

Gevi

3-in-1 Smart Espresso Coffee Machine

Grinder | Brewer | Frother

Gevi



GECME020DE-U

Function Instruction Quick Use Manual

Read this booklet thoroughly before using this coffee machine and save it for future reference

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1. Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Before using, check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. To protect against fire, electric shock and injury to person, do not immerse cord, plug, in water or other liquid.
4. The appliance must not be immersed.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a

1. Important Safeguards

heated oven.

11. Do not place the coffee machine on hot surface or beside fire in order to avoid to be damaged.
12. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use appliance for other than intended use and place it in a dry environment.
14. Be careful not to get burned by the steam.
15. The temperature for operating or storing the coffee machine shall be higher than 0°C.
16. Do not operate the coffee machine at an environment with high temperature, strong magnetic field and moist air.
17. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh just boiling). Use handle or knobs.
18. Do not let the coffee maker operate without water.
19. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
20. Close supervision is necessary when any appliance is used by or near children.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play

1. Important Safeguards

with the appliance.

23. For Household Use Only
24. Do not use outdoors.
25. Scalding may occur if the lid is removed during the brewing cycles.
26. Check hopper for presence of foreign objects before using.
27. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.

⚠ WARNING

To avoid the risk of injury, do not open the brew chamber during the brew process.

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 INSTRUCTIONS

For electronic instruction manual, please contact Gevi support team.

1. Important Safeguards

North American models with grounded plugs:



Grounded Plug

To reduce the risk of electric shock, this machine has a grounding type cord and plug that has a third grounding pin (3-prong plug). The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances. If the plug does not fit into the outlet or if in doubt as to whether the outlet is properly grounded, contact a qualified electrician to install the proper outlet. Do not alter the plug in any way.

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.

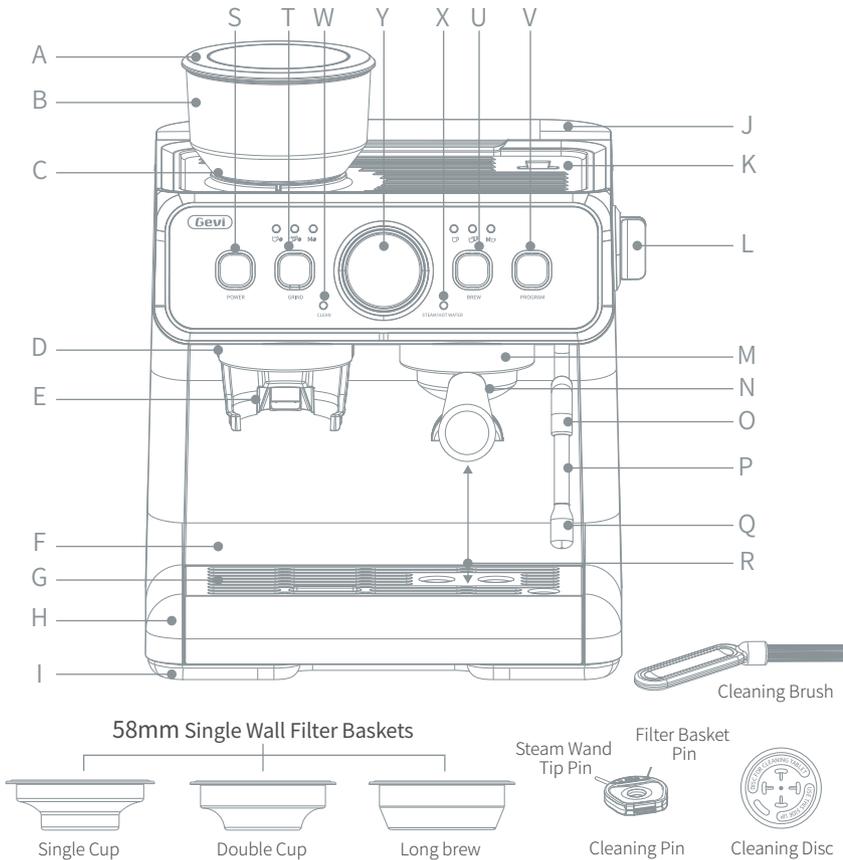
1. Important Safeguards

Product notices:

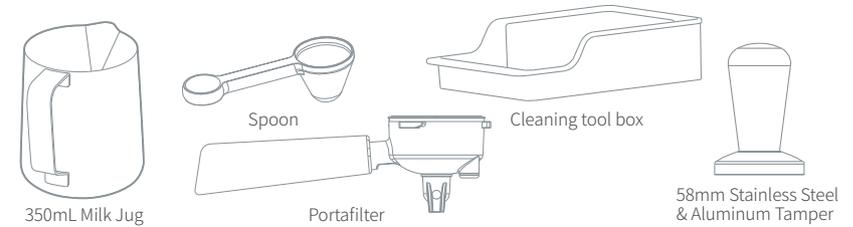
- Place the machine on a hard, flat, level surface to avoid interruption of airflow underneath the espresso machine.
- Do not operate the machine with an empty water reservoir.
- Keep the area above the machine clear during use, as hot steam will escape the machine.

2. Features

Electrical parameters: 120V~ 60Hz 1500W



2. Features



A. Hopper lid

With silicone sealing ring can better seal the beans

B. Removable Bean Hopper

The removable 250g capacity Bean Hopper features 31 easily adjustable Grind Settings. Turn the Hopper from coarse to fine to adjust the Grind Setting & maximise the taste of your espresso.

C. Grind Size Selector

The range of 31 Grind Settings allows for precision adjustment.

D. Grind Area

The coffee grinds are delivered directly into the Filter Basket.

E. Grinding Cradle

The Grinding Cradle can hold the Portafilter to provide seamless-demand grinding. This helps you to control the amount of coffee grinds straight into the Filter Basket.

F. Accessories Storage Home

Area behind the Drip Tray, for storing the Cleaning Disc, Cleaning Brush & Cleaning Pin.

G. Removable Drip Tray, Grill & Grind Bin

The range of 31 Grind Settings allows for precision adjustment.

H. Cord Storage

Conveniently stow excess cord by pushing the cord inside the machine to keep benchtop tidy.

I. Non-slip Feet

The non-slip silicone feet ensure that the coffee machine remains stable on the benchtop during use.

J. Removable 2.8L Water Reservoir

Push back the lid & fill with cold water, or remove the Water Reservoir by opening the Lid, lifting upwards using the Handle located inside.

K. Warming Plate with Tamper Home

- Preheats cups & glasses which helps to retain the essential characteristics of true espresso aroma & a rich, sweet taste.
- Tamper home located on the top of the Warming Plate for convenient access & storage.

2. Features

L. Steam/Hot Water dial

Turn left to select steam, turn right to select hot water

M. Group Head - 58mm Commercial Size

The wider size allows more even extraction of the tamped coffee grinds.

N. Portafilter - 58mm Commercial Size

The wider size ensures the coffee grinds are more evenly spread, and easier to tamp.

O. Rubber Handle

Silicone material allows any movement of the Steam Wand to a desired position without burning fingers.

P. Steam & Hot Water Wand

Stainless steel 360° swivel-action Steam wand for effortless milk frothing.

Q. Froth nozzle

Heat insulation and convenient to rotation

R. Extra Tall Cup Height

A 350mL for extracting coffee directly into mugs & glasses.

S. POWER Button & Light

Press button to turn on the machine. The POWER LIGHT will illuminate & pulse to indicate it is heating up. The POWER LIGHT stays fully

illuminated when ready. The machine will automatically enter sleep mode after 5 minutes, the POWER LIGHT will stop illuminating.

T. Grind button

-  Single-shot Grind Mode
-  Double-shot Grind Mode
-  Manual-shot Grind Mode

U. Brew button

-  Single-shot Mode
-  Double-shot Mode
-  Manual-shot Mode

V. Program Button

- Customize grind amount & espresso by using 1 cup and 2 cup
- Customize coffee temperature
- Customize pre-infusion profile

W. Clean Light

Flash white when the machine has cumulatively flow out 15L of water/coffee.

X. STEAM/HOT WATER Light

Fully illuminated white when DIAL stay to the vertical position and ready to steam & hot water.

Y. Pressure Gauge

It helps to improve espresso extraction, to achieve great tasting coffee, every time.

3. More Details

Three Way Shot Control System Optimum temperature

This 3 way system delivers the accurate & stable water temperature that is needed for consistently great tasting coffee.



• Thermoblock Technology

The Thermoblock ensures fast heat up, and precise water temperature for the best espresso extraction & milk steaming. Only the required amount of water is heated for speed and efficiency. The Thermoblock heats water so that espresso extracts at 198°F for the optimum extraction of oils from the tamped coffee grinds. Temperatures above or below will result in burnt/bitter or weak tasting espresso.

• Advanced PID Controller

The PID monitors and controls the Thermoblock to ensure water is always delivered to tamped coffee grinds at the precise temperature needed.

• Gentle Pre-infusion

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

Cafe 58mm Group Head & Portafilter



Extract the maximum amount of flavor

The Group Head and the portafilter are commercial sized, 58mm, just like local cafe.

The PID monitors and controls the Thermoblock to ensure water is always delivered to tamped coffee grinds at the precise temperature needed.

The 58mm portafilter allows a more even extraction of the tamped coffee grinds, resulting in a true cafe tasting coffee.



Integrated Grinder

Easy on-demand grinding experience

This 3 way system delivers the accurate & stable water temperature that is needed for consistently great tasting coffee.

• Auto Shot & Customizable Amount Control



Three different grinding modes are available for choice Single-shot, Double-shot and Manual-shot. Single-shot/Double-shot will automatically stop after dispensing the right amount, while Manual-shot allows you to customize your preferred amount.

Fineness or coarseness of grind will

3. More Details

be better suited by dosing different amount into a filter basket.

• Resettable Grinding Modes

Grinding amount of Single-shot/ Double-shot is resettable, you can set to better suit your taste or restore to defaults as you like.

• Conical Burr Grinder

The integrated Grinder offers all-in-one grinding experience. The hardened Stainless Steel Conical Burr achieves consistent grind particle sizes, which minimizes heat transfer & reduces friction due to its gentle & slow rotation.

• Bean Hopper

The 250g Hopper features anti-spill gates which prevents coffee beans from escaping onto the countertop when removing.

The on-board Grinder offers all-in-one grinding experience with Grinder integrated in the Espresso Machine.

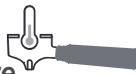
Adjustable Grind Size

• Grind Setting

31-step espresso grind settings from fine to coarse for an optimal extraction.

Customizable Extraction Temperature

Temperature just like you want



Allows water temperature to be changed from the recommended 92°C (in 3°C increments between 89-95°C) to cater for personal preferences.

Commercial Style Steam Wand



Stainless steel 360° swivel-action Steam wand for effortless milk frothing.

Instant Hot Water

When the STEAM/HOT WATER dial is in the hot water position, the Steam wand will dispense hot water for making Americanos and pre-heating cups.



Espresso Pressure Gauge

Monitors espresso extraction pressure and allows you to make espresso to better suit your taste.

Dual Boilers

Dual boilers deliver double heating supply. One is for extracting coffee and the other one is for milk frothing.

Active temperature control with Dual Heating Systems provides the best temperature stability for optimal coffee extraction and milk frothing.

Simultaneous Coffee & Steam

Dual Heating Systems each dedicated to espresso and steam for simultaneous milk frothing and espresso extraction.

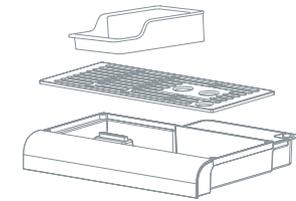
4. Before First Use

Step 1. Remove Packaging

Ensure all packaging has been removed.

