

Gevi GECME403L-U 5403L Espresso Machine Espresso Maker



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Gevi GECME403L-U 5403L Espresso Machine Espresso Maker



Specifications

- **Model:** GECME403L-U
- **Type:** 2-in-1 smart espresso coffee machine
- **Main Components:** Coffee-brewing part, Milk-frothing part

Product Information

Part 01 – Brewer

Make Every Sip Count

1. Before Use

- **A. Water Outlet:** Ensure the rubber plug of the water outlet in the water tank is removed.
- **B. Water Quality:** Use pure water for best results.
- **C. Water Level:** Fill water up to the MAX line in the tank to avoid noise from the water pump.
- **D. Coffee Preparation:** Balance sweetness, acidity, and bitterness; adjust factors like coffee bean freshness, grind size, tamping force, and water temperature for preferred taste.
- **10 Requirements for Coffee Making:**

1. The freshness of Coffee Beans
2. Roast Degree of Coffee Beans
3. Grind Size
4. Grind Dose
5. Tamping Force
6. Water Temperature

Part 02 – Milk-Frothing

Make Every Sip Count

Operation Tips

Ensure proper pre-heating before brewing coffee to avoid low-temperature issues.

Usage Instructions

Coffee Brewing:

1. Prepare the machine as per the “Before Use” instructions.
2. Select appropriate coffee beans and grind size.
3. Add coffee grinds to the portafilter, tamp down firmly but not too hard.
4. Check water temperature and brewing indicators before starting the brewing process.
5. Adjust factors as needed for desired taste.

Maintenance Tips

To maintain machine performance:

- Regularly clean all parts as per the maintenance manual.
- Descale the machine periodically to prevent buildup.
- Replace filters and other consumables as recommended.

FAQ

- **Q: How often should I descale the machine?**
 - **A:** Descaling should be done every 2-3 months depending on usage and water hardness.
- **Q: Can I use flavored coffee beans in the machine?**
 - **A:** It is not recommended as flavored beans may affect the machine's internal components.

The lack of maintenance of the machine would not only affect your coffee taste but also lower the performance or even shorten the lifespan of your machine. For you to better maintain your machine, we've prepared some helpful tips for you as follows. Our 2-in-1 smart espresso coffee machine is mainly composed of a coffee-brewing part and a milk-frothing part.



In daily use, limescale gradually builds up inside the machine's water pipes and heaters where water flows through. This machine can brew coffee or froth milk independently and these 2 functions with independent water pipes, hence each time either brewing coffee or frothing milk will be considered as one count of use. We suggest descaling the machine when the machine reaches a certain count of use. The number "100" mentioned below is the total count of use that includes both coffee brewing and milk frothing.

Before Use

- **A.** Please make sure that the rubber plug of the water outlet of the water tank is removed;
- **B.** It is recommended to use pure water;
- **C.** Please fill enough water in advance but do not exceed the MAX line of the water tank, and do not add too little water, otherwise when the water runs out the water pump will make a loud noise and affect the coffee effect;
- **D.** A great espresso is about achieving the perfect balance between sweetness, acidity, and bitterness. The flavour of your coffee will depend on many factors, such as the freshness of coffee beans, the roast degree of coffee beans, grind size, grind dose, tamping force, water temperature, cup size and shot volume. Experiment by adjusting these 10 factors just one at a time to achieve the taste of your preference. Ensure that coffee is made according to the following 10 requirements:



The freshness of Coffee Beans

We recommend quality 100% Arabica beans with a 'Roasted On' date stamped on the bag, not a 'Best Before' or 'Use By' date. Coffee beans are best consumed between 5–20 days after the 'Roasted On' date. Stale coffee may pour too quickly from the portafilter spouts and taste bitter and watery.



Roast Degree of Coffee Beans

For making espresso, medium- or dark-roasted coffee beans are well-suited. If you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor.



Grind Size

To make a good espresso, a fine grind is a must. When grinding coffee beans, the grind size should be fine but not too fine. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso. If the grind is too fine (looks like powder and feels like flour when rubbed between the fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be **OVER EXTRACTED**, dark in color, and bitter in flavor. Besides, a too-fine grind will more easily lead to a blockage in which water overflows through the edges of the portafilter. If the grind is too coarse, the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be **UNDER EXTRACTED** and lacking in color and flavor.



Grind Dose

Add a proper amount of coffee grinds to the portafilter, the dose of the double cup is around 14 grams but does not over the **MAX** line.



Tamping Force

Using the tamper, tamp down the coffee grinds firmly with pressure around 10-15kg but not too hard to avoid a blockage, in which water overflows through the edges of the portafilter. The amount of pressure is not as important as the consistent pressure every time. After tamping, make sure to wipe away any excess coffee grinds on the edges of the portafilter before installing it into the group head.



Water Temperature

Before brewing, make sure the knob is in the " " position and the temperature is suitable, at this point, the espresso function indicator illuminates green, and the **MILK STEAMING** button is not being pressed down. The espresso function indicator is the only correct indicator for brewing coffee, and the thermometer gauge is only for reference. When the espresso function or the steam indicator lights up, it means the temperature right now is suitable for brewing coffee.

TAKE NOTE OF THE BELOW 2 CASES OF MISOPERATION:

CASE 1- Low Temperature

The machine is just turned on and in the process of pre-heating, so it has not reached a suitable temperature for brewing coffee. Before brewing coffee, make sure the pre-heating process has finished, at this moment, the espresso function indicator illuminates green solid on.

CASE 2- High Temperature

The suitable temperature for brewing coffee is around 92 degrees Celsius (198 degrees Fahrenheit). If you accidentally press the MILK STEAMING button or immediately brew coffee after steaming, the temperature will be too high, and it is not suitable for brewing coffee.

WHAT TO DO?

If the MILK STEAMING button is being pressed down, reset the MILK STEAMING button to its initial state and The espresso function indicator will flash. Wait until the temperature is cool down to an appropriate temperature for coffee, at this point, the espresso function indicator is solid then press the BREWING ESPRESSO button for brewing. Here 2 ways to cool down the machine:

1. Wait for the machine to lower down to a suitable temperature, but this will take some time.
2. Release the steam by turning the knob to the hot water icon to shorten the cooling time. Wait for the machine to stop releasing hot water from the steam wand. Now, the machine is ready for brewing coffee.

If the machine just finished steaming, do not brew coffee immediately. Make sure the MILK STEAMING button to its initial state, you can follow the above for cooling down the machine to a suitable temperature and then brew coffee.



Purging the Group Head

Before placing the portafilter into the group head, run a short flow of water through the group head by pressing the BREWING ESPRESSO button. This will stabilize the temperature prior to extraction.



Cups

If for 2 shots with 1 cup, it is recommended that the capacity of the cup is about 100mL. While for 2 shots with 2 cups or 1 shot with 1 cup, it is recommended that each cup is about 50mL. The cups without pre-heating or too large will make the temperature of the espresso drop quickly, resulting in a poor flavor.



Extracting Espresso Speed

If the group head, filter basket, and portafilter are not blocked, as a guide, the espresso will start to flow after 8-12 seconds (infusion time) and should be the consistency of dripping honey. If the espresso starts to flow after less than 7 seconds, you have either under-dosed the filter basket and /or the grind is too coarse. This is an UNDER EXTRACTED shot. If the espresso starts to drip but doesn't flow after 12 seconds, the grind is too fine. This is an OVER EXTRACTED shot.



Shot Volume

Around 40mL per cup is recommended.

- **E.** Place the handle of the portafilter in the INSERT position of the machine, put it upward into the Group Head, and rotate it counterclockwise until the handle of the portafilter is at a 90-degree angle to the machine and the three ears of the portafilter should be stuck on the machine.

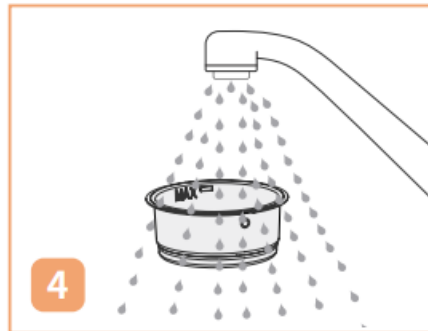
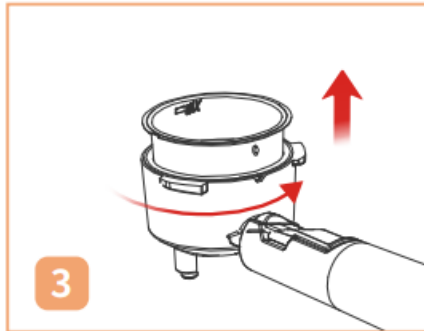
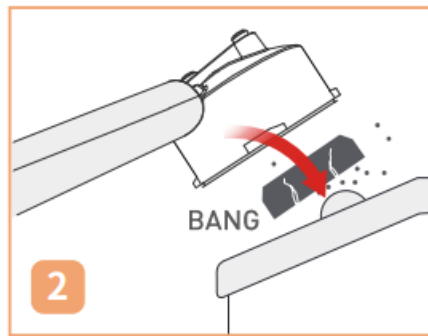
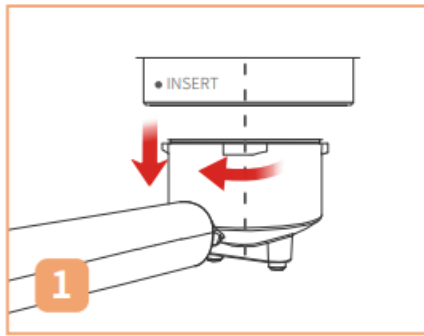
In Use

- **A.** If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.
- **B.** Do not remove the portafilter when it is in use to avoid scalding.
- **C.** If the portafilter is not installed in place during brewing, turn off the POWER Button to stop the brewing, and then wait for 20 seconds before detaching the portafilter.

