

**Gevi**

# Operation Tips and Maintenance Instructions

**GECME400BA-U**



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.



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# PART 01

# Brewer



## 1. 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.



### 1-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.



### 2- 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.



### 3- 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 colour and bitter in flavour. 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.



### 4- Grind Dose

Add a proper amount of coffee grinds to the portafilter, the dose of the single cup is around 7 grams, and the double cup is around 14 grams but does not over the MAX line.



### 5- Tamping Force

Place the portafilter on a hard, horizontal table, holding the portafilter in one hand, 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.



### 6- Water Temperature

Before brewing, make sure the knob is in the " O " position and the temperature is suitable, at this point, the cup and steam icons will be solid on the screen.

## 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, icons of the LCD display screen will flash, 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 cup and steam icons will be solid on the screen.

### CASE 2- High Temperature

The suitable temperature for brewing coffee is around 92 degrees Celsius(198 degrees Fahrenheit). If you accidentally turn the knob to the steam icon or immediately brew coffee after steaming, the temperature will be too high, and it is not suitable for brewing coffee.

### WHAT TO DO?

If you accidentally turn the knob to the steam icon, return the knob to the " O " position, and the pressure relief hole will make a loud " CiCi " noise with some steam coming out from the drip tray, wait to cool down to an appropriate temperature for coffee, at this point, the cup and steam icons will be solid on, then turn the knob to the coffee icon, press the button of the cup volume to be brewed coffee.

If the machine just finished steaming, do not brew coffee immediately. Make sure to return the knob to the " O " position, you can follow the above for cooling down the machine till to the suitable temperature and then brew coffee, otherwise, the machine will release high-temperature water from the group head and cause the coffee to burn.



### 7- 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 single cup button. This will stabilize the temperature prior to extraction.



### 8- 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.



## 9- 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.



## 10- Shot Volume

Around 40mL per cup is recommended.

For you to better understand the above, we have made videos for you to show how to make good espresso, please view the videos via the links below.

Subject:How to make Perfect Espresso Coffee with Gevi gecme400ba-u espresso machine

<https://www.youtube.com/watch?v=jbfuemnrihe>

**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;

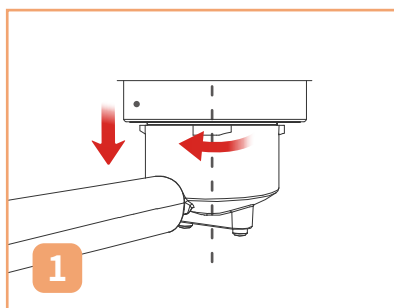
## 2. In Use

- 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 ON/OFF Switch to stop the brewing and then wait for 20 seconds before detaching the portafilter.

### 3. 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.

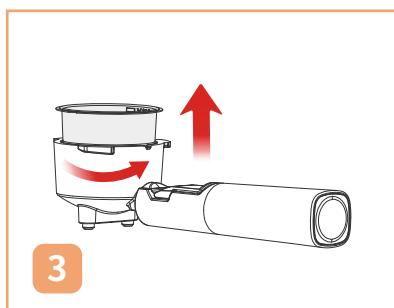
#### A. After Each Brew



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.



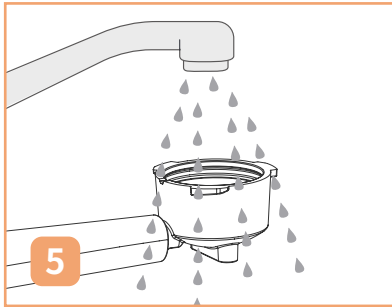
Discard the coffee puck in the portafilter.



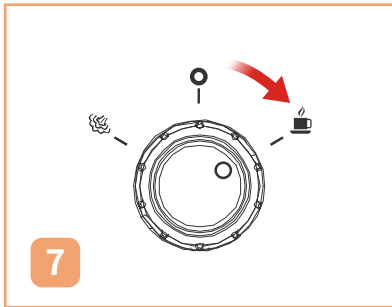
Align the marking dot on the filter with the groove on the portafilter and remove the filter from the portafilter.



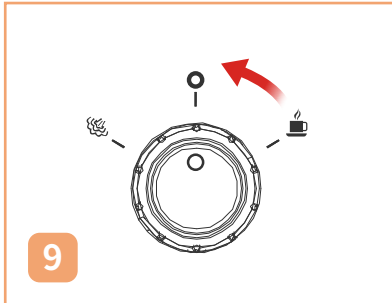
Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



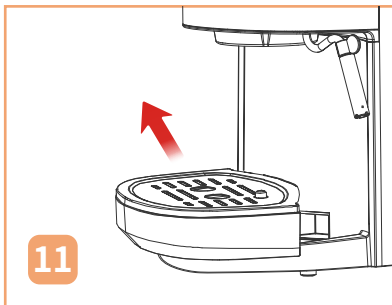
Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



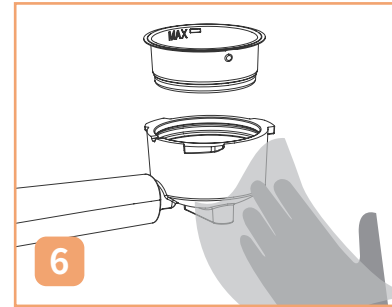
Turn the knob to the coffee icon.



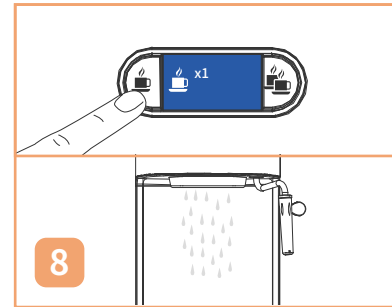
Turn the knob back to the "0" icon.



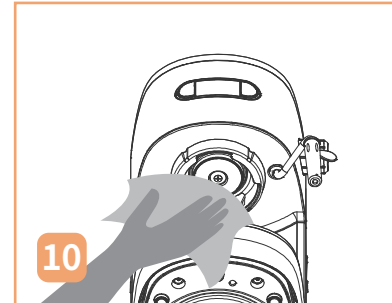
Remove the drip tray and pour away the water.



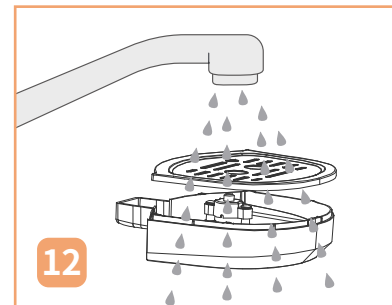
Use a clean cloth to wipe the filter and portafilter dry.