⚠ IMPORTANT

Remove the orange silicone cap found at the base of the Water Reservoir.



Step 2. Position Machine

Ensure the machine is positioned onto a dry, stable, flat & horizontal benchtop.

Step 3. Wash & Dry Parts

Wash the parts listed below in warm water with a mild detergent:

- Stainless Steel Milk Jug.
 - Stainless Steel Single Cup Filter Basket.
 - Stainless Steel Double Cup Filter Basket.
 - Stainless Steel Long brew Filter Basket.
 - Hardened Stainless Steel Top Burr.
 - Water Reservoir.
 - Portafilter.
 - Bean Hopper.
 - Tamper.
- Rinse & allow thorough air drying.

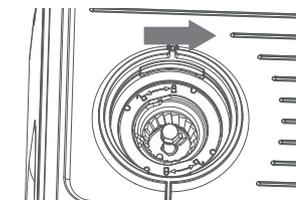
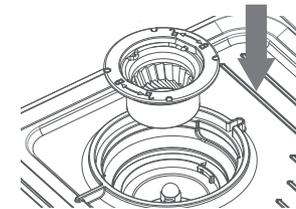
Step 4. Place Accessories

- Accessories Storage Home behind the Drip Tray for the Cleaning Brush & Cleaning Pin.
- Place the Tamper in the detail provided on the Cup warming tray.

Step 5. Insert Parts into the Grinder

• Removable Top Burr

- Using the one handle insert the Top Burr into the Grinder Collar.
- Rotate the Grinder collar clockwise.
- When correctly seated, the Top Burr will be flush with the surface of the Grinder Collar.



- Place the one handle down.

• Removable Bean Hopper

- Align the Hopper Guide with the red Grinder Interlock.
- Insert Bean Hopper into the Grinder Collar.

4. Before First Use

- Lightly pushing down, turn the Bean Hopper in a clockwise direction to lock the Hopper into place.
- This opens the Hopper Gates (to release coffee beans onto the Burrs).
- At Grind Setting 30, Hopper Gates are fully open.



- Continue to turn the Bean Hopper in a clockwise direction to set the Grind Setting.
- As a starting point for espresso extraction try Grind Setting 10.
- Fill the Bean Hopper with freshly roasted coffee beans.

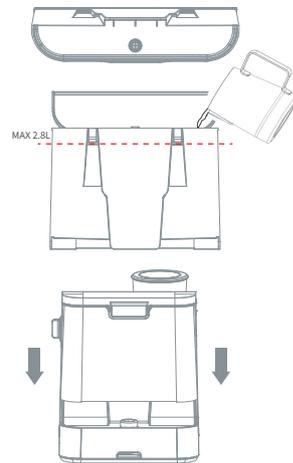
Step 6. Preparing to Prime Machine

⚠ IMPORTANT

This priming step must be completed prior to first use.

• Fill Water Reservoir

- Remove the orange silicone cap on the Water Reservoir valve.
- Open the Lid and lift upwards using the Handle inside.
- Fill with cold water from the tap.
- Insert the Water Reservoir into position & close the Lid.



⚠ NOTE

Make sure that the Water Reservoir is clean & free of any debris, as any fine particles can block the water flow.

• Power

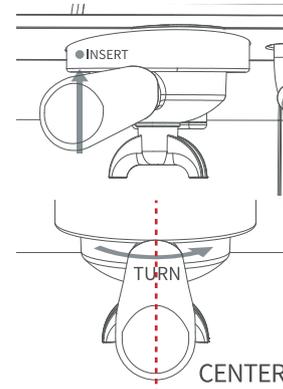
- Ensure that the Steam & Hot Water DIAL is in the vertical position.
- Insert the Power Plug into a 120V AC power outlet & switch the power on.
- Press the POWER BUTTON to turn on the machine.
- The POWER LIGHT will illuminate & pulse to indicate the Thermoblock is heating up.
- The Grind Button Light will be fully illuminated from turn on.
- When the POWER, Brew button Light & STEAM/HOT WATER Light are all fully illuminated, the machine is in the READY state for all features.

4. Before First Use



• Insert Portafilter

- Insert the Long Brew Filter Basket in the Portafilter.
- Align the Portafilter with the 'INSERT' position located on the left of the Group Head.
- Insert the Portafilter flat against the Group Head, then turn the Portafilter right all the way to the centre position.



⚠ NOTE

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

Step 7. Prime Espresso Machine

- Press Brew button three times. The machine is in making manual-shot mode status.



- Long press Brew button to start. The machine will have a beep & water should start flowing from the Group Head.
- After it flows out 150mL-200mL of water to flush the machine, press the Brew button to stop.
- Press the Power button to exit the function. The machine will return to the READY state.
- Pour away the water in the cup.

⚠ NOTE

For the first few seconds the Pump will make a louder than usual noise as it begins pumping the water through.

- Position Steam Wand over the Drip Tray.
- Turn DIAL to HOT WATER.
- Allow water to run through for 20 sec.
- Return DIAL to vertical position.
- The machine will return to the READY state.
- Now the Espresso Machine should be thoroughly primed.
- Wash Portafilter & Filter Basket in warm water & dry before making your first coffee.

4. Before First Use

- If water is not flowing from the Group Head or Steam Wand, repeat Step 7.

- If water is still not running through, contact Gevi Customer Care.

5. Grinding Guide

5.1 Brief Introduction

		Single-shot Grind Mode	Press 1 time to select Single-shot Grind Mode, long press to start grinding and then it will automatically stop.
		Double-shot Grind Mode	Press 2 times to select Double-shot Grind Mode, long press to start grinding and then it will automatically stop.
		Manual-shot Grind Mode	Press 3 times to select Manual-shot Grind Mode, long press to start grinding. When you get a desired amount of coffee grinds press again to stop. (It will automatically stop after 60s)

5.2 Tips For Grinding

1. Coffee Beans

For optimum flavour & extraction:
 - Buy freshly roasted coffee beans in small 250g batches to reduce the storage time.

- Use within two weeks of opening.
 - Store coffee beans in a dry, airtight container. Place in a cool dark cupboard.

5. Grinding Guide

NOTE
 Old coffee beans, no matter the Grind Setting, will have a fast extraction and will produce an under extracted tasting espresso.

2. Grind Setting

You may need to vary the Grind Setting when using different coffee beans and depending on bean freshness. The range of 31 Grind Settings allows for precision adjustment, controlling the grind size & ultimately the characteristics of the resulting extraction. It may take several incremental adjustments before you reach your optimum Grind Setting. Dial in Grind Setting based on pour time & taste see Espresso Guide.

TIP
 After adjusting the Grind Setting it is important to purge (for 1-2 sec) a small amount of coffee grinds from the Grinder. This removes the coffee grinds of the previous Grind Setting; ensuring the next espresso extraction is made entirely of the coffee grinds from the new Grind Setting.
 - Smaller number settings deliver finer coffee grinds & a slower extraction.
 - Larger number settings deliver

TIP
 coarser coffee grinds & a faster extraction.

3. Filter Baskets

• **Single Wall Filter Baskets**
 These work with freshly ground coffee grinds and are supplied with the Gevi machine.



NOTE
 Pre-ground coffee grinds are too coarse to use with Single Wall Filter Baskets.

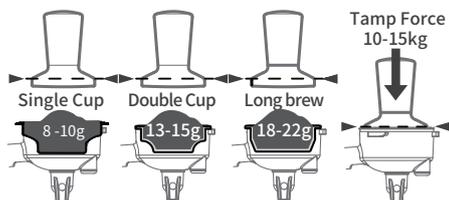
4. Grind Dosage & Tamp Force

For best results, the amount of coffee grinds dosed should remain consistent.

NOTE
 It is normal for the correct dose of coffee grinds to appear overfilled in the Filter Basket before tamping.

5. Grinding Guide

Evenly tamp (press) coffee grinds to the level indicated, with firm force 10-15kg.



5. Powder Size Reference

- Coffee powder produced by grind size setting range from 0-7 is not well-suited for espresso because it is too fine. But it can be used for Turkish style coffee.
- Based on ground powder size reference for Espresso, the grind size setting range is 8-10, you can put the powder dose as below:

Description	Single-cup filter	Double-cup filter
Cup Size	One cup	Two cup
Powder dose grams	8-10g	13-15g

- Based on ground powder size reference for Long brew, the grind size setting range is 15-18, you can put the powder dose as below:

Description	Long brew filter
Cup Size	Long brew cup

Powder dose grams	18-22g
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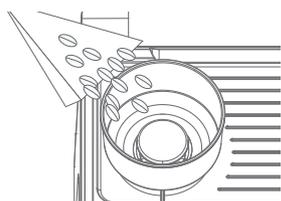
- Coffee powder produced by grind size setting range from 19-30 is also not well-suited for espresso because it is too coarse. But it can be used for pour over coffee.

△ NOTE

If the GRIND SIZE selector changes, the quantities of powder volume will also be changed.

6. Customisable—Grind Volumes

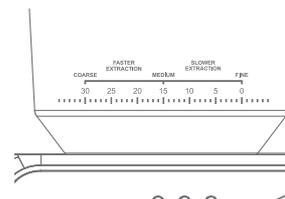
- Open the Hopper lid . Add beans into the Bean hopper .
(The maximum quantity is 250g / 8.81 oz.)



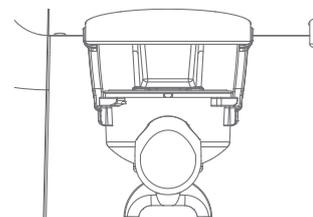
- Setting your preferred size by rotating the grind size ring setting from 0 to 30, the corresponding range from fine to coarse.
- The grind size will affect the water flow rate through the coffee in the Filter Basket and the flavor of the espresso. The smaller the number,

5. Grinding Guide

the finer the grind size. The larger the number, the coarser the grind size.



- Place the Portafilter with either the Single Cup Filter Basket or Double Cup Filter Basket under the ground coffee outlet based on the quantity you want to customize.



△ NOTE

- You can use our Single Cup Filter Basket or Double Cup Filter Basket to grind beans by using the Custom Mode.
- You can grind beans in a different container put under the powder outlet and then weigh the powder by using an electronic scale, this will make sure you get a more precise amount of powder.

- The machine is on and in the READY state.

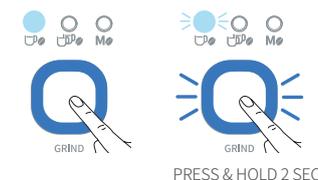


Customisable Single-Shot Grind Volume

- Press the Program button to enter into the user-defined mode, the machine will have a beep.



- Press grind button one time, then the single-shot grind indicator will keep white light fixed.
- Press & hold the Grind button for 2 seconds.
- The single-shot grind indicator will flash to indicate it is in custom mode.



- Bean will start to grind.
- When you reach your desired 1 shot volume, press the Grind button.
- The Grind will stop.
- Press the Program button within 10 seconds, single-shot grind indicator

5. Grinding Guide

will flash white light for 2 times then turn off.

- The new One Cup (Grind) Volume has been saved.

- The machine will return to the READY state.

Customisable Double-Shot Grind Volume

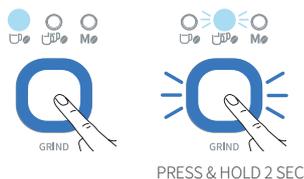
- Press the Program button to enter into the user-defined mode, the machine will have a beep.



- press grind button two times, then the double-shot grind indicator will keep white light fixed.