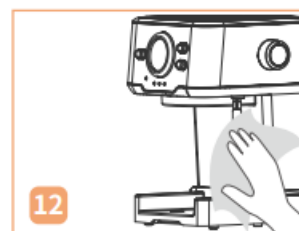
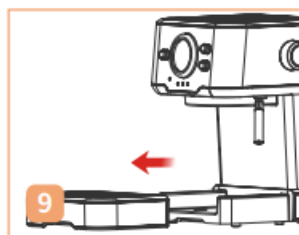
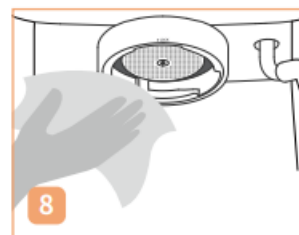
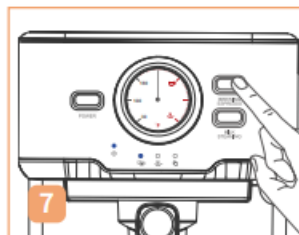
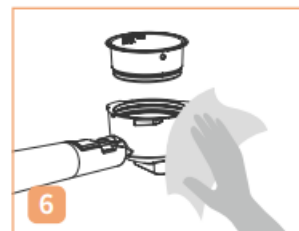
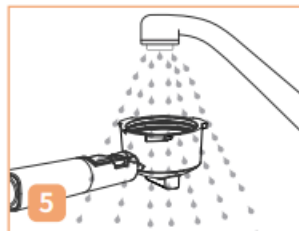
After Use

After regular use, water can cause mineral build-up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and the taste of the espresso, or even shortening the lifespan of your machine. Please strictly follow the instructions and requirements below to clean the coffee-brewing part and its accessories to keep your machine's best performance and your coffee taste.

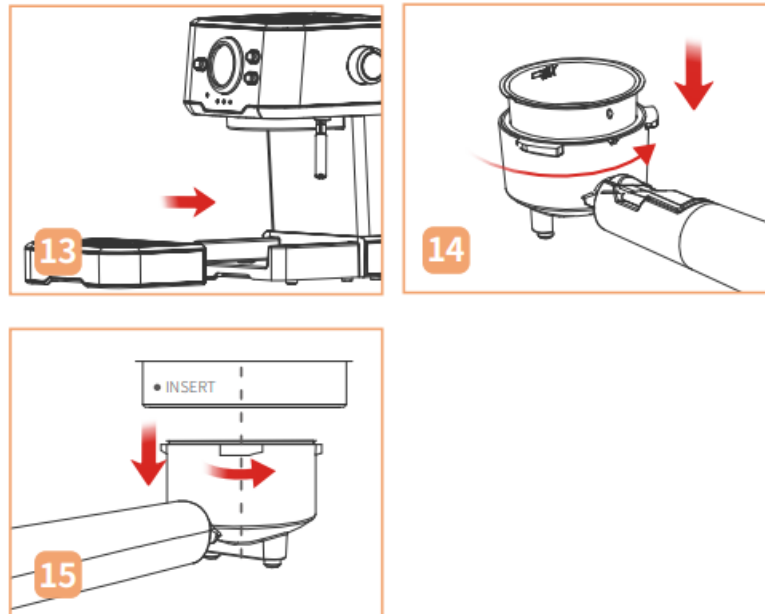
After Each Brew



1. To avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a “bang” sound, wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise.
2. Discard the coffee puck in the portafilter.
3. Align the marking dot on the filter with the groove on the portafilter and remove it from the portafilter.
4. Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



5. Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.
6. Use a clean cloth to wipe the filter and portafilter dry.
7. Press the BREWING ESPRESSO button to dispense water to clean the coffee grinds around the group head, then press it again to stop.
8. Use a clean cloth to wipe the coffee grinds left on the group head.
9. Remove the drip tray and pour away the water.
10. Rinse the drip tray and its cover with clean water.
11. Wipe the drip tray with a clean cloth.
12. Wipe down the machine with a clean cloth.



13. Put it back.
14. Align the marking dot on the filter with the portafilter's groove, and put the filter back to the portafilter.
15. Install the portafilter onto the machine for next use.

NOTE

To achieve a better taste, we suggest completing the above cleaning steps 1-8 before each brewing. If the drip tray is full of water, please also operate steps 9-15.

After 100 Uses

Descaling agent preparation

This descaling agent on Amazon might help, you can check it out here:

https://www.amazon.com/dp/B008A1B76C?ref=myi_title_dp

Fill the water tank with water to the MAX marking that is 1500mL, and then add 38 grams of the descaling agent into the water tank, then mix them evenly. Of course, you also can use other liquid descalers, powder descalers, or effervescent tablet descalers to clean your machine as you like.

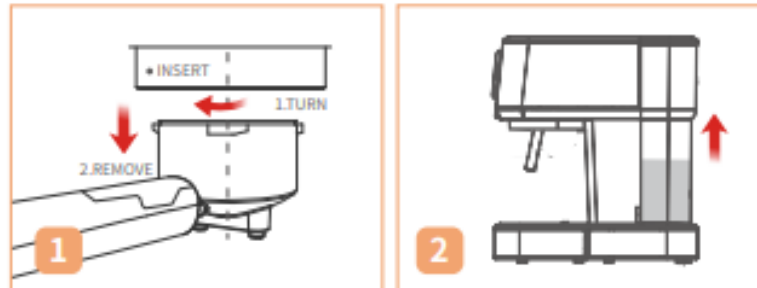
NOTE

1. In daily use, limescale gradually builds up inside the machine's water pipes and heaters where water flows

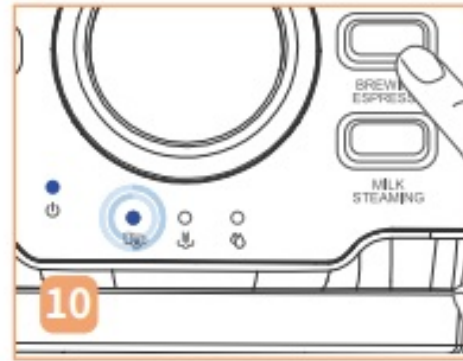
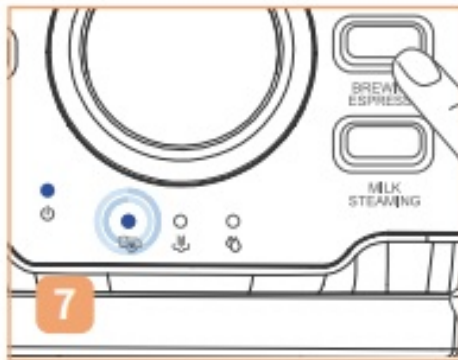
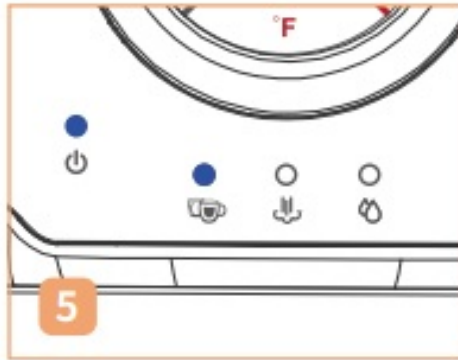
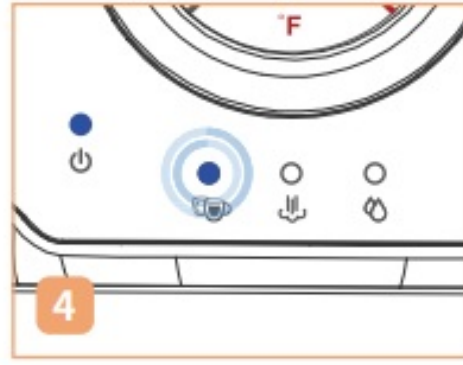
through. This machine can brew coffee or froth milk independently and these 2 functions with independent water pipes, hence each time either brewing coffee or frothing milk will be considered as one count of use.

2. We suggest descaling the machine when the machine reaches a certain count of use. The number “100” mentioned below is the total count of use that includes both coffee brewing and milk frothing.

