



Master in Life



STAINLESS STEEL ESPRESSO MACHINE

User Manual



ECMJ0

SAY HELLO TO YOUR NEW ESPRESSO MACHINE WITH MILK FROTHER

Wherever you are, you can always
enjoy a cafe-quality cup with our
espresso machine !

Gevi is creating a better home where aesthetics and
functionality meets. Our journey began with espresso machine,
turning morning rituals into barista-worthy experiences.

Explore with us !



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IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS



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

Warning

- **Read the manual first.**

Gets familiar with these instructions before using your coffee machine.

- **Check the voltage.**

Make sure the outlet voltage matches the rated voltage of your machine (see the manual for details).

- **Avoid electrical hazards.**

To prevent electric shock or fire, never submerge the power cord or machine in water or any other liquid.

- **Adult supervision required.**

Never leave children or anyone who cannot operate the machine unattended while it's in use.

- **Unplug before cleaning or servicing.**

Always disconnect the plug from the outlet before cleaning or attaching/removing parts. Allow the machine to cool down before touching.

- **Damaged cord.**

Get help. A damaged power cord is a safety hazard. If the cord is damaged, contact the manufacturer or a qualified service center for replacement to avoid potential risks.

- **Machine trouble.**

Get it checked. If your machine malfunctions or stops working properly, take it to the manufacturer or a qualified service center for repair.

- **Use approved parts only.**

For safety reasons, only use accessories and replacement parts recommended by the manufacturer.

IMPORTANT SAFEGUARDS

- **Indoor use only.**

This coffee machine is designed for indoor use only.

- **Avoid cord hazards.**

Don't let the power cord hang over the edge of a counter or touch hot surfaces.

- **Keep away from heat sources.**

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

- **Intended use only.**

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

- **Water only.**

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

- **Grip the plug, not the cord.**

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

- **Hot surfaces.**

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

- **Adult supervision for children.**

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

- **Temperature requirements.**

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

- **Avoid harsh environments.**

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

IMPORTANT SAFEGUARDS

- **Do not operate without water.**

Do not use the appliance without a filled water tank.

- **Intended use environments.**

This appliance is suitable for household and similar applications.

SAVE THIS INSTRUCTION BOOKLET

For electronic instruction booklet, please contact Gevi support team.

Warning

- **Pressure**

To avoid burns or damage to the coffee machine, do not remove the water tank or portafilter during extraction or under pressure. Ensure the machine is turned off and all button lights are extinguished before adding water. When extracting coffee, properly secure the portafilter to prevent loosening and potential injury.

- **High temperature**

During operation, keep hands and body away from the portafilter and swivel steam/hot water wand to avoid burns. Only adjust the swivel steam/hot water wand by heat-resistant handle.

IMPORTANT SAFEGUARDS

North American models with polarized plug:



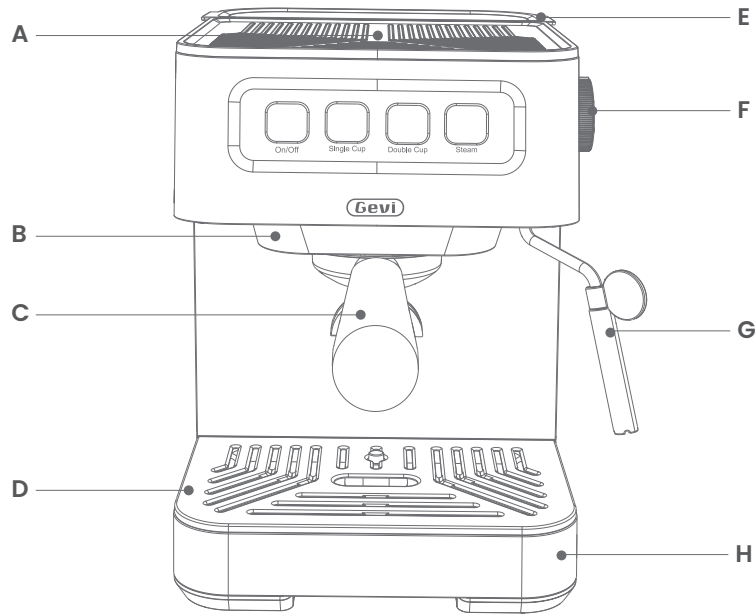
POLARIZED PLUG

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.

