



# 2-in-1 Smart Espresso Coffee Machine

Brewer | Frother



## INSTRUCTION BOOKLET

GECME418E-U

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

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## 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.

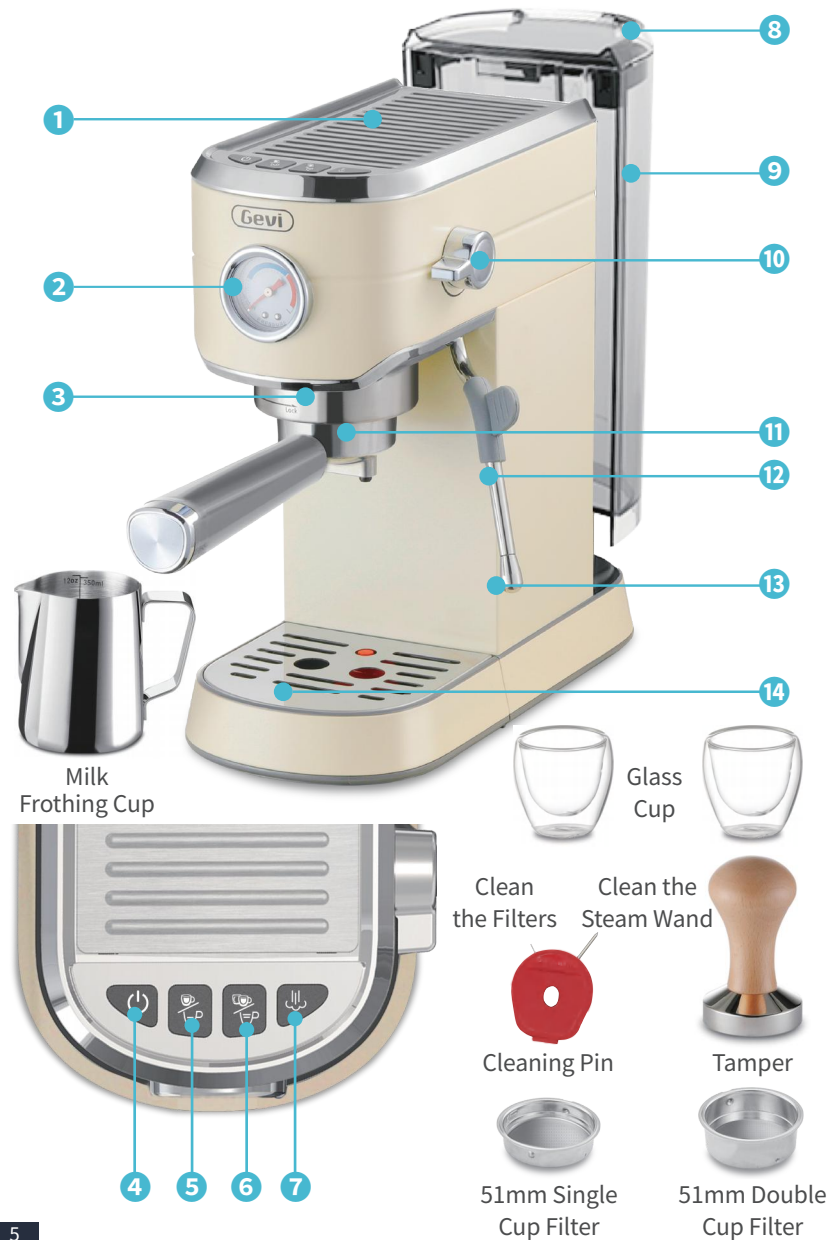
Do not pull, twist or otherwise abuse the power cord.

### 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: GECME418E-U  
Electrical parameters: 120V~ 60Hz 1350W



## 2. Know Your Machine

Re.	Description	Specification
1	Cup Warming Plate	Preheat cups and glasses which helps retain the essential characteristics of true espresso; aroma and a rich, sweet taste.
2	Pressure Gauge	Monitors espresso extraction pressure and allows you to make espresso to better suit your taste.
3	Group Head	For easy positioning of the portafilter.
4	ON/OFF Button	The ON/OFF LIGHT will illuminate & pulse to indicate it is warming up. The ON/OFF LIGHT is fixedly lighted when ready.
5	Single/short Cup Button	- Pours 1 shot of espresso then automatically stops. - Customize espresso by setting range 25-60mL.
6	Double/long Cup Button	- Pours 2 shot of espresso then automatically stops. - Customize espresso by setting range 50-130mL.
7	Steam Button	Steam Button is fixedly lighted when warming up to steam temperature and ready to use.
8	Tank Handle	Lifting upwards using the Handle located inside when remove the Water tank.
9	Removable Water Tank	Push back the tank cover & fill with cold water, or remove the Water tank by opening the cover.
10	Steam/water Knob	Turn “☕/💧” to select steam and hot water.
11	Portafilter	The size for a more even water flow & improved extraction taste.
12	Steam Wand	Ball joint movement with silicone cover, allows movement of the Steam Wand to desired position without burning fingers.
13	Steam Wand Cover	Removable for easy cleaning.
14	Removable Drip Tray	Includes a water level indicator that floats through the grill to indicate the tray is full and requires emptying.

### 3. More Details

#### Auto Shot Volumetric Control

- Auto Shot is the easiest way to create a great espresso. Just press the Single/short cup button or Double/long cup button to pour right amount, then it will automatically stop.

- All Extraction Buttons can be customised to deliver the shot volumes preferred.

#### Built-in Pressure Gauge

The built-in pressure gauge offers guidance in extraction.

#### 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.

#### 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.

- The thermoblock is fitted with a PID controller which continually monitors the water temperature to ensure water is always delivered to the coffee powder at the precise temperature needed.

#### Professional Style Steam Wand

Stainless steel 360° swivel-action 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 | - Portafilter    |
| - Stainless Steel Double Cup Filter | - Drip Tray      |
| - Removable Water Tank              | - 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

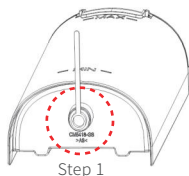
This priming step must be completed prior to first use.

#### • 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 and



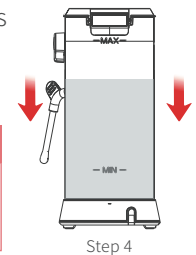
## 4. Before First Use

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

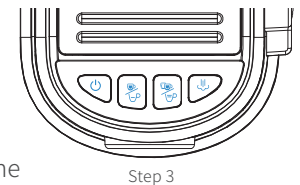
Step 1 - The steam/water knob is in a horizontal position (off-position).

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 ON/OFF button will illuminate & pulse to indicate the machine is heating up.

- When the 4 buttons are solid on, the machine is in the READY state for all features.

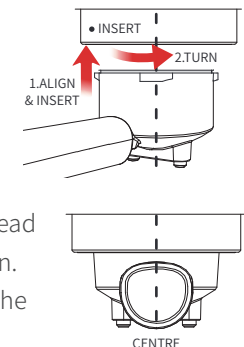


#### • Insert Portafilter

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.



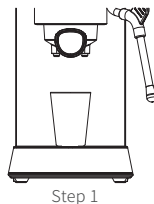
## 4. Before First Use

### • Cleaning

#### Clean the Group Head

Step 1 - Put a container under the Group Head.

Step 2 - Press the Double/long cup 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.



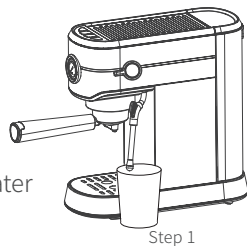
Step 1

#### Clean the Steam Wand/Froth Nozzle

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

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

Step 3 - Return the Steam/Water Knob to off-position, and the machine will return to the READY state.



Step 1

#### ⚠ NOTE

If there is no water flowing out, please refer to Troubleshooting, page 45.

## 5. Espresso Making Guide

### 5.1 Brief Introduction

	 Single/short cup button	1-Press the Single/short cup button to start brewing then the machine will automatically stop. 2-Customize espresso volume by setting range 25-60mL.
	 Double/long cup button	1-Press the Double/long cup button to start brewing then the machine will automatically stop. 2-Customize espresso volume by setting range 50-130mL.
	 Manual Shot Volume	Press and hold the Single cup button 3 seconds to start brewing, and then press the Single cup 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.

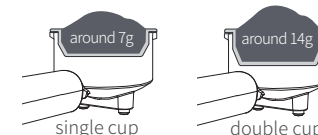
5 - Buy coffee grinds well-suited for espresso if you don't want grinding. When using pre-ground bagged grinds, try to dose in half the grinds then tamp & repeat again.