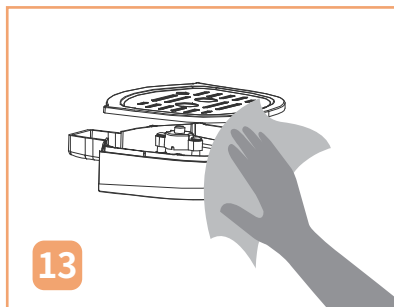
Press the single cup button to dispense water once to clean the coffee grounds around the group head.



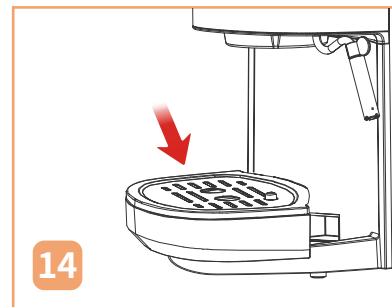
Use a clean cloth to wipe the coffee grinds left on the group head.



Rinse the drip tray and its cover with clean water.



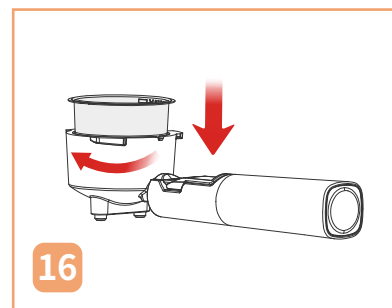
Wipe the drip tray with a clean cloth.



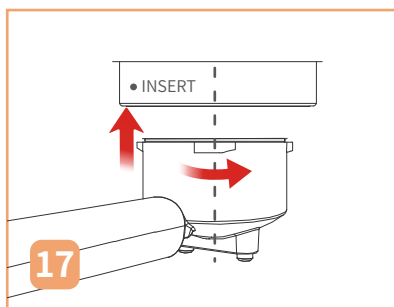
Put it back.



Wipe down the machine with a clean cloth.



Align the marking dot on the filter with the groove on the portafilter and put it back to the portafilter.



Install the portafilter onto the machine for next use.

#### ⚠ NOTE

To achieve a better taste, we suggest completing the above cleaning steps 1-10 before each brewing. If the drip tray is full of water, please also operate steps 11-17.

## **B. After 100 Uses or Descaling warning show up**

the icons of the LCD screen will flash simultaneously about 5 times

### **- 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](https://www.amazon.com/dp/B008A1B76C?ref=myi_title_dp)

Fill the water tank with water to the MAX marking that is 1100mL, and then add 28 grams of the descaling agent into the water tank, then mix them evenly.

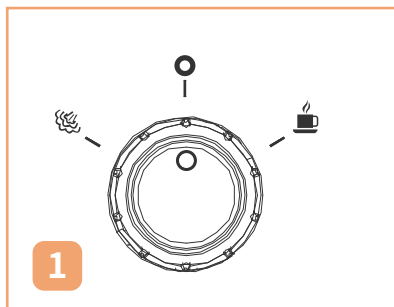
Of course, you can also use other liquid descalers, powder descalers, or effervescent tablet descalers to clean your machine.

#### **⚠ 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.

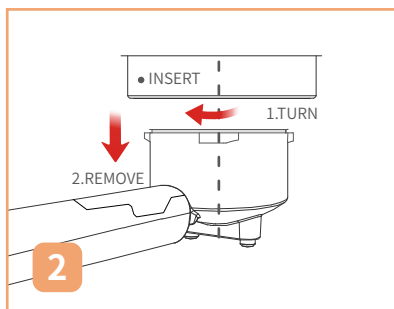
### **- For the machine**



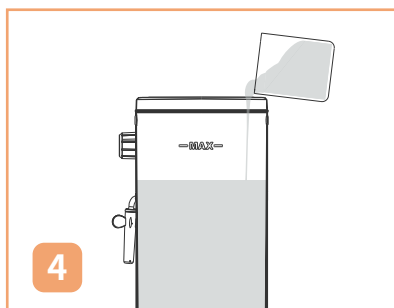
Make sure the knob in the "O" position.

#### **⚠ NOTE**

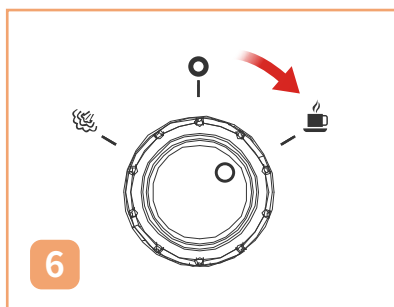
It's normal that water and steam simultaneously enter the drip tray to make a sound of pressure relief.



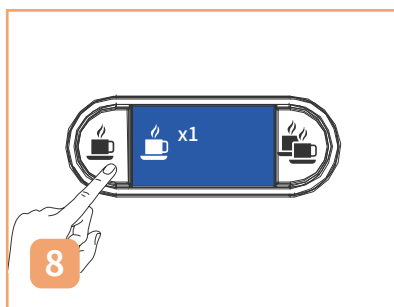
Wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise to avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound.



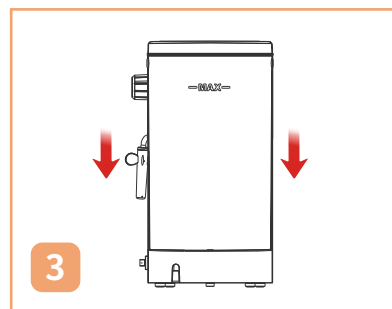
Fill the water tank with water to the MAX marking that is 1100mL, and then add 28 grams of the descaling agent into the water tank, then mix them evenly.



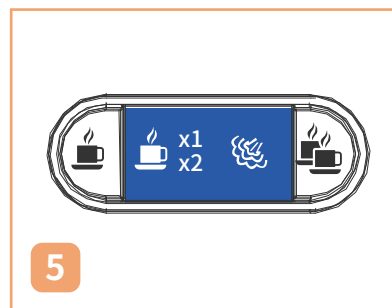
Turn the knob to the coffee icon.



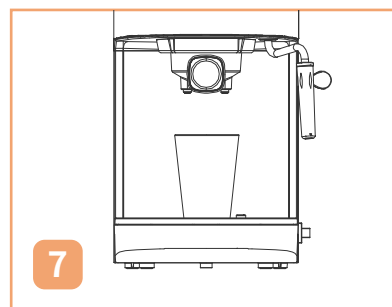
Press the single cup button to dispense some descaling solution.



