



# 2-in-1 Smart Espresso Coffee Machine

Brewer | Frother



GECME022-U

## INSTRUCTION BOOKLET

Please read all the owner's instruction booklet before use.

## Contents

<b>1. Important Safeguards</b>	01
<b>2. Know Your Machine</b>	05
<b>3. More Details</b>	07
<b>4. Before First Use</b>	09
<b>5. Espresso Making Guide</b>	11
<b>6. Milk Frothing Guide</b>	24
<b>7. Other Functions</b>	28
7.1 Water Shortage Guide	28
7.2 High-temperature Alarm Guide	29
7.3 Pre-infusion Function	29
7.4 Descaling Warning Guide	29
<b>8. Cleaning &amp; Maintenance</b>	30
<b>9. Troubleshooting</b>	41
<b>10. Warranty</b>	47
<b>11. Coffees To Try</b>	49

# 1. Important Safeguards

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

1. Read all instructions before using this machine.
2. Do not touch hot surfaces. Use handles or knobs.
3. Do not leave the machine unattended when in use.
4. Never use the espresso machine without water in the water tank.
5. To protect against electric shock, do not place or immerse cord, plugs, or machine in water or other liquid.
6. Before using, check the output voltage of the wall outlet should be correspond to the rated voltage marked on the machine's rating plate.
7. This machine is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any machine is used near children. Children should be supervised to ensure that they do not play with the machine. Keep the machine and its cord out of reach of children.
8. Unplug from outlet when either the machine or display clock (if provided) is not in use, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the machine.
9. Do not operate any machine with a damaged cord or plug or after the machine malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return machine to an Authorized Service Center for examination, repair or adjustment.

# 1. Important Safeguards

10. The use of an accessory not recommended by the machine manufacturer for use with this machine may result in fire, electric shock or injury to persons.
11. Do not use outdoors or for commercial purposes.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of the steam wand and filter holder when boiling directly. Use handle or knobs.
16. Relieve pressure through steam wand before removing portafilter.
17. Always attach plug to machine first, then plug cord into the wall outlet (for machines with detachable cords). To disconnect, turn any control to the off position, then remove plug from wall outlet.
18. To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the espresso machine.
19. Do not use machine for other than intended use. Misuse can cause injuries.

## ⚠ WARNING

Always properly engage the Group Head to the locking mechanism. Failure to do so may disengage the Group Head during the brew cycle and cause injuries.

20. Never remove the portafilter during the brewing operation as the machine is under pressure.

## 1. Important Safeguards

21. Models intended to be used with sealed capsules: Only use capsules intended for this machine. If the capsule does not fit, do not force the capsule into the machine.
22. Models with coffee grinders: Check hopper for presence of foreign objects before using.
23. Household Use Only.

### For machines with service panels:

#### ⚠ WARNING

TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

#### ⚠ NOTE

### SAVE THESE INSTRUCTION BOOKLET

*For electronic instruction manual, please contact Gevi support team.*

### North American models with grounded plugs:



#### POLARIZED PLUG

This machine has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

## 1. Important Safeguards

### POWER CORD INSTRUCTIONS:

A short power-supply cord (or detachable power-supply cord) may be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

- a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the machine;
- b. If the machine is of the grounded type, the extension cord should be a grounding type 3-wire cord;
- c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Do not pull, twist or otherwise abuse the power cord.

### PRODUCT NOTICES

1. Place the machine on a hard, flat, level surface to avoid interruption of airflow underneath the espresso maker.
2. Do not operate the machine with an empty water tank.

## 2. Know Your Machine

Model: GECME022-U  
Electrical parameters: 120V~ 60Hz 1350W



## 2. Know Your Machine

Re.	Description	Specification
1	Manual Shot Button	Press the MANUAL button to start and stop the brewing.
2	1 SHOT Button	- Pours 1 shot of espresso then automatically stops. - Customize espresso by setting range 25-60mL.
3	2 SHOT Button	- Pours 2 shot of espresso then automatically stops. - Customize espresso by setting range 60-130mL.
4	Group Head	Compatible with coffee grinds or pod espresso. Has two positions, lock and unlock, for easy cleaning.
5	Portafilter	Holds and fixes the filter to achieve a better coffee extraction.
6	Removable Drip Tray	Includes a buoy that will float through the grill when it is full and requires emptying.
7	Removable Cup Shelf	Removable for easy cleaning.
8	Tank Handle	Lift the water tank upwards via the handle located inside.
9	Removable Water Tank	Push back the tank lid & fill with clean water, or remove the water tank by opening the lid.
10	Espresso/Steam Knob	Turn right to select steam, turn left to select coffee.
11	Rubber Handle	Allows for moving the steam wand without burning fingers.
12	Steam Wand	Ball joint movement with a stainless steel cover. Able to create silky smooth micro-foam in the milk under the right steam pressure.
13	Steam Wand Cover	Removable for easy cleaning.
14	On/Off Switch	For turning on/off the machine.
15	Buoy	In the drip tray to indicate the water level.

### 3. More Details

#### Manual Shot Volume Control

Manually control low pressure pre-infusion time and shot volume without re-programming the preset shot volume.

#### Auto Shot Volume Control

- Auto Shot is the easiest way to create a great espresso. Just press the 1 SHOT Button or 2 SHOT Button to pour right amount, then it will automatically stop.
- All Extraction Buttons can be customised to deliver the shot volumes preferred.

#### Pre-Infusion

Small amounts of water are released onto the tamped coffee grinds prior to the steady flow of water for a richer flavored espresso.

#### 2-in-1 Portafilter

The Portafilter holds coffee grinds for a true cafe tasting coffee. Its perfect size ensures the grinds are more evenly spread and easier to fill for improved flavor extraction.

#### 20 BAR Pump

The thermoblock works in conjunction with the pump to deliver the correct water temperature at the correct pressure for complete extraction of oils, coffee solids and aroma.

#### A Buoy Inside The Drip Tray

Remind you the water is full. It's detachable for easy cleaning.

#### Cup Warming Plate

A heated metallic plate on top of the machine keeps your cups warm, so that the coffee flavour will not be influenced by cold parts.

#### 1.2L Food Grade Removable Transparent Water Tank

Can directly know how much water left removable, easy to add and clean water.

#### 1350W High Power

1350W High power can provide a fast and stable extraction, making espresso more fragrant and richer in crema.

#### Thermoblock Fast Heating System

- The thermoblock heats the water so that the espresso extracts at 198°F (just below boiling point) for optimum extraction of oils from the coffee grinds. Temperatures above this will burn the grinds resulting in a bitter taste.
- Two separate thermostats allow for controlling the temperature of espresso extraction and the milk frothing separately, so that the taste of coffee and milk foam can reach the ideal state.

#### Powerful Steam Wand

Stainless steel steam wand for effortless milk frothing.

#### Compact Design

Convenient storage, suitable for home kitchens.

#### Filter Baskets

The filter baskets allow a more consistent grind compaction, resulting in a better tasty coffee. Used espresso pucks can be easily emptied.



## 4. Before First Use

### 4.1 Remove Packaging

Ensure all packaging has been removed.

### 4.2 Position Machine

Ensure the espresso machine is always positioned onto a dry, stable, flat horizontal counter top.

### 4.3 Wash & Dry Parts

Wash the parts listed below in warm water:

- Stainless Steel Single Cup Filter
- Stainless Steel Double Cup Filter
- Steam Wand Cleaning Pin
- Removable Water Tank
- Portafilter
- Drip Tray
- Spoon & Tamper

Rinse & allow thorough air drying.

#### ⚠ NOTE

Do not clean or soak the portafilter in any descaling solution, otherwise, it would be damaged.

### 4.4 Prime the Machine

#### ⚠ IMPORTANT

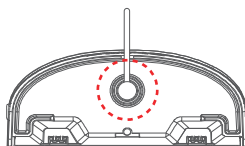
These priming steps must be completed prior to first use.

#### • Fill Water Tank

Step 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed.

Step 2 - Extract the tank by pulling it upwards.

Step 3 - Open the lid and fill enough pure water(recommended) in advance but 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



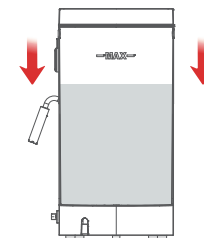
## 4. Before First Use

and affect the coffee effect.

Step 4 - 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.