- Press & hold the Grind button for 2 seconds.

- The double-shot grind indicator will flash to indicate it is in custom mode.



- Bean will start to grind.

- When you reach your desired 2 shot volume, press the Grind button.

- The Grind will stop.

- Press the Program button within 10 seconds, double-shot grind indicator will flash white light for 2 times then turn off.

- The new Two Cup (Grind) Volume has been saved.

- The machine will return to the READY state.

Restore Single-Shot Grind Volume

- Press Grind button one times for selecting single-shot grind indicator.

- Hold and press together the Power button and Grind button for two seconds, there will be a beep. Then the default setting of grinding will be restored and be back to ready mode.



Restore Double-Shot Grind Volume

- Press Grind button two times for selecting double-shot grind indicator.

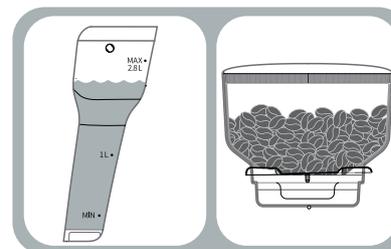
- Hold and press together the Power button and Grind button for two seconds, there will be a beep. Then the default setting of grinding will be restored and be back to ready mode.



5. Grinding Guide

5.3 Operation

1. Check Water & Beans



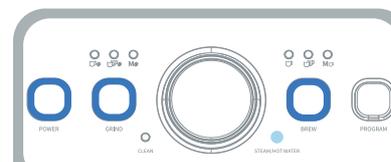
TIP

For best espresso results, use filtered water & freshly roasted coffee beans.

2. Start Up

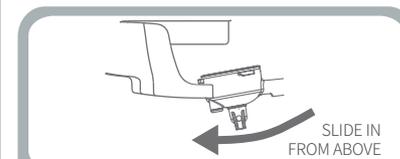


Press POWER BUTTON, LIGHT pulses = heating up. GRINDER LIGHT fully illuminated = Grinder ready to use.

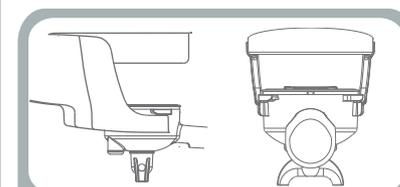


LIGHTS all fully illuminated = Espresso Machine ready to use.

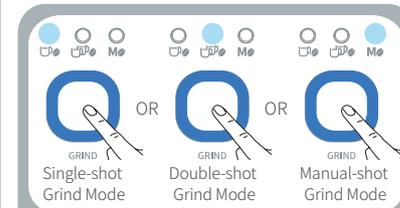
3. Dose Coffee Grinds



Insert Portafilter into Grinding Cradle.



Portafilter will sit flat, unsupported, in the Grinding Cradle.

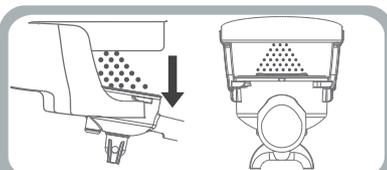


Press Grind button to choose Grind Mode, then Long press Grind button to grind

NOTE

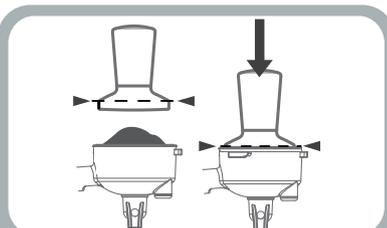
By staying Manual-shot Grind Mode, press the Grind button to stop when getting the desired amount of powder. Press the POWER Button again to exit the manual dose grind mode.

5. Grinding Guide



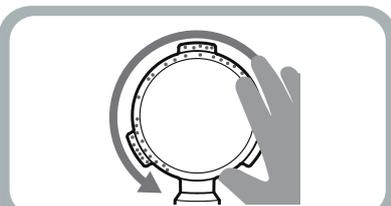
Push down Portafilter to grind into Filter Basket.

- Double Cup Filter = 13-15g coffee grinds.
 - Long Brew Filter = 18-22g coffee grinds.
- Evenly tamp (press) grinds to level indicated.



- Single Cup Filter = 8-10g coffee grinds.

5. Wipe Excess Grinds



Wipe away any excess grinds to clear edges.

6. Espresso Guide

6.1 Brief Introduction

		Single-shot Mode	Press 1 time to select Single-shot Mode, long press to start brewing and then it will automatically stop.
		Double-shot Mode	Press 2 times to select Double-shot Mode, long press to start brewing and then it will automatically stop.

6. Espresso Guide

	Manual-shot Mode	Press 3 times to select Manual-shot Mode, long press to start brewing. When you get a desired amount of coffee press again to stop. (It will automatically stop after brewing 300mL)
--	------------------	--

6.2 Tips For Espresso

The way the espresso pours will tell you everything.

1. Extraction Time

Espresso around 30ml/cup. Extraction time is a good indicator of the quality of the pour. The optimum time per shot varies between types & freshness of coffee beans. However, in general, the pour time should be between 20-30 seconds for both Single & Double Cup shots.

2. Type of Extraction

• Optimum Extraction

A quality pour has a steady flow with a consistency similar to that of warm honey. The resulting crema is dark golden. The sweetest flavours & oils have been extracted creating a rich tasting espresso.

• Under Extraction

The pour is fast & light in colour, the resulting crema is thin with a creamy light brown colour which quickly

dissipates. This occurs when too little of the essential oils, flavours & colours from the coffee grinds have been extracted. This creates a sour tasting espresso.

• Over Extraction

There may be no pour, or it may be slow & drip throughout the entire pour. The resulting crema is very dark. This occurs when too much of the essential oils, flavours & colours from the coffee grinds have been extracted. This creates a bitter tasting espresso.

3. Look for Colour Change

The optimum shot contains 3 elements:

Heart: At the base-starts out dark brown.

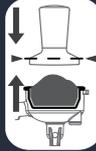
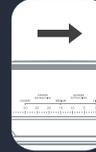
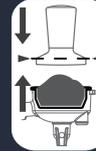
Body: Blends with the heart - becomes a rich caramel with reddish reflections.

Crema: The layer on top of the body - dark golden.



6. Espresso Guide

4. Espresso Extraction Guide

Correct Extraction	Under Extraction	Over Extraction
 <p>✓ Within Espresso Range</p>  <ul style="list-style-type: none"> • Flow starts after 4 - 7 secs • Flow slow like warm honey • Crema is golden brown with a fine mousse texture • Espresso is dark brown • Extraction takes 25 - 35 secs 	 <p>✗ Under Espresso Range</p>  <ul style="list-style-type: none"> • Flows starts after 3 - 5 secs • Flow fast like water • Crema is thin and pale • Espresso is pale brown • Tastes bitter/sharp, weak and watery • Extraction takes up to 20 secs 	 <p>✗ Over Espresso Range</p>  <ul style="list-style-type: none"> • Flow starts after 8 secs • Flow drips or not at all • Crema is dark and spotty • Espresso is very dark brown • Tastes bitter and burnt • Extraction takes more than 40 secs
<p>After Extraction</p>  <p>Remove used grinds: Used grinds will form a coffee 'puck'.</p>  <p>Rinse filter basket keep the filter basket clean to prevent blockages. Without ground coffee in the filter basket, lock the Portafilter into the machine and run hot water through.</p> 	<p>Solutions</p>  <p>Adjust & re-test: Grind size finer</p>  <p>Tamp using 30 - 40lbs of pressure. The top edge of metal cap on the tamper should be level with the top of the filter basket AFTER tamping.</p>	<p>Solutions</p>  <p>Adjust & re-test: Grind size coarser</p>  <p>Tamp using 15 kilos of pressure. The top edge of metal cap on the tamper should be level with the top of the filter basket AFTER tamping.</p>

6. Espresso Guide

	Grind	Grind Dose	Tamp	Shot Time
Over Extracted (Bitter Astringent)	Too Fine	Too Much	Too Heavy	Over 40 Sec
Balanced	Optimum	Espresso Grinding Size reference around 8-10 Powder Dose: One cup: 8-10gr Two cup: 13-15gr	22-30 lbs/ (10-15kg) 9 Bar	25 -35 Sec
Under Extracted (Underdeveloped Sour)	Too Coarse	Too Little (increase dose)	Too Light	Under 20 Sec

⚠ NOTE

- Ensure coffee beans or pre-ground grinds are fresh.
- Old coffee beans no matter the Grind Setting will have a fast extraction and will produce an under extracted tasting espresso.
- The grind size will affect the water flow rate through the coffee in the filter and the flavor of the espresso.

5. Customisable-Shot Volumes

The features Auto Shot Volumetric Control extracts just the right amount of espresso then automatically stops. Possible setting range for different brew final dose:

- ONE CUP Espresso = 25 - 60mL
 - TWO CUP Espresso = 45 - 80mL
 - MANUAL SHOT Long dose = Max 300mL
- At any point during espresso extraction, you can stop the pour by pressing the same button again.
- Check Water Reservoir
 - Ensure there is enough water in the Reservoir.

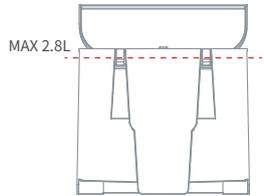
⚠ TIPS

For best espresso results, use filtered water & freshly roasted coffee beans.

⚠ NOTE

Before insert the refill water tank, use the clean cloth to wipe off the water on the valve. 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 ran to the bottom of the machine, maybe will leave the table full of water. It's not leaking.

6. Espresso Guide



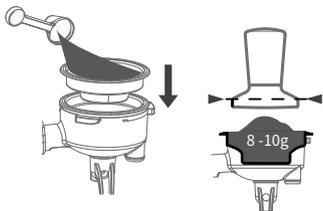
Check Power Ensure that:

- The Power Plug is inserted into the outlet & switched on.
- The DIAL is in the vertical position.
- Press the POWER button to turn on the machine.
- The machine is on and in the READY state.



Customisable Single-Shot Volume

- Insert Single-shot Filter Basket into the Portafilter.
- Dose with coffee grinds then tamp.

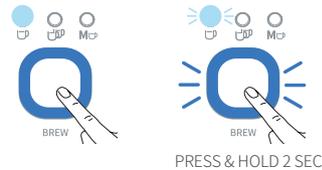


△ TIPS

1 spoon of powder is 7g.

- Insert Portafilter into the Portafilter.
- Press the Program button to enter into the user-defined mode, the machine will have a beep.

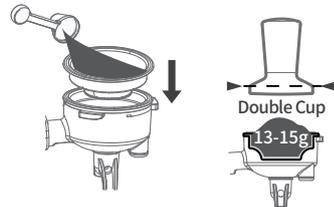
- Press brew button one time, then the single-shot indicator will keep white light fixed.
- Press & hold the Brew button for 2 seconds.
- The single-shot indicator will flash to indicate it is in custom mode.



- Espresso will start to pour.
- When you reach your desired 1 shot volume, press the Brew button.
- The espresso pour will stop.
- Press the Program button within 10 seconds, single-shot indicator will flash white light for 2 times then turn off.
- The new ONE CUP espresso shot volume has been saved.
- The machine will return to the READY state.

Customisable Double-Shot Volume

- Insert Two Cup Filter Basket into the Portafilter.
- Dose with coffee grinds then tamp.



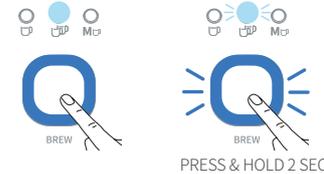
△ TIPS

1 spoon of powder is 7g.