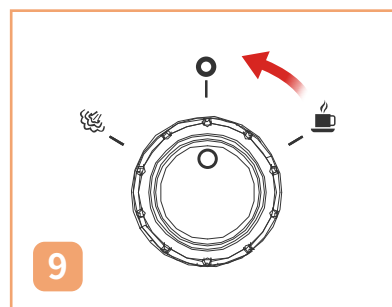
Pour out the remaining water in the water tank. Then set up the water tank vertically and align the buckles to the hole on the back of the machine, and press it down to be parallel to the top of the machine.



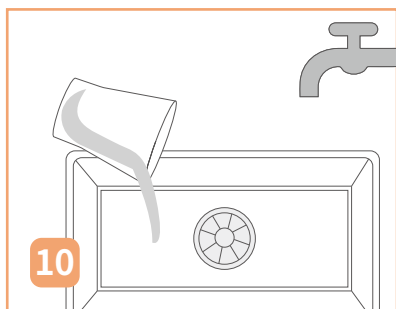
The icons are solid on = the espresso machine is ready for use.



Put a container under the group head.



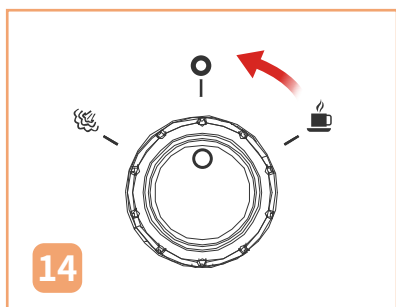
Turn the knob back to the "O" icon.



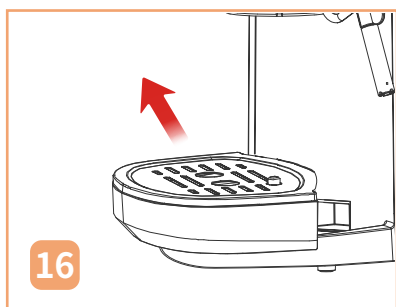
Empty the container.



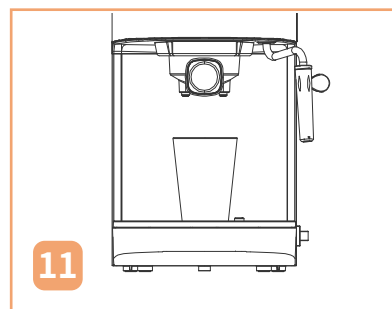
After 5 hours, turn the machine on, long press the double cup and single cup buttons simultaneously.



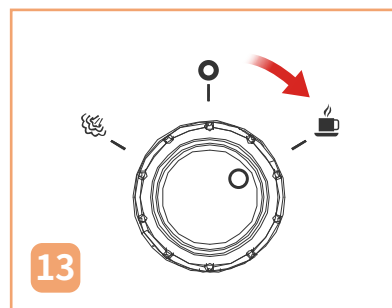
Wait until all the descaling solution in the tank runs out, turn the knob back to the " O " icon.



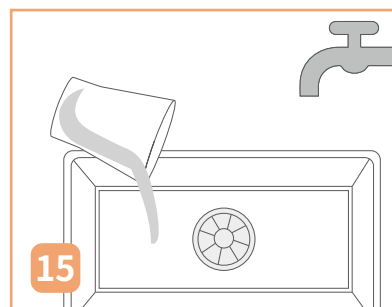
Remove the drip tray and pour away the water. Then install it back.



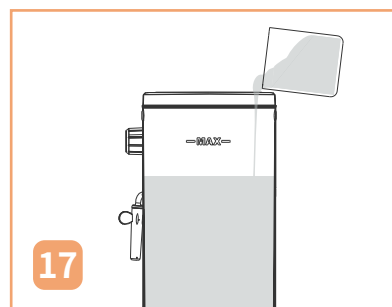
Let the machine stand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



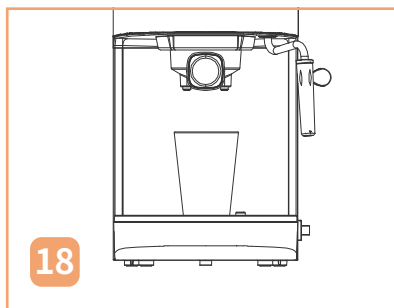
Turn the knob to the coffee icon to clean the machine with the descaling solution.



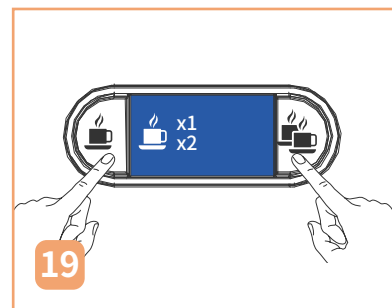
Take out the container, pour away the descaling solution.



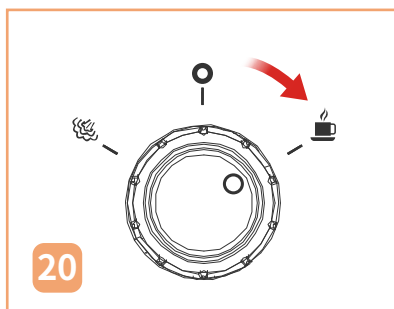
Fill the water tank with 800mL of water.



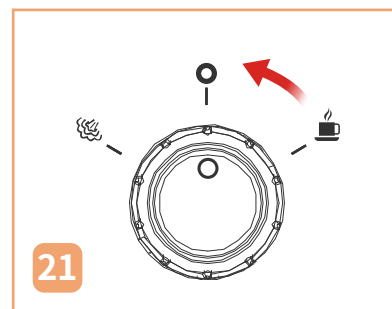
Put a container under the group head.



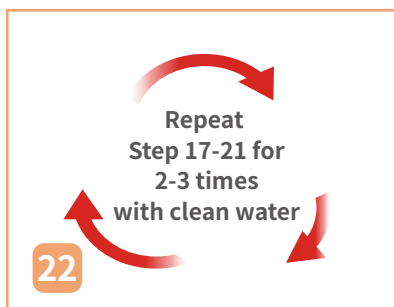
Long press the double cup button and single cup button simultaneously.



