling Alert



After using the machine for a period of time, the , 'STEAM/HOT WATER' Indicator light will flash simultaneously, to remind you to descale the machine.

Auto Shut-off

If left idle for than 15 minutes, the machine will turn off automatically

CLEANING&. MAINTENANCE

Descaling The Machine

To improve the lifespan of your machine and the taste of coffee, we recommend descaling the machine on regular basis according to use frequency.



Do not immerse power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during decalcifying

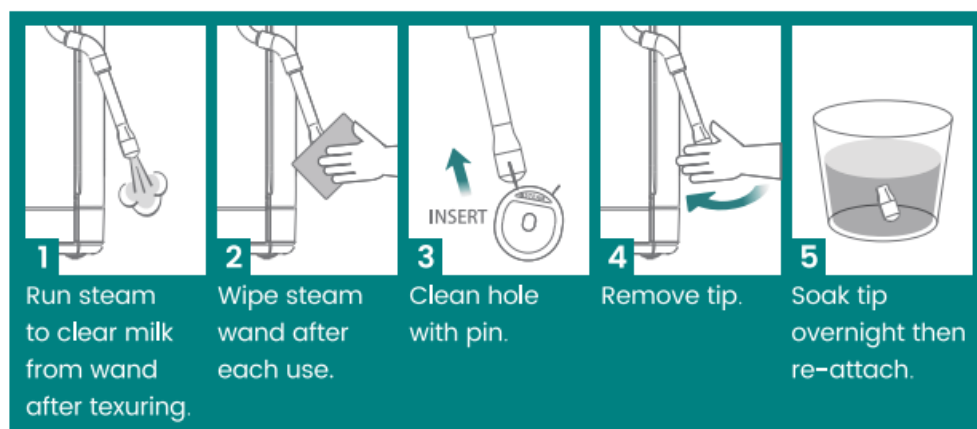
Suggested descale solution

Gevi coffee machine cleaner. (Prepare as per cleaner instructions)

1. Prepare your descaling solution and add it to the water tank.
2. Place a large container under both the Group Head and the Steam Wand.
3. Plug the machine into the power outlet. Ensure the Control Dial is set to the ' Standby ' position.

4. Press and hold the '⏻' button for 6 seconds, '⏻' and 'Standby' Indicators flash at the same time. The machine has entered 'Descaling mode'.
5. Set the Control Dial to the '☺' position, '⏻', 'Standby', 'COFFEE' flash at the same time. Hot water will flow from the Group Head. After 2 minutes, '⏻', 'Standby', 'COFFEE' flash quickly to indicate for next step.
6. Set the Control Dial to the '☼' position, '⏻', 'Standby', 'STEAM/HOT WATER' flash at the same time. Hot water will pass through from Steam Wand. After 2 minutes, '⏻', 'Standby', 'STEAM /HOT WATER' flash quickly to indicate for next step.
7. Clean up Group Head and the Steam Wand with soft damp cloth.
8. After descaling, remove the water tank and rinse thoroughly then refill with fresh cold water. Put the water tank back in place.
9. Set Control Dial to the '☾' position, '⏻', 'Standby', 'STEAM/HOT WATER' flash at the same time. Hot water flows out of the Steam Wand. After 2 minutes, '⏻', 'Standby', 'STEAM/HOT WATER' flash quickly to indicate for next step.
10. Set Control Dial to '☺' position, '⏻', 'Standby', 'COFFEE' flash at the same time. Hot water pass through from Steam Wand. After 2 minutes, '⏻', 'Standby', 'COFFEE' flash quickly to indicate for next step.
11. Turn the Control Dial to 'Standby' to return to 'Standby' mode.

Steam Wand Cleaning



Portafilter Cleaning

- Separate filter basket and portafilter, rinse with water.

Cleaning Filter Baskets

Should the fine holes in the filters become blocked, try the followings:

- Place the filter into the portafilter. Run water through the machine with the filter and portafilter in place, without any ground coffee.
- The pin tool can be used to clear the filter basket holes.
- For a thorough clean of the filters, dissolve a cleaning tablet in hot water and soak filters overnight.

Cleaning The Outer Housing And Cup Warming Plate

The outer housing and cup warming plate can be cleaned with a soft, damp cloth. Then polish with a soft, dry cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.


Cleaning The Drip Tray

The drip tray should be removed, emptied and cleaned at regular intervals. Wash the drip tray with warm soapy water, using a non-abrasive liquid, rinse and dry thoroughly. The drip tray base and cover are dishwasher safe.



Do not immerse power cord, power plug or appliance in water or any other liquid.

Storing Your Machine

Before storing, press the  'button', turn the Control Dial to 'Standby' position. Insert all accessories into position or into the storage tray. Store upright, Do not place anything on top.

TROUBLESHOOTING

Problem	Possible Causes	What To Do
Coffee does not run through.	Machine is not turned on.	Ensure the machine is plugged in and the ' ' button is pressed.
	Water tank is empty.	Fill water in the water tank.
	Coffee grounds are too fine.	Ensure you use a suitable espresso coffee grounds.
	Too much grounds in the filter basket.	For the 1 Cup filter, use about 13g. For the 2 Cup filter, use about 19g.
	Coffee tamped too firmly.	Approx. 12.5kg of pressure.
	The filter basket is blocked.	Use a pin to clear the holes.
Coffee runs out too quickly.	The coffee grounds are too coarse.	Ensure you use a suitable espresso coffee grounds.
	Coffee not tamped firmly enough.	Apply approx. 12.5kg of pressure.