For the machine

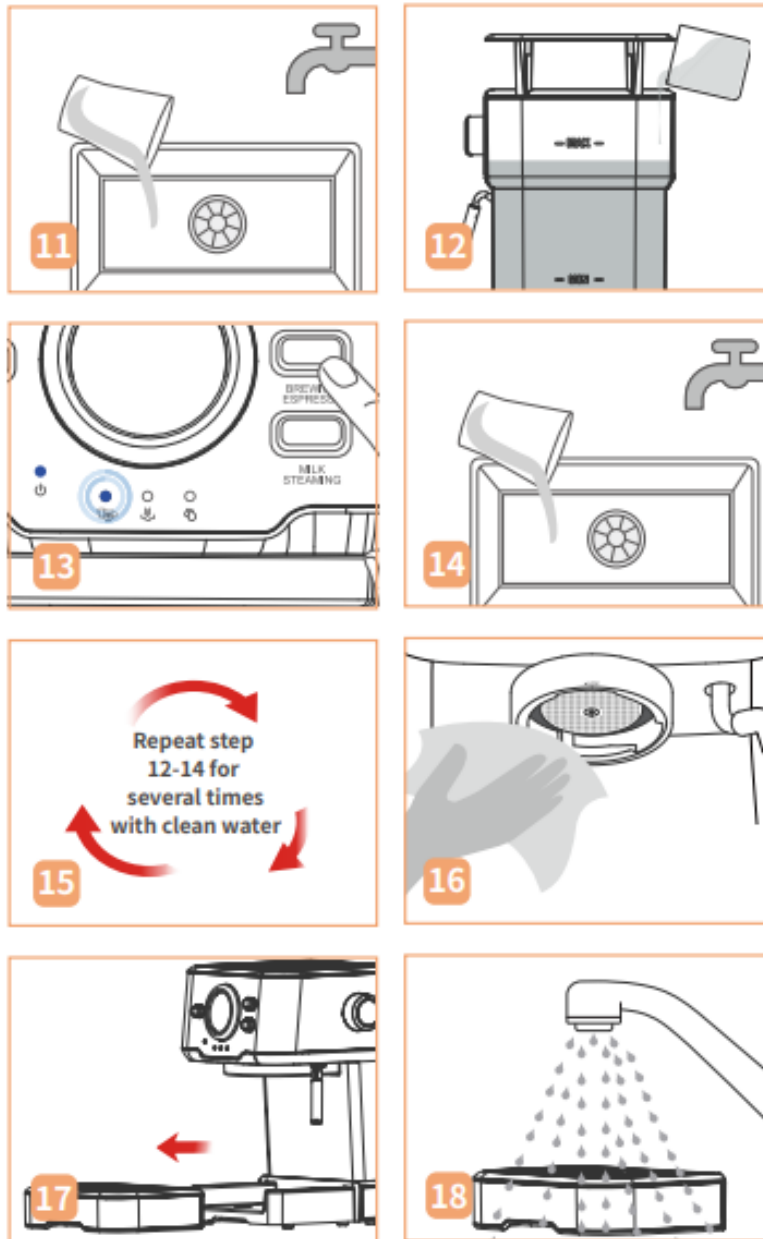


1. Wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise to avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a “bang” sound.

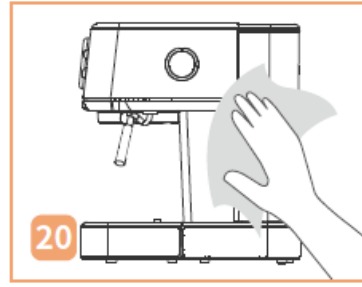


2. Pour out the remaining water in the water tank. Then set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.
3. Fill the water tank with water to the MAX marking that is 1500mL, and then add 38 grams of the descaling agent into the water tank, then mix them evenly.
4. Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.
5. When the espresso function indicator is blue on, the machine is in the READY state.
6. Put a container under the group head.
7. Press the BREWING ESPRESSO button to dispense some descaling solution. After 30 seconds, press the BREWING ESPRESSO button again to stop.
8. Empty the container, and then put it back under the group head.

9. Let the machine stand for 5 hours to make sure the lime scale is in better contact with the descaling solution and totally dissolved.
10. After 5 hours, press the BREWING ESPRESSO button to pour out all of the descaling solution. Then press the button again to stop pouring.



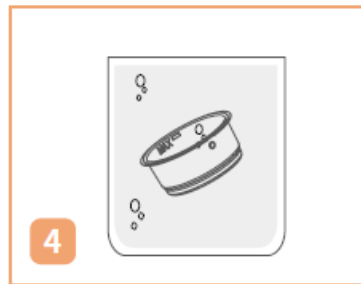
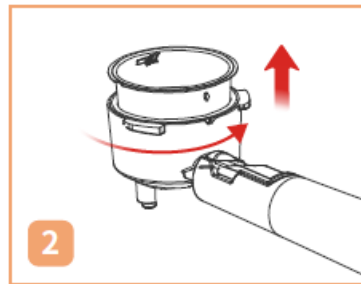
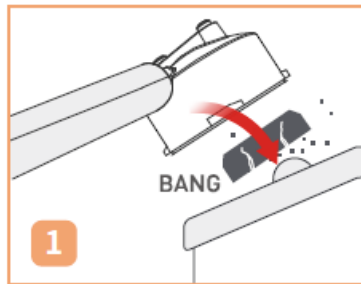
11. Take out the container to pour away the water and put it back under the group head. Empty the drip tray as well.
12. Fill the water tank with water to the MAX marking that is 1500mL.
13. Press the BREWING ESPRESSO button to clean the machine with water. Allow all the water to run through, press the BREWING ESPRESSO button again to stop.
14. Take out the container to pour away the water and put it back under the group head. Empty the drip tray as well.
15. Repeat the steps 12-14 for several times with clean water until there is no descaler smell.
16. Use a clean cloth to wipe off the coffee grinds and water stains left on the group head.
17. Remove the drip tray and pour away the water.
18. Rinse the drip tray and the drip tray is covered with clean water.



19. Wipe the drip tray with a cloth and install it back.

20. Use a cloth to wipe the machine clean.

FA. Aor acftcessorieser Each



1. Discard the used coffee puck in the portafilter.

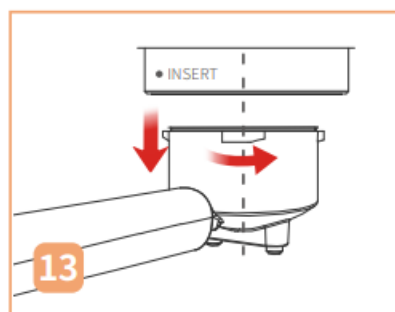
2. Align the marking dot on the filter with the groove on the portafilter and remove it from the portafilter.

3. Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.

4. Soak the filter in the remaining descaling solution for 5 hours.



5. After 5 hours, use a brush to brush the inner surface, and inner and outer holes of the filter.
6. Pour away the descaling solution in the container.
7. Rinse the filter with clean water.
8. Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.
9. Soak the portafilter in hot water for 10 minutes. (do not clean or soak the portafilter in any descaling solution)
10. Brush the 2 water outlets of the portafilter with a brush.
11. Use a clean cloth to wipe off the water on the filter and portafilter.
12. Install the filter back to the portafilter, twist to fix the filter.



13. Put the portafilter back to the machine for next use.

NOTE

If 5 hours are not long enough in step 4, let the descaling solution soak the limescale for 3 days instead.

Other steps are the same.

Whenever Less/No Water Flows from the Tank to the Portfilter

There are 5 possibilities that cause water unable or less water to flow from the water tank to the portafilter:

- **a.** The compressed air in the pump sticks
- **b.** The Group Head of the machine is blocked
- **c.** The two water outlets of the portafilter are blocked
- **d.** Incorrect operation method
- **e.** Incorrect operation method

You can troubleshoot and resolve by following the instructions: Step 1: Pinpoint the cause of the problem

1. The machine makes a lot of noise and when the funnel is not installed, the Group Head does not come out of the water, the problem is a.
2. Do not install the portafilter then to see if there is water coming out, If the machine produces little water, the problem is b.
3. Complete 1 and confirm that the Group Head can flow water, install the portafilter(without the filter) to the machine to see if there is water coming out, if not, the problem is d.
4. Complete 2 and confirm that the portafilter can flow water, install the portafilter with the filter to the machine to see if there is water coming out, if not, the problem is c, if yes, the problem is e.

Step2 Solution for the problem

1-Solution for a:

If no water comes out. It may be caused by the compressed air in the boiler blocking the flow. Why is the compressed air in the boiler, there are 3 possibilities.

1. a new machine.
2. The machine is idle for a period of time.
3. The user accidentally started the water pump without connecting the water supply.

For a detailed explanation of this issue, see the following video, made not by Gevi but by other experts, as this is common with espresso machines: <https://www.youtube.com/watch?v=QQiVP5ijdlk>

So you can troubleshoot and resolve the problem by following the instructions:

Method 1:

1. Fill the water to the Max position of the tank and then install the water tank correctly on the machine.
2. Plug in the power supply, turn on the switch, wait for the coffee green light to blink steadily, select the knob to the hot water icon, and let the machine work for 30 minutes. The purpose of this step is to hope that the water will enter the pump through the atmospheric pressure and the height difference of the machine. Then reset the knob to the initial position and turn off the machine and unplug it from the power supply.

3. Let the machine sit for a day. Note that the water in the tank does not need to be poured out. The purpose of this step is to use the pressure of the water pump to wet the bonding place of the water pump.
4. After one day, plug in the power supply, turn on the switch, wait for the coffee green light to blink steadily, and select the knob to the hot water icon. Let machine work 60 minutes.

Method 2:

If method 1 does not work, please follow the following steps

1. Remove the water tank
2. Select the knob to the hot water icon
3. Suck up the water with the syringe, then align the plug with the water inlet of the tank and slowly inject the water.
4. Check if there is water released from the steam pipe, if yes, it means the machine can resume normal operation.
5. Install the water tank and start the machine to check whether it is successful.

For you to better understand the above, we have made a video for you to show what to do, pls view the video via the link below: <https://www.youtube.com/watch?v=1sWg40RhbxXA>

Solution for b:

The descaling steps are the same as that in " B. After 100 Uses ". But in step 9, you need to let the machine stand for 3 days.

