

Gourmia®



USER MANUAL

**15-BAR ESPRESSO MAKER
GCM4225**

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT WWW.GOURMIA.COM
EMAIL INFO@GOURMIA.COM
OR CALL 888.552.0033
MON-THU 9:00AM TO 6:00PM ET
AND FRI 9:00AM TO 3:00PM ET
LANGUAGES SUPPORTED: ENGLISH, SPANISH

Model: GCM4225

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www.gourmia.com

The Steelstone Group

Brooklyn, NY

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Congratulations on the purchase of your *Espresso Maker* from Gourmia!

Here at Gourmia, our one and only goal is to make sure nutritious and delicious meals are always a practical possibility no matter how fast-paced your life is. Whether you're in need of a hearty breakfast, a mid-day snack, or a satisfying supper, our dependable, easy-to-use appliances are designed to work for you while you work your way through your busy day.

This manual provides an overview and instructions on all the espresso maker's functions and features, along with directions for assembling, operating, cleaning, and maintaining your appliance. Please read all safety instructions before getting started. Keep this manual handy for future use and review.

Our team is available to help with any and every question you might have about your new espresso maker. We're excited for you and want you to get the most out of your purchase—so whether you need assistance with setup or guidance on which features to enable for which drinks, we're happy to walk you through it, step by step.

Happy and easy cooking!

We'd love to hear about the delicious drinks you're creating! Share your thoughts, recipes, and photos with us.

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IMPORTANT SAFEGUARDS

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

1. **Read all safeguards and instructions carefully.**
2. This appliance is not intended for use by persons 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.
3. Children should be supervised to ensure they **do not** play with the appliance.
4. Close supervision is necessary when the appliance is being used near children.
5. Before using, check that the voltage of the wall outlet corresponds to the rated voltage marked on the rating plate.
6. Place the appliance on a flat surface or table. **Do not** hang the power cord over the edge of the table.
7. **Do not** place the espresso maker on a hot surface or beside a fire in order to avoid damage to you and the appliance.
8. Connect the plug to a wall outlet before using the appliance.
9. To protect against fire, electric shock, and injury, **do not** immerse the cord or plug in water or other liquid.
10. **Do not** operate the appliance with a damaged cord or plug or if the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination and repair.
11. Ensure the power cord does not touch hot surfaces of the appliance.
12. **Do not** touch hot surfaces of the appliance (such as the steam wand and the steam mesh when boiling). Use handles or knobs.
13. Keep your hands and face at a safe distance from the steam. Be careful not to get burned by the steam.
14. **Do not** let the appliance operate without water in the reservoir.
15. **Do not** remove the metal funnel when the appliance is brewing coffee or making steam.
16. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury.
17. **Do not** use the appliance for other than its intended use. Place it in a dry environment.
18. This appliance is only intended to be used in household or similar environments.
19. **Do not** use outdoors.
20. Turn off any buttons before the plug is removed from the wall outlet.
21. To disconnect, remove plug from wall outlet. Always hold the plug. Never pull the cord.

22. Remove the plug from the wall outlet before cleaning and when not in use. Allow the appliance to cool down completely before taking off or attaching components and before cleaning.
23. If you do not use the product for a long time, you need to turn on the power and release steam for 3 minutes before using the product.
24. If you cut off the power during steam release, residual heat will make the product continue to release steam for a length of time. The product will stop releasing steam once you turn off the steam knob.
25. **Save these instructions.**

CORD AND PLUG SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
 - b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.



ELECTRICAL POLARIZED PLUG

This unit has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, reverse the plug and re-insert. If it still does not fit, contact a qualified electrician for assistance. **Do not** modify the plug in any way.

Power:	120V~ 60Hz 1,100W
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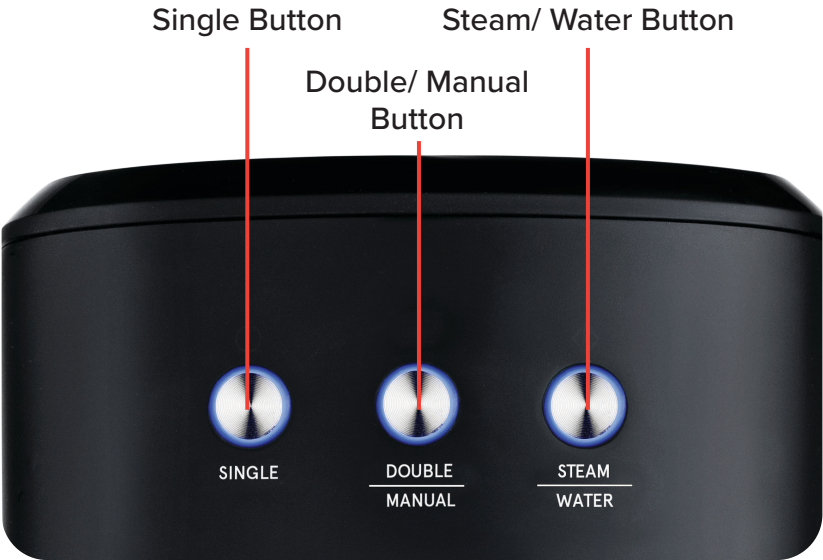
SAVE THESE INSTRUCTIONS

KNOW YOUR ESPRESSO MAKER



KNOW YOUR ESPRESSO MAKER

CONTROLS



BREW HEAD ICONS



STEAM CONTROL KNOB



BEFORE FIRST USE

- Remove and discard all packaging material and stickers that are not permanent.
- Remove the **water reservoir**, **portafilter**, **single shot filter**, **double shot filter**, and **measuring scoop**. Wash them with non-abrasive soap. Thoroughly dry and reinsert the parts. Wipe the exterior with a damp cloth.