#### 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.

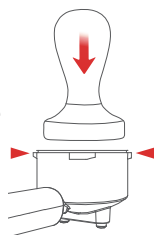
3-You may need to experiment with how much coffee is put into the filter or how long your grinder needs to run to achieve the correct dose.

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 a horizontal position (off-position) and the temperature is suitable, at this point, the blue lights of the ON/OFF Button, Single/short Cup Button, Double/long Cup Button, and Steam Button will be solid 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 4 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 moment, the blue lights of the ON/OFF Button, Single/short Cup Button, Double/long Cup Button, and Steam Button will be solid on.

### CASE 2 - High Temperature

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

### What to do ?

If you accidentally press the Steam button, reset the Steam button to its initial state and wait until the temperature cools down to an appropriate temperature for coffee, and at this point, the ON/OFF Button, Single/short Cup Button, Double/long Cup Button, and Steam Button will be solid on, then press the coffee button (Single/short Cup Button or Double/long Cup Button) for brewing. Here 2 ways for cooling down the machine:

a - Wait for the machine to lower down to a suitable temperature, but this will take some time.

b - Turning the knob to the hot water icon will pump cold water into the boiler, which will help cool the machine. Wait until the white light of the Steam button turns off, the blue lights of the ON/OFF Button, Single/short Cup Button, and Double/long Cup Button are solid on, then turn the knob back to the horizontal position (off-position). Now, the machine is ready for brewing coffee.

If the machine just finished steaming, do not brew coffee immediately. Make sure the steam/water knob is in a horizontal position (off-position), reset the Steam button to turn off the steam function, and the blue light of the Steam button is solid on, 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 be burnt.

## 5. Espresso Making Guide

### 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 recommended. For more details, refer to 'Re-programming Shot Volume', page 21)

#### Single/short cup Mode & Double/long cup Mode

Press either the Single/short cup button or the Double/long cup 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 Single-shot Mode/Double-shot Mode, press the corresponding button to stop brewing.

#### Manual Shot Volume

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

Step 1 - Press and hold the Single cup button 3 seconds, the single cup button will blink white light slowly. The extraction process will enter low pressure pre-infusion.


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

## 5. Espresso Making Guide


### 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.

### 8 - Extraction Guide




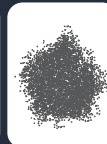
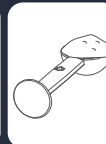
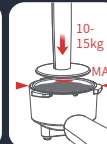

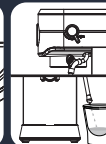

✓  
Within  
Espresso  
Range



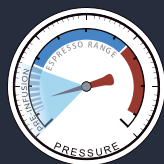
**CORRECT EXTRACTION**

- 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

## 5. Espresso Making Guide



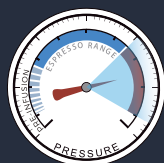
**✗**  
**Under Espresso Range**



### Watery Extraction

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

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
	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.



**✗**  
**Over Espresso Range**



### 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.

## 5. Espresso Making Guide

### ⚠ 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.

## 5.3 Operation

### 1 - Check Water



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

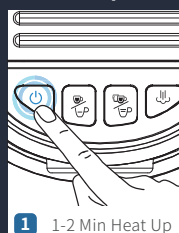


Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.

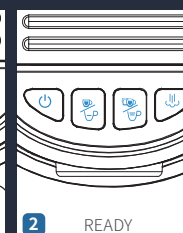
### ⚠ NOTE

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.

### 2 - Start Up

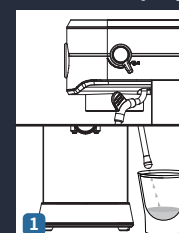


1 1-2 Min Heat Up  
Insert the Power Plug. Press the ON/OFF button to turn the machine on, the Power button will illuminate & pulse to indicate it's heating up.

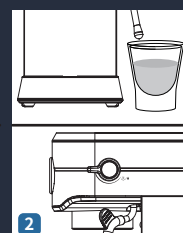


2 READY  
LIGHTS all fully illuminated = Espresso Machine is ready for use.

### 3 - Warm Cup-by Hot Water



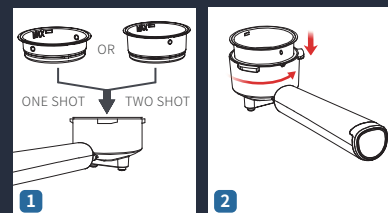
1  
Place a cup on counter top and position Steam Wand. Turn the knob to "☕/💧".



2  
Half fill the cup with hot water to preheat the cup. Return the knob to horizontal position (off-position).

## 5. Espresso Making Guide

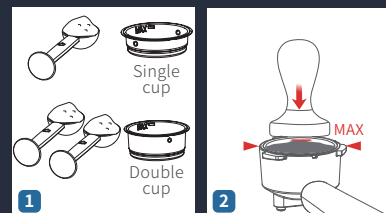
### 4 - Select Filter Baskets



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

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.

### 5 - Dose & Tamp



Dose the filter with the coffee grinds.

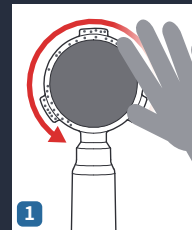
- One spoon of fine grinds for the Single cup filter.
- Two spoons of fine grinds for the Double cup filter.

Evenly tamp (press) the grinds to level indicated.

### ⚠ NOTE

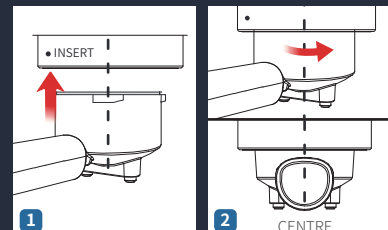
If the coffee grinds exceed the MAX line after being tamped, you can continue to tamp. If the grinds are too firm to tamp down, take some grinds out and then re-tamp.

### 6 - Wipe Excess Grinds



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

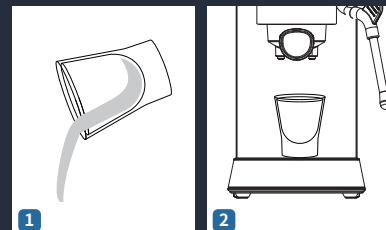
### 7 - Insert Portafilter



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.

### 8 - Position Cup

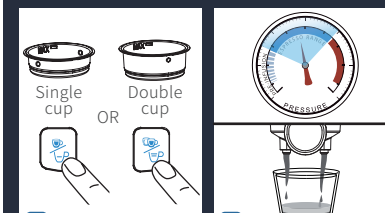


Empty the cup.

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

## 5. Espresso Making Guide

### 9 - Espresso Extraction



Press either the Single/short cup button or the Double/long cup button.

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.)

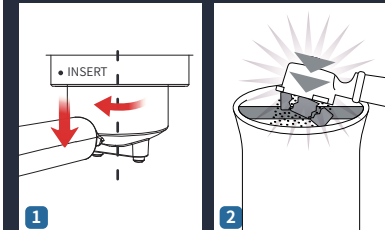
### ⚠ TIPS

Because of high pressure, the water will fully penetrate into the coffee grinds, it takes time for water to pass through and flow out from the coffee grinds. So it is normal that the excess coffee will drip off.

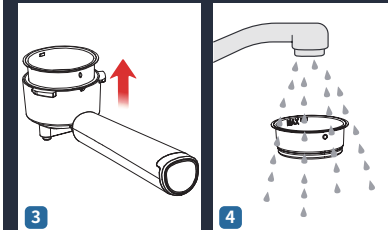
### ⚠ NOTE

When the machine starts to work, there will be some noise from the machine as it is pumping water under high pressure.

### 10 - Remove & Wash



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

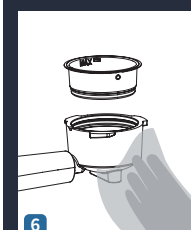


Align the marking dot on the Filter Basket with the groove on the portafilter and remove it from the portafilter.

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



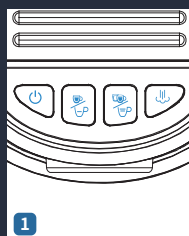
Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



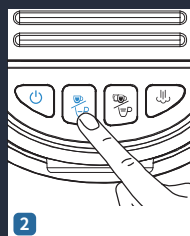
Use a clean cloth to wipe the filter and portafilter dry.