Problem	Possible Causes	What To Do
Coffee is too cold.	Cups not preheated.	Preheat cups.
	Milk not heated enough (if making a milk coffee).	When the base of the pither becomes too hot to touch this is when the milk is heated at the correct temperature.
No crema.	Coffee grounds are too coarse.	Ensure you use a suitable espresso coffee grounds.
	Coffee grounds are not fresh.	Change coffee grounds from freshly roasted beans.
	Filter holes are blocked.	Use the pin tool accessory to clear the holes.
Machine is making pulsing/ pumping sound while extracting coffee or steaming milk.	The machine is carrying out the normal operation of the 15 bar Italian pump.	No action required as this is the normal operation of the machine.

Problem	Possible Causes	What To Do
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Coffee runs out around the edge of the portafilter.	Portafilter is not inserted into the Group Head properly.	Insert portafilter into the Group Head, rotate the handle towards the center until resistance is felt.
	There are coffee grounds around the filter basket rim.	Clean any excess ground coffee from the rim of the filter basket to ensure a proper fit into the Group Head.
	Incorrect filter for amount of coffee grounds used.	Ensure you use the 1 Cup filter for 1 cup of coffee and the 2 Cup filter for 2 cups of coffee.
Coffee drips from the portafilter spouts.	Coffee grounds are too fine.	Ensure you use a suitable espresso coffee grounds.
	Internal water line is blocked by mineral deposits.	Descale the machine.

No steam is generated.	Steam Wand is blocked.	<p>Clean the steam wand with Cleaning Pin, tip is removable for deep cleaning.</p> <table border="1"> <thead> <tr> <th>Problem</th><th>Possible Causes</th><th>What To Do</th></tr> </thead> <tbody> <tr> <td rowspan="2">No hot water.</td><td>Empty tank.</td><td>Fill tank.</td></tr> <tr> <td>Steam Wand is blocked.</td><td>Clean the steam wand with Cleaning Pin, tip is removable for deep cleaning.</td></tr> <tr> <td rowspan="3">Milk is not smooth enough.</td><td>Not enough steam.</td><td>Steam wand may be blocked.</td></tr> <tr> <td>Milk is not cold enough.</td><td>Use cold fresh milk.</td></tr> <tr> <td>Needs practice.</td><td>Get more familiar with the unit.</td></tr> </tbody> </table>	Problem	Possible Causes	What To Do	No hot water.	Empty tank.	Fill tank.	Steam Wand is blocked.	Clean the steam wand with Cleaning Pin, tip is removable for deep cleaning.	Milk is not smooth enough.	Not enough steam.	Steam wand may be blocked.	Milk is not cold enough.	Use cold fresh milk.	Needs practice.	Get more familiar with the unit.
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	Milk is not cold enough.	Use cold fresh milk.															
	Needs practice.	Get more familiar with the unit.															

PRODUCT SPECIFICATIONS

Model:	ECMC0
Voltage:	120V
Frequency:	60Hz
Watt:	1350W
Net Weight:	6.2kg / 13.67lbs
Color:	Stainless Steel
Water Tank Capacity:	2.2L / 74.4oz
Product Size:	12.2*10.3*13.0 inch
Scenario:	For Household Use Only

WARRANTY

www.gevi.com

Warranty service is provided by Gevi Customer Service Center. To contact customer service team, visit our website at www.gevi.com, email at service@gevi.com or call Gevi at 855-9922-888.

Note

A valid proof of purchase is required for warranty service.

Period	Gevi Will Replace
30 Days From the date of original purchase	Whole unit if the coffee machine fails due to a defect in materials or workmanship
1 Year From the date of original purchase	Any part of the coffee machine which fails due to a defect in materials or workmanship

Warranty Extension

Register your warranty at www.gevi.com/pages/warranty-registration to receive 3 months warranty extension for FREE.



Warranty Register

WARNING: This product can expose you to chemicals including Lead and Bisphenol A (BPA) , which are known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warmings.ca.gov.



Environmental Protection Treatment

You can help protect the environment! Strictly follow the rules: please dispose of your waste electrical equipment at the appropriate waste stations

CONTACT

Gevi Official Website

- Website anytime, anywhere. You can also get more information about
- Gevi via. Have a question or need assistance with your appliances?
- Visit Gevi's Official www.gevi.com

Gevi Official Hotline

- Wish to speak with someone? Call 855-9922-888 during 9:00 AM to
- 5:00 PM Pacific Standard Time (PST).

Gevi Official Email

- To describe your issue in detail, write to us at service@gevi.com

Warranty Register Register your warranty at www.gevi.com/pages/warranty-registration to receive 3 months warranty extension for FREE.



Customer Service

- 855-9922-888
- Email: service@gevi.com
- Website: www.gevi.com

Documents / Resources



[Gevi ECMC0 Semi Automatic Espresso Machine](#) [pdf] User Manual
ECMC0 Semi Automatic Espresso Machine, ECMC0, Semi Automatic Espresso Machine, Espresso Machine, Machine

References

- [User Manual](#)

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