KNOW YOUR ESPRESSO MACHINE

KNOW YOUR ESPRESSO MACHINE

Know Your ECMJ0 Espresso Machine



A. Cup Warming Tray & Tamper Station

E. 50.7 oz/ 1.5L Removable Water Tank
50.7 oz/1.5L max capacity.

B. 58mm Group Head

F. Dial

C. 58mm Portafilter

Commercial extraction size for even and consistent espresso.

G. Swivel Steam/Hot Water Wand

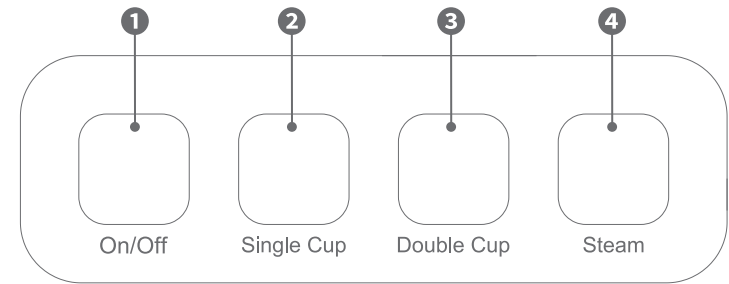
360° adjustable for easy and quality milk frothing.

D. Drip Tray Lid

H. Removable Drip Tray
Where you place cup for extraction.

KNOW YOUR ESPRESSO MACHINE

Control Panel



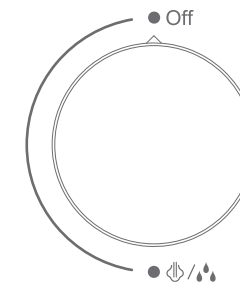
1 On/Off Button

2 Single Cup Button

3 Double Cup Button

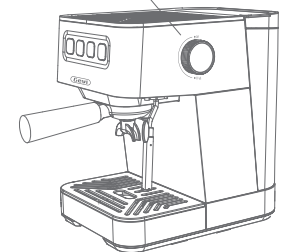
4 Steam Button & Steam Indicator

Illuminates when the machine is ready for steam.



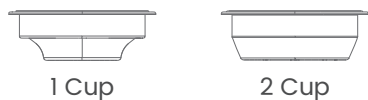
● / / ● **Steam/Hot Water**

Off **Start/Stop**



KNOW YOUR ESPRESSO MACHINE

Accessories



Single Wall Filter Baskets



Spoon



Stainless Steel Milk Frothing Pitcher

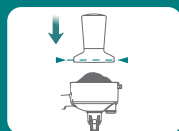


Tamper

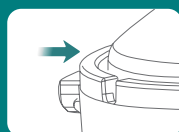
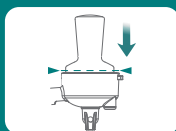
Accessories Instruction

Tamper

For tamping ground coffee in the filter basket.



Press down with 30-40lbs pressure.



Make sure tamper's edge is aligned with the top of the portafilter.

KNOW YOUR ESPRESSO MACHINE

Easy Operation

Simplifies the coffee-making process, allowing you to experience the convenience with just two presses.

Durable Material

Full stainless steel housing, stylish and durable, offering a modern aesthetic that complements any kitchen decor.

58mm Commercial Grade Portafilter

The shallow and wide portafilter allows more ground coffee to be extracted under the same temperature and pressure, making your espresso more consistent from the beginning to the end.

Adjustable Espresso Amount

Gevi espresso coffee maker offers two functions for you to select: one shot, double shots to adjust the coffee amount to your preference.

Perfect Milk Foam

The espresso machine with a milk pitcher is equipped with a reliable steam wand that efficiently transforms milk into silky smooth microfoam, perfect for crafting rich, thick milk foam every time.