## 5. Espresso Making Guide

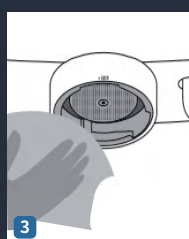
### 11 - After Each Use



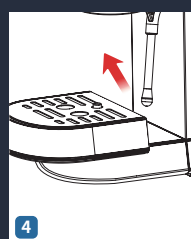
Wait for the heating of the machine to complete, that is, the blue lights of the ON/OFF Button, Single/short Cup Button, Double/long Cup Button, and Steam Button are solid on.



Press the Single/short Cup Button to dispense water once to clean the coffee grounds around the Group Head.



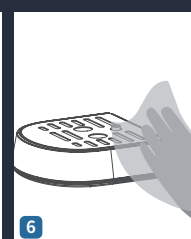
Use a clean cloth to wipe the coffee grounds left on the Group Head.



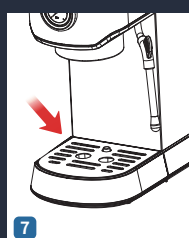
Remove the drip tray and pour away the water.



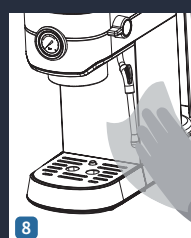
Rinse the drip tray and its cover with clean water.



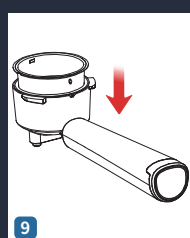
Wipe the drip tray with a clean cloth.



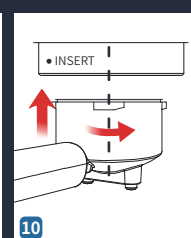
Put it back.



Wipe down the machine with a clean cloth.

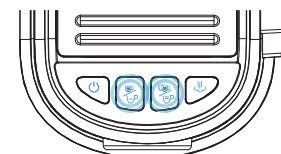
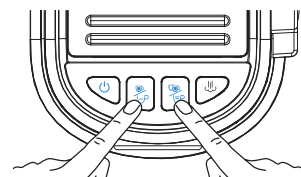


Align the marking dot on the filter with the groove on the portafilter and put it back to the portafilter.

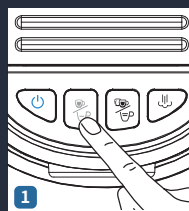


Put the portafilter back to the machine for next use.

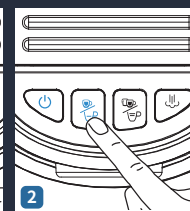
## 5. Espresso Making Guide



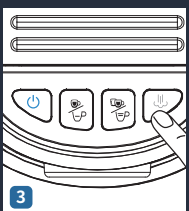
### Re-programming Single-shot Volume Mode



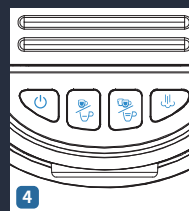
Press Single/short cup button once, the espresso will start to pour.



When you reach your desired 1 shot volume, press the Single/short cup button again, the espresso pour will stop. (Shot Volume Range: 25-60mL)

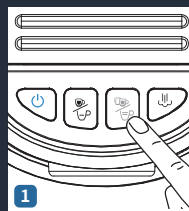


Press the Steam button within 15 seconds, the ON/OFF button indicator will flash blue light for 3 times and the machine will have 3 beeps.

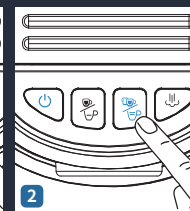


The new ONE CUP espresso shot volume has been saved and the machine will return to the READY state.

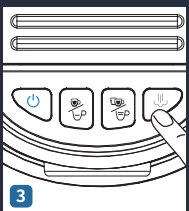
### Re-programming Double-shot Volume Mode



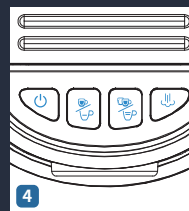
Press Double/long cup button once, the espresso will start to pour.



When you reach your desired 2 shot volume, press the Double/long cup button. The espresso pour will stop. (Shot Volume Range: 50-130 mL)



Press the Steam button within 15 seconds, the ON/OFF button indicator will flash blue light for 3 times and the machine will have 3 beeps.



The new TWO CUP espresso shot volume has been saved and the machine will return to the READY state.

### NOTE

Press the ON/OFF button within 15 seconds. The machine will make one beep and be back to ready state without saving the new settings.

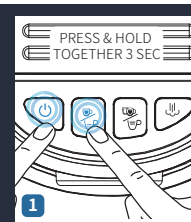
### 5.4 Re-programming Shot Volume

To begin re-programming, press & hold the Single/short cup button and Double/long cup button for 3 seconds to enter the user-defined mode. The Single/short cup button and Double/long cup button will flash to indicate the machine is in re-programming mode.

## 5. Espresso Making Guide

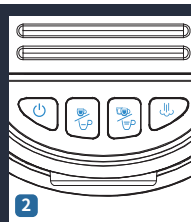
### Resetting Default Volumes

#### Resetting Default Single-shot Mode    Resetting Default Double-shot Mode



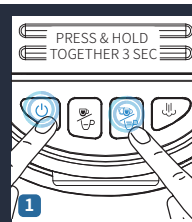
1

TO reset the machine to the default single shot volumes, hold and press together the ON/OFF button and Single/short cup button for 3 seconds and the machine will have 3 beeps.



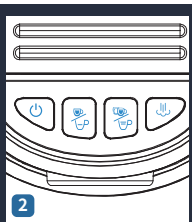
2

Then the default settings of brewing espresso will be restored and the machine will be back to ready state.



1

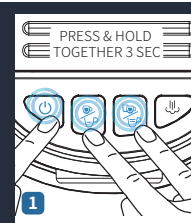
To reset the machine to the default double shot volumes, hold and press together the ON/OFF button and Double/long cup button for 3 seconds and the machine will have 3 beeps.



2

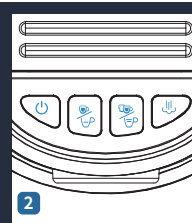
Then the default settings of brewing espresso will be restored and the machine will be back to ready state.

#### Restore All Default Settings Guide



1

To reset the machine to all default shot volumes, hold and press together the ON/OFF button, Single/short cup button and Double/long cup button for 3 seconds and the machine will have 3 beeps.



2

Then the default settings of brewing espresso will be restored and the machine will be back to ready state.

## 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 foam cup.

## 6. Milk Frothing Guide

### 6.2 Tips for Milk Frothing

Make sure to make milk foam according to the following 6 requirements:

#### 1 - Milk variety

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

#### 2 - Milk temperature

Use fresh whole milk at 38 - 46°F (3-8°C).

#### 3 - Milk volume

Use about 100mL of milk.

#### 4 - Milk foam cup

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

#### 5 - Water temperature

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

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

Step 1-Turn the Steam/water Knob to the steam icon, and release some steam out from the steam wand before performing milk frothing.  
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 Froth Nozzle is at 3 o'clock, and the milk is just soaked to the 2mm position of the Froth Nozzle.

Step 4-The position of the left hand is fixed, and the right hand turns the Steam/water 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 froth nozzle 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-Turn the Steam/water Knob to the standby position;

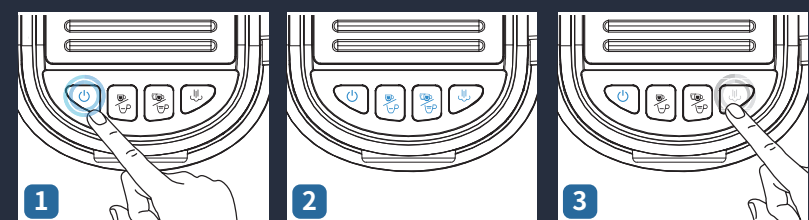
Step 10-Use the black Steam Wand handle on the Steam Wand to move the position of the Steam Wand, so as to avoid scalding due to the high temperature of the Steam Wand;

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



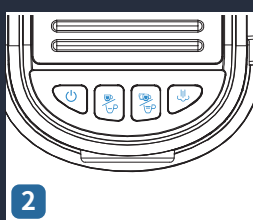
## 6. Milk Frothing Guide

### 6.3 Operation



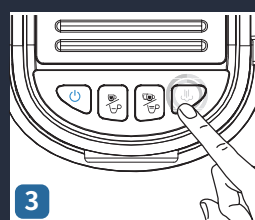
1

Press the steam button and start to blink white light slowly.



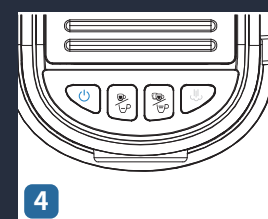
2

All buttons are solid on = Espresso Machine is ready to use.