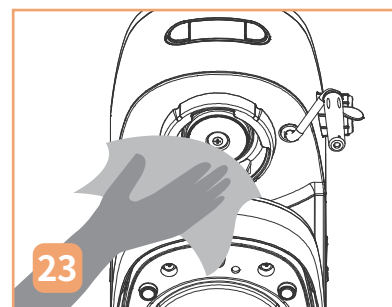
Turn the knob to the coffee icon to clean the machine with water.



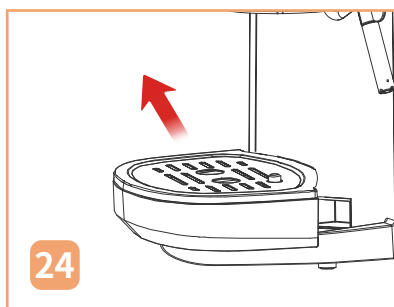
Wait until running out all the water in the tank, turn the knob back to the " O " icon.



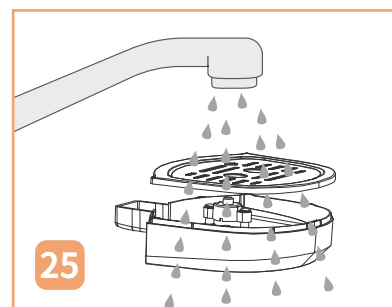
Repeat the step 17-21 several times until there is no descaler smell.



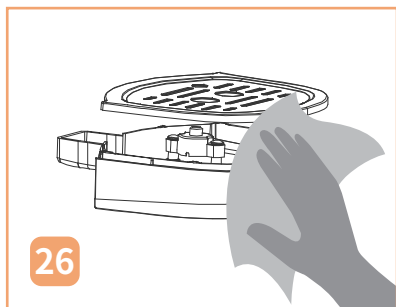
Use a clean cloth to wipe off the coffee grounds and water stains left on the group head.



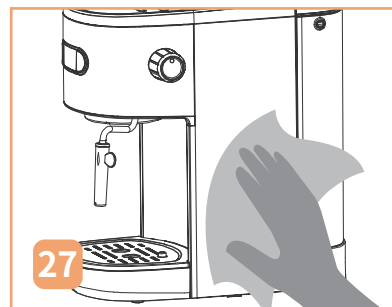
Remove the drip tray and pour away the water.



Rinse the drip tray and the drip tray cover with clean water.

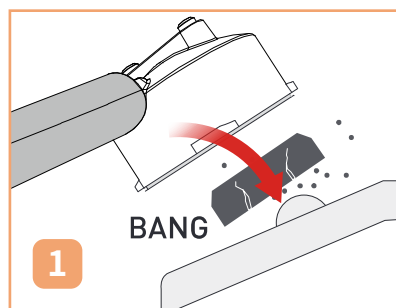


Wipe the drip tray with a cloth and install it back.

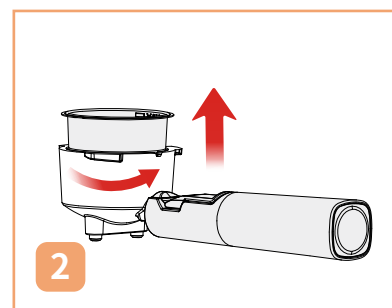


Use a cloth to wipe the machine clean.

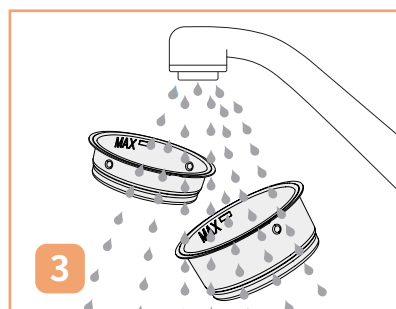
### - For accessories



Discard the used coffee puck in the portafilter.



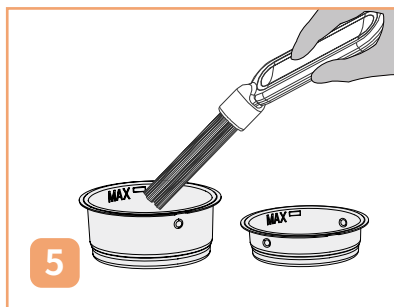
Align the marking dot on the filter with the groove on the portafilter and remove it from the portafilter.



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



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



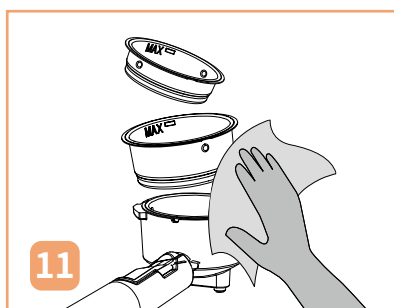
After 5 hours, use a brush to brush the inner surface, inner and outer holes of the filter;



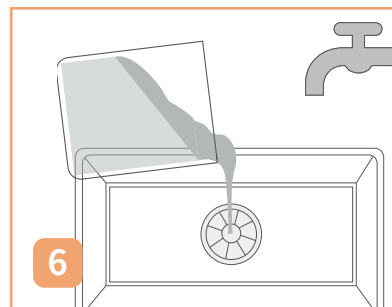
Rinse the filter with clean water.



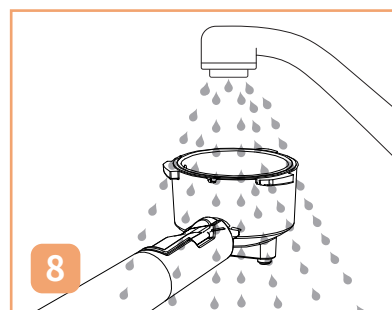
Soak the portafilter in hot water for 10 minutes (do not clean or soak the portafilter in any descaling solution).



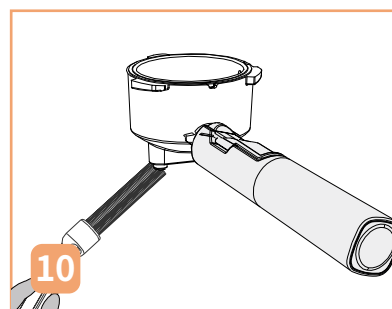
Use a clean cloth to wipe off the water on the filter and portafilter.



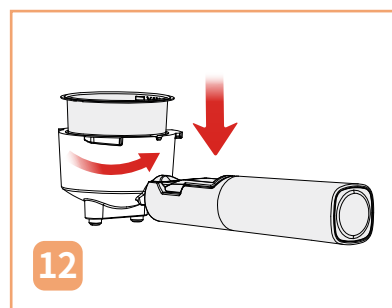
Pour away the descaling solution in the container.