**BEFORE
FIRST USE**

BEFORE FIRST USE

Machine Preparation

1. Unpack the product and make sure you have received all the accessories and that they are undamaged. If anything is missing or damaged, please contact Customer Service.
2. Remove the Rubber Plug from the bottom of the water tank. (See Fig 1)
3. Clean thoroughly the removable parts of the machine with warm water.
4. Wipe the outer housing and removable drip tray with a soft damp cloth and dry thoroughly.

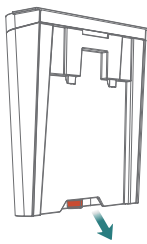


Fig 1



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

Power Up

1. Insert the power plug into a 120V AC power outlet.
2. Press the On/Off button.
3. When On/Off button, Single Cup button, Double Cup button are illuminated, the machine is in the **Standby State**. (See Fig 2)

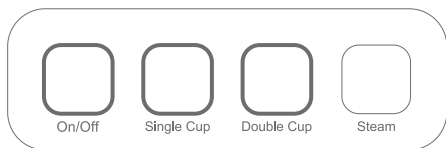
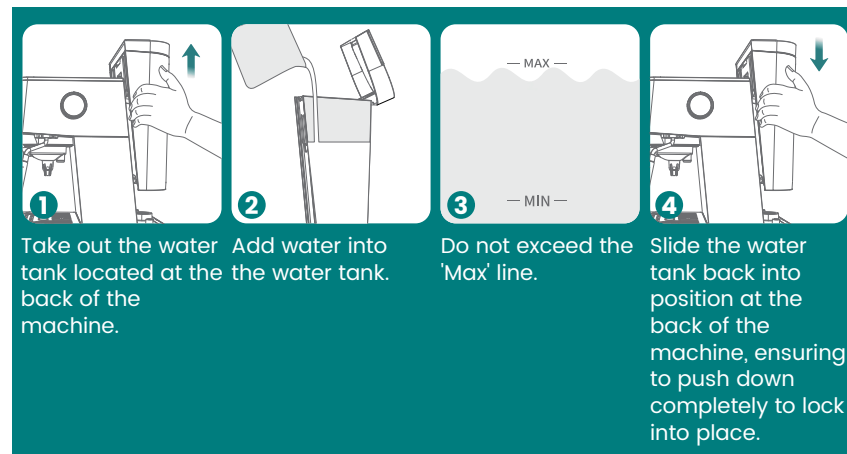


Fig 2

Note: In Standby State, the machine is ready to operate. The machine shuts off automatically after 29 minutes of inactivity in Standby State.

BEFORE FIRST USE

Water Tank Installation



Flushing the Group Head

1. Put a container under the group head.
2. When the machine is in Standby State, press the Single Cup/Double Cup button, and water will start flowing from the group head. When the water flow has stopped, then machine return to the Standby State.

Flushing the Swivel Steam/Hot Water Wand

1. When the machine is in Standby State, turn the dial to the 'Steam' position. Water starts to release from steam wand. (See Fig 3)
2. Return the dial to the 'Off' position. The cleaning is completed.



Fig 3

OPERATE YOUR ESPRESSO MACHINE

OPERATE YOUR ESPRESSO MACHINE

Daily Use

Power Up

1. Insert the power plug into a 120V AC power outlet.
2. Press the On/Off button.
3. When On/Off button, Single Cup button, Double Cup button are illuminated, the machine is in the **Standby State**. (See Fig 4)

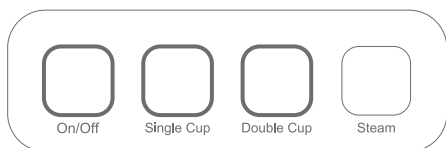
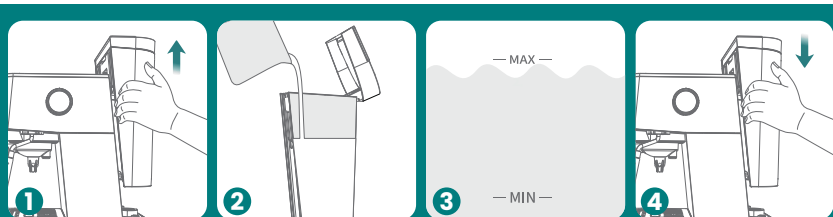


Fig 4

Note: In Standby State, the machine is ready to operate. The machine shuts off automatically after 29 minutes of inactivity in Standby State.