- Insert Portafilter into the Group Head.

6. Espresso Guide

- Press the Program button to enter into the user-defined mode, the machine will have a beep
- Press Brew button two time, then the double-shot indicator will keep white light fixed.
- Press & hold the Brew button for 2 seconds.
- The Double-shot indicator will flash to indicate it is in custom mode.



- Espresso will start to pour.
- When you reach your desired 2 shots volume, press the Brew button.
- The espresso pour will stop.
- Press the Program button within 10 seconds, double-shot indicator will flash white light for 2 times then turn off.
- The new TWO CUP espresso shot volume has been saved.
- The machine will return to the READY state.

Restore Single-Shot Volume

- Press Brew button one time for selecting Single-shot indicator .
- Hold and press together the Power button and Brew button for two seconds, there will be a beep. Then the default setting of brewing espresso will be restored and be back to ready mode.



Restore Double-Shot Volume

- Press Brew button two time for selecting Two cup indicator .
- Hold and press together the Power button and Brew button for two seconds, there will be a beep. Then the default setting of brewing Espresso will be restored and be back to ready mode.



6. Customisable - Extraction Temperature

The Thermoblock heats water so that espresso extracts at 92°C(197.6°F). For the best tasting espresso, balancing bitterness and acidity.

You can adjust the water temperature used for espresso extraction, in 3°C (5.4°F) increments between 89°C (192.2°F)-95°C(203°F), to cater for different types of roasted coffee beans and for personal preference.

- Higher temperatures increase bitterness and decrease acidity.
- Lower temperatures decrease

6. Espresso Guide

bitterness and increase acidity.

1. Check Power

Ensure that:

- The Power Plug is inserted into the outlet & switched on.
- The DIAL is in the vertical position.
- The machine is on and in the READY state.



2. Access Extraction Temperature Custom Mode

- Press the Program button for minimum 2 seconds, there will be a beep.



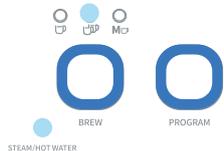
⚠ IMPORTANT

If no buttons are pressed within 1 minute of entering a custom mode, the machine will exit and go back to the READY state.

3. Adjusting Extraction Temperature

The default setting is:

92°C(197.6°F) = Double-shot indicator illuminated.



To adjust extraction temperature press:
95°C(203°F) = Manual-shot indicator illuminated.



89°C(192.2°F) = Single-shot indicator illuminated.



4. Confirm Extraction Temperature

- Press the Program button to save your selection. The machine will beep & exit the custom mode.
- The machine will return to the READY state.

7. Customisable -

Extraction Pre-infusion Profile

1. You can select from three Pre-infusion Profiles to cater for personal preferences.

- Gentle Pre-infusion: Small defined amounts of water are introduced into the tamped coffee grinds, gently adding moisture to bloom the coffee grinds in preparation for a steady water flow. For a balanced tasting espresso. This is the default profile setting.

- Distinct Pre-infusion: A single distinct

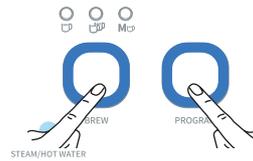
6. Espresso Guide

dose of water is released into the tamped coffee grinds, followed by a brief rest period, then a steady water flow. For a more bright tasting espresso.

- Constant Pre-infusion: Delivers a constant, steady water flow from start to finish. For a more sharp tasting espresso.

2. Access Pre-infusion Custom Mode

- The machine is ON and in the READY state.
- Simultaneously press & hold the Brew button and Program button for 2 seconds. The machine will beep.



3. Selecting Pre-infusion Profiles

The default setting is:

Gentle = the Single-shot indicator is illuminated.



To select a Pre-infusion Profile

- Distinct = Press the brew button 2 times, Double-shot indicator will illuminate.



- Constant = Press the brew button 3 times, The Manual-shot indicator illuminated.

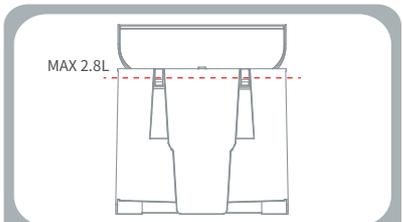


4. Confirm Extraction Pre-infusion Profile

- Press the Program button to save your selection. The machine will beep & exit the custom mode.
- The machine will return to the READY state.

6.3 Operation

1. Check Water



Fill water into the water tank NOT exceed the MAX line. Set up the water tank vertically and align the buckle to the hole on the back of the machine, and press it down to be parallel to the top of the machine.

6. Espresso Guide

△ TIPS

For best espresso results, use filtered water & freshly roasted coffee beans.
As with NTC precision thermostats, the espresso extraction temperature is controlled at 197°F, while the milk frothing temperature is at 212°F.

△ NOTE

Before insert the refill water tank, use the clean cloth to wipe off the water on the valve.
If the temperature is too high to make espresso, the steam will splash from the portafilter and hot water will drip off. It will result in a small amount of coffee and a bad taste.
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 ran to the bottom of the machine, maybe will leave the table full of water. It's not leaking.

2. Start Up



Insert the Power Plug. Press POWER BUTTON, LIGHT pulses = heating up. GRINDER LIGHT fully illuminated = Grinder ready to use.

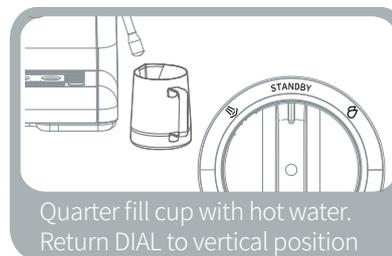


LIGHTS all fully illuminated = Espresso Machine ready to use.

3. Warm Cup - by Hot Water



Place cup on benchtop and position Steam Wand. Turn DIAL to HOT WATER.



Quarter fill cup with hot water. Return DIAL to vertical position

6. Espresso Guide

Empty cup after 20 - 30 secs.

OR by Warming Plate.



4. Select Filter Baskets



Place a Filter Baskets inside the portafilter.
Select either:
- Single Cup Filter
- Double Cup Filter
- Long Brew Filter

5. Warm Group Head, Portafilter & Filter Basket



Hold Portafilter under Group Head while water flows.

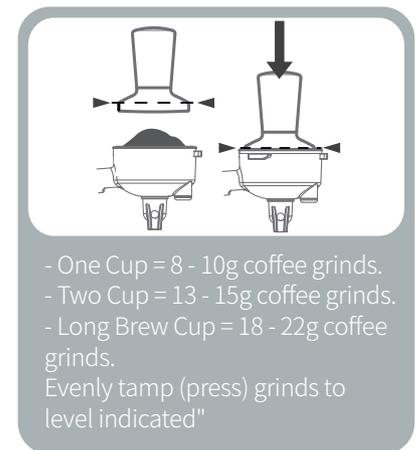


Wipe Filter Basket with a dry cloth.

6. Tamp



Dose the Filter Basket with grinds.



- One Cup = 8 - 10g coffee grinds.
- Two Cup = 13 - 15g coffee grinds.
- Long Brew Cup = 18 - 22g coffee grinds.
Evenly tamp (press) grinds to level indicated"

△ TIPS

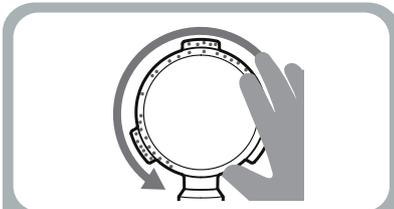
To avoid leaking, coffee powder should be tamped BELOW the MAX line of portafilter.

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△ NOTE

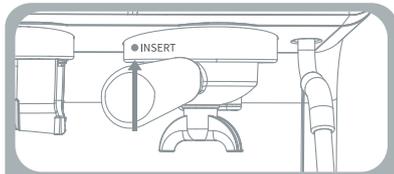
Do not press grounds with too much force. Use the tamper lightly to avoid clogging your machine. If grounds are too tightly packed, the water cannot flow through the portafilter and may cause blockage or leakage.

7. Wipe Excess Grinds

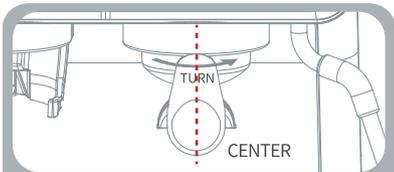


Wipe away any excess grinds to clear edges.

8. Insert Portafilter



Keep Portafilter flat, align, insert & turn into Group Head.



Portafilter should be in the centre position.

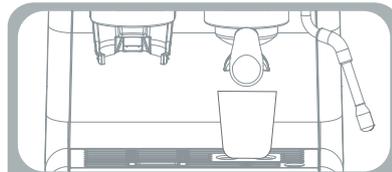
△ NOTE

If the portafilter is not installed parallel to the machine, the coffee will splash and leak from the gap of the connection position.

△ TIPS

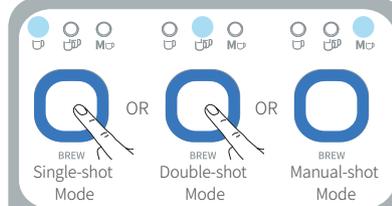
Place a cup on the drip tray. If the cup is tall you can remove the drip tray cover and put the cup into the drip tray.

9. Position Cup



Position cup on Drip Tray, under Portafilter.

10. Espresso Extraction



Press Brew button to choose Brew Mode, then Long press Brew button to pour

△ NOTE

By staying Manual-shot Mode, press the Brew button to stop when getting the desired amount of coffee. Press the POWER Button to exit Manual-shot Mode.

6. Espresso Guide



Extraction begins and will automatically stop. Now Crema is golden brown with a fine mousse texture.

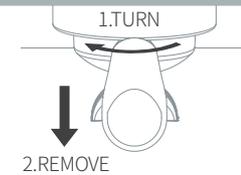
△ TIPS

The portafilter should be removed after a while as the machine needs to relieve the pressure. Otherwise, the steam will splash out because of the strong pressure. Please remove in parallel. Because high pressure, the water will fully penetrate into the coffee powder, it takes time for water to pass through and flow out of the coffee powder. So it is normal that the excess coffee will drip off.

△ NOTE

When the machine starts to work, there will be some noise out from the machine as it is pumping the water with a high pressure. While during operation, if there is suddenly 5 beeps and the Brew button will blink red light at the same time from the machine, which may be due to the water in the water tank is not enough for pumping. If so, please pay attention to the water volume and add water in time.

11. Remove Coffee cake



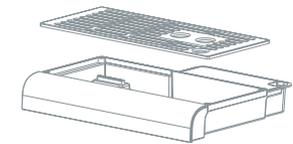
Wait 20 seconds to remove the portafilter from the Group Head after pouring to avoid any splashing or water discharge.



Remove spent (used) coffee cake from Portafilter.



Wipe the powder outlet with a damp cloth.



Check if the Drip Tray needs emptying.

6. Espresso Guide



7. Milk Frothing Guide

7.1 Brief Introduction

Milk frothing is the steaming of milk.

Key Elements of Frothed Milk

Milk that has been frothing correctly has a thick, rich microfoam with a silky sheen. Frothing involves both heating and aerating milk using steam. Vital elements include positioning of the Steam Wand, when to adjust the Milk Jug position and reaching the correct temperature. Use the below steps to help you create café-style microfoam.

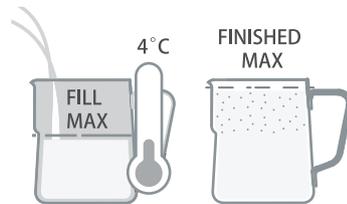
7.2 Tips For Milk Frothing

1. Fill Milk Jug:

Add 100-150mL of cold milk around 4°C(40°F) into a chilled clean stainless steel Milk Jug. Fill to the bottom of the Milk Jug spout.