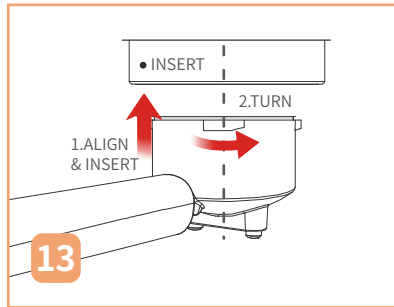
Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



Brush the 2 water outlets of the portafilter with a brush.



Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.



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.

### C. Whenever the Coffee or Water Output of the Machine is Less Than Usual

There are 4 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 filter basket in the portafilter is blocked
- d. The two water outlets of the portafilter are blocked
- 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=1sWg40RhbXA>

### **2-Solution for b:**

The descaling steps are the same as that in " B. After 100 Uses or Descaling warning show up ". But in step 11, you need to let the machine stand for 3 days.

### 3-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.

### 4-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.

### 5-Solution for e:

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



PART

02

# Milk-Frothing



## 1. 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, turn the knob to the steam icon to start purging, and turn the knob back to the "O" position to stop.
- E. Make sure to make milk foam according to the following 6 requirements:



### 1- Milk Variety

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



### 2- Milk temperature

Use fresh whole milk at 3-8°C.



### 3- Milk volume

Use about 100mL of milk.



### 4- Milk foam cup

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



## 5- Water temperature

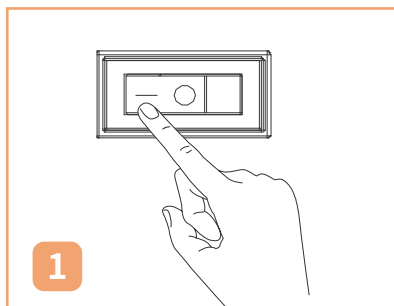
Please wait for the cup and steam icons to stop flashing steadily, indicating that the heating is complete.



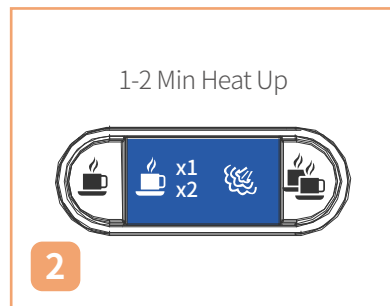
## 6- Use the correct method to froth milk

## 2. In Use

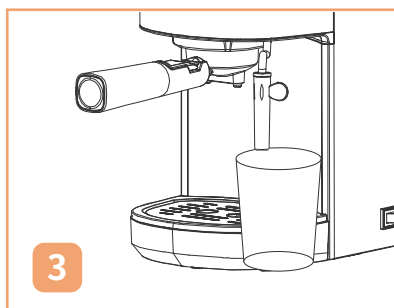
### A. Use the correct method to froth milk



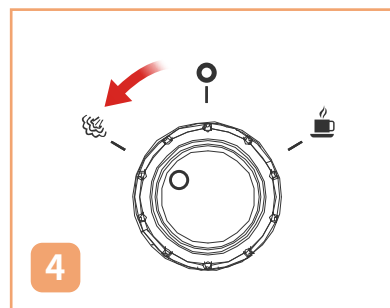
Insert the power plug into a 120V AC power outlet & switch the power on. Press the ON/OFF Switch to the " — " position. Icons of the LCD display screen will flash white = heating up.



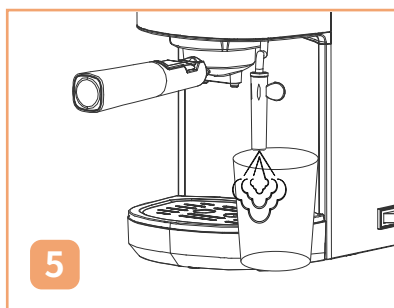
The icons are solid on = the espresso machine is ready for use.



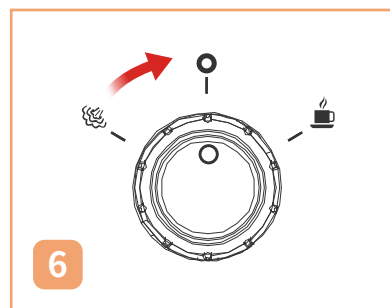
Place a cup on the countertop and position the steam wand.



Turn the knob to the steam icon.



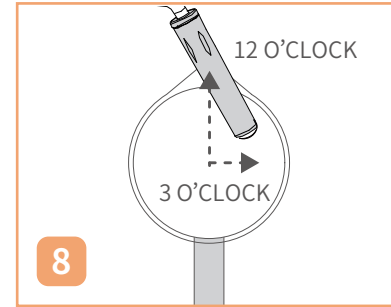
Release some steam out from the steam wand before performing milk frothing.



Turn the knob back to the " O " icon.



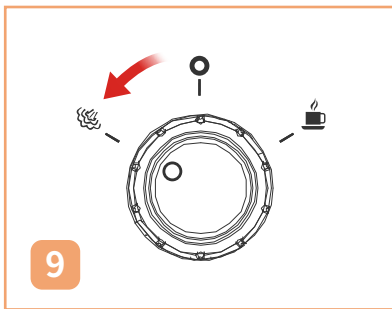
Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.



The steam wand arm is at 12 o'clock. The steam wand outlet is at 3 o'clock. The milk is just soaked to the 2mm position of the steam wand outlet.

### △ NOTE

Never over the small air vent, otherwise, poor milk foam will result.



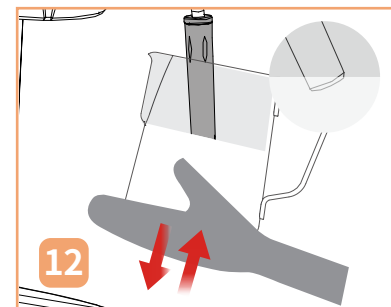
The position of the left hand is fixed, and the right hand turns the knob to the steam icon to start frothing the milk.



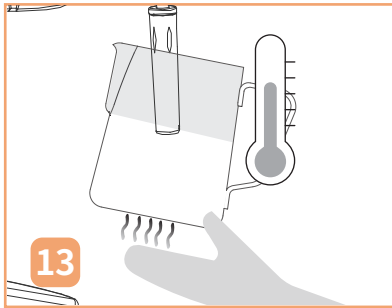
Frothing makes a smooth hissing sound.