Water Tank Installation



1 Take out the water tank located at the back of the machine.

2 Add water into the water tank.

3 Do not exceed the 'Max' line.

4 Slide the water tank back into position at the back of the machine, ensuring to push down completely to lock into place.

OPERATE YOUR ESPRESSO MACHINE

Choosing Filter Basket

1. Insert the appropriate filter basket into the portafilter.
The single wall filter basket (1 & 2 cup) are designed to be used with freshly ground coffee and allow you to experiment with dose, and tamp to create a more balanced espresso.
1 Cup filter basket: For making one cup of coffee. (Approximately 1-1.7 oz/30-50mL) .
2 Cup filter basket: For making two cups of coffee or a stronger cup. (Approximately 1.7-2.4 oz/50-70mL) .
2. Fill the filter basket with ground coffee.
 - Add 12-14g of ground coffee to 1 cup filter basket.
 - Add 17-19g of ground coffee to 2 cup filter basket.

Tips: Pre-heating cup & portafilter

A warmed cup helps to maintain the coffee's temperature for best flavor.

Pre-heat cup by filling with hot water and place on the Cup Warming Tray while you prepare for espresso extraction.

A warmed portafilter and filter basket can help to reach the extraction temperature quickly, improve the extraction efficiency and result. Always pre-heat the portafilter and filter basket by rinsing with hot water before use.

Do remember to wipe the portafilter and filter basket dry before dosing as moisture has negative impact on even distribution of ground coffee.

Tamping the Ground Coffee

- Tap the portafilter lightly on desk or countertop to shake down the ground coffee hill and distribute the coffee evenly in the basket.

OPERATE YOUR ESPRESSO MACHINE

- Tamp down the ground coffee firmly with 30–40lbs of pressure.
- As a measure of tamped coffee amount, the top edge of the tamper should be level with the top edge of the filter basket AFTER tamping. (See Fig 5)
- Use your finger or a small brush to remove excess ground coffee from the edge of the filter basket to ensure full seal for extraction.

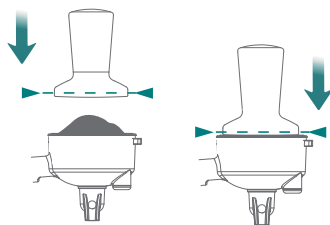


Fig 5

Extracting Espresso

1. Place the portafilter under the Group Head with the handle aligned with the INSERT sign. Raise the portafilter straight to fit into the group head and rotate the handle to the right until resistance is felt. The handle should be perpendicular to the control panel when the portafilter is in position. Extra force may be needed to turn portafilter in the group head for the first few uses. (See Fig 6)
2. When the machine is in the Standby State, press the Single Cup button/Double Cup button to start extracting. Extraction will stop after the preset volume has been achieved. The default preset volume is approximately (1–1.7 oz / 30–50mL) for 1 Cup and approximately (1.7–2.4 oz/50–70mL) for 2 Cup.

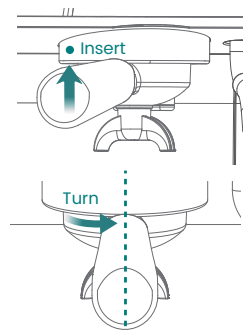


Fig 6

OPERATE YOUR ESPRESSO MACHINE

Texturing Milk

1. Fill the milk pitcher with 120–180ml fresh cold milk.
2. When the machine is in Standby State, press the Steam button and the button start to flash slowly.
3. The Steam button stops flashing and remains illuminated. It means the heating for steam is completed.
4. Position the steam wand tip over the drip tray and turn the control dial to '☕/💧' position, purging any condensed water.
5. Insert the steam wand tip 1–2cm below the surface close to the right hand side of the milk pitcher at the 3 o'clock position.
6. Turn the control dial to 'Off' position to pause the steam, insert steam wand tip into milk and turn dial to '☕/💧' position.
7. Keep the tip just under the surface until the milk is spinning clockwise, producing a vortex (whirlpool effect). (See Fig 7)