#### ⚠ NOTE

More simply, the water tank can also be filled without being extracted by pouring the water directly from a jug.



#### • Power

Step 1 - Make sure the knob is in the “●” position.

Step 2 - Insert the Power Plug into a 120V AC power outlet & switch the power on.

Step 3 - Press the ON/OFF button to turn on the machine.

- The 3 buttons start to blink blue light slowly to indicate the machine is heating up.

- When the 3 buttons are solid on, the machine is in the READY state for all features.

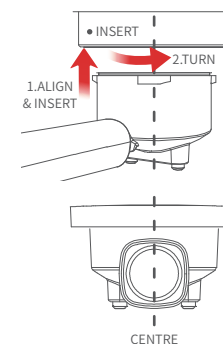


#### • Insert Portafilter

Step 1 - 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.

Step 2 - Hold the machine with one hand and the portafilter with the other hand.

Step 3 - Place the portafilter underneath the group head so that the handle is aligned with the INSERT position. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



#### ⚠ NOTE

Turning the Portafilter to the centre position might be tight for the first few uses.

## 4. Before First Use

### • Cleaning

#### Clean the Group Head

Step 1 - Put a container under the Group Head.

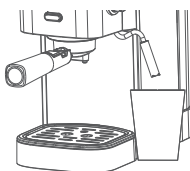
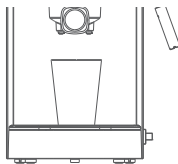
Step 2 - Press the 2 SHOT button, and water should start flowing from the Group Head. Allow some water to run through until the machine stops. The machine will return to the READY state.

#### Clean the Steam Wand

Step 1 - Position the Steam Wand over the Drip Tray, or place a container with a minimum capacity of 100mL under the steam wand outlet.

Step 2 - Turn the Espresso/Steam knob to the Steam icon. Allow water to run through for 20 seconds.

Step 3 - Return the Espresso/Steam Knob to the " ● " icon position, and the machine will return to the READY state.






### ⚠ NOTE

If there is no water flowing out, please refer to Troubleshooting, page 41.

## 5. Espresso Making Guide

### 5.1 Brief Introduction

  	1 SHOT Button	1-Press the 1 SHOT button to start brewing then the machine will automatically stop. 2-Customize espresso volume by setting range 25-60mL.
	2 SHOT Button	1-Press the 2 SHOT button to start brewing then the machine will automatically stop. 2-Customize espresso volume by setting range 60-130mL.
	Manual Shot Button	Press the Manual Shot button to start brewing, and then press the button again to stop the brewing when the desired shot volume is reached.

## 5. Espresso Making Guide

### 5.2 Tips for Making the Perfect Espresso

#### 1 - Coffee Beans/Grinds

1 - All of the flavor comes from the beans, choose different kinds of roasts and beans according to the type of coffee you make.

2 - 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 - Fresh, quality coffee beans will give you the best possible extraction. Bad beans will not only affect your grinding results but also ruin your final coffee. There are many types of beans on the market. To ensure best grinding results, high quality beans are recommended.

4 - Old coffee beans, no matter what the grind setting is, will have a fast extraction and will produce an under extracted tasting espresso.

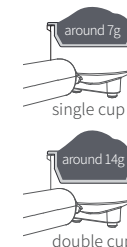
5 - Buy coffee grinds well-suited for espresso if you don't want grinding. When using pre-ground bagged grinds, try to dose in half the grinds then tamp & repeat again.

#### 2 - Grind Size

The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso. To make good espresso, a fine grind is a must. Coarse coffee grinds can make the extraction too fast and lead to an under extraction. But also note don't use too fine grinds to avoid water blockage or overflow from the portafilter. After tamping, make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.

#### 3 - 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 not past the MAX line.



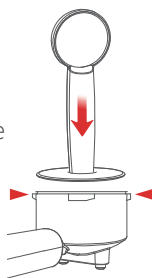
## 5. Espresso Making Guide

### △ NOTE

- 1 - A spoon of flat coffee grinds is approximately equal to 7g. Collect the coffee grinds with the spoon and shake it gently to make the surface flat, the amount of coffee grinds is around 7g. One spoon coffee grinds (7g) can make one cup of top-grade coffee, while two spoons (14g) are two cups of top-grade coffee.
- 2 - Use the Single-cup Filter when brewing a single cup and the Double-cup Filter when brewing two cups or a stronger single cup or mug.
- 3 - You may need to experiment with how much coffee is put into the filter or how long your grinder needs to run to achieve the correct dose.
- 4 - Tap the portafilter several times to distribute the coffee grinds evenly in the filter basket.
- 5 - It is normal for the correct dose of coffee grinds to appear overfilled in the filter before tamping.

### 4 - Tamping Force

Tamp the coffee grinds firmly with pressure around 10-15kg but not too hard to avoid water blockage or overflow from the portafilter. After tamping, make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.



### △ NOTE

- 1 - Isolating changes to grind size & tamping force will assist in producing a consistent taste every time.
- 2 - After tamping make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.
- 3 - If the coffee grinds exceed the MAX line after being tamped, you can continue to tamp. If the grinds are too firm to tamp down, take some grinds out and then re-tamp.

### 5 - Water Temperature

Before brewing, make sure the knob is in the “☉” position and the temperature is suitable, at this point, the Manual, 1SHOT and 2SHOT buttons will be solid blue light on.

## 5. Espresso Making Guide

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, the 3 buttons start to blink blue light slowly, so it has not reached a suitable temperature for brewing coffee. Before brewing coffee, make sure the pre-heating process has finished, at this point, the Manual, 1 SHOT and 2 SHOT buttons will be solid blue light on.

### 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 “☉” 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 Manual, 1SHOT and 2SHOT buttons will be solid blue light on, then turn the knob to the coffee icon, press the button of the cup volume to brew coffee.

If the machine just finished steaming, do not brew coffee immediately. Make sure to return the knob to the “☉” 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.

### 6 - 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.

### 7 - Shot Volume

The Single-shot Mode & Double-shot Mode use duration to control espresso volume. The duration times are preset, but can be reprogrammed (We suggest pre-setting the volumes of your shot modes, about 40mL per cup is

## 5. Espresso Making Guide

recommended. For more details, refer to 'Re-programming Shot Volume', page 22).

### 1 SHOT Mode & 2 SHOT Mode

Press either the 1 SHOT button or the 2 SHOT button to extract espresso at the preset volume. The extraction will start using the low-pressure pre-infusion. The machine will stop after the preset volume has been extracted.

#### NOTE

- 1 - The amount of espresso extracted in the cup will vary depending on your grind size and grind dose settings.
- 2 - If you want to end brewing in the 1 SHOT/2 SHOT Mode, press the corresponding button to stop brewing.

### Manual Shot Volume

Manually control the low-pressure pre-infusion time and shot volume without reprogramming the preset shot volume.

Step 1 - Press MANUAL button and the extraction process will enter low pressure pre-infusion.

Step 2 - Press the MANUAL button again when the desired volume of espresso has been extracted.

#### TIPS

- 1 - Due to pre-infusion time, the espresso will not start to flow immediately.
- 2 - As a guide, the espresso will start to flow after 4-7 seconds (infusion time) and should be the consistency of dripping honey.
- 3 - If the espresso starts to flow after less than 3 seconds you have either under dosed the filter, the grind is too coarse and/or the tamping force is too light. This is an UNDER EXTRACTED shot.
- 4 - If the espresso starts to drip but doesn't flow after 8 seconds, then you have either over dosed the filter, the grind is too fine and/or the tamping force is too heavy. This is an OVER EXTRACTED shot.
- 5 - A great espresso is about achieving the perfect balance between sweetness, acidity and bitterness. The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of coffee grinds, and tamping force.
- 6 - Experiment by adjusting these factors just one at a time to achieve the taste of your preference, see 'Extraction Guide', page 16.

## 5. Espresso Making Guide

### 5.3 Extraction Guide



#### Correct Extraction

- Flow slow like warm honey
- Crema is golden brown with a fine mousse texture
- Espresso is dark brown

Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
Medium or Dark Roasts	A Fine Grind	Around 14 Grams (Double Cup)	Pressure Around 10-15kg	Lights are fully illuminated blue.	Pre-heated and Suitable Size	Around 40mL Per Cup



#### Watery Extraction

- Flow fast like water
- Crema is thin and pale
- Espresso is pale brown
- Tastes bitter/sharp, weak and watery

	Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
Possible Causes	Use Light or too Dark Roasts.	Too Coarse	Too Little	Too Light	Too High Temp	Without Preheating and not suitable size	Too Much
What to Do	Medium or Dark Roasts	Adjust to a Finer Grind Size.	Add More Ground Coffee.	Increase Tamping Force.	Cool the machine until lights are fully illuminated blue	Preheat and Change to a Smaller Cup.	Brew Less Coffee.