△ NOTE

The volume of milk will increase or stretch during frothing, so don't overfill the Jug.



Use the 12 Oz (350mL) milk Jug.

2. Steam Warm Up:

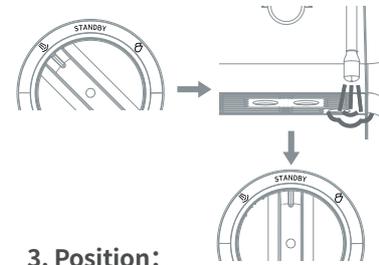
Steam is ready when Steam/Hot water indicator is fully ON. Turn DIAL to STEAM. For You will also hear the Pump start. Pause steam by returning DIAL to the vertical position.

△ NOTE

For best milk frothing results every time, ensure steam has warmed up before frothing milk. Steam is ready when steam button light is fully ON. Place a cup under the froth nozzle, then turn on the DIAL to STEAM. Wait about a few seconds, there will be water coming out from the nozzle. Be careful of the hot steam. Then pour away the water of the cup. Once any water has been purged

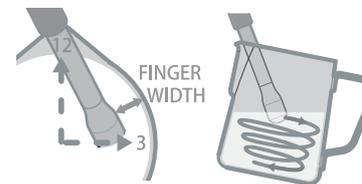
7. Milk Frothing Guide

stop the steam by returning DIAL. Be careful not to get burned by the steam.



3. Position:

Place the Steam Wand Arm in the Jug spout at the 12 o'clock position, with the Froth nozzle in the milk at the 3 o'clock position, a finger width away from the edge of the Jug. Keep Steam Wand tip just under the surface of the milk. Turn DIAL back to STEAM position to start frothing. A whirlpool action should be created in the Jug.



4. Sound:

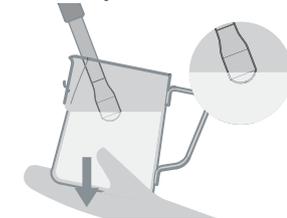
How air is introduced to the milk determines the consistency of the foam. If large gulps of air are added to the milk, the foam will have large bubbles. Introducing air to the milk in a controlled, gentle fashion indicated by a gentle hissing sound, will ensure the milk has fine aerated micro foams.

Barista Tip: Milk Frothing Sounds

- Gurgling: Tip not deep enough, raise Jug.
- Smooth Hissing: Just right for latte.
- Screeching: Tip too deep, lower Jug.

5. Keeping Froth nozzle Position:

As the steam heats & frothing the milk, the milk will stretch causing the level of the milk in the Jug rise. As this happens follow the level of the milk by lowering the Jug, keeping the Froth nozzle just below the surface.



△ NOTE

Some adjustments to technique will be required when using non-dairy milk.

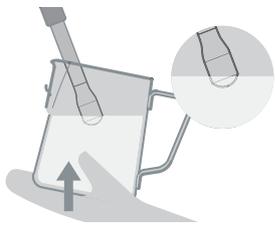
6. Amount of Foam:

Create the amount of micro foams you want. Cappuccinos traditionally have more micro foams than flat whites.

7. Immerse Tip:

After creating the desired amount of foams, immerse the Steam Wand half depth way into the milk. This heats all the milk and pulls in milk instead of air. This ensures that the milk & foam are blended together, making it denser & smoother.

7. Milk Frothing Guide



8. Correct Temperature:

An indication of reaching correct milk temperature is when the Milk Jugbase can only be touched comfortably for approximately 3 seconds.

Barista Tip: Milk Temperature

- Under: If not heated long enough, it will be warm with little texture.
- Optimum: See below table.
- Over: If heated for too long it will start to boil around 72°C and will have a burnt taste with all texture lost.

MILK	TEMPERATURE
Full & Skim	60-65°C(140-149 °F)
Almond	55-65°C(131-149 °F)
Soy	55-60°C(131-149 °F)
Coconut	65-70°C(131-149 °F)

⚠ NOTE

Above recommendations might vary from one milk brand to another and depending on your taste preference.

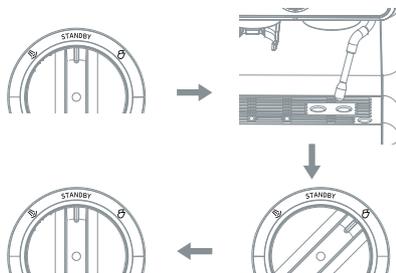
9. Purging the Steam Wand:

When correct milk temperature has been reached, turn the DIAL to the

vertical position and remove the Milk Jug from the Steam Wand. Place Milk Jug to one side. Place the Steam Wand over the Drip Tray. Turn the DIAL to the HOT WATER position for a few seconds, then return the DIAL to the vertical position. This will remove any milk that has been sucked into the Steam Wand Tip.

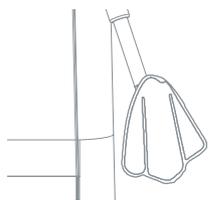
⚠ NOTE

Milk temperature from 140-149°F is recommended for milk frothing, or you can increase or decrease the temperature to better suit your taste.



10. Wipe Steam Wand:

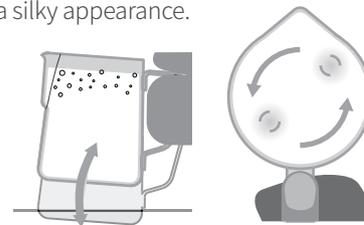
Wipe the Steam Wand Arm & Froth nozzle with a clean damp cloth to remove any milk residue.



7. Milk Frothing Guide

11. Tap & Swirl the Jug :

Gently tapping the Jug on the benchtop helps to release larger trapped air bubbles. Swirling helps the milk & froth to combine for an even consistency & a silky appearance.

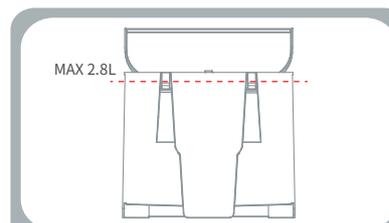


12. The Finishing Touches:

Pour from the Milk Jug into your cup in one steady motion.

7.3 Operation

1. Check Water



Fill water into the water tank NOT exceed the MAX line. Set up the water tank vertically and align the buckle to the hole on the back of the machine, and press it down to be parallel to the top of the machine.

⚠ TIPS

As with NTC precision thermostats, the espresso extraction temperature is controlled at 197°F, while the milk frothing temperature is at 212°F.

⚠ NOTE

Before insert the refill water tank, use the clean cloth to wipe off the water on the valve.

If the temperature is too high to make espresso, the steam will splash from the portafilter and hot water will drip off. It will result in a small amount of coffee and a bad taste.

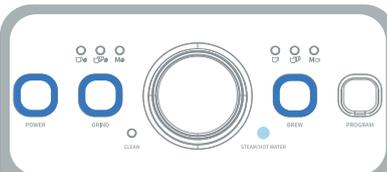
When the water tank is pulled up, the water will flow out from the outlet at the bottom of the water tank, as it is a movable part. If you have pulled up several times and have not wipe the water immediately, it will accumulate more and more and ran to the bottom of the machine, maybe will leave the table full of water. It's not leaking.

7. Milk Frothing Guide

2. Start Up

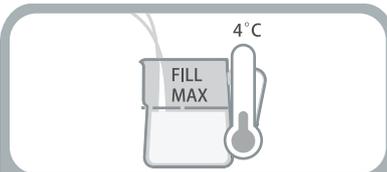


Insert the Power Plug. Press POWER BUTTON, LIGHT pulses = heating up. GRINDER LIGHT fully illuminated = Grinder ready to use.



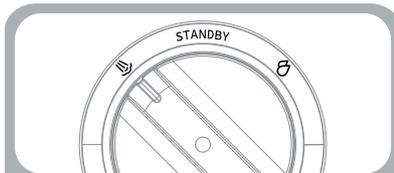
LIGHTS all fully illuminated = Espresso Machine ready to use.

3. Prep Milk Jug

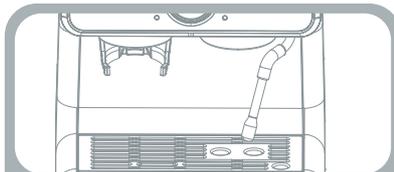


Fill 12 Oz(350ml) milk Jug. Stainless steel Jug with cold milk just below the bottom of the spout. Recommended 100mL-150mL, 41-45°F milk.

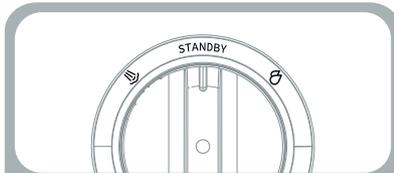
4. Before Frothing Milk



Turn DIAL to STEAM.



Some water may come out of the Steam Wand.



Pause steam by returning DIAL.

⚠ TIPS

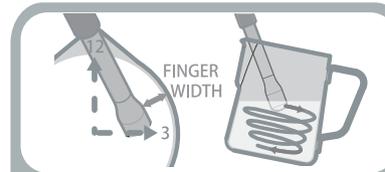
For better taste, we suggest to release the water before frothing milk.

⚠ NOTE

For best milk frothing results, ensure steam has first warmed up.

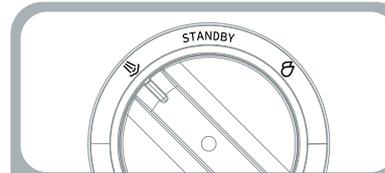
7. Milk Frothing Guide

5. Position Steam Wand



Steam Wand position:
The Froth nozzle is 1cm away from the jug wall.
- Arm at 12 o'clock.
- Tip at 3 o'clock.

6. Start Frothing Milk



Turn DIAL back to STEAM position to start frothing milk.

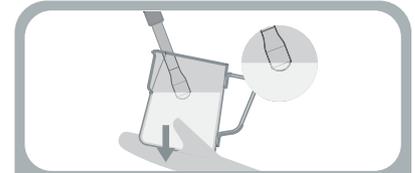


Frothing makes a smooth hissing noise.

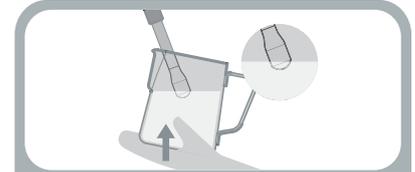


Check milk is moving in a whirlpool action.

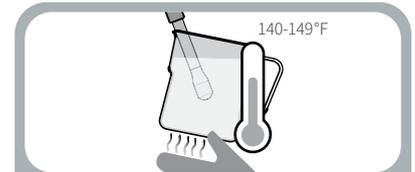
7. Milk Frothing



As milk level rises, lower Jug to keep Tip just below surface.



When desired microfoam achieved, immerse Steam Wand half way.

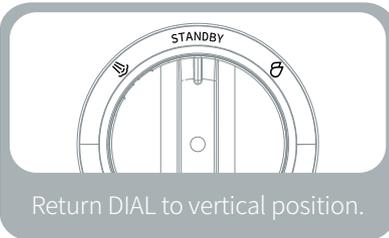


Milk ready when Milk Jug base is too hot to touch for 3 sec.

⚠ TIPS

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

7. Milk Frothing Guide



Return DIAL to vertical position.



Remove Jug from Steam Wand.

⚠ NOTE

During the milk frothing, if there is suddenly 5 beeps and the Brew button will blink red light at the same time. It will come out with small steam. Please check whether the water is enough and add water in time. The milk will be empty from jug and make it again. When the water left the water tank is going to finish, it will produce a louder noise for pumping. After adding water, it will operate as usual.