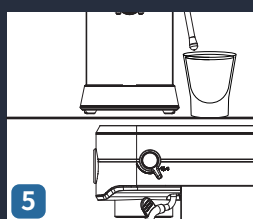
3

Press the steam button and start to blink white light slowly.



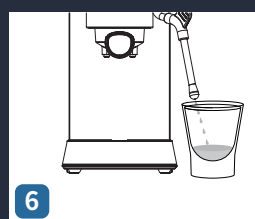
4

The steam button keeps white light fixed. It means the heating for steam is finished.



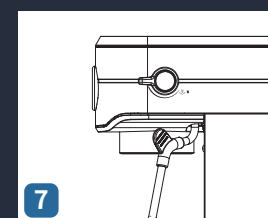
5

Turn the Steam/water Knob to the steam icon.



6

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



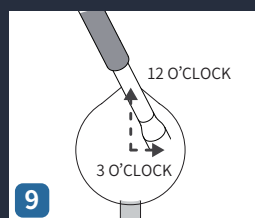
7

Pause steam by returning knob to horizontal position (off-position).



8

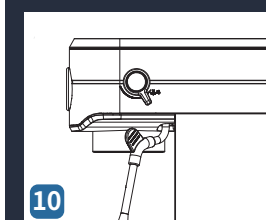
Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.



9

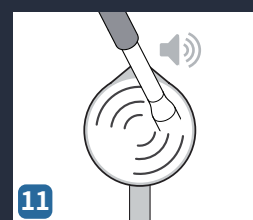
The steam wand arm is at 12 o'clock. The froth nozzle is at 3 o'clock. The milk is just soaked to the 2mm position of the Froth Nozzle.

## 6. Milk Frothing Guide



10

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



11

Frothing makes a smooth hissing sound.



12

Check that the milk is swirling.



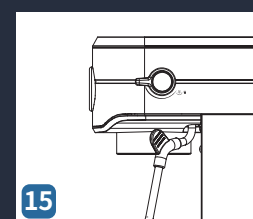
13

As the milk level rises, lower the milk foam cup to keep the froth nozzle below the surface. When the desired micro-foam is reached, submerge the steam wand halfway.



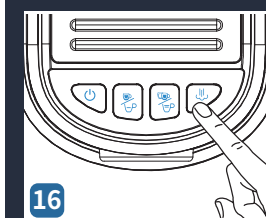
14

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



15

Turn the Steam/water Knob to the standby position.



16

- Press the steam button and finish to blink white.  
- Now Return to the READY state.



17

Use the black Steam Wand handle on the Steam Wand to move the steam wand from the milk foam cup.

### △ NOTE

If use steam function for more than 5 minutes, the ON/OFF button blink red light quickly, and the steam button blink white light quickly. Thus, reset steam/water knob to horizontal position (off-position) to stop it.



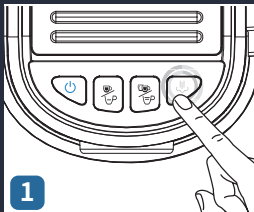
## 6. Milk Frothing Guide

### △ TIPS

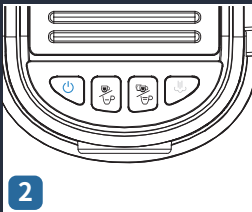
After the milk foam cup base is too hot to touch for 3 sec, the milk frothing is finished. If you need more milk froth, you can continue to froth or stop according to your needs.

### 6.4 Cleaning after Each Use

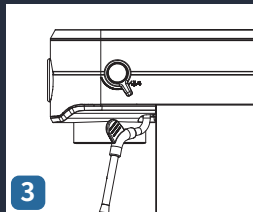
The steam wand should be cleaned after each use to make sure its best performance, please do as directed by the following steps:




**1** Press the steam button and it starts to blink white light slowly.



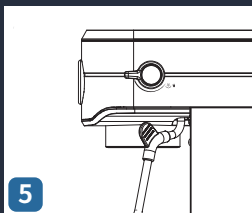
**2** The steam button keeps white light fixed. It means the heating for steaming is finished.




**3** Turn the Steam/water Knob to the steam icon.



**4** Release steam for 60 seconds to flush away the milk stains in the froth nozzle.



**5** Turn the Steam/water Knob to the standby position.




**6** Use a damp cloth to wipe off the milk stains on the outside of the steam wand and the froth nozzle.

## 7. Hot Water Guide

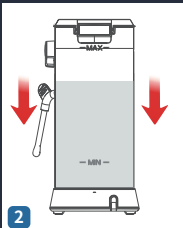
### 7.1 Brief Introduction

This function is designed for making long black coffee, hot drinks such as tea, instant soups, and for warming cups prior to making espresso, but it will automatically stop working after 5min.

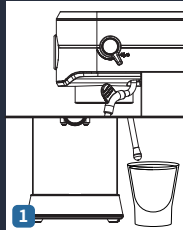
### 7.2 Operation




**1 - Check Water**  
Extract the tank by pulling it up wards. Fill the water tank with clean and fresh water(Do not exceed the MAX line).



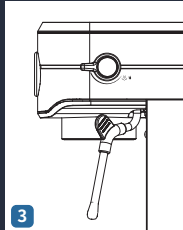
**2 - Start Up**  
Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



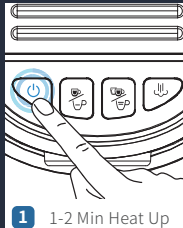
**3 - Hot Water**  
Place a cup on the counter top and position the steam wand. Turn the knob to " " icon to start releasing hot water.



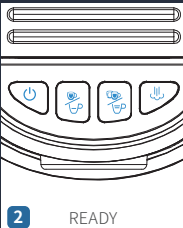
**2** Hot water will pour from the steam wand and can be used for making Americanos and pre-heating cups.



**3** To stop the hot water, return the knob to the horizontal position (off-position).



**1** 1-2 Min Heat Up

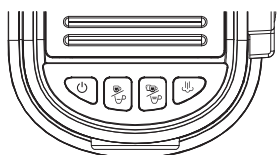


**2** READY  
LIGHTS all fully illuminate = Espresso Machine is ready to use.

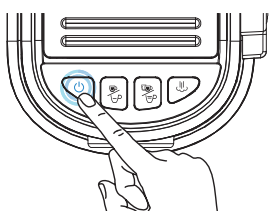
## 8. Other Functions

### 8.1 Automatic Sleep Mode Guide

- If there is no any operation after 5 minutes, the machine will beep for a while and all button's light will be turned off and the machine will pass to sleep mode.



- To reactivate the machine, press the ON/OFF button, and the ON/OFF button starts to blink blue light slowly, other buttons don't light up.

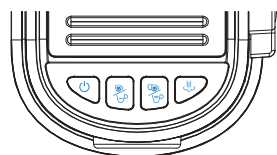


- When the machine has reached the correct temperature, the ON/OFF button light will stop flashing and all button lights on the control panel will illuminate, the machine is at the READY state.

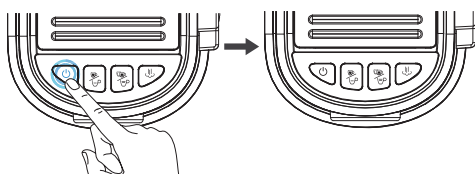
#### △ NOTE

If the machine is not in use for 5m- in after milk frothing, it will also enter the sleep mode. Press the ON/OFF button and the button will

flash. The temperature is still high at this point, if you want to continue brewing coffee, refer to "8.3 High-temperature Alarm Guide".



- Long press the ON/OFF button for 2 seconds, the machine will be switched off.



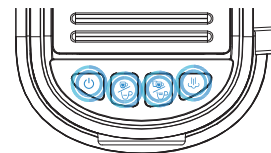
### 8.2 Water Shortage Guide

- During the brew, if the water tank is out of water, the machine's 4 buttons (ON/OFF button, single cup button, double cup button, steam button) will blink blue light simultaneously and the machine will automatically stop brewing.

#### △ NOTE

After 30 seconds without any operation, the blue light of the ON/OFF button is solid on, and the lights of other buttons are off.

## 8. Other Functions



Step 1 - Press any button to return the machine to the READY state. Then refill the water tank with clean water immediately.

#### △ NOTE

Due to the water shortage in the portafilter, the machine will have high temperature and high pressure, so we recommend you operate by following the steps below:

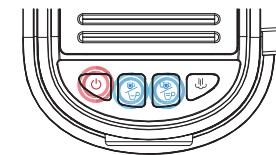
Step 2 - Remove the portafilter and clear the coffee puck, and don't brew the coffee puck again.