## 5. Espresso Making Guide



### Over Extraction

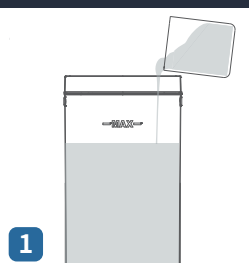
- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Tastes bitter and burnt

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
	Use Light or too Dark Roasts.	Too Fine	Too Much	Too Heavy	Too High Temp	Without Preheating and not suitable size	Too Little
What to Do	Medium or Dark Roasts	Adjust to a Coarser Grind Size	Add Less Ground Coffee.	Reduce Tamping Force.	Cool the machine until lights are fully illuminated blue	Preheat and Change to a Bigger Cup.	Brew More Coffee.

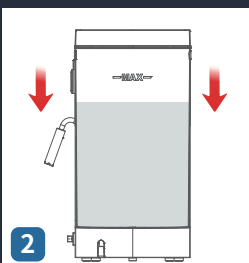
### NOTE

Ensure coffee beans or pre-ground grinds are fresh, as old coffee beans no matter the Grind Setting will have a low flavor and bad taste.

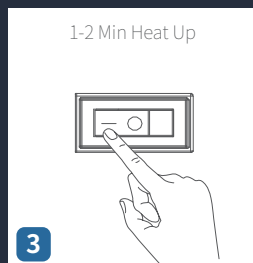
## 5.4 Operation



1 Extract the tank by pulling it upwards. Fill the water tank with clean and fresh water (Do not exceed the MAX line).



2 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.



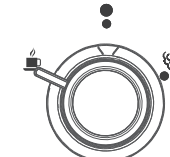
3 Insert the Power Plug. Press the ON/OFF button to turn the machine on, the 3 buttons start to blink blue light slowly to indicate it's heating up.

## 5. Espresso Making Guide



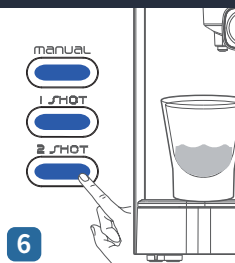
4

LIGHTS all fully illuminated = Espresso Machine is ready for use.



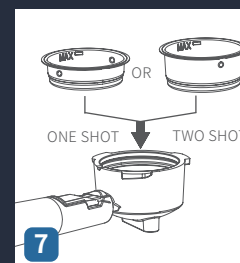
5

Place a cup under the Group Head. Turn the knob to coffee icon.



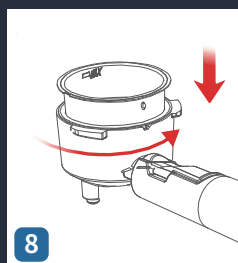
6

Press the 2 SHOT button to dispense water. Half fill the cup with hot water to preheat the cup.



7

Place a filter into the portafilter. Select either the Single-cup filter, or the Double-cup filter.



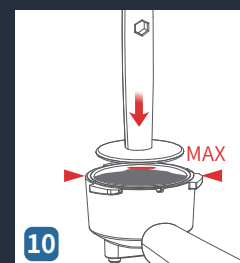
8

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.



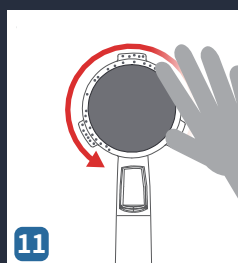
9

Dose the filter with coffee grinds.  
- One spoon of fine grinds for the Single cup filter.  
- Two spoons of fine grinds for the Double cup filter.



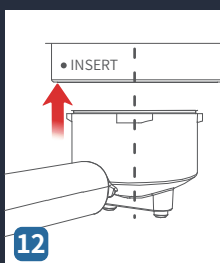
10

Evenly tamp (press) the grinds to the level indicated.



11

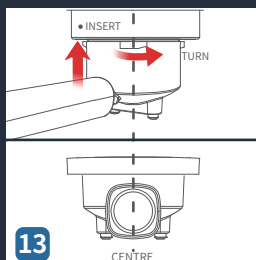
Wipe away any excess grinds to clear the edges of the portafilter.



12

Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.

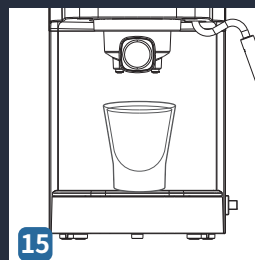
## 5. Espresso Making Guide



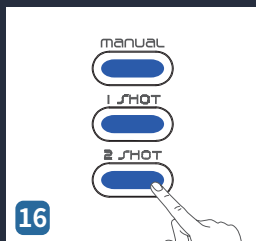
13 Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



14 Empty the cup.



15 Position the cup on the drip tray, under the portafilter. Remove the drip tray cover if the cup is too tall.



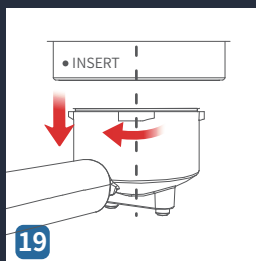
16 Press 1 SHOT/2 SHOT button to make coffee. The corresponding button will blink blue light slowly.



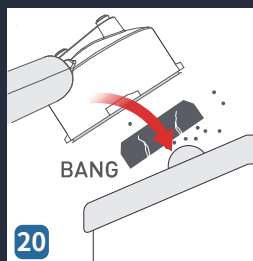
17 Extraction begins and will automatically stop. The crema of the coffee is golden brown with a fine mousse texture. (Around 40mL per cup is recommended.)



18 Return the Espresso/Steam Knob to the "●" icon.



19 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.

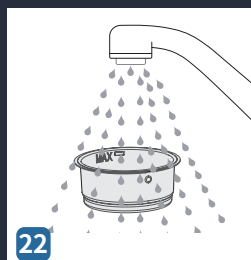


20 Discard the coffee puck in the portafilter.

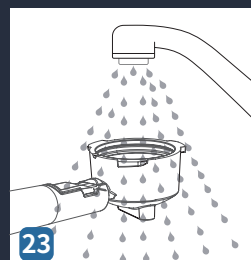


21 Align the marking dot on the Filter Basket with the groove on the portafilter and remove it from the portafilter.

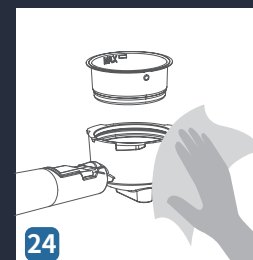
## 5. Espresso Making Guide



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



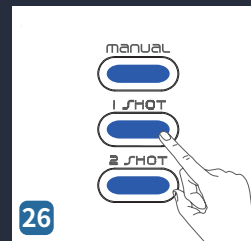
23 Rinse the inner and outer holes of the portafilter with clean water. Do not wash it with any descaler.



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



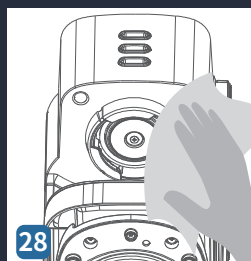
25 Turn the knob to the coffee icon when the blue lights of the ON/OFF Button, 1 SHOT Button, 2 SHOT Button, and MANUAL button are solid on.



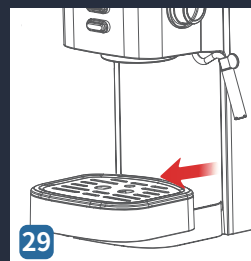
26 Press the 1 SHOT Button to dispense water once to clean the coffee grounds around the Group Head.



27 Return the Espresso/Steam Knob to the "●" icon.



28 Use a clean cloth to wipe the coffee grinds left on the Group Head.



29 Remove the drip tray and pour away the water.



30 Rinse the drip tray and cup shelf with clean water.

## 5. Espresso Making Guide



31

Wipe them with a clean cloth.