Solution for c:

1. Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.
2. Use a brush to brush the inner surface, inner and outer holes of the filter.
3. Soak the filter in the remaining descaling solution for 3 days.
4. After 3 days, use a brush to brush the inner surface, inner and outer holes of the filter again.
5. Pour away the descaling solution in the container.
6. Rinse the filter with faucet.

Solution for d:


1. Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.
2. Soak the portafilter in hot water for 10 minutes (do not clean or soak the portafilter in any descaling solution), then brush the 2 water outlets of the portafilter with a brush.
3. Use a clean cloth to wipe off the water on the filter and portafilter.
4. Install the filter to the portafilter, twist and fix the filter.
5. Put the portafilter back into the machine for the next use.

Solution for e:

Ensure that coffee is made according to the 10 requirements in " 1. Before use ", page 02-05.

Milk-Frothing

Before Use

- **A.** Please make sure that the rubber plug of the water outlet of the water tank is removed.
- **B.** It is recommended to use pure water.
- **C.** Please prepare enough water in advance but do not exceed the MAX line of the water tank, and do not add too little water, otherwise, the water pump will make a loud noise and affect the coffee effect.
- **D.** Prior to texturing milk, it is recommended to momentarily purge the steam wand. To do this, press the MILK STEAMING button then turn the knob to the steam icon to start purging, and turn the knob back to the "  " position to stop.
- **E.** Make sure to make milk foam according to the following 7 requirements:



Milk Variety

Use whole milk instead of skim milk, as skim milk is not suitable for frothing;



Milk temperature

Start with fresh and cold whole milk (3-8°C/37-46°F).



Milk volume

Use about 100mL of milk.



Milk foam cup


Use a 300-350mL stainless steel milk foam cup.



Make sure there is water inside the boiler

If the continuous release of steam causes no water in the boiler, you must let the water pump is filled with enough water from the water tank again and then use the steam function to steam. The following are the specific steps.

A. Reset the MILK STEAMING button and turn the knob to the hot water icon, the machine will release water from the steam wand and pump water from the water tank to the boiler.

. When water flows out of the steam wand, turn the knob back to the "  " position.

C. Press the MILK STEAMING button again, wait for the light of steam to illuminate, and then turn the knob to the steam icon. The machine can release steam.



Water temperature

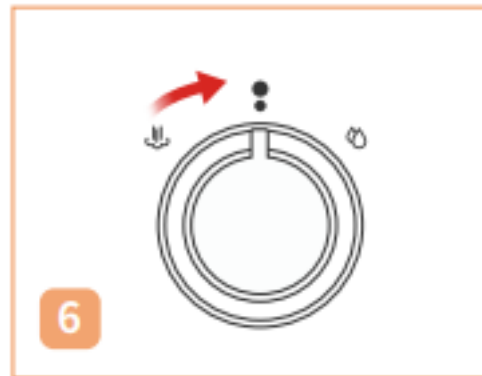
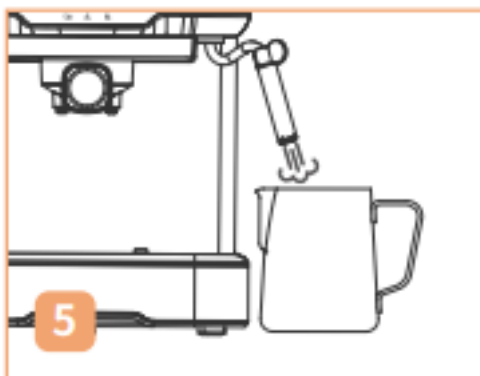
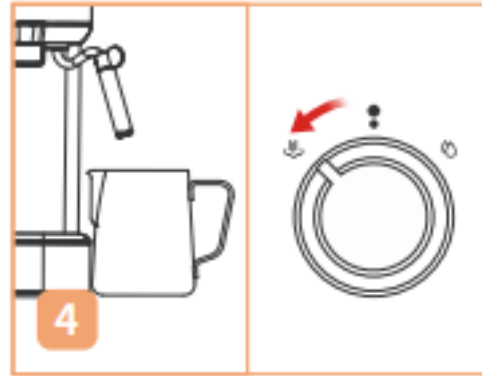
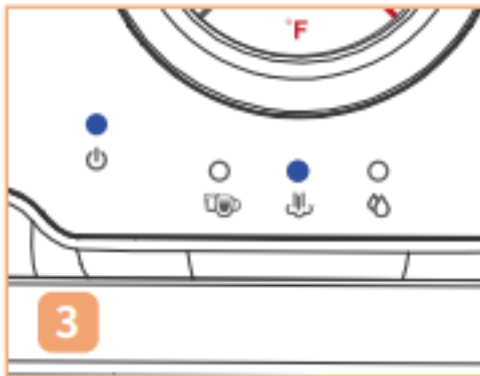
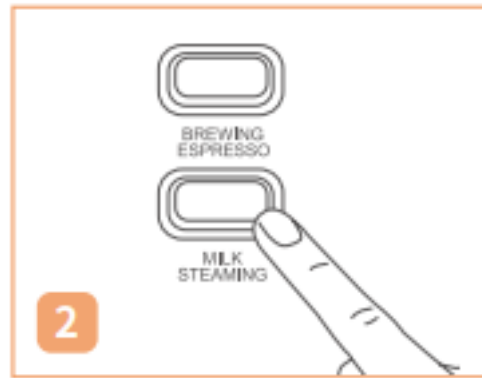
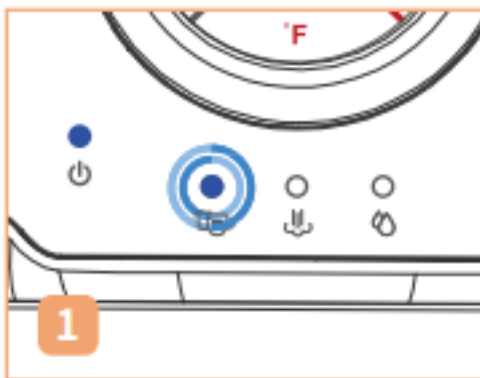
Press the MILK STEAMING button when preheating before steam foaming and wait for the light of the Steam function indicator to illuminate solid and it no longer flashes, which indicates that the heating is completed.





Use the correct method to froth milk

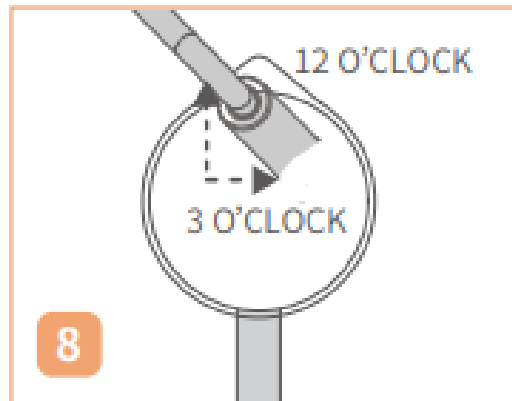
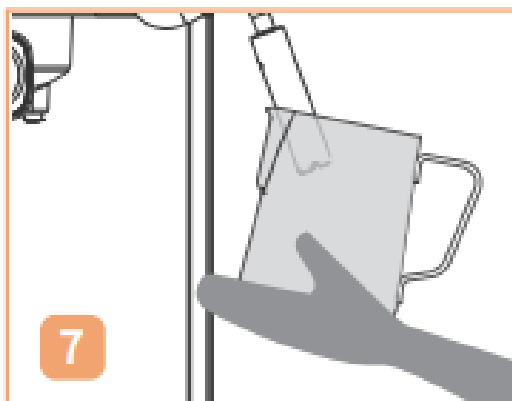
In Use

A. Use the correct method to froth milk.



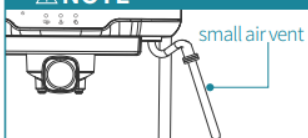
1. Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.
2. Press the MILK STEAMING button.

3. The steam function indicator “” is blue on. It means the heating for steam is finished.
4. Place a cup on the countertop and position the steam wand. Turn the knob to the “ ” icon.
5. Release some steam out from the steam wand before performing milk frothing.
6. Pause the steam by returning the knob to the “” icon.

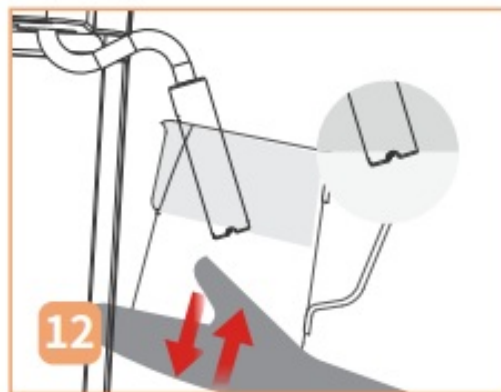
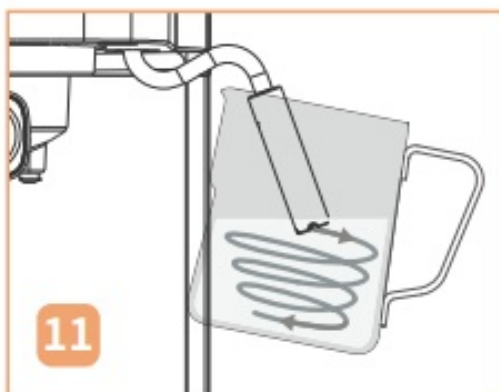
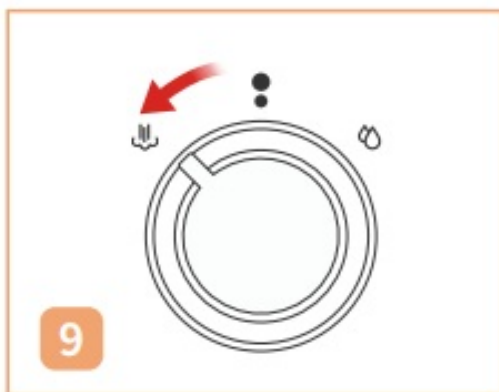



7. Hold the position below the tip and bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.
8. The steam wand arm is at 12 o'clock. The steam wand outlet is at 3 o'clock. The milk just soak to the 2mm-4mm position of the steam wand outlet.