Check if the milk is swirling.



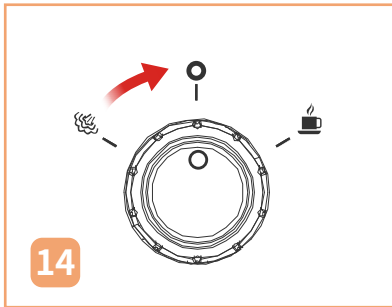
As the milk level rises, lower the milk foam cup to keep the steam wand outlet below the surface. When the desired microfoam is reached, submerge the steam wand halfway.



Milk frothing is complete when the base of the milk foam cup is too hot to touch for 3 seconds.

#### NOTE

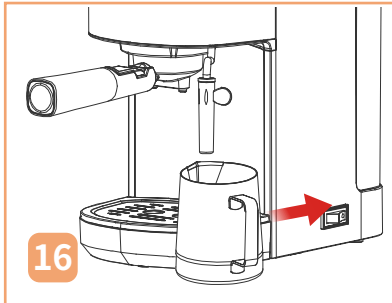
After the milk foam cup base is too hot to touch for 3 sec, the milk frothing is finished. If you need more milk froth, you can continue to froth or stop according to your needs.



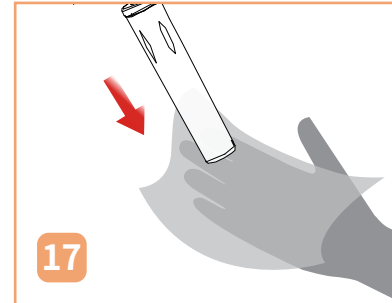
Turn the knob back to the " O " icon.



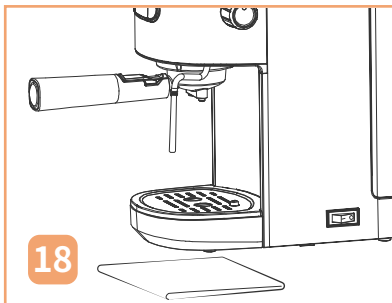
Use a damp cloth to move the position of the steam wand so as to avoid scalding due to the high temperature of the steam wand.



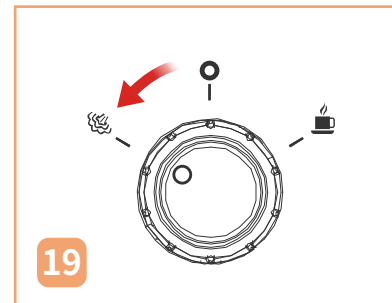
Remove the milk foam cup away from the steam wand.



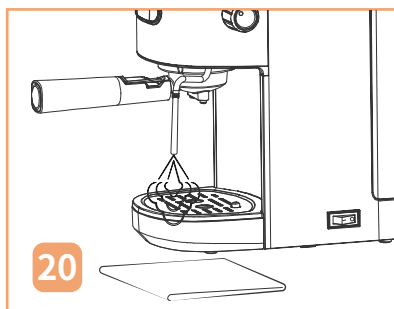
Wrap the steam wand cover with a damp cloth, remove it and put it aside.



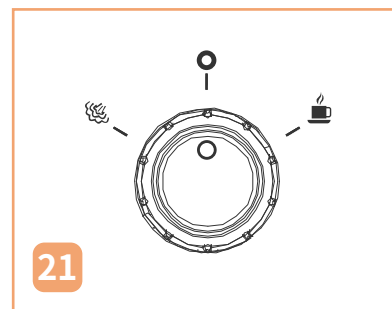
place the cloth under the steam outlet.



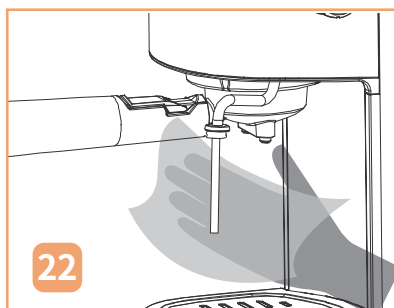
Turn the knob to the steam icon.



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



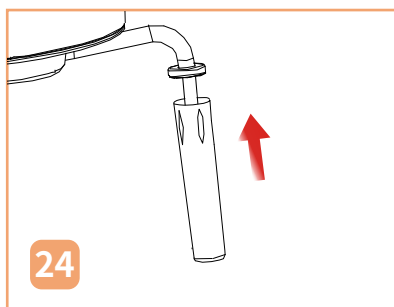
Turn the knob back to the " O " icon



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



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



Put the steam wand cover back onto the steam wand.

For you to better understand the above, we have made a video for you to show how to make good espresso, please view the video via the link below:

Subject: How to Make a Perfect Cup of Milk Froth with Gevi GECME400BA-U Espresso Machine

<https://www.youtube.com/watch?v=dGoIKHV-nMo>

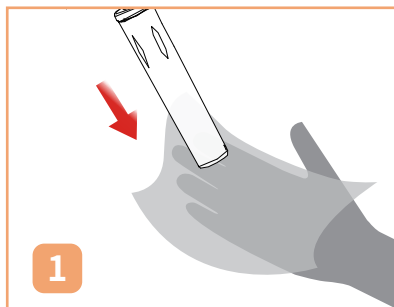
**B.** If you stop frothing milk midway, restart with fresh milk and don't use the frothed milk.

**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.

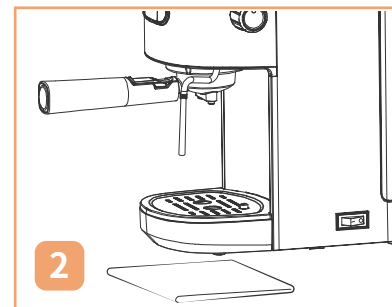
### 3. After Use

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.

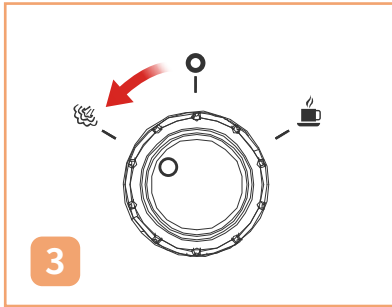
#### A. After Each Frothing



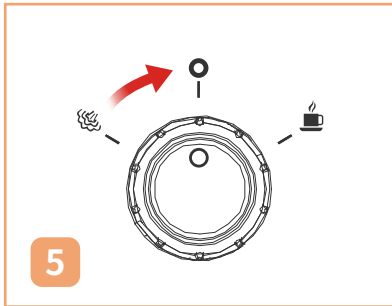
Wrap the steam wand cover with a damp cloth, remove it and put it aside.



place the cloth under the steam outlet.