8. Purge & Clean Steam Wand



Turn DIAL to HOT WATER for 1 - 2 sec



Milky water will come out of Steam Wand.



Return DIAL to the vertical position.



Wipe Steam Wand & Tip with a damp cloth.

7. Milk Frothing Guide

⚠ TIPS

To keep optimum Steam Wand performance, always purge & clean the Steam Wand after frothing milk.

9. Milk Finishing Touches



Tap Jug to release larger air bubbles.



Swirl Jug to blend milk and create a silky texture.



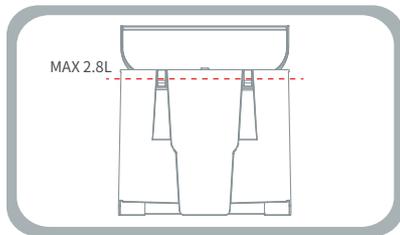
Pour milk in one steady motion.

8. Hot Water Function Guide

8.1 Brief Introduction

It will dispense hot water for 5min and then automatically stop. Hot water can be used for making long black coffee, hot drinks such as tea, instant soups and to warm cups prior to making espresso.

1. Check Water



△ TIP

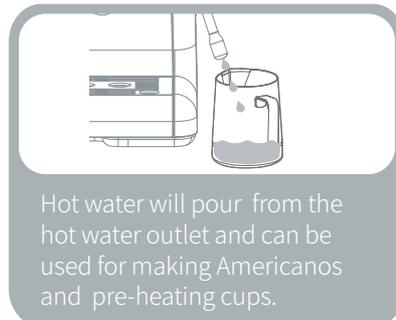
For best espresso results, use filtered water & freshly roasted coffee beans.

2. Start Up

1 Min Heat Up



3. Hot Water



8. Hot Water Function Guide

△ NOTE

If the hot water function is being used for more than 1 minute, the Steam/Hot water indicator will blink white light quickly. To stop this, reset steam/water knob to horizontal position (standby position).

△ TIP

You can make milk foam/hot water while making espresso or grinding.

9. Sleep & Auto Off Function Guide

- If there is no any operation after 5 minutes, the machine will pass to auto off mode. All button lights and indicator lights will be off.



- To reactivate the machine, press any button, the machine will be back to ready status based on the last function that we use before entering auto off mode.

10. Water Shortage Function Guide

During the brew/steam function, if the Water Reservoir is out of water, the machine will make 5 beeps, the Brew button will blink red light, Now it stay in WATER SHORTAGE MODE.

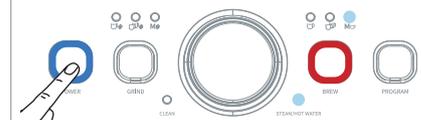


△ NOTE

Due to water shortage, the machine will have high temperature and high pressure in the Portafilter, so

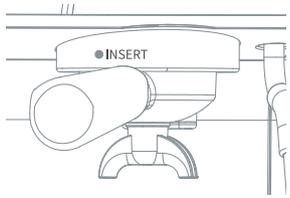
we recommend that you follow the below steps:

- Long press Power button to stop the water shortage alarm. All button lights and indicator lights will be off.

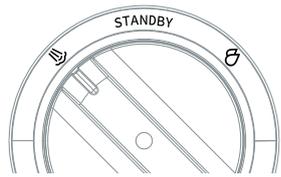


- Remove the Portafilter to clean the coffee powder and don't use the residual coffee powder again.

10. Water Shortage Function Guide

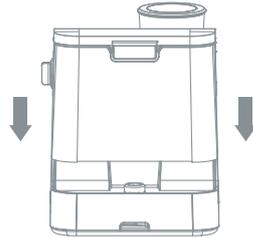


- Rotate the Steam wand to point at the Drip tray . Turn on the Steam/ water knob to the steam function to release the pressure. When it stops to release the pressure, turn the steam/water knob to a horizontal position(standby position).

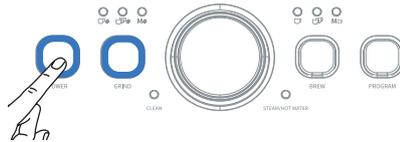


- Refill the Water reservoir with clean, room temperature water. Do not exceed the “MAX” line. Close the

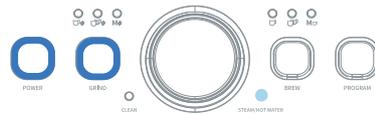
reservoir cover , and put the Water reservoir on the back of machine.



- Press the Power button, the machine will make a beep, then the Power button starts to blink blue light slowly.



- Then the machine passes to ready condition.



11. Restore All Default Settings Guide

- You can easily reset all settings to the factory defaults.

Restore All Default Settings

- The machine is on and in the READY state.

- Press and hold Grind button , Brew button and Program button at the same time for minimum 2 seconds, there will be a beep.

- All the buttons flash, then all default settings will be restored.

- The machine will be back to ready mode.



12. Care & Cleaning - Espresso Machine

The espresso making process involves extracting oils out of ground coffee. Deposits of grinds & oils build up over time, affecting the taste of the coffee & operation of the Espresso Machine. Purging water through the Group Head & Steam Wand, before & after making each coffee, is the easiest way to keep your Espresso Machine clean.

Cleaning Accessories & Removable Parts

- Clean parts in warm water with a mild detergent, rinse & dry.

NOTE

Do not use alkaline cleaning agents, abrasives or metal scourers, as these will scratch the surfaces of parts.

Dishwasher Safe parts:

- Stainless Steel Milk Jug
- Stainless Steel Drip Tray Grill
- Stainless Steel Single-cup Filter Basket
- Stainless Steel Double-cup Filter Basket
- Stainless Steel Long Brew Filter Basket
- Cleaning Disc

Dishwasher Safe TOP SHELF ONLY parts:

- Hardened stainless steel top burr

NON-Dishwasher Safe parts:

- Water reservoir
- Portafilter
- Bean hopper

- Drip tray
- Tamper
- Cleaning needle
- Cleaning brush

Cleaning Cup warming tray & Exterior

- Clean parts in warm water with a mild detergent, rinse & dry.

When Required

Wipe over the machine with a soft damp cloth with a mild detergent and wipe dry.

CAUTION

To prevent damage to the machine, do not use alkaline cleaning agents, abrasives or metal scourers.

CAUTION

Do not immerse the machine in water.

Cleaning Drip Tray & Bean hopper

When Required

Empty if the red Water Level Indicator appears through the Stainless Steel Grill, otherwise water will overflow.

Note

Over time it is normal for the inside of the Drip Tray & Bean hopper to be stained by the oils in the coffee grinds.

12. Care & Cleaning - Espresso Machine

• Weekly

Clean in warm water with a mild detergent, rinse & dry.

Cleaning Portafilter & Filter Basket

• Every Time

Wash after each use by rinsing them with warm water under the tap.

• Regular Intervals

In warm soapy water using a mild detergent, rinse & dry.

Cleaning Shower & Group Head

• Every Time

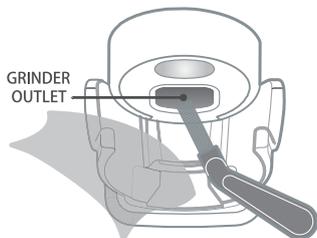
Run water through before making an espresso.

• Weekly

- Purge water through the Group Head by using the Double-cup filter.

- Allow water to run through until it stops.

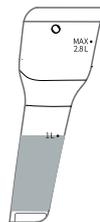
- With the Cleaning Brush remove any coffee grinds from around the Group Head inside rim and Silicone Seal. Wipe the Shower Head with a damp cloth.



Cleaning Cycle Procedure

• Preparing for Cleaning Cycle

- Ensure there is at least 1 Litre of water



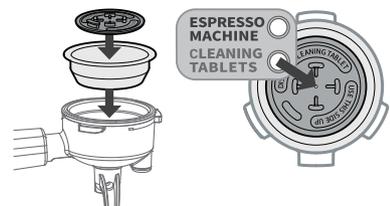
- Empty the Drip Tray.

- The machine is on and in the READY state.



- Place the Double-cup filter & the Cleaning Disc into the Portafilter.

- Place one espresso machine cleaning descaler in the middle of the Cleaning Disc in the space provided.



- Insert Portafilter into the Group Head.

- Start the Cleaning Cycle Procedure.

- Press Brew button three times.

- Long press Brew button to start. The machine will have a beep & water should start flowing from the Group Head.

12. Care & Cleaning - Espresso Machine



- Water will purge into the Drip Tray.

• Cleaning Cycle Complete

- After it flows out 150ml-200ml of water to Clean the machine, press the Brew button to stop.

- Press the Power button to exit function. The machine will return to the READY state.

- Remove the Portafilter from the Group Head. Check whether the descaler has been dissolved.

⚠ NOTE

If the descaler has not been dissolved, insert the Portafilter back into the Group Head, empty the Drip Tray. Repeat the Cleaning Cycle section.

• Cleaning Cycle Clean Up

- Purge the Group Head by pressing Brew button 3 times, then the Manual dose indicator will keep white light fixed.

- Long press Brew button to start and water should flow.

- Allow water to run through and press the Brew button to stop.

- Wash the Drip Tray, Portafilter & Cleaning Disc in warm water with a mild detergent, rinse & dry.

• Group Head Silicone Seal

A silicone seal is located in the Group Head and creates a seal against the Filter Basket when making an espresso.

⚠ IMPORTANT

When the machine is not being used, we recommend that you don't leave the Portafilter inserted into the Group Head, as this will reduce the life of the silicone seal.

Over time this Seal loses its elasticity and may require replacement. The seal may need replacing when watery espresso leaks from around the portafilter handle during extraction, or if the portafilter handle is loose when fully turned to the centre position.

⚠ NOTE

Contact Gevi should you think that the Group Head seal needs replacing. Do not attempt to change the Silicone Seal without first consulting Gevi.

Cleaning Steam Wand

• Every Time

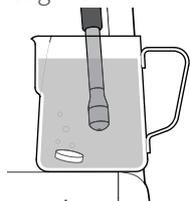
- After frothing milk, purge the Steam Wand by turning the STEAM/HOT WATER dial to Steam for just 3-4 seconds..

- Wipe the Steam Wand with a damp cloth.

12. Care & Cleaning - Espresso Machine

• 2-3 Months

- Soak the Steam Wand overnight in the Milk Jug with warm water.



- In the morning remove the Milk Jug and rinse ensuring that all traces of the solution have been removed.

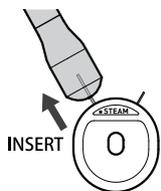
- Wipe Steam Wand with a damp cloth ensuring that all traces of the cleaning descaler have been removed.

- Turn the steam/hot water dial to steam position and run for 3-4s.

• Unblocking Steam Wand

If the Froth nozzle becomes clogged with milk residue:

- Insert the Steam Wand Tip Pin up the Froth nozzle hole and remove.



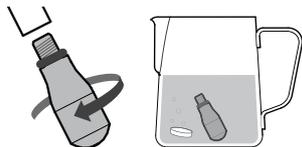
- Turn the steam/hot water dial to steam position and run for 3-4s.

• Steam Wand Remains Blocked

- Unscrew the Froth nozzle and soak overnight in the Milk Jug with warm water & one Espresso Machine Cleaning descaler.

- Empty the Drip Tray.

- The machine is on and in the READY state.



- In the morning rinse the Milk Jug & Froth nozzle under running water ensuring all traces of the cleaning descaler have been removed.