PRIME THE ESPRESSO MAKER

Before first use, the appliance must run through an initial brew cycle with just water. Follow the directions below to prime the appliance:

1. Place the espresso maker on a stable, level, heat-resistant surface.
2. Fill the **water reservoir** up to but not exceeding the MAX line.
3. Place a heat-resistant mug or cup on top of the drip tray.

NOTE: Ensure the **steam control knob** is set to the **off position**.

4. Plug the power cord into an outlet.
5. The **single** and **double/manual** buttons will pulse slowly as the appliance heats up. When heating is finished, all three buttons will illuminate steadily without pulsing. Only then is the appliance ready for use.
6. Press the **single button**. It will blink rapidly, indicating it is working. After 3-5 seconds, a small amount of water will dispense into the mug. The appliance will automatically return to standby mode when finished dispensing.

NOTE: The appliance may make a loud noise when pumping water for the first time. This is normal and should stop after a few seconds.

7. Remove the cup from the tray and dump the water.

PREHEATING THE ESPRESSO MAKER

After priming the espresso maker, we recommend preheating the appliance for best results.

NOTE: If there's been a large gap between uses of the espresso maker, the appliance will enter hibernation mode. If this occurs, we recommend preheating the appliance before using it again. If using the appliance daily, it is **ONLY** necessary to preheat the appliance once before first use.

Follow the steps under **PRIME THE ESPRESSO MAKER**. A small amount of water will dispense into the mug, indicating the appliance is ready for use.

MAKING AN ESPRESSO

1. Place the espresso maker on a stable, level, heat-resistant surface.
2. Fill the **water reservoir** up to but not exceeding the MAX line.

NOTE: Ensure the **steam control knob** is set to the **off position**.

3. Place a heat-resistant cup or mug on the **drip tray**.
4. Plug the power cord into an outlet.
5. The **single** and **double/manual** buttons will pulse slowly as the appliance heats up. When heating is finished, all three buttons will illuminate steadily without pulsing. Only then is the appliance ready for use.
6. Align the **single shot filter** or **double shot filter** with the groove in the portafilter. For a single shot, use the **single-shot filter**. For a double shot, use the **double-shot filter**. Turn the filter to ensure it's locked in place.
7. Use the **measuring spoon** to fill the filter up with ground coffee. **Do not** exceed the **MAX** line in the basket.
8. Use the **tamper** end of the spoon to press on the grounds. The surface of the ground coffee should be smooth after pressing.
9. Clean any excess grounds from the rim of the **portafilter**.
10. Place the **portafilter** underneath the **brew head** with the handle facing toward the left.
11. Keep one hand atop the appliance to keep it steady while fastening the **portafilter** into the **brew head**. The handle must align with the **open lock icon** on the **brew head**.
12. Turn the handle to the right to lock the **portafilter** into the **brew head**. The handle must be aligned with the **closed lock icon** on the **brew head**.
13. Press either the **single** or **double/manual** button, depending on your preference. The button will blink during brewing.
14. For a single shot, the brew cycle will deliver 1 oz of espresso. For a double shot, the brew cycle will deliver 2 oz. of espresso. The appliance will automatically return to standby mode when finished dispensing.
15. Remove the cup from the **drip tray** and enjoy.

NOTE: There is no need to manually turn off the espresso maker. The appliance will automatically turn off after 15 minutes of being in standby mode.

BREW IN MANUAL MODE

To customize your brew, follow the instructions below:

1. Set up the espresso maker to brew espresso as outlined in steps 1-12 on page 11.
2. Press and hold the **double/manual** button for 3 seconds. The button will remain illuminated without pulsing, indicating it is in manual mode. All other buttons will stop pulsing and turn off.
3. Once you've reached your desired amount, press the **double/manual** button again to stop brewing. The appliance will automatically return to standby mode when brewing is complete.

NOTE: The appliance will dispense a maximum of 6.5 ounces in one cycle.

NOTE: There is no need to manually turn off the espresso maker. The appliance will automatically turn off after 15 minutes of being in standby mode.

FROTH MILK

1. Fill up the **water reservoir** up to but not exceeding the MAX line.

NOTE: Ensure the **steam control knob** is set to the **off position**.