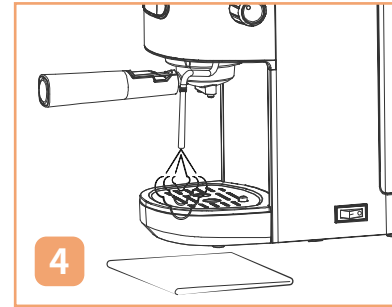
Turn the knob to the steam icon.



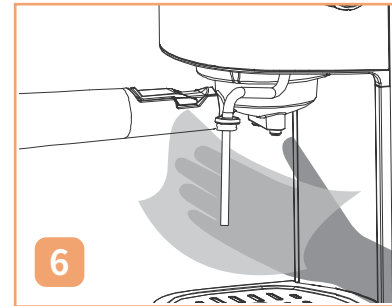
Turn the knob back to the "0" icon



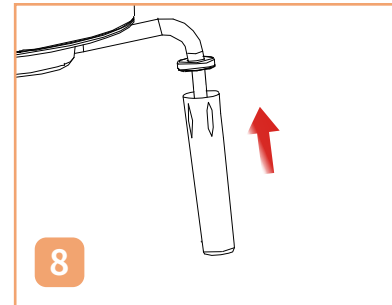
Rinse the milk stains on the steam wand cover with clean water.



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



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



Put the steam wand cover back onto the steam wand.

## B. After 100 Uses or Descaling warning show up

When the icons of the LCD screen will flash simultaneously about 5 times, the descaling should then be carried out as soon as possible.

### - 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](https://www.amazon.com/dp/B008A1B76C?ref=myi_title_dp)

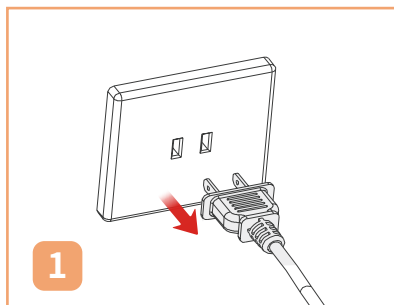
Fill the water tank with water to the MAX marking that is 1100mL, and then add 28 grams of the descaling agent into the water tank, then mix them evenly.

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

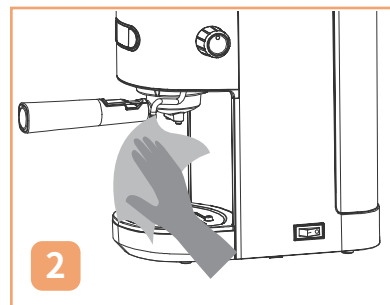
#### △ NOTE

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.

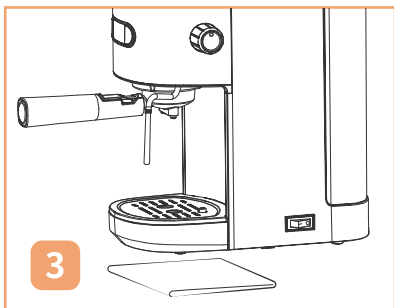
2 - We suggest descaling the machine when the machine reaches a certain count of use. The number "100" mentioned below is the total count of use that includes both coffee brewing and milk frothing.



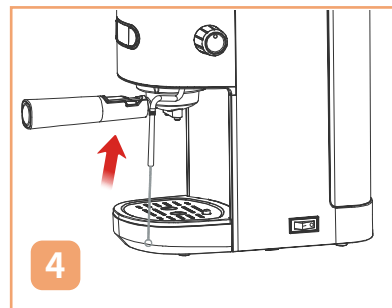
Turn off and unplug the machine from the power outlet.



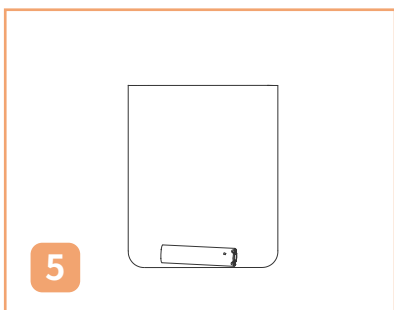
Wrap the steam wand cover with a damp cloth, remove it and put it aside.



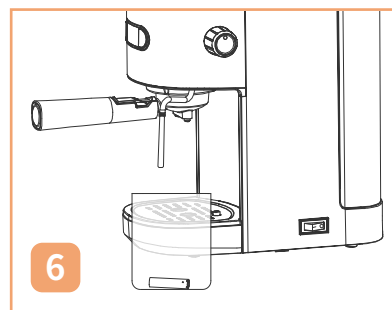
Place the cloth under the steam outlet.



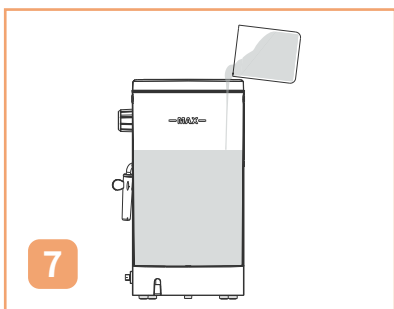
After the steam wand cools down, use a cleaning needle to clear the steam wand outlet, insert and pull out about 30-50 times.



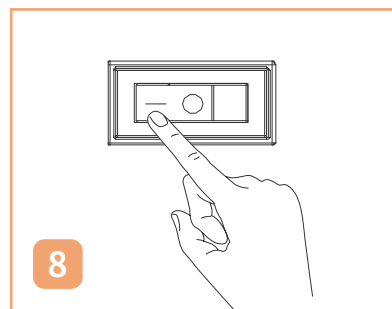
Pour the descaling solution into the water tank and Put the steam wand cover in the container.



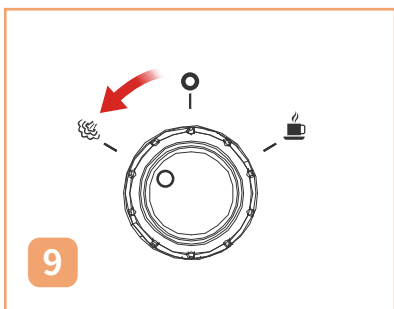
Place the container with that steam wand cover under the steam pipe.