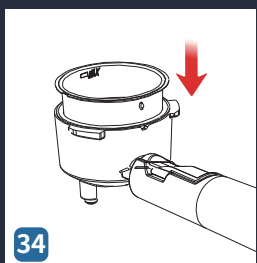
32

Put it back.



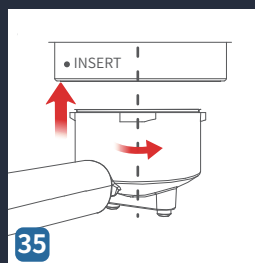
33

Wipe down the machine with a clean cloth.



34

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



35

Put the portafilter back to the machine for next use.

### NOTE

- 1 - To achieve a better taste, we suggest completing the above cleaning steps 19-33 before each brewing.
- 2 - When the water tank is pulled up, the water will flow out from the outlet at the bottom of the water tank as it is a movable part. If you have pulled up several times and have not wipe the water immediately, it will accumulate more and more and run to the bottom of the machine, maybe will leave the table full of water. It's not leaking.
- 3 - When the machine starts to work, there will be some noise from the machine as it is pumping water under high pressure.

## 5. Espresso Making Guide

### NOTE

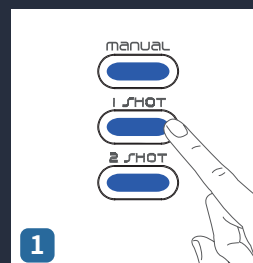
- 4 - If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.
- 5 - Do not remove the portafilter when it is in use to avoid scalding.
- 6 - If the portafilter is not installed in place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

## 5.5 Re-programming Shot Volume

### NOTE

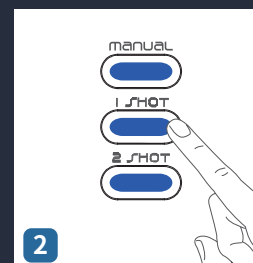
Make sure the knob is in the coffee icon position before beginning re-programming or resetting default volumes.

### Re-programming 1 SHOT Volume Mode



1

To begin re-programming, press the 1 SHOT button for 2 seconds to enter the shot volume programming mode.



2

Press 1 SHOT button to start. After get the desired amount of coffee, press this button again to stop. (Shot Volume Range: 25-60mL)

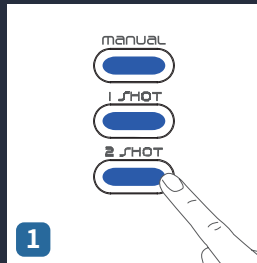


3

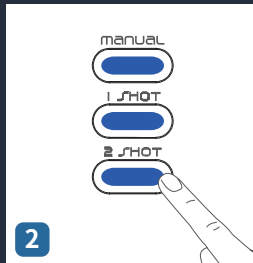
Press the 1 SHOT button within 15 seconds, this button will blink white light for 3 times and the new settings will be saved.

## 5. Espresso Making Guide

### Re-programming 2 SHOT Volume Mode



1 To begin re-programming, press the 2 SHOT button for 2 seconds to enter the shot volume programming mode.



2 Press 2 SHOT button to start. After get the desired amount of coffee, press this button again to stop. (Shot Volume Range: 60-130mL)



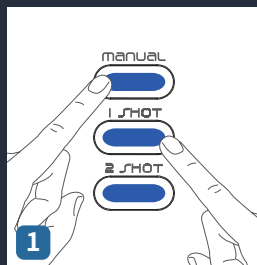
3 Press the 2 SHOT button within 15 seconds, this button will blink white light for 3 times and the new settings will be saved.

#### ⚠ NOTE

Press any button within 30 seconds, the programming will exit but not save the new shot volume.

### Resetting Default Volumes

#### Resetting Default 1 SHOT Volume Mode



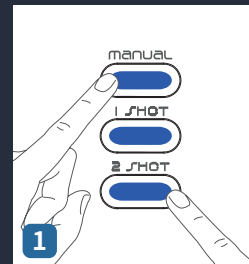
1 Hold and long press together 1 SHOT button and MANUAL button.



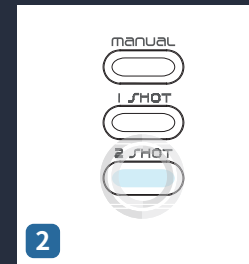
2 The the 1 SHOT button flash white light, the machine is restored to the default value and will back to ready mode.

## 5. Espresso Making Guide

### Resetting Default 2 SHOT Volume Mod



1 Hold and long press together 2 SHOT button and MANUAL button.



2 The 2 SHOT button flash white light, the machine is restored to the default value and will back to ready mode.

## 6. Milk Frothing Guide

### 6.1 Brief Introduction

Milk frothing is the steaming of milk.

#### Key Elements of Frothed Milk

The steam only heats the milk. The milk also needs to be aerated (add air) to create the micro-foam, and needs to be blended well together. Milk that has been frothed correctly has been heated to between 140-149°F, and has a thick, rich micro-foam with a silky sheen. It's all about the temperature, positioning of the Steam Wand and when you move the Milk Jug.

### 6.2 Tips for Making the Perfect Milk Frothing

#### 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 38 - 46°F (3-8°C).

#### 3-Milk volume

Use about 100mL of milk

## 6. Milk Frothing Guide

### 4-Milk foam cup

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

### 5-Water temperature

Please wait for the MANUAL, 1 SHOT, and 2 SHOT buttons to stop flashing steadily, this means the heating is complete.

### 6-Use the correct method to froth milk

Step 1 - Turn the knob to the steam icon, and release some steam out from the steam wand before performing milk frothing, return the knob to the "●" icon.

Step 2 - 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. Arms at 12 o'clock.

Step 3 - The steam wand outlet is at 3 o'clock, and the milk just soaks to the 2mm-4mm position of the steam wand outlet, never over the small air vent, otherwise, poor milk foam will result.

Step 4 - The position of the left hand is fixed, and the right-hand turn the knob to the steam icon to start frothing the milk.

#### △ NOTE

Frothing makes a smooth hissing sound.

Step 5 - Check that the milk is swirling.

Step 6 - As the milk level rises, lower the milk foam cup to keep the steam wand outlet below the surface.

Step 7 - When the desired micro-foam is reached, submerge the steam wand halfway.

Step 8 - Milk frothing is complete when the base of the milk foam cup is too hot to touch for 3 seconds.

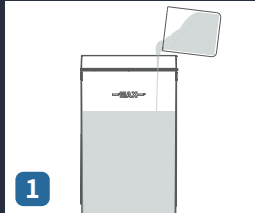
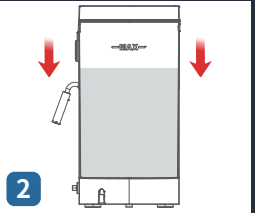
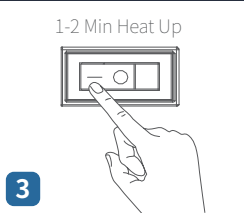

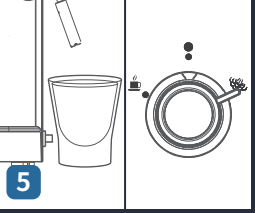


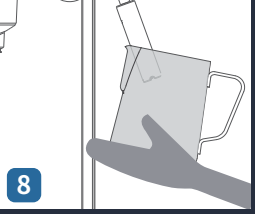
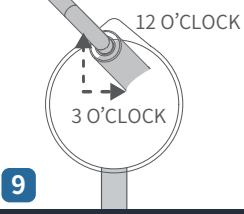
Step 9 - Return the knob to the "●" icon;

Step 10 - Use the damp cloth to move the position of the Steam Wand so as to avoid scalding due to the high temperature of the Steam Wand.

Step 11 - Remove the milk foam cup from the Steam Wand.

## 6. Milk Frothing Guide

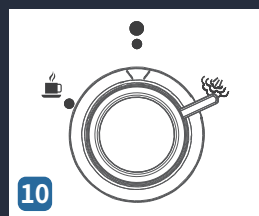
### 6.3 Operation

 <p><b>1</b></p>	 <p><b>2</b></p>	 <p><b>3</b></p>
 <p><b>4</b></p>	 <p><b>5</b></p>	 <p><b>6</b></p>
 <p><b>7</b></p>	 <p><b>8</b></p>	 <p><b>9</b></p>

#### △ NOTE

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

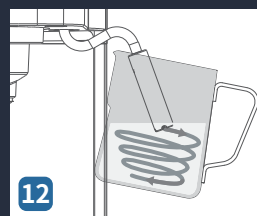
## 6. Milk Frothing Guide



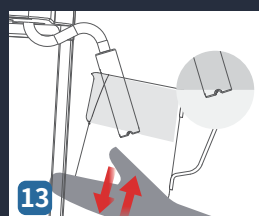
The position of the left hand is fixed, and the right hand turns the Espresso/Steam Knob to the steam icon to start frothing the milk.