2. Plug the power cord into an outlet.
3. The **single** and **double/manual** buttons will pulse slowly as the appliance heats up. When heating is finished, all three buttons will illuminate steadily without pulsing. Only then is the appliance ready for use.
4. Press the **steam/water** button. It will pulse slowly.
5. Fill a cup with the preferred amount of milk and position the cup under the **frothing wand nozzle**, making sure the **frothing wand nozzle** is below the surface of the milk.
6. When the **steam/water** button begins to blink rapidly, turn the **steam control knob** counterclockwise toward the **on position** to begin producing steam. Slowly rotate the cup and move it up and down to produce even froth.
7. When frothing is complete, press the **steam/water** button. The appliance will stop frothing.

USING YOUR COFFEE MAKER

8. Keep the cup underneath the **frothing wand** for a few more seconds before turning the **steam control knob** clockwise to the **off position**.
9. Wipe the **frothing wand** clean of any residue.
10. Pour the frothed milk into your drink.

USE STEAM WAND FOR HOT WATER

1. Fill up the **water reservoir** up to but not exceeding the **MAX** line.

NOTE: Ensure the **steam control knob** is set to the **off position**.

2. Plug the power cord into an outlet. The **single** and **double/manual** buttons will pulse slowly as the appliance heats up. When heating is finished, all three buttons will illuminate steadily without pulsing. Only then is the appliance ready for use.
3. Place a large, heat-resistant cup or mug underneath the steam wand.
4. Turn the **steam control knob** counterclockwise toward the **on position** to open the **frothing wand nozzle** so water can be released.
5. Press and hold the **steam/water** button for 3 seconds then release. The button will illuminate steadily, and water will freely flow from the wand until the **steam/water** button is pressed again.

NOTE: The appliance will dispense a maximum of 6.5 ounces in one cycle.

6. When water has finished dispensing, the appliance will return to standby mode. Turn the **steam control knob** to its original **off position**.

MAKING AN AMERICANO

1. After brewing an espresso, position the mug or cup under the **nozzle**.
2. Turn the **steam control knob** counterclockwise toward the **on position**.
3. Press and hold the **steam/water** button for 3 seconds then release. The button will illuminate steadily, and water will freely flow from the **nozzle**.
NOTE: For every 1 oz. of espresso, dispense 2 oz. of water. For every 2 oz. of espresso, dispense 4 oz. of water.
4. When a 2:1 ratio is achieved, press the **steam/water** button and the appliance will return to standby mode.
5. Turn the **steam control knob** to its original **off position**.

CLEANING & MAINTENANCE

WARNING

- **Always** wait until the espresso maker shuts off, unplug the power cord from the outlet, and allow the appliance to cool before cleaning.
- Do not immerse the power cord, plug, or espresso maker in water or other liquid.

Clean all removable parts after each use.

PORTAFILTER AND BREW HEAD

Clean with warm soapy water and a non-abrasive sponge.

INTERIOR

Clean with warm, soapy water. Rinse and dry well.

HOUSING

Wipe the housing and steam with a damp cloth. Then wipe it dry with a soft cloth.

Do not use harsh cleaning agents or metal brushes, in order to avoid scratching the surface.

NOTE: Ensure the funnel is completely dry before first use.

DESCALING

After using the espresso maker for a while, limescale will begin to build up inside the appliance. It is important to descale the appliance every 2-3 months. If the espresso maker is used daily, the descaling process should be done monthly.

1. Mix equal parts vinegar and water and pour the solution into the **water reservoir**.
2. Insert the **portafilter** with an empty filter into the **brew head**.
3. Place a heat-resistant cup or mug on top of the **drip tray**.

NOTE: Ensure the **steam control knob** is set to the **off position**.

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CLEANING & MAINTENANCE

4. Plug in the power cord. The **single** and **double/manual** buttons will pulse slowly as the appliance heats up. When preheating is finished, all three buttons will illuminate steadily without pulsing. Only then is the appliance ready for use.
5. Press the **single** button. The button will blink during brewing and will automatically return to standby mode when brewing is complete.
6. Press the **double/manual** button. The button will blink during brewing and will automatically return to standby mode when brewing is complete.
7. Press the **steam/water** button. The **steam/water** button will slowly pulse as it preheats, then illuminate steadily when ready for use.
8. Position the empty cup underneath the **frothing wand nozzle**, making sure the nozzle is below the rim. Slowly turn the **steam control knob** counterclockwise toward the **on position** and make steam for about 2 minutes to descale the appliance.
9. Once complete, press the **steam/control** button then turn the **steam control knob** to the **off position** and allow the mixture to sit inside the unit for about 15 minutes.
10. Place the cup underneath the **brew head** again. Press and hold the **double/manual** button for 3 seconds, then release. Brew until no descaling mixture is left.
11. When the brewing process is complete, fill up the **water reservoir** with water and begin brewing again. This washes out any remaining vinegar.

NOTE: If an odor of vinegar persists, run another cycle with water.

STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

ENVIRONMENT

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please visit www.Gourmia.com or contact your distributor.

WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase and requires proof of purchase from an authorized seller. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at Gourmia's discretion. In the event that repair isn't possible, Gourmia will replace the product/part. If product repair/replacement won't suffice, Gourmia has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. Gourmia is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.

Register your product at www.Gourmia.com/warranty

Get cooking with Gourmia



We'd love to hear from you!

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