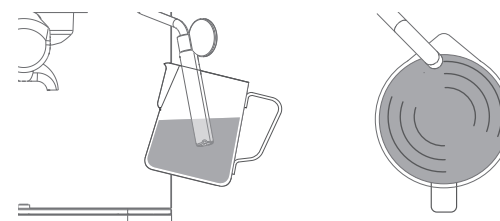


Fig 7

8. With the milk spinning, slowly lower the milk pitcher. This will bring the steam wand tip to the surface of the milk and start to introduce air into the milk. To make the milk spinning fast enough, you can move the steam wand tip gently to break the surface of the milk.
9. Keep the tip at or slightly below the surface, continuing to maintain the vortex. Texture the milk until sufficient volume is obtained.
10. Lower the frothing nozzle beneath the surface, but keep the vortex of milk spinning. The milk is at the correct temperature of 140–149°F or 60–65°C when the milk pitcher is hot to touch.

OPERATE YOUR ESPRESSO MACHINE

11. Turn the control dial to the ' Off ' position and then take the wand out of the milk.
12. Set the milk pitcher one side, position the steam wand over the drip tray and turn the control dial to '☺/☹' position and turn steam on again to purge out any residual milk from the steam wand and wipe steam wand with a damp cloth.
13. Tap the milk pitcher on the bench to collapse any bubbles.
14. Swirl the milk pitcher polish and integrate the texture.
15. Pour milk directly into the espresso. The key is to work quickly, before the milk begins to separate.



Hot water may drip from the steam wand. Always direct spout outlet towards the drip tray, while not frothing.

Note: When the espresso machine creates steam, a pumping sound can be heard. This is the normal operation of the pump.

Hot Water

1. When the machine is in the Standby State, place a cup on countertop and position steam wand. Turn the dial to '☺/☹' position to start releasing hot water.
2. To stop the hot water, return the dial to the ' Off ' position.

Note: The maximum working time of hot water is 60 seconds.

REPROGRAMMING

REPROGRAMMING

Adjusting the Extraction Time

1. The adjustable time range for single-cup is 10–25s and for double-cup is 20–50s.
2. When the machine is in Standby State (refer to page 15), press and hold the Single Cup button (for single-cup reprogramming) or the Double Cup button (for double-cup reprogramming). The Single Cup button/Double Cup button will flash, indicating the machine is in reprogramming mode.
3. Press the Single Cup/Double Cup button to begin dispensing coffee. The Single Cup/Double Cup button will flash simultaneously.
4. Press the Single Cup/Double Cup button again to stop dispensing. The dispensing volume for a single cup/double cup is now set and will be saved for the next use.

Restoring Factory Setting

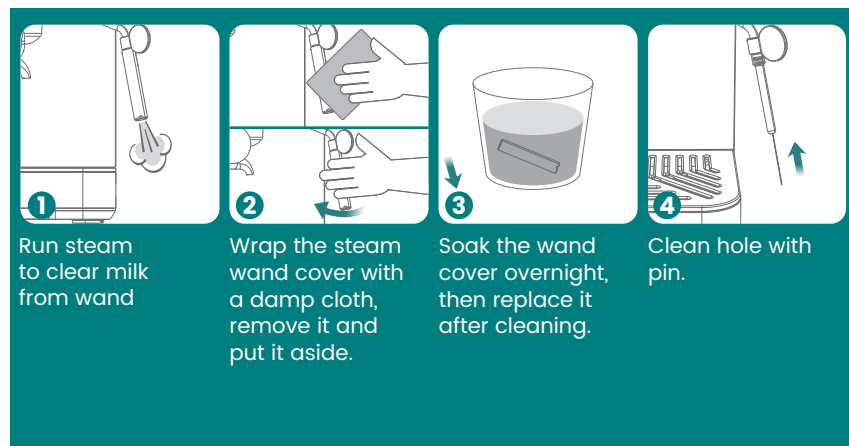
Simultaneously hold and press the On/Off and Steam buttons for 3 seconds to restore the factory setting of extraction volume.