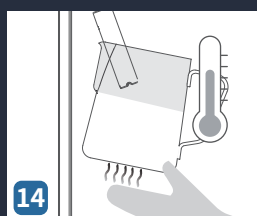
Frothing makes a smooth hissing sound.



Check that 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 micro-foam 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.

### TIPS

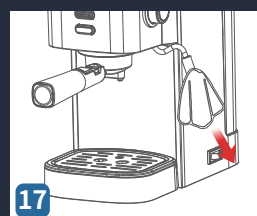
After the milk foam cup base is too hot to touch for 3 seconds, the milk frothing is finished. If you need more milk froth, you can continue to froth or stop according to your needs.



Pause steam by returning knob to the "☕" icon.

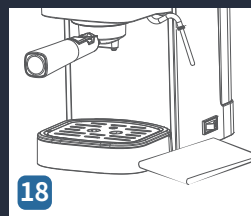


Remove the milk foam cup away from the steam wand.



Wrap the Steam wand cover with a damp cloth and remove it.

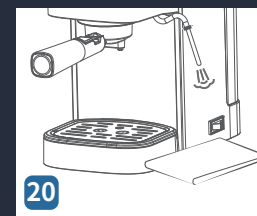
## 6. Milk Frothing Guide



Put it aside and place the cloth under the steam outlet.



Turn the Espresso/Steam Knob to the steam icon.



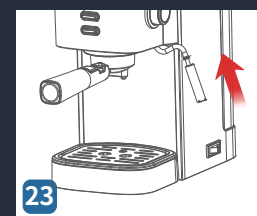
Release steam for 60 seconds to flush away the milk stains in the steam wand outlet.



Pause steam by returning knob to the "☕" icon.



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



Install the steam wand cover back to the cleaned steam wand.

## 7. Other Functions

### 7.1 Water Shortage Guide

- During the brew, if the water tank is out of water, the machine's 3 buttons (1 SHOT Button, 2 SHOT Button and MANUAL Button) will blink blue light simultaneously and the machine will automatically stop brewing.

- Press any button to return the machine to the READY state. Then refill the water tank with clean water immediately.



## 7. Other Functions

### 7.2 High-temperature Alarm Guide

- 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, there will be a high-temperature alarm by pressing the 1 SHOT button or 2 SHOT button, at this point, the machine's 3 buttons (1 SHOT Button, 2 SHOT Button, and MANUAL Button) will blink blue light simultaneously for 12 times and the machine will automatically stop brewing.
- Rotate the Espresso/Steam knob back to the "☉" icon, the pressure relief hole will make a loud noise with some steam coming out from the drip tray. because the machine will relieve the pressure automatically.

### 7.3 Pre-infusion Function

Applies low water pressure at the start of the extraction to gently expand grinds for an even extraction for a richer flavored espresso.

### 7.4 Descaling Warning Guide

- 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.
- The descaling warning will be shown when the machine has cumulatively worked for 100 cycles. At that moment, the 1 SHOT, 2 SHOT, and MANUAL buttons will flash white light simultaneously for about 10 seconds. The descaling cycle can be exited at any point by pressing any button. But the descaling warning will be shown every time after canceling the descaling warning as the machine hasn't finished the descaling yet. To finish descaling, refer to "8. Cleaning & Maintenance", page 32.

## 8. Cleaning & Maintenance

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. To make sure your machine operates efficiently, it is necessary to clean the machine periodically.

### 8.1 Cleaning & Maintenance - Brewer

#### Before Use

- 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed;
- 2 - It is recommended to use pure water;
- 3 - Please fill enough water in advance but 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;
- 4 - Ensure that coffee is made according to the 7 requirements, refer to "5.2 Tips for Making the Perfect Espresso", page 12.

#### In Use

- 1 - 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.
- 2 - Do not remove the portafilter when it is in use to avoid scalding.
- 3 - If the portafilter is not installed in place during brewing, turn off the ON/OFF button to stop the brewing and then wait for 20 seconds before detaching the portafilter.

#### After Use

#### After Each Brew

Make sure to clean the ground coffee from the group head after each use, as some older coffee grinds may be sitting inside your machine and will affect the quality of your next batch. For operation guide, refer to page 19, steps 19-35 in section "5.4 Operation".

## 8. Cleaning & Maintenance

### △ 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.

### After 100 Uses or Descaling Warning Shows Up

Descaling warning will be shown when the machine has cumulatively worked for 100 cycles. At that moment, 3 lights of the 1 SHOT button, 2 SHOT button and MANUAL button are white and blink simultaneously about 10 seconds.



The Descaling Cycle can be exited at any point by pressing any button. But descaling warning will be shown every time after cancel the descaling warning as the machine hasn't finished the descaling yet.

### Descaling Solution

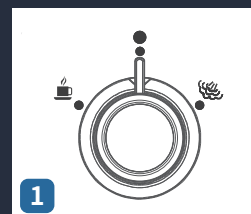
You have 3 options:

- One espresso machine descaling tablet. (Espresso Machine Cleaning Tablets are available for purchase online or through major retailers.) or
- Liquid descaler. or
- White vinegar & warm water.

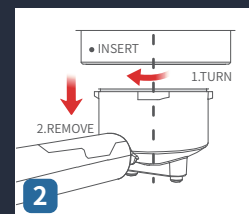
You can also use powder descalers or others to clean your machine as you like. For specific cleaning methods, please refer to the instructions provided by your descaler provider.

## 8. Cleaning & Maintenance

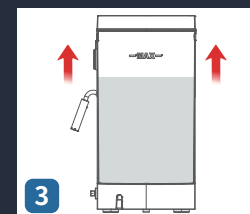
### Descaling Cycle



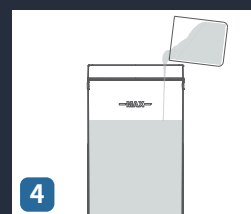
1 Make sure that the knob is on the "☕" icon. (It's normal that water and steam simultaneously enter the drip tray to make a sound of pressure relief)



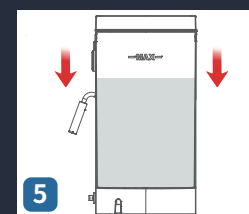
2 Wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise to avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound.



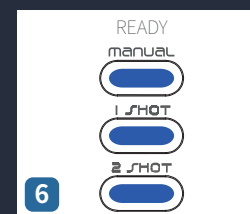
3 Pour out the remaining water in the water tank.



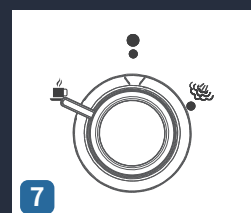
4 Fill the water tank with water to the MAX marking that is 1100mL, and then add 28 grams of descaler into the water tank, then mix them evenly.



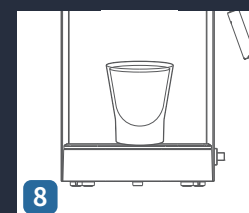
5 Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



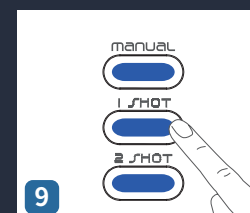
6 Wait for the heating of the machine to complete, that is, the Manual, 1 SHOT and 2 SHOT button will be solid on.



7 Turn the knob to the coffee icon.



8 Put a container under the Group Head.



9 Press the 1 SHOT button to dispense some descaling solution.

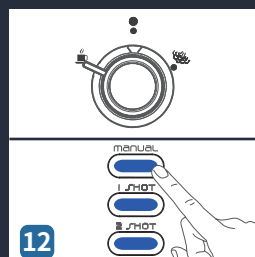
## 8. Cleaning & Maintenance



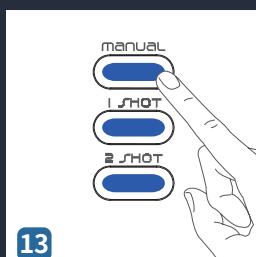
10 Turn the knob back to the "0" icon.