NOTE

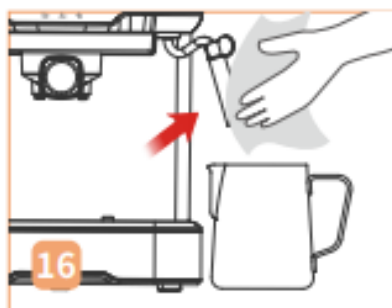
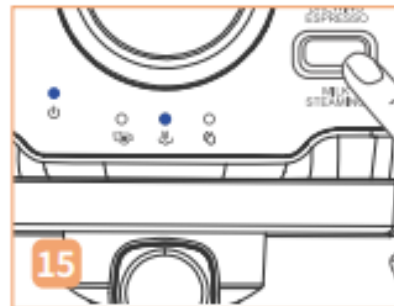
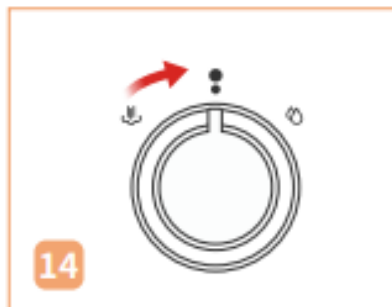
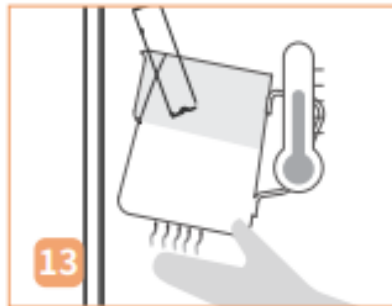


There is a small air vent in the steam wand cover. Do not soak it in the milk while frothing the milk, otherwise, poor milk foam will result.

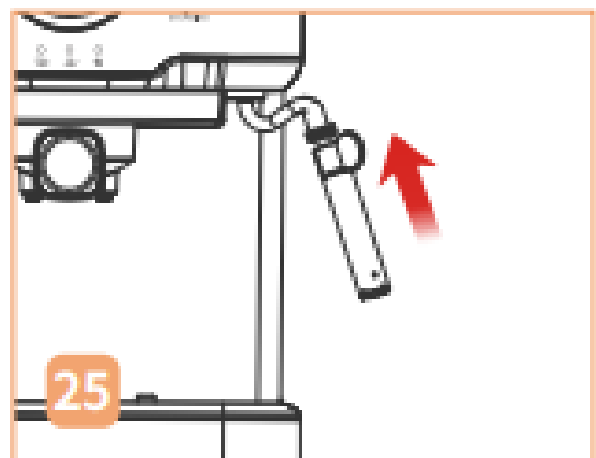
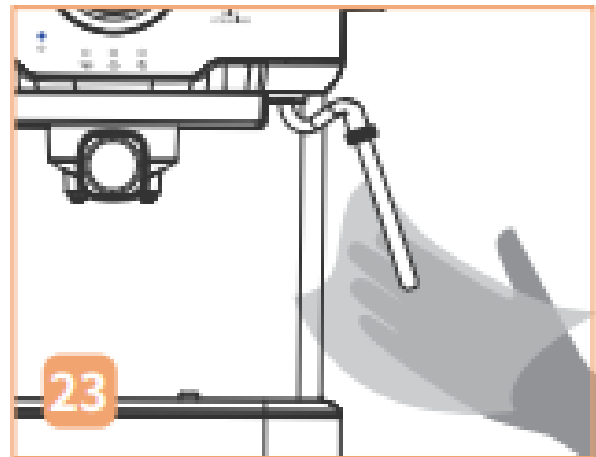
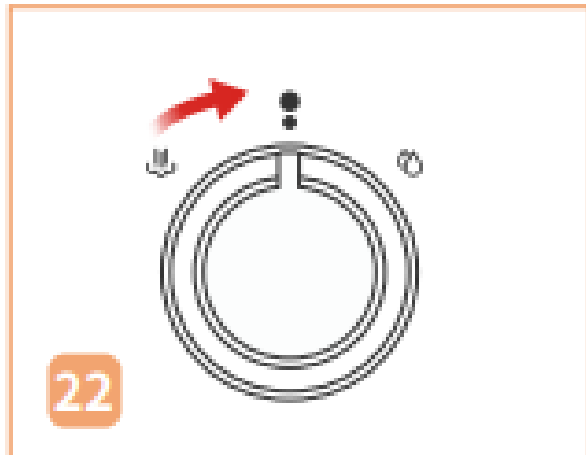
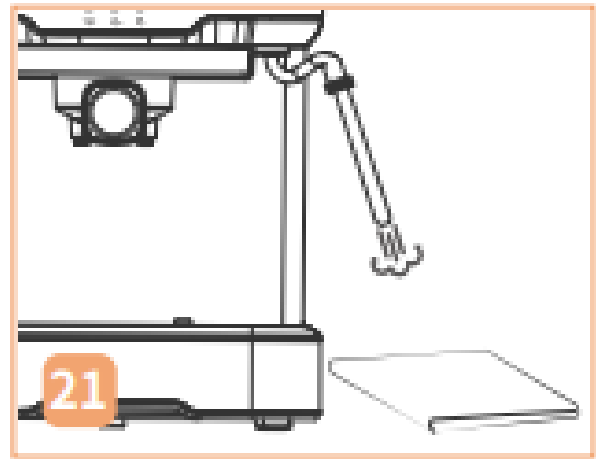
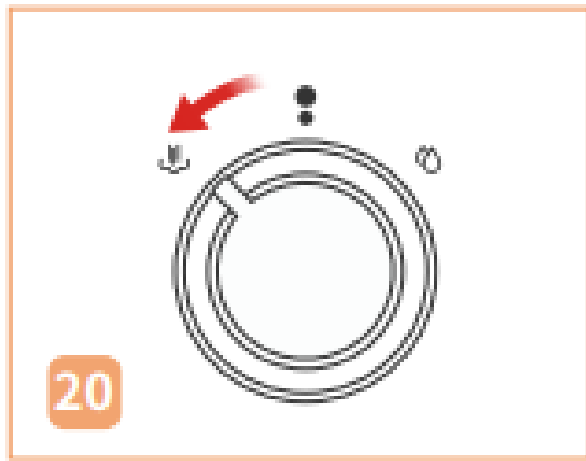



9. The position of the left hand is fixed, and the right-hand turn the knob to the “” icon to start frothing the milk.
10. Frothing makes a smooth hissing sound.

11. Check if the milk is swirling.
12. As the milk level rises, lower the milk foam cup to keep the steam wand outlet below the surface. When the desired micro-foam is reached, submerge the steam wand halfway.
 - **NOTE:**After the milk foam cup base is too hot to touch for 3 seconds,the milk frothing is finished. If you need more milk froth, you can continue to froth or stop according to your needs.




13. Milk frothing is complete when the base of the milk foam cup is too hot to touch for 3 seconds.
14. Pause the steam by returning the knob to the " ● " icon.
15. Press the MILK STEAMING button to complete the frothing.
16. Use a damp cloth to move the position of the steam wand so as to avoid scalding due to the high temperature of the steam wand.
17. Remove the milk foam cup from the steam wand.
18. Wrap the steam wand cover with a damp cloth, remove it and put it aside.
19. place the damp cloth under the steam wand outlet.



20. Turn the knob to the  " icon.

21. Release the steam for 60 seconds to flush away the milk stains in the steam wand outlet.

22. Return the knob to the "  " icon.


23. Use a damp cloth to wipe off the milk stains on the outside of the steam wand.

24. Rinse the milk stains on the steam wand cover with clean water.

25. Put the Steam wand cover back on the cleaned steam wand.

- **B.** If you stop frothing milk midway, restart with fresh milk, and don't use the frothed milk.
- **C.** During milk frothing, if the water is running out, the machine will suddenly make louder noises, check if there is enough water, and add water timely.
- **D.** If long-term use results in no steam release let the water pump enough water from the water tank again and

then use the steam function to steam. The following are the specific steps.

1. Reset the MILK STEAMING button and turn the knob to the hot water icon, the machine will release water from the steam wand and pump water from the water tank to the boiler.
2. When water flows out of the steam wand, turn the knob back to the "  " position.
3. Press the MILK STEAMING button again, wait for the light of steam to illuminate, and then turn the knob to the steam icon. The machine can release steam.