- Use the Steam Wand Tip Pin to clean the Froth nozzle.

- Ensure red O-ring is present & undamaged.

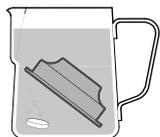
- Screw the Froth nozzle back into the Steam Wand Arm.

- Turn the steam/hot water dial to steam position and run for 3-4s.

Cleaning Filter Baskets

• 2-3 Months

- Soak the Filter Baskets overnight in the Milk Jug with warm water.



- In the morning rinse the Milk Jug & Filter Basket (s) under running water ensuring all traces of the cleaning descaler have been removed.

- Place a Filter Basket into Portafilter [without coffee grinds] and insert into Milk Jug.

12. Care & Cleaning - Espresso Machine

- Press the Brew button 1 time, then the Single cup indicator will keep white light fixed.

- Long press Brew button to start.
- Allow water to run through until it stops.

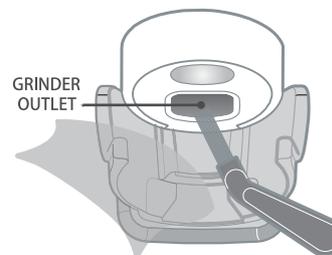
13. Care & Cleaning - Grinder

Conical burrs are used to grind coffee beans to a suitable size for espresso extraction. Deposits of grinds & oils build up over time, affecting the taste of the espresso & operation of the integrated Grinder.

Cleaning Portafilter support & Grind Outlet

• Weekly

- Remove any coffee grinds from the Portafilter support & Grind Outlet with the Cleaning Brush and wipe with a damp cloth, wipe dry.



Cleaning the Bean hopper

• 2-3 Months for random use

- If the Grinder is used frequently like everyday, the Bean hopper needs to be cleaned.

• Weekly to ensure best performance.

⚠ CAUTION

To prevent damage to the machine, do not use alkaline cleaning agents, abrasives or metal scourers.

⚠ NOTE

Do not immerse the machine in water.

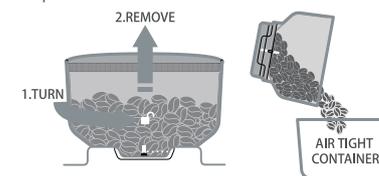
• Preparing to Clean Bean hopper

- Turn off the machine, switch off & unplug at power outlet.

- Make note of the current Grind Setting (to use as the starting point after cleaning).

• Remove and Clean Bean hopper

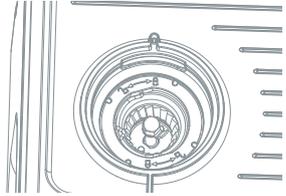
- Turn Bean hopper fully counter clockwise, to close the Hopper Gates and unlock the Bean hopper.
- Remove the Bean hopper from the Grinder Collar and store any remaining beans in an airtight container to preserve their freshness.



13. Care & Cleaning - Grinder

• Replace Bean hopper

- Ensure the Grinder Collar is clean, without residual of coffee beans or grinds.



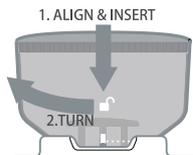
△ NOTE

Coffee grinds caught under the Top Burr may prevent the Bean hopper from seating correctly. If this happens grind off excess coffee beans.

- Ensure the Hopper Guide is aligned with the vertical red tines on the Hopper base.



- Align & insert the Bean hopper into the Grinder Collar and firmly pushing down turn clockwise to lock into place and open the Hopper Guide.



- Reset to the Grind Setting noted prior to cleaning.

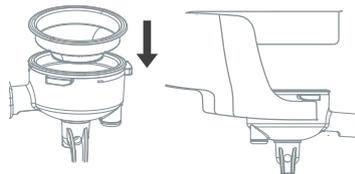
Cleaning & Unblocking Grinder Burrs, Collar, Grind Chamber And Outlet

• 1-2 Months

- If the Grinder is used frequently (everyday), the Burrs need to be cleaned to ensure best performance of the integrated Grinder. Regular cleaning helps the Burrs achieve consistent grinding results, which is especially important when grinding coffee beans for espresso.

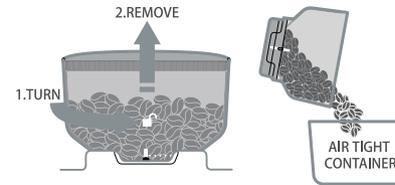
• Grind Off Excess Coffee Beans

- The machine is on and in the READY state.
- Make note of the current Grind Setting (to use as the starting point after cleaning).
- Insert Double-cup filter into the Portafilter.
- Insert Portafilter into Portafilter support.



- Remove the Portafilter and dispose of the waste grinds as these will be too coarse for espresso coffee.
- Remove the Bean hopper from the Grinder Collar and store any remaining coffee beans in an airtight container to preserve their freshness.

13. Care & Cleaning - Grinder



• Preparing to Clean

- Turn off the machine, switch off & unplug at power outlet.

△ CAUTION

Care should be taken when cleaning Grinder Burrs as they are sharp.

• Cleaning Top Burr

- Fold the one handle up and lift the Top Burr from the Grinder Collar.
- Wash the Top Burr in warm soapy water with a mild detergent, rinse & dry.

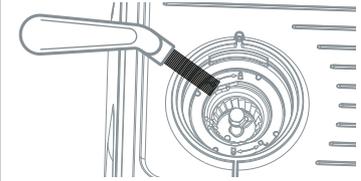
△ NOTE

Spots & marks on the surface of the Burrs are part of the hardening process (for extra-long life). These marks do not affect the performance of the Grinder or the taste of the espresso.

• Cleaning & Unblocking Bottom Burr and Grind Chamber

- Use the Cleaning Brush or a Vacuum Cleaner to thoroughly clean the parts and surfaces in the Grind Chamber of fine coffee grinds. A damp cloth can be used to wipe the inside of the Grind Collar.

- Allow thorough air drying.



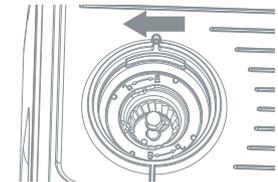
△ CAUTION

Do not pour water or any other liquid into the Grind Chamber.

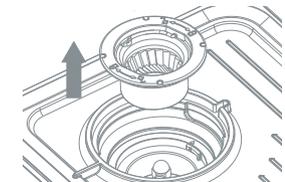
• Replace Top Burr

How to take out the Top Burr:

- Rotate the Grinder Collar counter-clockwise.

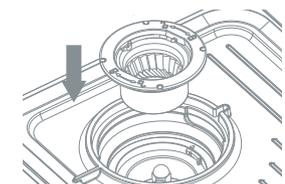


- Use the one handle to take out the Top Burr seated in the Grinder Collar.



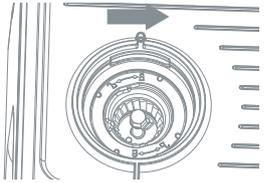
How to reseat the Top Burr:

- Use the one handle to put the Top Burr into the Grinder Collar.



13. Care & Cleaning - Grinder

- The Top Burr will be flush with the surface of the Grinder Collar.
- Rotate the grinding ring clockwise.



- When correctly seated, the Top Burr will be flush with the surface of the Grinder Collar.
- Place the handle down.

• Replace Bean hopper

- Ensure the Hopper Guide is aligned with the vertical white lines on the Hopper base.
- Align & insert the Bean Hopper into the Grinder Collar and firmly push down. Turn clockwise to lock into place and open the Hopper Guide.



- Reset to the Grinder Setting noted prior to cleaning.
- Refill the Bean hopper with coffee beans.

△ NOTE

After cleaning, the optimum Grind Setting may have been changed.

△ NOTE

This machine has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only.

Adjusting Bottom Burr

- The Conical burrs are made of hardened Stainless Steel for extra-long life. However, after prolonged use, the Bottom Burr may require adjustment to compensate for wear. If the coffee grinds are too coarse when the Grind Setting is below 2 and the espresso is consistently under extracted, the Bottom Burr may need adjusting. Contact Gevi should you think that the Bottom Burr needs adjustment. Prior to contacting Gevi, please ensure that you are using freshly roasted beans and that the Top Burr is seated correctly.

△ IMPORTANT

Old coffee beans, no matter the Grind Setting, will have a fast extraction and will produce an under extracted tasting espresso.

△ IMPORTANT

If the Top Burr is not seated correctly, the Grinder will produce

13. Care & Cleaning - Grinder

coarse coffee grinds. Grind off excess coffee beans and clean the Top Burr & Grind Chamber.

△ NOTE

Gevi may determine that Bottom Burr adjustment shims are required. Do not attempt to add shims without first consulting Gevi.

14. Descaling Cycle - Espresso Machine

- To make sure your machine operates efficiently, internal pipe clean and the peak flavor of coffee, it is necessary to clean the machine's water scale periodically.

- We recommend descaling your Espresso Machine every 4-6 months, although this period will depend on the hardness of water and frequency of use.

- When the system detects that the flow amount of the whole machine reaches 15 L, the clean light will flash, which means the appliance needs to be performed descaling, at that time, you can activate the descaling function manually.

Descaling Solution

You have 3 options:

- One espresso machine descaling tablet.
- Liquid descaler.

- or
- c. White vinegar & warm water. You also can 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.

Descaling Cycle

• Preparing for Descaling Cycle

△ IMPORTANT

If the Descaling Cycle is not completed or stopped part way through any of the Descaling Steps, then you will need to start the Descaling Cycle again from the beginning.

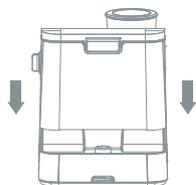
• Fill Water Reservoir with Solution

- Insert the Water Reservoir into position.

△ NOTE

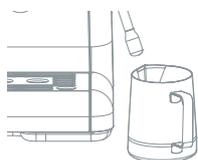
Recommend using the citric acid (The proportion of citric acid and water is 1:100).

14. Descaling Cycle - Espresso Machine



• Place Containers

- Place a 1 Litre container under Group Head and another 4 cup container under the Steam Wand.



• Check Power

Ensure that:

- The Power Plug is inserted into the outlet & switched on.
- the STEAM/HOT WATER dial is in the vertical position.
- The Clean indicator blinks white light slowly.



• Activate the Descaling Cycle

- Simultaneously press & hold the Grind button and Brew button for 2 seconds. The Clean indicator keeps white light fixed.



⚠ IMPORTANT

If Descaling Step 1 is not started within 1 minute to enter the Descaling Cycle, the machine will exit the Descaling Cycle and go back to the READY state.

⚠ IMPORTANT

The Descaling Cycle can be exited at any point by pressing the Power button.

Step 1. Start Descaling Cycle

- Turn the STEAM/HOT WATER dial to the STEAM position.
- The Steam/Hot water indicator will now start to flash.
- The Pump will start and hot water will run from the Group Head & Steam Wand. Over a 2 minute period the Pump will make different noises.
- When hot water has stopped being released from the Group Head & Steam Wand, to indicate the machine has finished this step, the machine will beep. The Steam/Hot water indicator will now start to flash.
- Turn the STEAM/HOT WATER dial to the vertical position.
- The Steam/Hot water indicator will now be fully illuminated.
- Move to Step 2. Preparing for Purge.

14. Descaling Cycle - Espresso Machine

Step 2. Preparing for Purge

⚠ IMPORTANT

There is a maximum of 5 minutes allowed to complete this step before the Descaling Cycle exits.