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



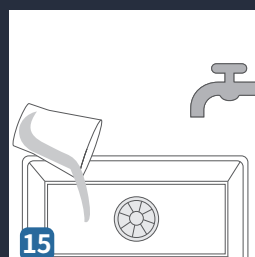
12 After 5 hours, turn the knob to the coffee icon, press the MANUAL button, and the machine starts to dispense descaling solution.



13 Wait until running out all the descaling solution in the tank and press the MANUAL button again to stop.



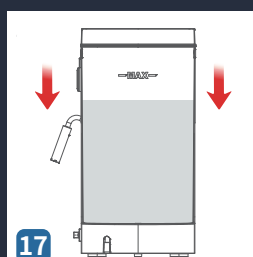
14 Turn the knob back to the "0" icon.



15 Take out the container, pour away the descaling solution.



16 Remove the drip tray and pour away the water.

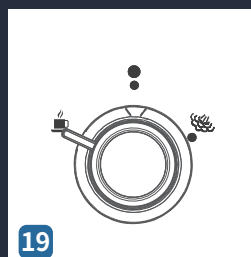


17 Fill the water tank with clean water to the MAX marking.

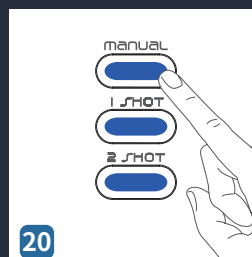


18 Put a container under the Group Head.

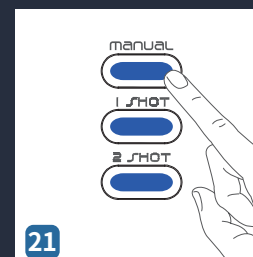
## 8. Cleaning & Maintenance



19 Turn the knob to the coffee icon.



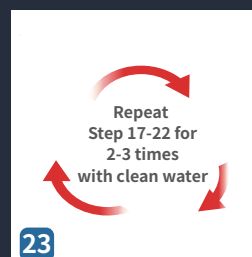
20 Press the MANUAL button, and the machine starts to dispense clean water.



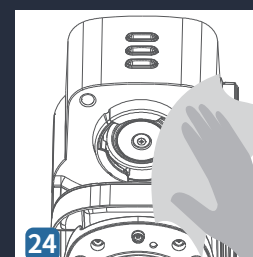
21 Wait until running out all the water in the tank and press the MANUAL button again to stop.



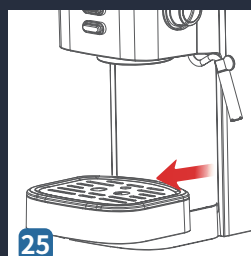
22 Turn the knob back to the "0" icon.



23 Repeat step 17-22 for several times until there is no descaler smell.



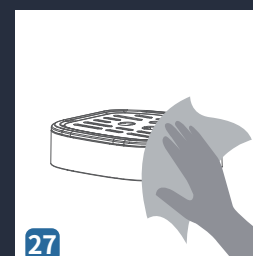
24 Use a clean cloth to wipe the coffee grounds and water left on the Group Head.



25 Remove the drip tray and pour away the water.

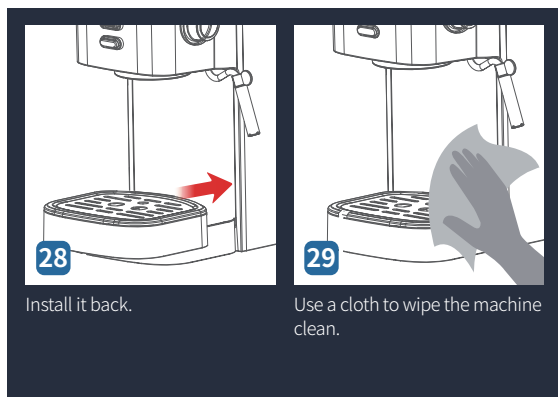


26 Rinse the drip tray and cup shelf with clean water.



27 Wipe the drip tray and cup shelf with a cloth.

## 8. Cleaning & Maintenance



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

If 5 hours are not long enough in the step 11, let the descaling solution soak the limescale for 3 days instead. Other steps are the same.

## 8.2 Descaling & Maintenance - Frother

### Before Use

- 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed;
- 2 - It is recommended to use pure water;
- 3 - Please prepare enough water in advance but 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.
- 4 - Make sure to make milk foam according to the 6 requirements, refer to "6.2 Tips for Milk Frothing", page 24.

### In Use

- 1 - Use the correct method to froth milk, refer to "6.3 Operation", page 26.
- 2 - If you stop frothing milk midway, restart with fresh milk and don't use the frothed milk.

## 8. Cleaning & Maintenance

- 3 - 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.

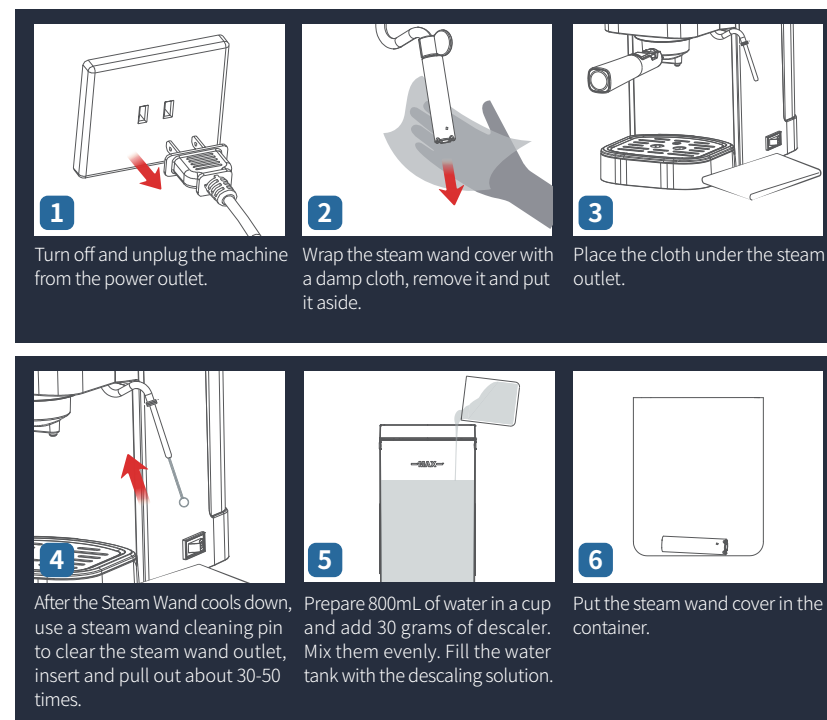
### After Use

#### After Each Froth

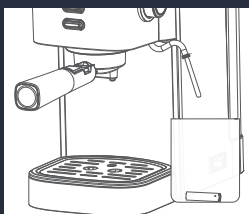
Make sure to clean the steam wand after each use to keep its best performance. For operation guide, refer to page 27, steps 17-22 in "6.3 Operation" section.

#### After 100 Uses

The steam function will become weaker after a period of use, not as strong as before. To make sure your frother operates efficiently, it is necessary to descale the frother periodically. We recommend descaling your frother every 2 weeks or 100 cycles.

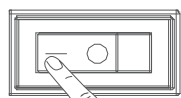


## 8. Cleaning & Maintenance



7

Place the container under the steam wand tip.



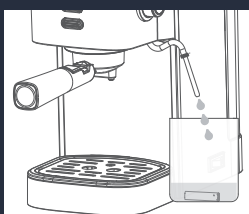
8

Insert the Power Plug. Press the ON/OFF button to turn the machine on, the 3 buttons start to blink blue light slowly to indicate it's heating up.



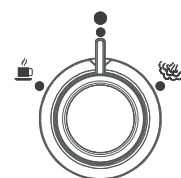
9

Wait for the heating of the machine to complete, that is, the MANUAL, 1 SHOT, and 2 SHOT buttons are solid on.



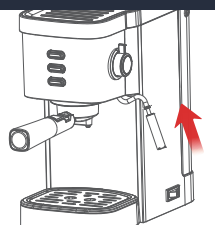
10

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



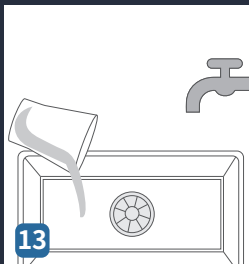
11

Turn the knob to the "☉" icon.