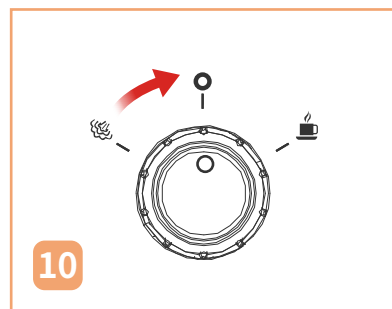
Pour the descaling solution into the water tank.



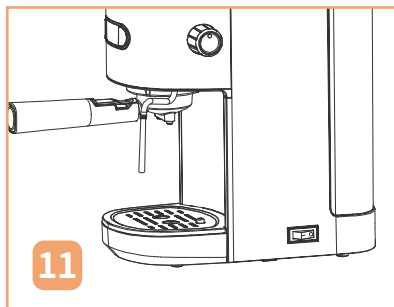
Press the ON/OFF Switch to the "—" position. Wait for the heating of the machine to complete, the icons on the LCD display screen are solid on.



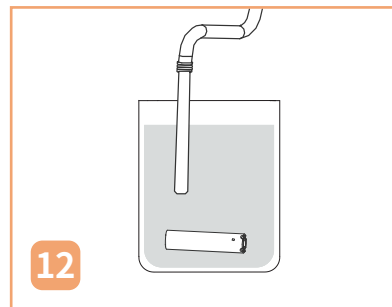
Turn the knob to the steam icon to release steam around 3 mins.



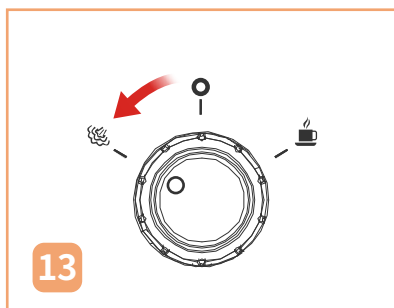
Turn the knob back to the "O" icon.



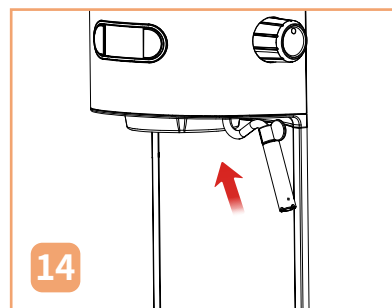
Let the machine stand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



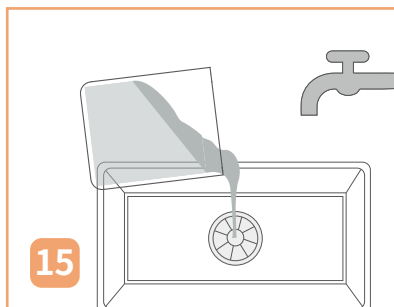
Soak the steam wand cover and steam wand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



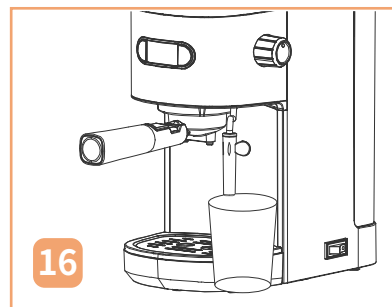
After 5 hours, turn the machine on, after the machine finishes preheating, turn the knob to the steam icon to release all of the descaling solution.



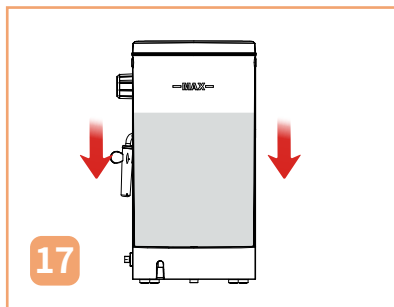
Take the steam wand cover out from the container, and attach it back to the steam wand.



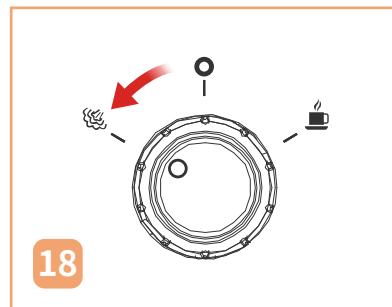
Take out the container and pour away the descaling solution.



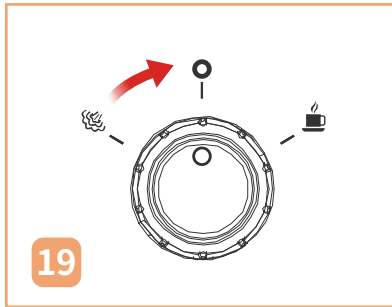
Place it under the steam wand.



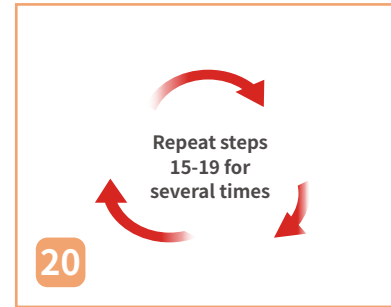
Take out the water tank and fill it with water but do not exceed the MAX marking, and install it onto the machine.



Turn the knob to the Steam icon to release water until all of the water flows out.



Turn the knob back to the "O" icon.



Repeat the previous steps 15-19 for several times to ensure that the descaling solution has been removed.



Wipe the outside of the steam wand and the steam wand outlet with a damp cloth to clean the milk stains.

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

Whenever the steam output of the frother is less than usual, release steam for 3 minutes then let the descaling solution soak the limescale inside the machine for 3 days instead, and then pour out all of the descaling solutions in step 13.

**To give you a better experience, we have prepared some other how-to videos for you and attached the instructions, hope it will be helpful to you:**

1. Subject: How to Avoid Weak Coffee with Your Gevi GECME400BA-U Espresso Machine  
<https://www.youtube.com/watch?v=ZuFHLqFqgPk>
2. Subject: How to Avoid Weak Milk Foaming with Your Gevi GECME400BA-U Espresso Machine  
<https://www.youtube.com/watch?v=iXPuoAplO-g>
3. Subject: How to Avoid Weak Steam or NO Steam Comes Out for Your Gevi GECME400BA-U Espresso Machine  
<https://www.youtube.com/watch?v=3L5nTlHIBr0>
4. Subject: How to Avoid Leaking on the Countertop with Your Gevi GECME400BA-U Espresso Machine  
<https://www.youtube.com/watch?v=v4Qcnxr1zMQ>