Step 3 - Put a cup under the steam wand. Turn the steam /water knob and brew some water to refill the inner boiler. After that, the machine is ready for use again.

### 8.3 High-temperature Alarm Guide

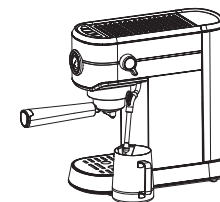
If you accidentally press the steam button or immediately brew coffee after steaming, the temperature will be too high, and it is not suitable for brewing coffee, there will be a high-temperature alarm by pressing the Single cup button or Double cup button, at this point,

the Single cup button and Double cup button are blinking blue light quickly, at the same time the ON/OFF button is blinking red light quickly.

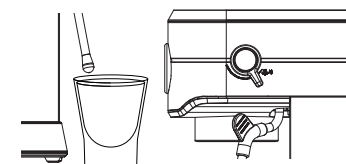


### Cool the Machine for Making Espresso

Step 1 - Place a cup under the froth nozzle.

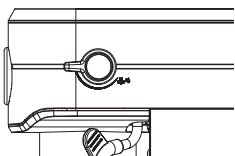


Step 2 - Turn the Steam/water knob to the steam “☁️” position to release water out for making the machine cool down.



- Wait the 4 buttons are solid on, the machine will return to the READY state. Step 3 - Turn the Steam/water Knob to the standby position. Now, the machine is ready for brewing coffee.

## 8. Other Functions



### 8.4 Button Sound Setting Guide

A beep is emitted to confirm each button press. These button sounds can be switched off. The beeps emitted after the brewing, warming processes, or descaling warning cannot be disabled.

Simultaneously press & hold the Single/short Cup Button and Steam Button for 3 seconds to access the button sound setting, then the 4 button lights keep illuminating blue steadily.

### 8.5 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.

## 9. 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 descale the machine periodically. We recommend descaling your espresso machine every 2 week or 100 cycles, although this period will depend on the hardness of water and frequency of use.

### 9.1 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.

## 9. Cleaning & Maintenance

#### 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, press the Single/short Cup Button or Double/long Cup Button to stop the brewing, and then wait for 20 seconds before detaching the portafilter.

#### After Use

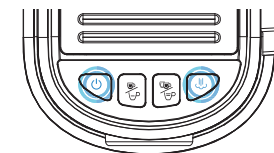
##### After Each Brew

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 21, steps "11. After Each Use" in section- "5.3 Operation".

##### After 15 Days Or After 100 Uses

Descaling warning will be shown when the machine has cumulatively worked for 100 cycles. At that moment,

the power button and steam button light are blue and blink and beep simultaneously about 10 seconds.



The Descaling Cycle can be exited at any point by pressing any button. But descaling warning will be shown every 10 cycles after cancel the descaling warning as the machine hasn't finished the descaling yet.

#### Descaling Solution

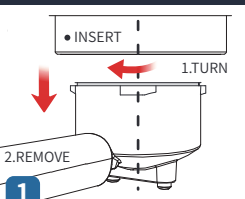


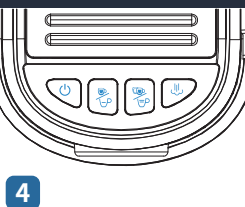
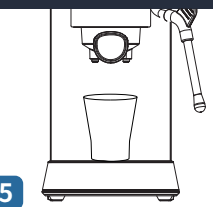
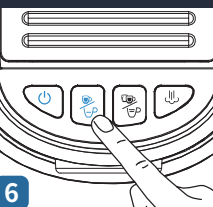
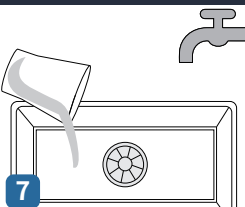
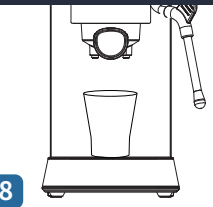
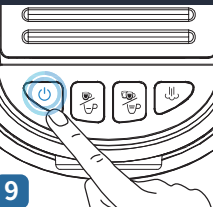
You have 3 options:

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

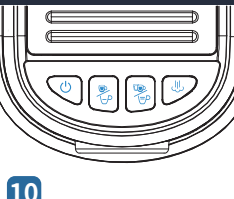
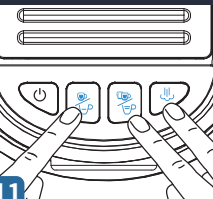
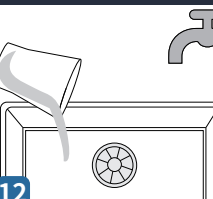

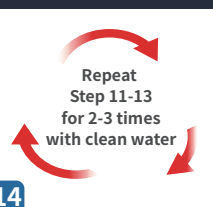
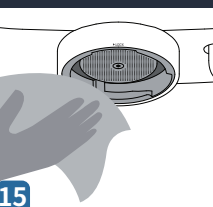
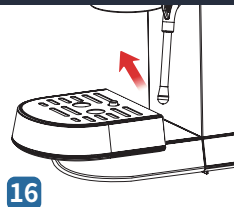


You can also use powder descalers or others to clean your machine as you like. For specific cleaning methods, please refer to the instructions provided by your descaler provider.

## 9. Cleaning & Maintenance

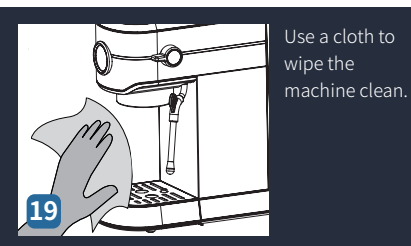
### Descaling Cycle

 <p><b>1</b></p>	 <p><b>2</b></p>	 <p><b>3</b></p>
<p>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.</p>	<p>Pour out the remaining water in the water tank.</p>	<p>Prepare 800mL of water in a cup and add 30 grams of descaler. Mix them evenly. Fill the water tank with the descaling solution.</p>
 <p><b>4</b></p>	 <p><b>5</b></p>	 <p><b>6</b></p>
<p>Wait for the heating of the machine to complete, that is, the blue lights of the ON/OFF Button, Single/short Cup Button, Double/long Cup Button, and Steam Button are solid on.</p>	<p>Put a container under the Group Head.</p>	<p>Press the Single/short Cup Button to dispense some descaling solution.</p>
 <p><b>7</b></p>	 <p><b>8</b></p>	 <p><b>9</b></p>
<p>Empty the container.</p>	<p>Put the container back under the Group Head. Let the descaling solution soaks the limescale inside the machine for 60 minutes.</p>	<p>After 60 minutes, press the ON/OFF button to turn the machine on, the Power button will illuminate and pulse to indicate it's heating up.</p>

## 9. Cleaning & Maintenance

 <p><b>10</b></p>	 <p><b>11</b></p>	 <p><b>12</b></p>
<p>Make sure all the buttons are solid on (the machine has been preheated).</p>	<p>Long press the Single/short cup button, Double/long cup button, and Steam button simultaneously for 3 seconds to clean the machine with the descaling solution.</p>	<p>Wait until running out all the descaling solution in the tank and take out the container, pour away the descaling solution.</p>
 <p><b>13</b></p>	 <p><b>14</b></p>	 <p><b>15</b></p>
<p>Remove the drip tray and pour away the descaling solution.</p>	<p>Repeat step 11-13 for several times with clean water until there is no descaler smell.</p>	<p>Use a clean cloth to wipe off the coffee grinds and water stains left on the Group Head.</p>
 <p><b>16</b></p>	 <p><b>17</b></p>	 <p><b>18</b></p>
<p>Remove the drip tray from the machine and empty it.</p>	<p>Rinse the drip tray and the drip tray cover with clean water.</p>	<p>Wipe the drip tray with a cloth and install it back.</p>

## 9.Cleaning & Maintenance



### NOTE

If 60 minutes are not long enough in step 8, let the descaling solution soak the limescale inside the machine for 3 days instead. Other steps are the same.