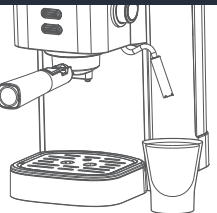
12

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



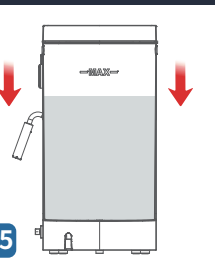
13

Take out the container, pour away the descaling solutions.



14

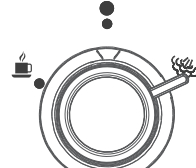
Place it under the steam wand.



15

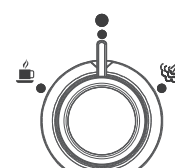
Take out the water tank and fill it with water but not exceed the MAX marking, and install it onto the machine.

## 8. Cleaning & Maintenance



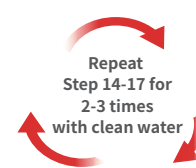
16

Select the knob to the steam icon to release steam.



17

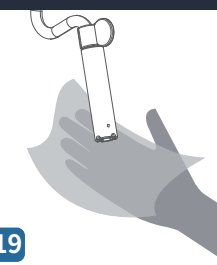
Turn the knob to the "☉" icon and take out the container to pour away the water.



18

Repeat Step 14-17 for 2-3 times with clean water

Repeat the previous steps 14-17 several times to ensure that the descaling solution has been removed.



19

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

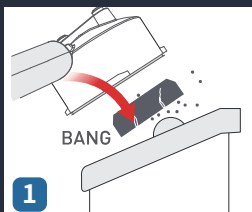
### Whenever the steam output of the machine is less than usual

#### ⚠ NOTE

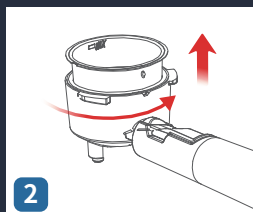
Whenever the steam output of the frother is less than usual, release steam for 3 minutes, then let the descaling solution soak the limescale inside the machine for 3 days, and then pour out all of the descaling solutions in step 10.

## 8. Cleaning & Maintenance

### 8.3 Deep Cleaning - Accessories



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.



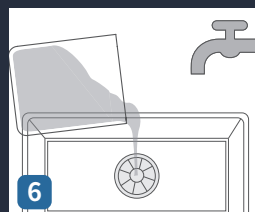
3 Rinse the front and back of the filters under the faucet, and finally rinse the inner holes and the outer holes with water.



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



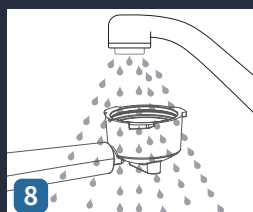
5 After 5 hours, use a brush to brush the inner surface, inner and outer holes of the filter.



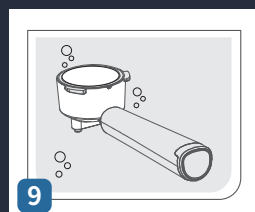
6 Pour away the descaling solution in the container.



7 Rinse the filters with clean water.

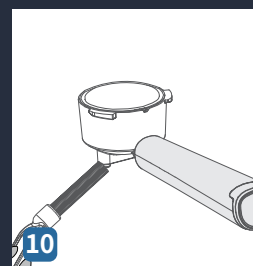


8 Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



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

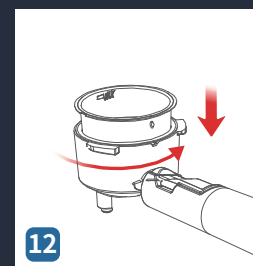
## 8. Cleaning & Maintenance



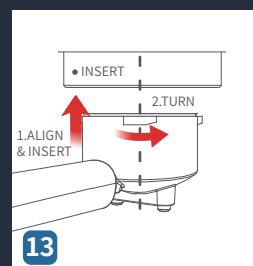
10 Brush the 2 water outlets of the portafilter with a brush.



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



12 Install the filter to the portafilter, twist and 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.

## 9. Troubleshooting

### 9.1 Troubleshooting Guide - Brewer

Problem	Possible Cause	What To Do
Weak coffee	Inappropriate coffee beans are used	Change to medium- or dark-roasted coffee beans and if you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor
	Coffee grinds are too coarse	Change to a finer grind
	Coffee grinds are too few	Add more coffee grinds to the portafilter and tamp to the MAX line
	Tamping force is not enough	Tamp the coffee grinds with more force (around 10-15kg of pressure)
	Water temperature has not been reached	Before brewing, make sure that the preheating process finishes. At this point, the MANUAL, 1 SHOT, and 2 SHOT buttons will illuminate blue.
	Shot volume is inappropriate	Around 40mL per cup is recommended
No water comes out from the Group Head.	Not enough water in the water tank	Fill water into the water tank but not past the MAX line
	The rubber plug of the water outlet of the water tank has not been removed	Remove the rubber plug found at the base of the water tank
	Air blockage causes water shortage in the water pump, which leads to a stuck water pump	Method One: 1- Confirm that the rubber plug at the water outlet of the water tank has been pulled out and there is no foreign matter in the water tank, and then add water to the water tank. 2- Plug in the power, press the ON/OFF button to turn on the machine, and wait for the machine to heat up. 3- Turn the knob to the steam icon and let the machine run for 60 minutes. If there is water coming out of the steam wand, the machine can work.

## 9. Troubleshooting

Problem	Possible Cause	What To Do
No water comes out from the Group Head.	Air blockage causes water shortage in the water pump, which leads to a stuck water pump	Method Two: 1- Fill the tank with water, press the ON/OFF button to turn on the machine, wait for the machine to heat up, then turn the knob to the coffee icon. 2- Press the MANUAL button, continue to press the MANUAL button until 150mL water to run through, then turn off the machine. 3- Let the machine sit for a day. Note that the water in the tank does not need to be poured out. 4- After one day, switch on the machine and use the espresso function and the milk froth function to check for water or steam coming out. 5- If there is a small amount of water or steam coming out, please operate the espresso function and the milk froth function repeatedly until the machine can produce water and steam normally.
		Method Three: If method one and method two do not work, remove the bottom cover of the machine, take out the water pipe, and turn the knob to the steam icon, Fill the water tube with a syringe. If water comes out of the steam pipe, the machine can go back to normal.
No coffee pours out from the portafilter.	Coffee grinds are too fine	Use a coarser grind
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter
	Tamping force is too much	Tamp the coffee grinds with less force (around 10-15kg of pressure)
	The group head may be blocked	A deep descaling is needed for your machine, refer to the "Descaling Cycle" section of "8.1 Cleaning & Maintenance - Brewer" on page 32.

## 9. Troubleshooting

Problem	Possible Cause	What To Do
No coffee pours out from the portafilter.	The filter may be blocked	A deep cleaning is needed for your accessories, refer to "8.3 Deep Cleaning - Accessories " on page 39.
	The portafilter may be blocked	
The coffee puck is watery	Coffee grinds are too few	Add more coffee grinds to the portafilter and tamp to the MAX line
	Coffee grinds are too fine, water can't pass through and stays on the surface	Change to a coarser grind
	Tamp the coffee grinds with too much force, water can't pass through and stays on the surface	Tamp the coffee grinds with less force (around 10-15kg of pressure)
	Detach the portafilter less than 20s after brewing, pressure and water can't be released in the portafilter	After brewing, wait 20s to let the machine relieve the pressure and water then detach the portafilter
Coffee leaking from the side of the portafilter	Water temp is too high for brewing	Release the hot water out after milk frothing, and let the machine cool down before brewing coffee
	The filter clogged by coffee grinds	A deep cleaning is needed for your accessories, refer to "8.3 Deep Cleaning - Accessories " on page 39.
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter and tamp the grinds to the MAX line, 7g for the Single cup filter and 14g for the Double cup filter
	Coffee grinds are too fine	Change to a coarser grind that is well-suited for espresso