CLEANING & MAINTENANCE

CLEANING & MAINTENANCE

Cleaning the Machine

Cleaning the Steam Wand



Cleaning the Portafilter and Filter Baskets

1. Separate filter basket and portafilter, and rinse them with water after use.
2. If the fine holes in the filter basket become blocked, try the following:
 - Place the filter basket into the portafilter and insert the portafilter into the machine.
 - Press Single/Double Cup button to run water through the filter basket and portafilter without adding any ground coffee.
 - Use the cleaning pin to clean the fine holes in the filter basket.
 - For a thorough clean, dissolve a cleaning tablet in hot water and soak the filter basket for 30 minutes.

CLEANING & MAINTENANCE

Descaling the Machine

Water usually contains mineral, which may cause build up in and on many inner components. Scale has negative impact on unit performance, reducing water flow, affecting extracting temperature, lowering the power and eventually leading to imperfect coffee taste. We recommend descaling the unit regularly and before the machine to be not used for an extended period of time.

1. When the machine is in Standby State (refer to page 15), empty the water tank.
2. Prepare 50 oz/1.5L descaling solution. It's recommended to use Gevi Coffee Machine Descaler and follow its instructions.
3. Add the descaling solution to the empty water tank. Remove the portafilter from the group head and place a large container under the group head and steam wand.
4. Press and hold Single Cup button and Double Cup button simultaneously for 3 seconds to enter descaling mode. The On/Off button and Single Cup button illuminate.
5. Press the Single Cup button. The water starts to flow out of the group head. When the water flow has stopped, the Steam button illuminates.
6. Press the Steam button. Turn the dial to the '☕/💧' position. Water starts to release from steam wand.
7. When water has stopped, return the dial to the 'Off' position. Then the Double Cup button illuminates.
8. Discard the remaining cleaning solution in the water tank if there is.
9. Add 50 oz/1.5L fresh water to the tank. Empty the large container and place it back under the group head and steam wand.
10. Press the Double Cup button. The water starts to flow out of the group head. When the water flow has stopped, the Steam button illuminates.
11. Press the Steam button. Turn the dial to the '☕/💧' position. Water starts to release from steam wand.
12. When water has stopped, return the dial to the 'Off' position. The descaling is completed.

CLEANING & MAINTENANCE

Cleaning the Outer Housing/Cup Warming Plate

The outer housing and cup warming plate can be cleaned with a soft, damp cloth. Then polish with a soft, dry cloth.

Do not use abrasive cleansers, pads or cloths which can scratch the surface.

Cleaning the Drip Tray

The drip tray should be removed, emptied and cleaned at regular intervals. Wash the drip tray with warm soapy water, using a non-abrasive washing liquid, rinse and dry thoroughly. The drip tray base and cover could not be washed in a dishwasher.



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

Note: 1. After cleaning all removable parts, dry and air them out.
2. The removable water tank could not be washed in a dishwasher.

TROUBLESHOOTING

TROUBLESHOOTING

Problem	Possible Causes	What To Do
Noise during use.	Pumping sound while extracting espresso, dispensing steam and hot water.	These sounds are normal during operation. No action is required.
	Different sounds may be heard while texturing milk.	
Unable to turn on.	No power.	Plug in to 120V/60Hz power source.
	Other causes.	Contact Gevi Customer Support.
Installing portafilter to group head needs lots of force.	Initial period of use.	It's normal that extra force is needed for the initial few uses.
	Too much coffee in the filter basket.	Use the 1 Cup filter basket for 1 cup (12-14g) and the 2 Cup filter basket for 2 cup (17-19g) of coffee.
No crema.	Ground coffee are too coarse.	Use finer grounds.
	Tamping force is not enough.	Tamp between 30-40lbs /15-20kg of pressure.