After Use

After regular use, hard water can cause mineral build-up in and on many of the inner functioning components, reducing the steam output, steaming temperature, power of the machine, and the quality of the milk foam, or even shortening the lifespan of your machine. Please strictly follow the instructions and requirements below to clean the milk-frothing part and its accessories to keep your machine's best performance and the quality of milk foam.

A. After Each Frothing

Make sure to clean the steam wand after each froth to keep its best performance. For the operation guide, refer to page 24, steps 17-25 of "A. Use the correct method to froth milk".

B. After 100 Uses

-Descaling agent preparation

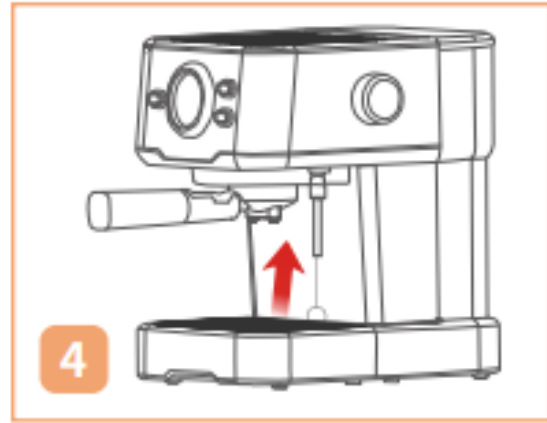
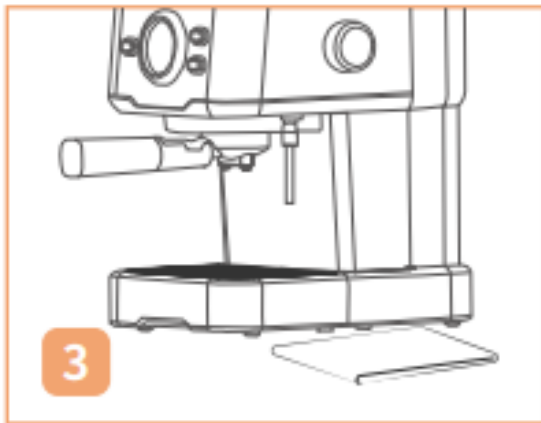
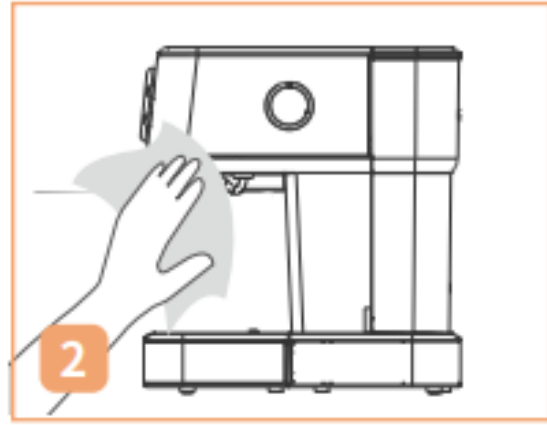
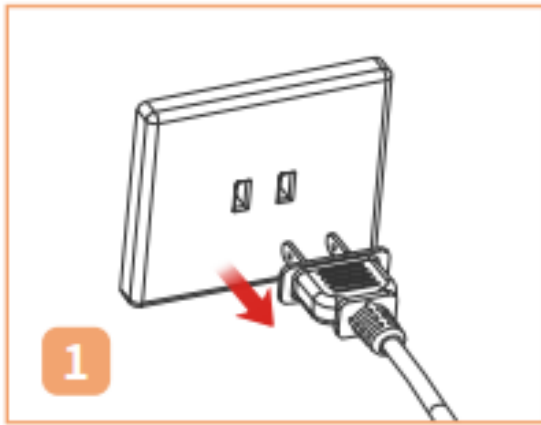
This descaling agent on Amazon might help, you can check it out here: https://www.amazon.com/dp/B008A1B76C?ref=myi_title_dp

Fill the water tank with water to the MAX marking that is 1500mL, and then add 38 grams of the descaling agent into the water tank, then mix them evenly.

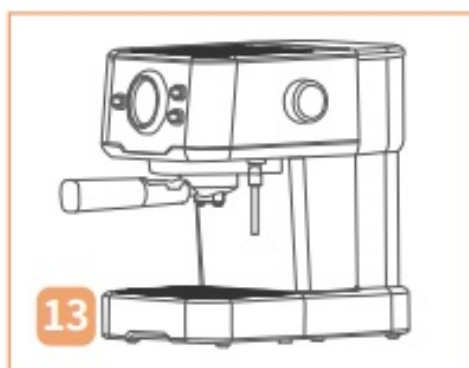
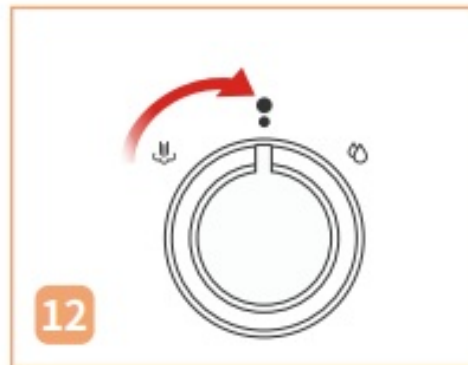
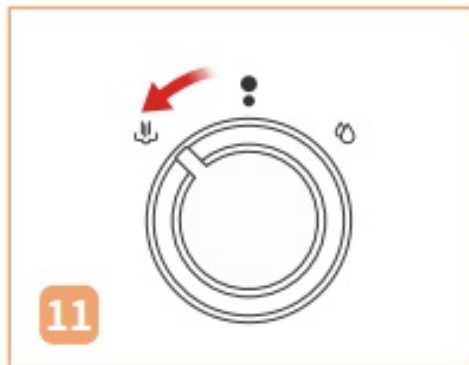
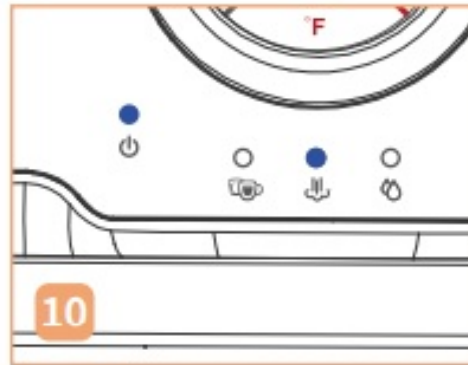
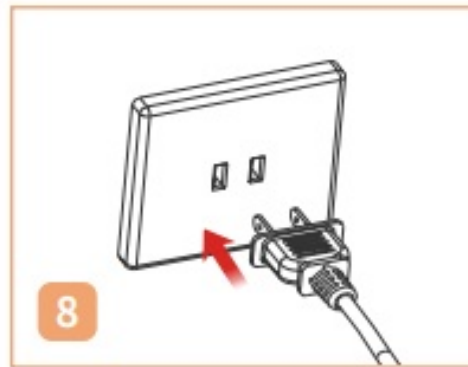
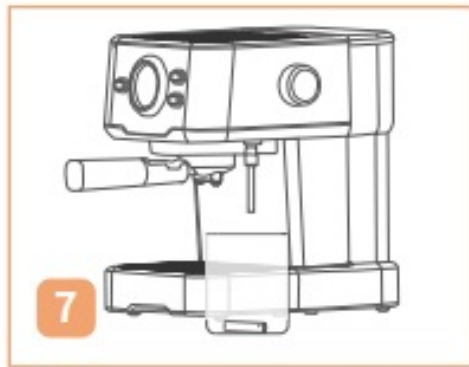
Of course, you also can use other liquid descalers, powder descalers, or effervescent tablet descalers to clean your machine as you like.

NOTE

1. In daily use, limescale gradually builds up inside the machine's water pipes and heaters where water flows through. This machine can brew coffee or froth milk independently and these 2 functions with independent water pipes, hence each time either brewing coffee or frothing milk will be considered as one count of use.
2. We suggest descaling the machine when the machine reaches a certain count of use. The number "100" mentioned below is the total count of use that includes both coffee brewing and milk frothing.