## 9.2 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" of "6. Milk Frothing Guide", page 25.
- 2 - If you stop frothing milk midway, restart with fresh milk and don't use the frothed milk.
- 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

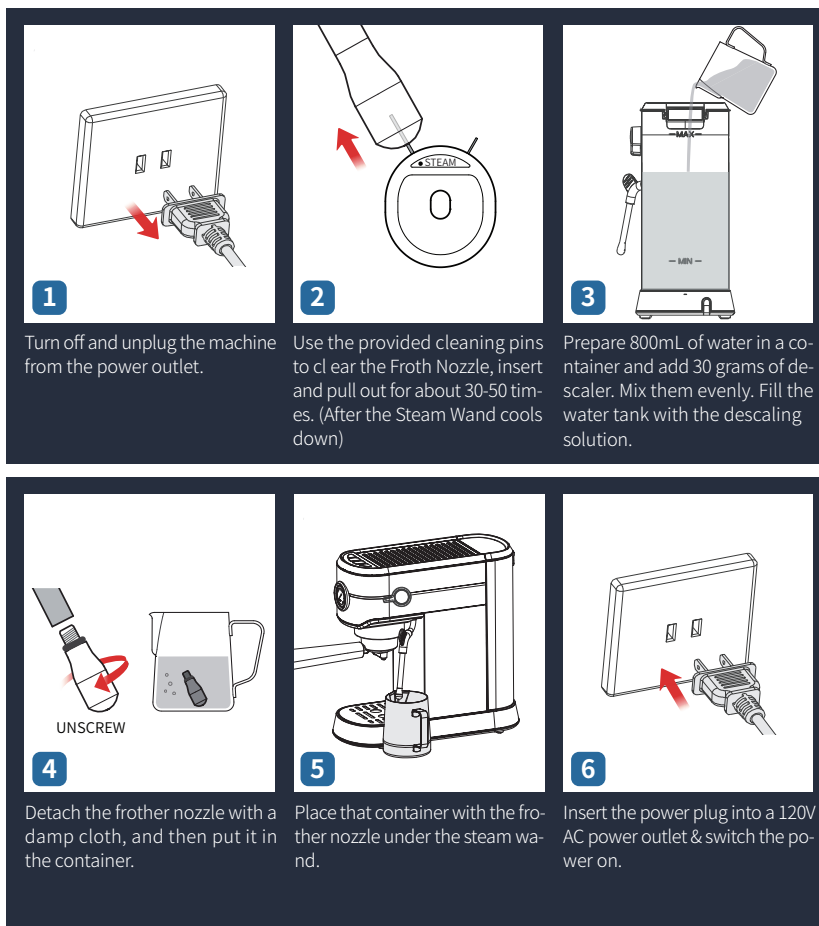
#### After Each Froth

Make sure to clean the steam wand after each use to keep its best performance. For operation guide, refer to page 27, "6.4 Cleaning after Each Use".

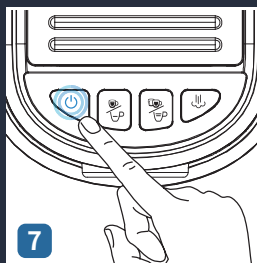
## 9.Cleaning & Maintenance

### After 15 Days Or After 100 Uses

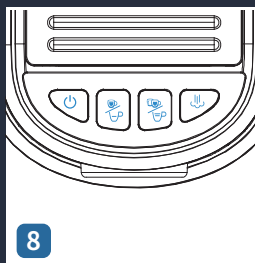
The steam function will become weaker after a period of use, not as strong as before. To make sure your frother operates efficiently, it is necessary to descale the frother periodically. We recommend descaling your frother every 2 weeks or 100 cycles.



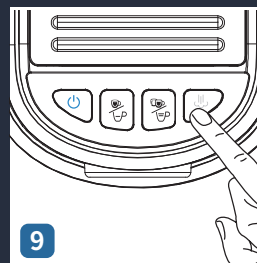
## 9.Cleaning & Maintenance



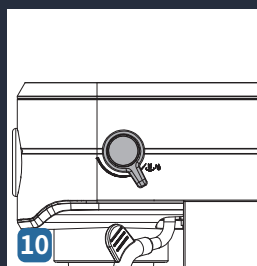
**7**  
Press the ON/OFF button to turn the machine on, the Power button will illuminate and pulse to indicate it's heating up.



**8**  
Make sure all the buttons are solid on (the machine has been preheated).



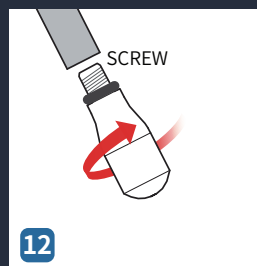
**9**  
Press the Steam Button and wait for the heating of the machine to complete, that is, the white light of the Steam Button is solid on.



**10**  
Turn knob to Steam/Water icon and release steam until all of the descaling solution flows out.



**11**  
Turn the Steam/water Knob to the standby position.



**12**  
Take the frother nozzle out from the container, and attach it back to the steam wand.



**13**  
Take out the container, pour away the descaling solution.

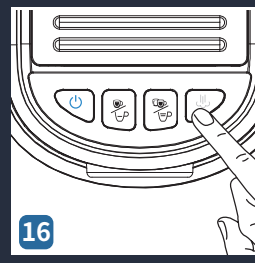


**14**  
Place the container under the steam wand.

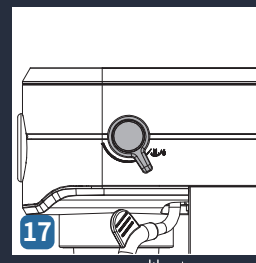


**15**  
Take out the water tank and fill it with clean water but not exceed the MAX marking, and install it onto the machine.

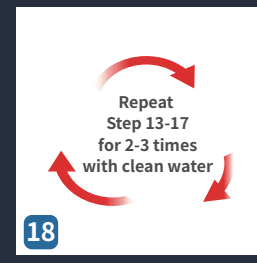
## 9.Cleaning & Maintenance



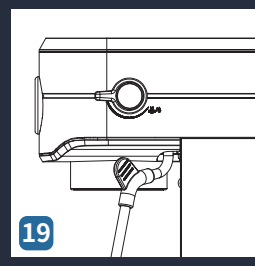
**16**  
Press the Steam Button and wait for the heating of the machine to complete, that is, the white light of the Steam Button is solid on.



**17**  
Turn knob to " " and release steam until all of the water flows out.



**18**  
Repeat step 13-17 for 2-3 times to ensure that the descaling solution has been removed.



**19**  
Turn the Steam/water Knob to the standby position.

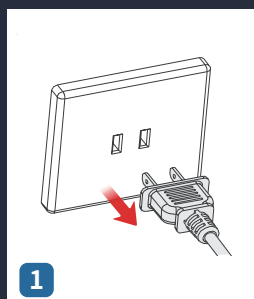


**20**  
Wipe the outside of the Steam Wand and the Froth Nozzle with a damp cloth to clean the milk stains.

## 9.Cleaning & Maintenance

### Whenever the Steam Output of the Machine is Less Than Usual

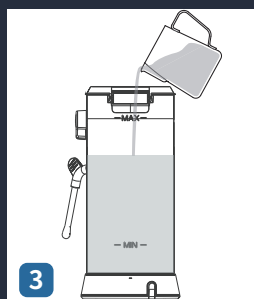
Whenever the steam output of the frother is less than usual, stop using it and clean the frother by following the instructions as follows.



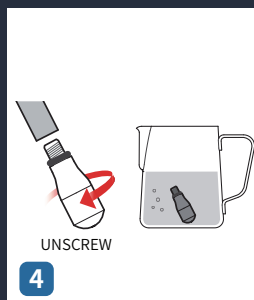
1 Turn off and unplug the machine from the power outlet.



2 Use the provided cleaning pins to clear the Froth Nozzle, insert and pull out for about 30-50 times. (After the Steam Wand cools down)



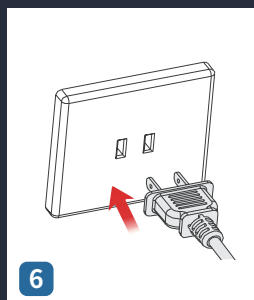
3 Prepare 800mL of water in a container and add 30 grams of descaler. Mix them evenly. Fill the water tank with the descaling solution.



4 Detach the frother nozzle with a damp cloth, and then put it in the container.

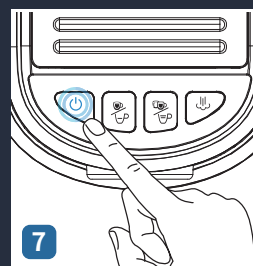


5 Place that container with the frother nozzle under the steam wand.

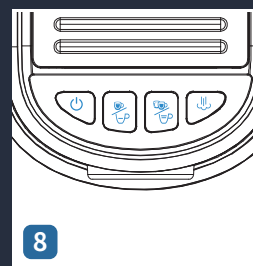


6 Insert the power plug into a 120V AC power outlet & switch the power on.

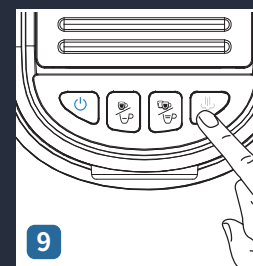
## 9.Cleaning & Maintenance



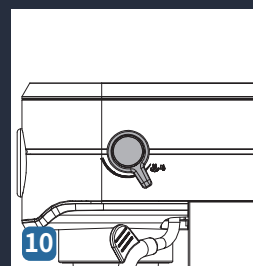
7 Press the ON/OFF button to turn the machine on, the Power button will illuminate and pulse to indicate it's heating up.