## 9. Troubleshooting

Problem	Possible Cause	What To Do
Coffee pours out in drips	Portafilter is not installed correctly, or has not been tightened sufficiently	Re-install the portafilter correctly
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter
	Grinds are too fine	Change to a coarser grind
	Tamping Force is too much	Tamp the coffee grinds with less force (around 10-15kg of pressure)
	The Group Head may be blocked	A deep descaling is needed for your machine, refer to the "Descaling Cycle " section of "8.1 Cleaning & Maintenance - Brewer" on page 32.
	The filter may be blocked	A deep cleaning is needed for your accessories, refer to "8.3 Deep Cleaning - Accessories " on page 39.
	Limescale buildup in the machine	A deep descaling is needed for your machine, refer to the "Descaling Cycle " section of "8.1 Cleaning & Maintenance - Brewer" on page 32.
Water leaks from the bottom of the machine	Too much water in the drip tray	Clean the drip tray
	When the water tank is pulled up after use, it is normal that there will be water left on the desk	It is not leaking as the outlet of the water tank is a movable part
	The sealing ring of the water inlet hole is deformed	Please contact with the authorized service facility for repairing
	Coffee machine malfunctions	Please contact with the authorized service facility for repairing
The coffee machine cannot work	The power cord is not plugged well	Plug the power cord into a wall outlet correctly, if the machine still does not work, please contact with the authorized service facility for repairing
Coffee has a burnt taste	Make coffee immediately after frothing	If you want to make coffee after steaming, make sure to wait until finishing the relieve the pressure then turn the knob to the coffee icon , otherwise, the machine will release high-temperature water from the group head and cause the coffee to burn.

## 9. Troubleshooting

### 9.2 Troubleshooting Guide - Frother

Problem	Possible Cause	What To Do
No steam from the Steam Wand	The steam wand tip is blocked	A deep descaling is needed for your machine, refer to "After 100 Uses" section of "8.2 Descaling & Maintenance - Frother" on page 36.
	No water in the water tank	Add water to the water tank
	Air blockage causes water shortage in the water pump, which leads to a stuck water pump	Method One: 1- Confirm that the rubber plug at the water outlet of the water tank has been pulled out and there is no foreign matter in the water tank, and then add water to the water tank. 2- Plug in the power, press the ON/OFF button to turn on the machine, and wait for the machine to heat up. 3- Turn the knob to the steam icon and let the machine run for 60 minutes. If there is water coming out of the steam wand, the machine can work.
		Method Two: 1- Fill the tank with water, press the ON/OFF button to turn on the machine, wait for the machine to heat up, then turn the knob to the coffee icon. 2- Press the MANUAL button, continue to press the MANUAL button until 150mL water to run through, then turn off the machine. 3- Let the machine sit for a day. Note that the water in the tank does not need to be poured out. 4- After one day, switch on the machine and use the espresso function and the milk froth function to check for water or steam coming out. 5- If there is a small amount of water or steam coming out, please operate the espresso function and the milk froth function repeatedly until the machine can produce water and steam normally.

## 9. Troubleshooting

Problem	Possible Cause	What To Do
No steam from the Steam Wand	Air blockage causes water shortage in the water pump, which leads to a stuck water pump	Method Three: If method one and method two do not work, remove the bottom cover of the machine, take out the water pipe, and turn the knob to the steam icon, Fill the water tube with a syringe. If water comes out of the steam pipe, the machine can go back to normal.
Weak steam	Milk scum clogging the steam wand	A deep descaling is needed for your machine, refer to "After 100 Uses" section of "8.2 Descaling & Maintenance - Frother" on page 36.
Poor milk foam	Skim milk used	Use whole milk instead of skim milk, as skim milk is not suitable for frothing
	Milk is hot and not fresh	Use fresh whole milk at 3-8°C
	Too much milk used	Use about 100mL of milk
	Inappropriate milk foam cup used	Use a 300-350mL stainless steel milk foam cup
	The preheating process for steam has not finished	Please wait for the MANUAL, 1 SHOT and 2 SHOT buttons to stop flashing steadily, indicating that the heating is complete.
	Wrong method used to froth milk	Use the correct method to froth milk, refer to "6.3 Operation " section of " 6. Milk Frothing Guide" on page 26.
The 1 SHOT, 2 SHOT, and MANUAL buttons flash white light simultaneously for about 10 seconds.	The descaling warning will be shown when the machine has cumulatively worked for 100 cycles.	The descaling cycle can be exited at any point by pressing any button. But the descaling warning will be shown every time after canceling the descaling warning as the machine hasn't finished the descaling yet. To finish descaling, refer to "8. Cleaning & Maintenance", page 32.

## 10. Warranty



**This Gevi product is covered by a 12-month replacement or repair warranty after the order is issued under normal use, and we will provide customer service to answer technical questions even after 12 months.**

In order to make a claim under our warranty, you must have the original proof of purchasing documentation for the product, including but not limited to Order Number and QR Code, and present it when requested. This guarantee is valid for the original retail purchaser from the date of initial retail purchase and is not transferable.

Upon receipt of your claim, Gevi will seek to resolve your difficulties. Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will repair or replace this product or any component of the product, at our discretion. Replacement will be made with a refurbished product or component. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, normal wear and tear, or lack of maintenance. Do Not attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this guarantee.

Your warranty does not:

- \* cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or

- \* cover damage caused by:

- power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

## 10. Warranty

- servicing or modification of the product other than by Gevi or an authorized Gevi service center;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not confirm to Gevi specifications; or
- exposure of the product to abnormally corrosive condition.

- \*extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

### CONTACT INFORMATION

For any questions relating to Gevi branded products (coffee machines, grinders, milk frothers, toasters, air fryers and related accessories), please contact us through information below:

**Web:** <https://www.gevilife.com>

**E-mail:** [gevi-home@gevi-home.com](mailto:gevi-home@gevi-home.com)

**Phone:** 855-9922-888

**FB:** <https://bit.ly/3qlgP5S>

**YT:** <https://bit.ly/3fxrFqq>

Gevi headquarters

**Web:** [www.gevi-tech.com](http://www.gevi-tech.com)

**E-mail:** [service@gevi-tech.com](mailto:service@gevi-tech.com)

## 11. Coffees To Try



### Espresso (Short Black)

Espresso is a concentrated, full bodied coffee with a stable layer of crema on top. An espresso is the foundation of all cafe coffee.

- Espresso glass (3 oz).
- Single or double shot of espresso (1-2 oz).



### Ristretto

A ristretto is an extremely short espresso, distinguished by its intense flavor, aftertaste and its thin crema on top.

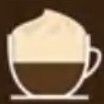
- Espresso cup (1 oz).
- Half a single shot of espresso (0.5 oz).



### Long Black (Americano)

A standard espresso with hot water added. The hot water is added first so that the crema is maintained.

- Cup (6 oz).
- Hot Water (to preference).
- Single or double shot of espresso (1-2 oz).



### Con Panna

Con Panna, Italian for "with cream", made up of an espresso topped with lightly whipped cream. It can also be dusted with cinnamon or chocolate.

- Cup (6 oz).
- Single or double shot of espresso (1-2 oz).
- Lightly whipped cream - dusted cinnamon.



### Macchiato

Macchiato, Italian for 'to stain or mark'. Traditionally served as a standard espresso with a dash of cold or frothed milk & a small dollop of foam into the middle of the crema.

- Espresso glass (3 oz).
- Single or double shot of espresso (1-2 oz).
- Dash of cold or frothed milk & small dollop of foam.

## 11. Coffees To Try



### Flat White

An espresso with frothed milk & a thin layer of foam milk on top. The wider cup will create the slim layer of foam, the signature of the flat white.

- Wide cup (6 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.



### Latte

An espresso with frothed milk & a finger width layer of foam milk on top. The narrower cup will create the thicker layer of foam.

- Glass or Cup (7 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.



### Cappuccino

An espresso with 1/3 steamed frothed milk, topped with 1/3 creamy foam & a dusting of chocolate.

- Cup (6-8 oz).
- Single or double shot of espresso (1-2 oz).
- 1/3 frothed milk, 1/3 foam - dusted with chocolate.



### Mocha

Made in a similar way to a cappuccino but with the addition of chocolate. Simply stir the chocolate into the espresso prior to adding the steamed milk & foam.

- Cup or tall glass (6-8 oz).
- Single or double shot of espresso (1-2 oz).
- Chocolate Syrup (to preference).
- 1/3 Frothed milk, 1/3 foam.



### Babyccino

Steamed frothed milk with a layer of foamed milk. It can also be dusted with chocolate.

- Small cup (3 oz).
- No shot of espresso.
- Frothed milk & foam - dusted with chocolate.