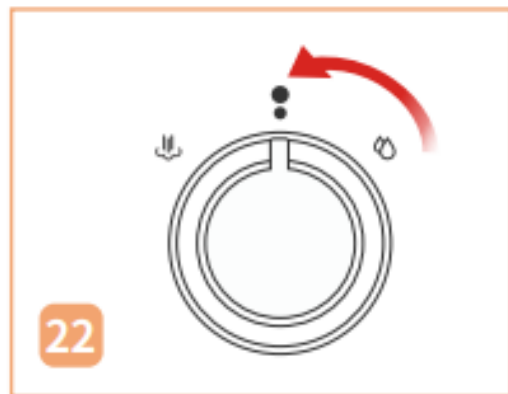
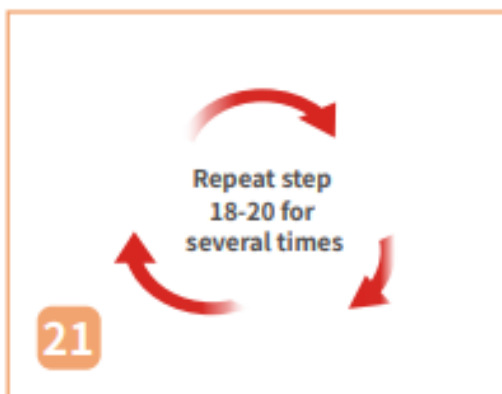
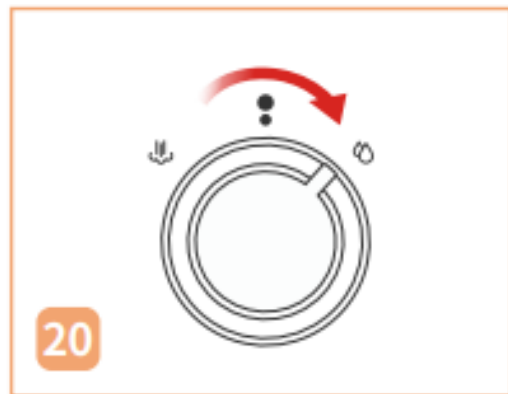
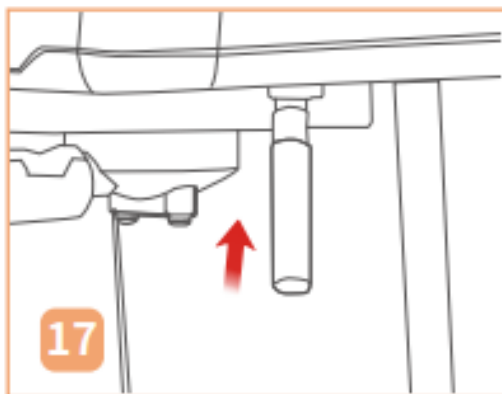
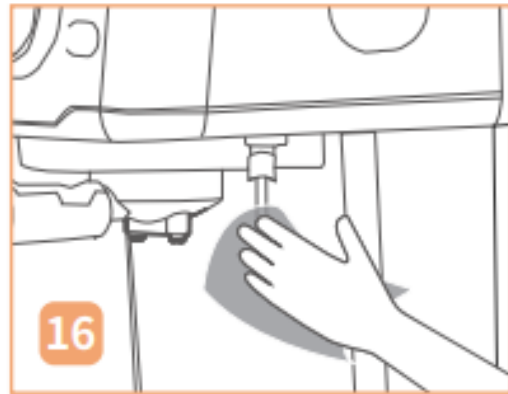
1. Turn off and unplug the machine from the power outlet.
2. Wrap the steam wand cover with a damp cloth, remove it and put it aside.
3. Place the cloth under the steam wand outlet.
4. After the steam wand cools down, use the steam wand cleaning pin to clear the steam wand outlet, insert and pull out about 30-50 times.
5. Fill the water tank with water to the MAX marking that is 1500mL, and then add 38 grams of the descaling agent into the water tank, then mix them evenly.
6. Put the steam wand cover in the container.



7. Place the container with that steam wand cover under the steam wand.
8. Insert the power plug into a 120V AC power outlet & switch the power on.
9. Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the therm - block is heating up.
10. Press the MILK STEAMING button. The steam function indicator " ● " is blue on. It means the heating for steam is finished.
11. Turn the knob to the " 📏 " icon to release steam for 3 minutes.
12. Return the knob to the " ● " icon. Reset the MILK STEAMING button to its initial state.
13. Let the machine stand for 5 hours to make sure the lime -scale is in better contact with the descaling solution

and totally dissolved.

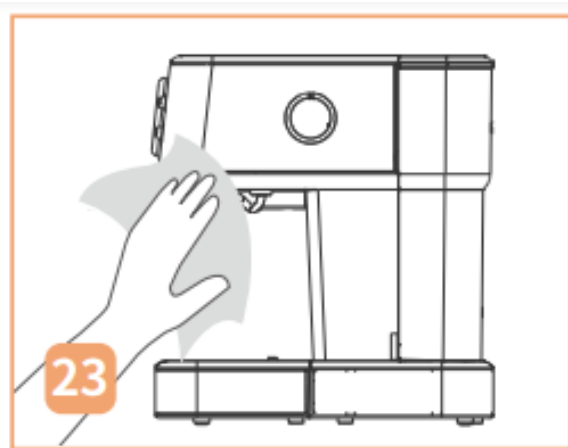
14. Soak the steam wand cover and steam wand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



15. After 5 hours, turn the knob to the hot water icon to release all of the descaling solution.
16. Wipe the outside of the steam wand with a damp cloth to clean the milk stains.
17. Take the steam wand cover out from the container, and attach it back to the steam wand.
18. Turn the knob to the " ● " position. Take out the container, pour away the water, and place it under the steam

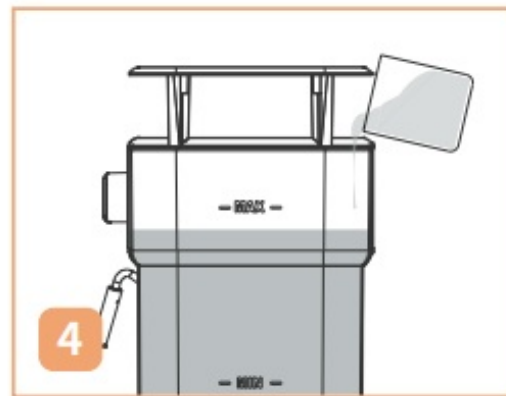
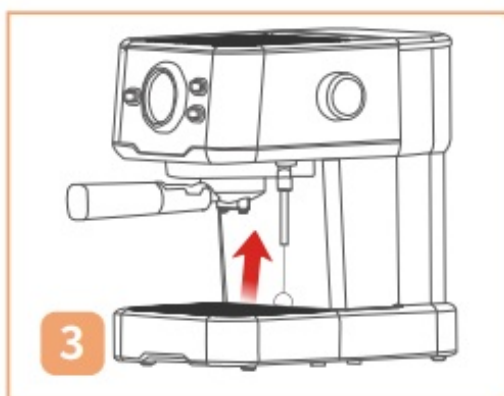
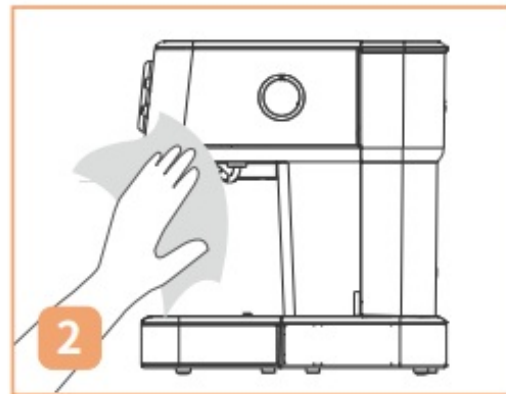
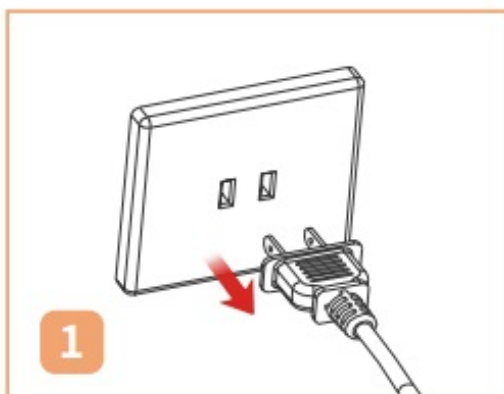
wand.

19. Fill the water tank with water to the MAX marking that is 1500mL..
20. Turn the knob to the hot water icon to release all of the water.
21. .Repeat the previous steps 18 -20 several times to ensure the descaling solution has been removed.
22. Turn the knob to the " ● " position.

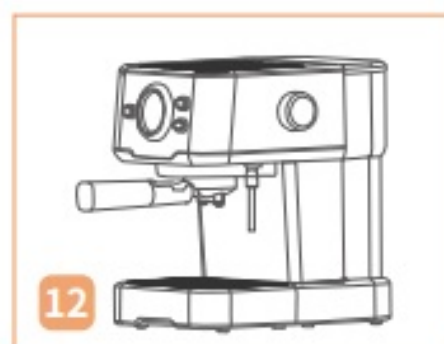
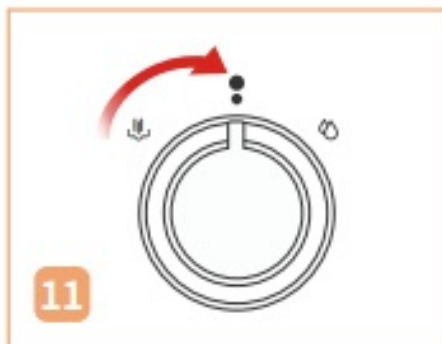
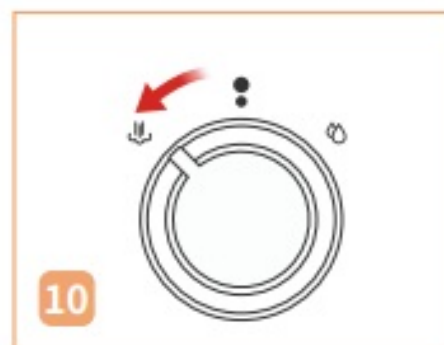
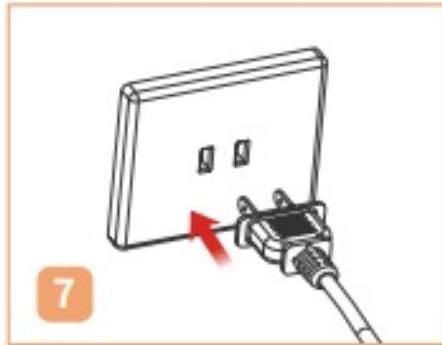
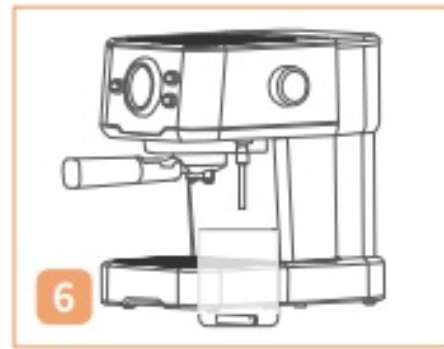