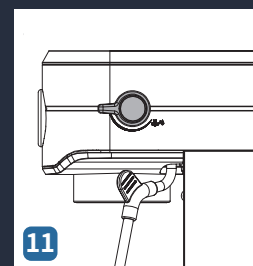
8 Make sure all the buttons are solid on (the machine has been preheated).



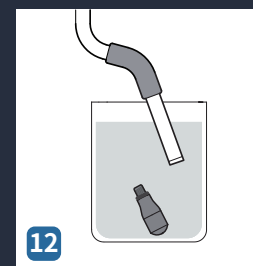
9 Press the Steam Button and wait for the heating of the machine to complete, that is, the white light of the Steam Button is solid on.



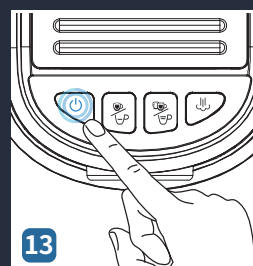
10 Turn the Steam/water Knob to the steam icon to release steam around 3 mins.



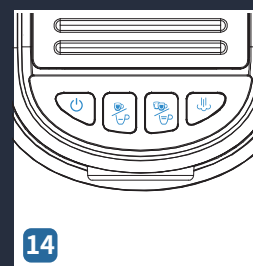
11 Turn the Steam/water Knob to the standby position, and let the descaling solution soak the inside for 1 day.



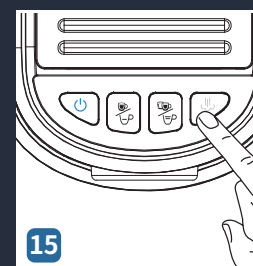
12 Soak the Froth Nozzle and Steam Wand in the container with descaling solution for 1 day.



13 After 1 day, Press the ON/OFF button to turn the machine on, the Power button will illuminate and pulse to indicate it's heating up.



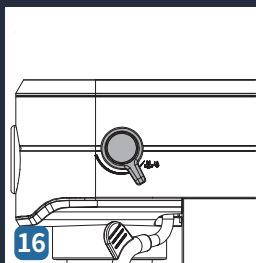
14 Make sure all the buttons are solid on (the machine has been preheated).



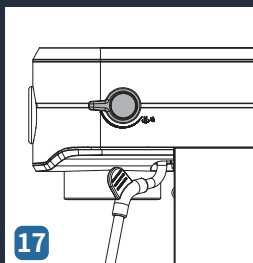
15 Press the Steam Button and wait for the heating of the machine to complete, that is, the white light of the Steam Button is solid on.



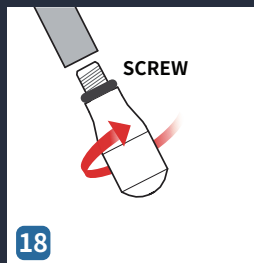
## 9.Cleaning & Maintenance



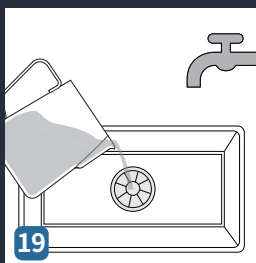
16 Turn the Steam/water Knob to the steam icon to release steam until the water in the water tank runs out.



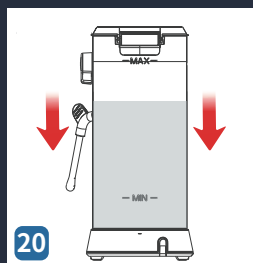
17 Turn the Steam/water Knob to the standby position.



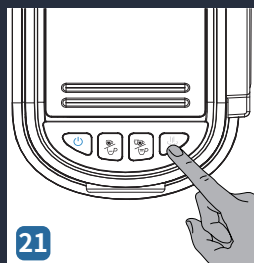
18 Take the frother nozzle out from the container and attach it back to the steam wand.



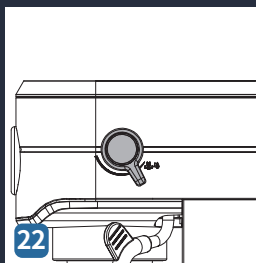
19 Take out the container, pour away the descaling solution and place it under the steam wand.



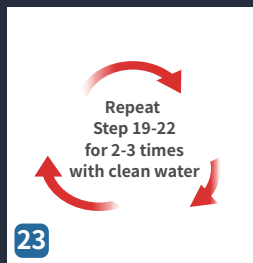
20 Take out the water tank and fill it with clean water but not exceed the MAX marking, and install it onto the machine.



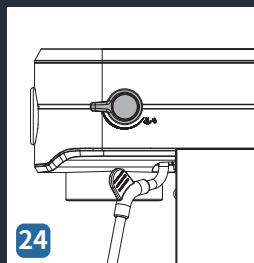
21 Press the Steam Button and wait for the heating of the machine to complete, that is, the white light of the Steam Button is solid on.



22 Turn knob to "☕/💧" and release steam until all of the water flows out.



23 Repeat step 19-22 for 2-3 times to ensure that the descaling solution has been removed.



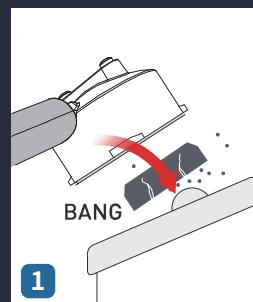
24 Turn the Steam/water Knob to the standby position.

## 9.Cleaning & Maintenance

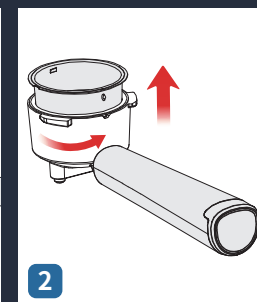


Wipe the outside of the Steam Wand and the Froth Nozzle with a damp cloth to clean the milk stains.

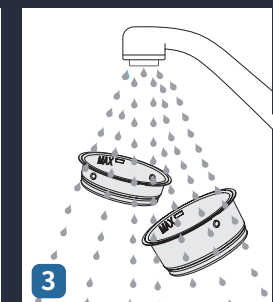
### 9.3 Deep Cleaning - Accessories



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 filter under the faucet, and finally rinse the inner holes and the outer holes with water.



4 Soak the filter in the remaining descaling solution for 60 minutes.

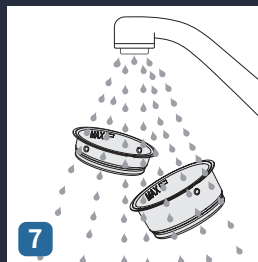


5 After 60 minutes, use a brush to brush the inner surface, inner and outer holes of the filter;

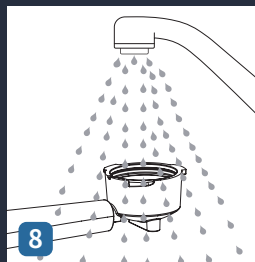


6 Pour away the descaling solution in the container.

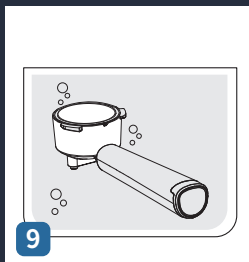
## 9. Cleaning & Maintenance



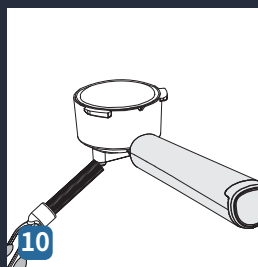
7 Rince the filter with clean water.



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



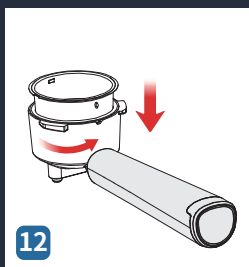
9 Soak the portafilter in hot water for 10 minutes (do not clean or soak the portafilter in any descaling solution).



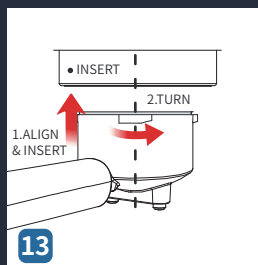
10 Brush the 2 water outlets of the portafilter with a brush.