TROUBLESHOOTING

Problem	Possible Causes	What To Do
No crema.	Not enough coffee in the filter basket.	Increase the tamped coffee amount in the filter. For a 1 cup filter basket: 12-14g of ground coffee. For a 2 cup filter basket: 17-19g of ground coffee.
	Coffee grounds are not fresh.	Change ground coffee and use freshly roasted beans.
	The holes of filter baskets are blocked.	Use the cleaning needle to clear the holes.
The coffee drip down slowly.	Ground coffee is too fine.	Use coarser ground coffee.
	Too much coffee is in the filter basket.	Reduce the tamped coffee amount in the filter basket. For a 1 cup filter basket: 12-14g of ground coffee. For a 2 cup filter basket: 17-19g of ground coffee.
	The water tank does not have enough water.	Add enough water in water tank.

TROUBLESHOOTING

Problem	Possible Causes	What To Do
No steam/ hot water.	The module has not reached working temperature.	Allow time till Steam button remains illuminated.
	Water tank is empty.	Add enough water in water tank.
	Water tank is not locked in place.	Check and reposition water tank.
	Descaling is needed if not for some time.	Refer to “Descaling the Machine” (refer to page 28).
	Steam wand is blocked.	Use tip pin to clean the steam releasing hole.
	Steam/hot water dial is not in the correct position.	Rotate the dial to ‘☕/💧’ position.
Coffee is not hot enough.	Loss of coffee temperature during and after extraction.	Pre-heat cups, group head and portafilter.
	Descaling is needed if not for some time.	Refer to “Descaling the Machine” (refer to page 28).

TROUBLESHOOTING

Problem	Possible Causes	What To Do
Water is leaking.	Drip tray is full.	Empty the drip tray.
	Water tank is not locked in place.	Check and reposition water tank.
	Other causes.	Contact Gevi Customer Support.
On/Off button, Single Cup button Double Cup button and Steam button are flashing quickly.	The machine features over-heat protection when the boiler temperature is too high. When the protection takes over, it pauses working.	Turn off the machine and disconnect its power source, allow it to cool.
		To release some water, press the Single Cup button or Double Cup button. Or turn the dial to ‘☕/💧’ position.
Coffee runs out around the edge of the portafilter.	Portafilter is not inserted into the group head properly.	Insert portafilter into the group head rotate the handle towards the center until resistance is felt.
	There is ground coffee around the rim of filter basket.	Clean any excess ground coffee from the rim of the filter basket to ensure a proper fit into the group head.
	The filter basket used does not match the amount of ground coffee.	Ensure you use the 1 Cup filter basket for 1 cup of coffee (12-14g) and the 2 Cup filter basket for cup of coffee (17-19g).

TECHNICAL PARAMETERS

Model:	ECMJ0
Voltage:	120V
Frequency:	60Hz
Watt:	1350W
Net Weight:	4.2 kg
Color:	Stainless Steel
Water Tank Capacity:	1.5L
Product Size(W*D*H):	8.7*10.6*11.7 inch
Scenario:	For Household Use Only

CUSTOMER SUPPORT

Website

Have a question or need assistance?

Please contact Gevi via www.gevi.com/support

Hotline

Wish to speak with someone?

Call [+\(1\)855-9922-888](tel:+1855-9922-888) during normal business hours.

WARRANTY

Note: A valid proof of purchase is required for warranty service.

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

For detailed information about the warranty policy, please visit

www.gevi.com/pages/warranty.

If you have any further questions, feel free to contact us.

Warranty Extension

Register your warranty at

www.gevi.com/pages/warranty-registration

to receive 3 months warranty extension for FREE.

WARRANTY



Environmental Protection Treatment

You can help protect the environment!

Strictly follow the rules: please dispose of your waste
electrical equipment at the appropriate waste stations!



Tratamiento para la Protección del Medio Ambiente

¡Cuida el medio ambiente! Deposita tus residuos de
aparatos eléctricos en los puntos de reciclaje
designados.