23. Wipe the outside of the steam wand clean.

C. Whenever the Steam Output of the Machine is Less Than Usual

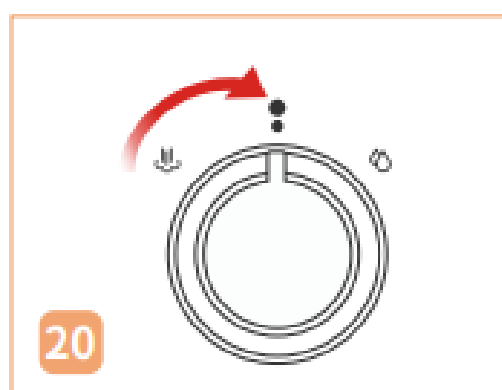
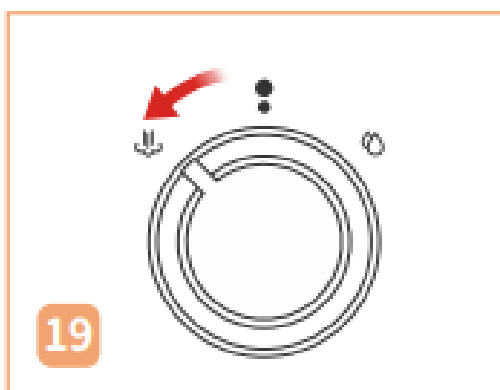
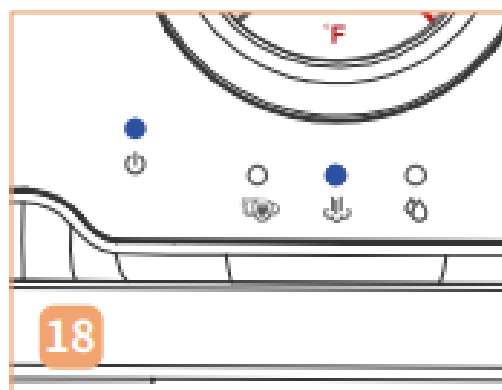
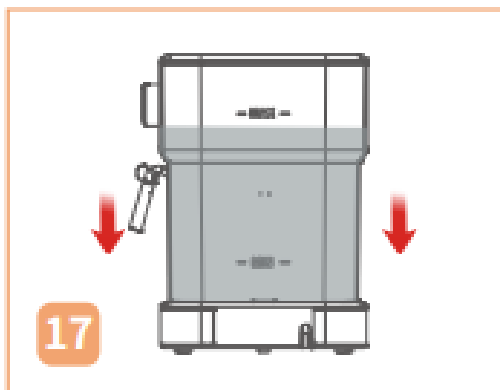
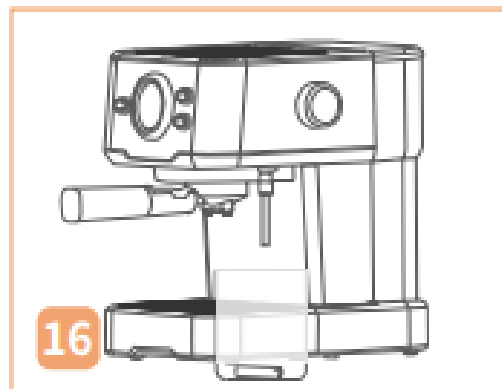
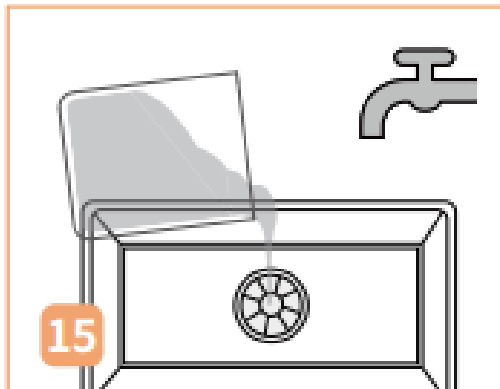
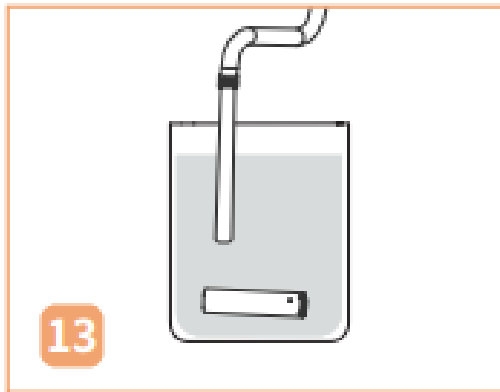


1. Turn off and unplug the machine from the power outlet.
2. Wrap the steam wand cover with a damp cloth, remove it and put it aside.
3. After the steam wand cools down, use the steam wand cleaning pin to clear the steam wand outlet, insert and pull out about 30-50 times.
4. Fill the water tank with water to the MAX marking that is 1500mL, and then add 38 grams of the descaling agent into the water tank, then mix them evenly.




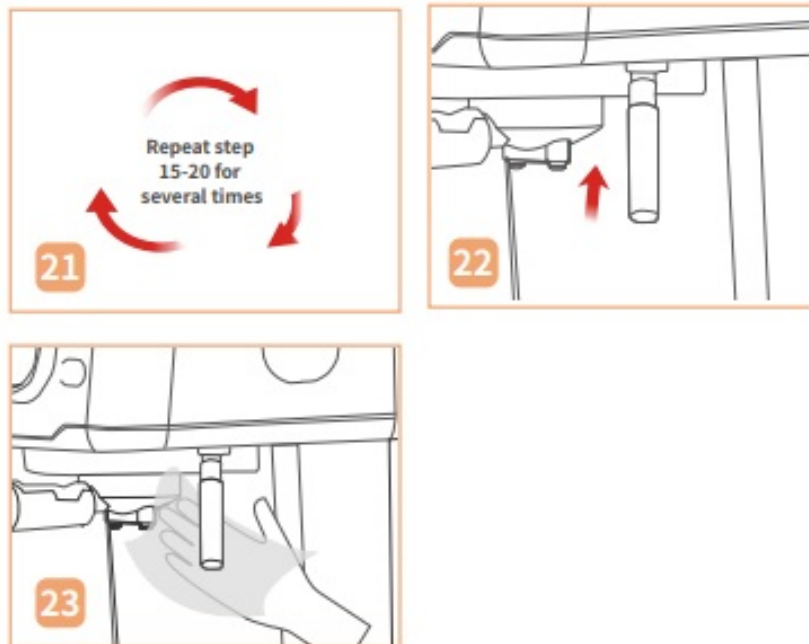
5. Put the steam wand cover in the container.
6. Place the container with that steam wand cover under the steam wand.
7. Insert the power plug into a 120V AC power outlet & switch the power on.
8. Press the POWER button to turn the machine on, the espresso function indicator flashes to indicate the thermoblock is heating up.
9. Press the MILK STEAMING button. The steam function indicator "  " is blue on. It means the heating for steam is finished.
10. Turn the knob to the "  " icon to release steam for 3 minutes.
11. Return the knob to the "  " icon. Reset the MILK STEAMING button to its initial state.
12. Let the machine stand for 3 days to make sure the limescale is in better contact with the descaling solution and

totally dissolved.




13. Soak the steam wand cover and steam wand for 3 days to make sure the limescale is in better contact with the descaling solution and totally dissolved.
14. After 3 days, turn the knob to the hot water icon to release all of the descaling solution.
15. Take out the container, pour away the descaling solution (make sure the steam wand cover is still in the container).
16. Place the container with that steam wand cover under the steam wand.
17. Fill the water tank with water to the MAX marking that is 1500mL.

18. Plug the power plug and press the POWER button, press the MILK STEAMING button, wait for the steam function indicator illuminating blue.
19. Turn the knob to the hot water icon to release all of the water.
20. Return the knob to the "  " icon.



21. Repeat the previous steps 15- 20 for several times to ensure that the descaling solution has been removed.
22. Take the steam wand cover out from the container, and attach it back to the steam wand.
23. Wipe the outside of the steam wand clean.

Documents / Resources

	<p>Gevi GECME403L-U 5403L Espresso Machine Espresso Maker [pdf] User Guide GECME403L-U 5403L Espresso Machine Espresso Maker, GECME403L-U, 5403L Espresso Machine Espresso Maker, Espresso Machine Espresso Maker, Machine Espresso Maker, Espresso Maker, Maker</p>
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References

- [a Urnex Full Circle Espresso Machine - 2 Single Use Packets - Descaling Powder Safe On Keurig Delonghi Nespresso Ninja Hamilton Beach Mr Coffee Braun: Coffee Pots: Home & Kitchen](#)
- [a Urnex Full Circle Espresso Machine - 2 Single Use Packets - Descaling Powder Safe On Keurig Delonghi Nespresso Ninja Hamilton Beach Mr Coffee Braun: Coffee Pots: Home & Kitchen](#)
- [User Manual](#)