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



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



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

### NOTE

If 60 minutes are not long enough in step 4, let the descaling solution soak the limescale for 3 days instead. Other steps are the same.

## 10. Troubleshooting

### 10.1 Troubleshooting Guide - Brewer

Problem	Possible Cause	What To Do
The pressure gauge doesn't work the first use.	Inappropriate methods are used to make coffee, either too less, too coarse of the coffee grinds, or too less tamping force.	1. Add more coffee grinds to the portafilter and tamp. 2. Change to a finer grind. 3. Tamp the coffee grinds with more force (around 10-15kg of pressure).
The pressure gauge doesn't work after a period of use.	Inappropriate methods are used to make coffee, either too less, too coarse of the coffee grinds, or too less tamping force.	1. Add more coffee grinds to the portafilter and tamp. 2. Change to a finer grind. 3. Tamp the coffee grinds with more force (around 10-15kg of pressure).
	The limescale clogged the pressure gauge.	A deep descaling is needed for your machine, refer to the "Descaling Cycle" section of "9.1 Cleaning & Maintenance - Brewer" on page 32.
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 pre-heating process finishes. At this point, the 4 buttons would be solid on.
	Shot volume is inappropriate.	Around 40mL per cup is recommended.
All of the four buttons blink blue light at the same time (Water shortage alarm).	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.

## 10. Troubleshooting

Problem	Possible Cause	What To Do
All of the four buttons blink blue light at the same time (Water shortage alarm).	Water shortage in the water pump causes the water pump to stick.	Method 1: 1- Plug the machine into a power outlet, press the ON/OFF button to turn on the machine, and wait for it to heat up. 2- When the 4 buttons are solid on, the machine is in the READY state for all features. Turn knob to Steam/Water icon and let the machine run for 60 minutes. If there is water coming out of the froth nozzle, it means the machine can work.
		Method 2: 1- Fill the water tank with clean water, plug the machine into a power outlet, press the ON/OFF button, and wait for the machine to heat up. 2- When the 4 buttons are solid on, Press and hold the Single/short cup button 3 seconds to start flow out, and then press the Single/short cup button again to stop when about 150-200 mL of water comes out, turn off the machine. 3- let the water soaks the inside for 1 day. Please note that the water in the water tank does not need to be poured out. 4- After 1 day, turn on the machine and release steam to see if there is any water or steam coming out. 5- If there is a small amount of water or steam coming out, please continue to pour water and release steam repeatedly until the machine is back to normal.
	Foreign objects and/or limescale buildup cause water blockage.	A deep descaling is needed for your machine, refer to the "Descaling Cycle " section of "9.1 Cleaning & Maintenance - Brewer" on page 32.
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.

## 10. Troubleshooting

Problem	Possible Cause	What To Do
No coffee pours out from 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 "Descaling Cycle " section of "9.1 Cleaning & Maintenance - Brewer" on page 32.
	The filter may be blocked.	A deep cleaning is needed for your accessories, refer to "9.3. Deep Cleaning - Accessories " on page 42.
	The portafilter may be blocked.	
Low pressure when brewing.	Inappropriate coffee beans are used.	Change to medium- or dark-roasted coffee beans.
	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).
Too high pressure when brewing.	Coffee grinds are too fine.	Change to 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 coffee puck is watery.	Coffee grinds are too few.	Add more coffee grinds to the portafilter and tamp to the MAX line, 7g for the Single cup filter and 14g for the Double cup filter.
	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).

## 10. Troubleshooting

Problem	Possible Cause	What To Do
The coffee puck is watery.	Detach the portafilter less than 20s after brewing, pressure and water can't be released in the portafilter.	After brewing, wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise.
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.	Clean the filter after each use, refer to "9.3 Deep Cleaning Accessories", page 42.
	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.
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 "Descaling Cycle " section of "9.1 Cleaning & Maintenance - Brewer" on page 32.
	The filter may be blocked.	A deep cleaning is needed for your accessories, refer to "9.3. Deep Cleaning - Accessories " on page 42.
	Limescale buildup in the machine.	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of "9.1 Cleaning & Maintenance - Brewer" on page 32.

## 10. Troubleshooting

Problem	Possible Cause	What To Do
The ON/OFF button blink red light, and Single /short cup button and Double/long cup button blink blue light and unable to brew coffee (high-temperature alarm).	Making coffee immediately after frothing the milk, as the temperature for milk frothing is higher than making espresso, the machine will send the high-temp alarm and not allow for brewing coffee.	Turn the knob to the steam/hot water icon and wait for the machine to continue to emit steam until the icon returns to blue.
The ON/OFF button and steam button blink blue light and beep simultaneously for 10 seconds.	Need to clean and descale.	A deep descaling is needed for your machine, refer to "Regular Descaling and Maintenance " section of "9.1 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.
	The connection between the transfer switch pipe and the seal ring is not good.	Step 1: Remove the top cover and the bottom cover. Step 2: Put the machine on the side of the sink to check. Step 3: Turn on the machine, use the coffee function to pump the water, and check whether the leakage is from the connecting pipe of the transfer switch, if so, turn off the machine and remove the connecting pipe and the sealing ring inside to reassemble well and check whether the problem is solved. If not, turn off the machine and proceed to step 4.
	The water pipe and the screw is loosened.	Step 4: Check whether the water pipe is loose, and then check whether the screw is tightened. If the screw is loose, please re-tighten the screw. Step 5: Install the top cover and the bottom cover.

## 10. Troubleshooting

Problem	Possible Cause	What To Do
Water leaks from the bottom of the machine.	Coffee machine malfunctions.	Please contact with the authorized service facility for repairing.
Water leaks from the steam wand when it brews coffee.	The gasket of the Knob adapter shaft was deformed due to the accumulated scale.	Step 1: A deep descaling is needed for your machine, refer to the "Whenever the Steam Output of the Machine is Less Than Usual" section of "9.2 Descaling & Maintenance - Frother" on page 39. If the problem persists, try the step 2. Step 2: Tighten the knob clockwise, tightening the knob will effectively prevent the steam tube from leaking when making coffee. Then please brew the coffee once to check if the steam tube still leaks.
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.
The Single cup and Double cup buttons flash alternately and the machine sends an alarm by beeping.	NTC disconnect or short circuit.	Please contact with the authorized service facility for repairing.

## 10. Troubleshooting

### 10.2 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 15 Days or After 100 Uses" section of "9.2 Descaling & Maintenance - Frother" on page 36.
	No water in the water tank.	Add water to the water tank.
	Water shortage in the water pump causes the water pump to stick.	Method 1: 1- Plug the machine into a power outlet, press the ON/OFF button to turn on the machine, and wait for it to heat up. 2- When the 4 buttons are solid on, the machine is in the READY state for all features. Turn knob to Steam/Water icon and let the machine run for 60 minutes. If there is water coming out of the froth nozzle, it means the machine can work.
		Method 2: 1- Fill the water tank with clean water, plug the machine into a power outlet, press the ON/OFF button, and wait for the machine to heat up. 2- When the 4 buttons are solid on, Press and hold the Single/short cup button 3 seconds to start flow out, and then press the Single/short cup button again to stop when about 150-200 mL of water comes out, turn off the machine. 3- let the water soaks the inside for 1 day. Please note that the water in the water tank does not need to be poured out. 4- After 1 day, turn on the machine and release steam to see if there is any water or steam coming out. 5- If there is a small amount of water or steam coming out, please continue to pour water and release steam repeatedly until the machine is back to normal.
Weak steam.	Milk scum clogging the steam wand.	A deep descaling is needed for your machine, refer to "After 15 Days or After 100 Uses" section of "9.2 Descaling & Maintenance - Frother" on page 36.

## 10. Troubleshooting

Problem	Possible Cause	What To Do
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.	Press the Steam Button when all buttons are solid on, then it starts to blink white light slowly. When the steam button keeps the white light solid, it means the heating for steam is finished.
	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 25.
The ON/OFF button blinks red light, and the Single/short cup button and Double/long cup button blink blue light (high-temp alarm).	Brew coffee immediately after making steam, the temperature inside the machine is too high.	Manual cooling: refer to "8.3 High-temperature Alarm Guide" section of "8. Other Functions" on page 30.
The ON/OFF button blinks red light and the steam button blinks white light quickly.	Use steam function for more than 5 minutes.	Reset steam/water knob to off-position.
	Use hot water function for more than 5 minutes	

## 11. 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;

## 11. 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)

## 12. 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.



## 12. 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.

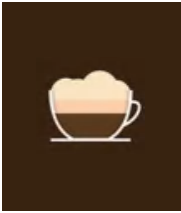
- Wide cup (6 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.



### 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.