- The Steam Wand & Group Head now need to be purged clean with fresh water to remove descaling solution. Rinse Water Reservoir.
- Remove the Water Reservoir and rinse thoroughly under running water, ensuring that all traces of the descaling solution have been removed. Fill Water Reservoir
- Fill the Water Reservoir to the '1 Liter' line with cold water from the tap and insert into position. Empty Containers
- Empty water from the containers and replace.
- Move to Step 3. Start Purge.

Step 3. Start Purge

- Turn the STEAM/HOT WATER dial to the Hot Water position.
- The Pump will start and hot water will run from the Steam Wand. Over a 2 minute period the Pump will make different noises.
- When hot water has stopped being released from the Steam Wand, the Descaling Cycle is completed.

• Descaling Cycle Complete

- To indicate the completion of the Descaling Cycle the machine will beep.
- The Steam/Hot water indicator will flash to prompt the return of the STEAM/HOT WATER dial to the vertical position.
- Turn the STEAM/HOT WATER dial to the vertical position.
- The machine will return to the READY state.

• Descaling Cycle Clean Up

- Empty water from the containers and clean, ensuring that all traces of the descaling solution have been removed.

15. Troubleshooting Guide

15.1 Troubleshooting Guide - Espresso Machine

Problem	Possible Cause	What To Do
The machine cannot work.	The machine is not plugged well into a wall outlet.	Plug the machine into a wall outlet correctly. If the machine still cannot work, contact Gevi Customer Care.
Acid(vinegar) taste exists in your espresso.	Not properly purged clean with fresh water to remove descaling solution.	Purge the machine properly after descaling. See Descaling Cycle - Espresso Machine, page 50-52 .
	Coffee grinds are stored in a hot and humid place for a long time. The coffee grinds turn bad.	Keep the unused coffee grinds in a cool, dry place. After opening a bag of coffee grinds, reseal and restore in a refrigerator to maintain freshness.
Water leaks from the bottom.	Too much water is in Drip Tray.	Clean the Drip Tray.
	The sealing ring of the water inlet hole is deformed.	Contact Gevi Customer Care.
	The machine malfunctions.	Contact Gevi Customer Care.
	When the water tank is pulled up after use, it is normal that there will be water left on the desk.	As the water outlet at the bottom of the water tank is a movable part and it is not leaking.
Ticking sounds after turning on the machine and tearing sounds after coffee pouring.	The sounds are caused by the normally working pressure control valve.	It is normal.
The machine makes weak coffee.	The coffee beans are inappropriate.	Use blended coffee beans.
	The size of coffee grinds is too coarse.	Use fine coffee grinds.
	The amount of coffee grinds is inappropriate.	Not enough coffee grinds, use more grinds.
	The coffee grinds are tamped too tight.	Too much tamp force, tamp lighter.
	Not an appropriate temperature for brewing coffee.	Make sure the temperature is correct(89-95°C/192-203°F).
	The espresso amount is inappropriate.	30mL per cup.

15. Troubleshooting Guide

Problem	Possible Cause	What To Do
Portafilter is tight to turn in the Group Head.	The Group Head Silicone Seal is new and needs bedding in.	Keep using. This Seal will bed in during the first few uses and become easier to turn.
	Too many coffee grinds used	Dose less coffee grinds.
Portafilter is loose or comes off during espresso extraction.	Portafilter is not attached correctly or has not been tightened sufficiently.	Ensure all three tabs of the Portafilter are fully inserted into the Group Head and rotated to the centre position. See ESPRESSO GUIDE, page 20-31.
	No Filter Basket inserted in the Portafilter.	Ensure a Filter Basket is inserted into the Portafilter before using in the Group Head.
	Group Head Silicone Seal is damaged or worn.	See Care & Cleaning, page 42-49. Contact Gevi Customer Care.
Espresso squirts or trickles down the side of the Group Head during extraction.	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too hard.	Apply less force during tamping.
	Top edge of Filter Basket has not been cleaned of loose coffee grinds.	Wipe around top edge of the Filter Basket before inserting into Group Head. See ESPRESSO GUIDE, page 20-31.
	Group Head inside rim, Silicon Seal or Shower Head is dirty.	Clean the parts with the Cleaning Brush and damp cloth. See Care & Cleaning, page 42-49.
	Group Head Silicone Seal is damaged or worn.	See Care & Cleaning, page 42-49. Contact Gevi Customer Care.
	The Portafilter is not installed properly.	Re-install properly.

15. Troubleshooting Guide

Problem	Possible Cause	What To Do	
Espresso squirts or trickles down the side of the Group Head during extraction.	The two outlet holes of Portafilter are blocked.	Clean the holes.	
	The holes of the Filter Basket are blocked.	Soak the Filter Basket in clean water for about half an hour, and then clean it with a brush.	
Espresso is too cold.	Coffee beans being stored in the fridge or freezer.	Store coffee beans in a dry, airtight container. Place in a cool dark cupboard.	
	Custom extraction temperature being used.	Use the default 92°C extraction temperature. See Customisable - Extraction Temperature, page 20-22.	
	Cup or glass was cold prior to espresso pour.	Pour hot water from the Steam Wand into the cup before extracting espresso.	See ESPRESSO GUIDE, page 20-31.
		Group Head or Handle not warmed before use.	Hold the Portafilter under the Group Head and press the Brew Button. Allow water to run through.
No espresso pours.	No water in the Water Reservoir.		Fill reservoir with water. Prime water through the Group Head, press the Brew Button. Allow water to run through.
	Coffee grind is too fine.	Change to a coarser Grind Setting.	
	Too many coffee grinds used.	Dose less coffee grinds.	
	Coffee grinds tamped too hard.	Apply less force during tamping.	

15. Troubleshooting Guide

Problem	Possible Cause	What To Do	
No espresso pours.	Custom shot volume being used.	Reset to the default shot volumes. See Customisable - Shot Volumes Temperature, pages 24-25.	
	The Filter Basket is blocked.	See Care & Cleaning, pages 38-45.	
	Group Head is dirty.	A Cleaning Cycle is required.	See Cleaning Cycle, page 42-46
		Group Head is blocked.	A Descaling Cycle is required. See Descaling Cycle, page 46-49
Espresso pours out in drips. (Over Extracted)	Coffee grinds are too fine.	Change to a coarser Grind Setting.	
	Too many coffee grinds used.	Dose less coffee grinds.	
	Coffee grinds tamped too hard.	Apply less force during tamping.	
	Espresso Machine has scale build up.	A Descaling Cycle is required. See Descaling Cycle, pages 46-49.	
Espresso does not have any crema, or crema is thin. (Under Extracted)	Coffee beans are old or dry.	Use freshly roasted coffee beans. See Tips for Grinding, page 13-19	
	Coffee grinds too coarse.	Change to a finer Grind Setting.	
	Not enough coffee grinds used.	Dose more coffee grinds.	
	Grinds not tamped (compacted) enough.	Tamp more firmly. See Espresso.	
Extraction Guide section, page 20-31.			

15. Troubleshooting Guide

Problem	Possible Cause	What To Do
Espresso shot volume too much or too little.	Custom shot volumes being used.	Restore to default shot volumes or change your custom shot volume(s).
		See Customisable - Shot Volumes, page 22-24.
Espresso tastes bitter.	Type of coffee beans being used.	Try different brands of coffee beans.
	Custom extraction temperature being used.	Use the default 92°C extraction temperature. See Customisable - Extraction Temperature, page 24-25
	Steam function has been used just before extracting espresso.	Allow time for water to purge the Thermoblock and cool down before extracting espresso. The STEAM LIGHT should have finished flashing.
Spent (used) coffee cake is wet.	A little water will remain on top of the used coffee cake.	Rest Portafilter on the Drip Tray for 5 sec to allow the water to dissipate before disposing cake.
	Too many coffee grinds used.	Dose less coffee grinds.
	Dual Wall Filter Baskets being used.	Dual Wall Filter Baskets will keep the coffee cake wetter than Single Wall Filter Baskets.
Espresso pours into cup unevenly.	Uneven tamping.	Ensure coffee grinds are tamped evenly.
	Obstruction in the Group Head or Portafilter.	Check there is nothing obstructing the Group Head or Portafilter & clean.

15. Troubleshooting Guide

Problem	Possible Cause	What To Do
Pump makes an unusual noise.	No water in the reservoir.	Fill reservoir with water.
		Let the machine return to the READY state if it is cooling down after steam.
		Prime water through the Group Head, press the Brew Button. Allow water to run through.
	Water Reservoir is not correctly positioned.	Insert the Water Reservoir into the back of the unit.
New Pre-infusion Profiles has been selected.	Orange silicone cap from the packaging may still be inserted.	Remove the orange silicone cap found at the base of the Water Reservoir.
		Different Pre-infusion Profiles make different noise at the start of an espresso extraction. See Customisable - Pre-infusion Profiles, page 25-26.
Water around Drip Tray area or on benchtop.	Water overflowing from Drip Tray.	Empty if the red Water Level Indicator appears through the Drip Tray Stainless Steel Grill.
	Drip Tray not present when Thermoblock is auto purging.	Keep Drip Tray in place, when cooling to espresso temperature. The STEAM LIGHT flashes and water purges into Drip Tray. See ESPRESSO GUIDE, page 20-31.

15. Troubleshooting Guide

15.2 Troubleshooting Guide - Steam Wand

Problem	Possible Cause	What To Do
Cannot frothing milk.	The machine is not ready for milk frothing.	Check whether the machine is ready for milk frothing.
		See Tips for Milk frothing, page 31-38.
	The temperature of the milk is inappropriate.	Suitable milk temperature for frothing is from 29-31 to 7.2°C(45°F).
	Use skim milk.	Use whole milk or semi-skimmed milk.
	The Steam Wand is too far away from the milk or into the milk too much.	Insert the Steam Wand into the milk approximately 2mm.
	Steam Wand is blocked.	Clean the Steam Wand immediately after use every time with a wet sponge.
Milky coffee is too cold.	Milk may not be heated enough.	Ensure that milk is heated properly during frothing, but be sure not to heat too much and boil the milk.
		See Tip for Milk frothing, pages 31-38.
No steam from the Steam Wand.	Steam Wand Tip is blocked.	See Care & Cleaning, page 42-49
	No water in the Water Reservoir.	Fill reservoir with water. Run hot water through the Steam Wand to ensure water flows.
	Espresso Machine has scale build up.	A Descaling Cycle is required.
See Descaling Cycle, pages 50-52		

15. Troubleshooting Guide

Problem	Possible Cause	What To Do
Steam Wand making a Screeching noise.	Steam Wand Tip too deep.	Lower Milk Jug. Ensure the Steam Wand Tip is positioned correctly when frothing. See Tip for Milk Frothing, pages 31-38.
Not enough foam when frothing.	Milk is not fresh.	Ensure the milk being used is fresh.
	Milk temperature is too warm.	Ensure you start frothing with milk that is around 4°C(39.2°F).Ensure steam has warmed up before frothing milk . Steam is ready when steam button light is fully ON.
	Type of Milk Jug being used.	For best frothing results use a chilled Stainless Steel Milk Jug.
	Milk has been boiled.	Start again with fresh, chilled milk.
		Heat till the Milk Jug can only be held for approximately 3 second, 60-65°C(140°F-149°F).
	The milk is making bubbles rather than microfoam.	Ensure the Steam Wand Tip is positioned correctly when frothing.
		Tap the Jug on the benchtop when finished to release trapped air bubbles. See Tip for Milk Frothing, pages 31-38.
Milk is not taking in enough air.	Keep the Steam Wand Tip just under the surface of the milk. This will help introduce air into the milk to create microfoam.	

15. Troubleshooting Guide

15.3 Troubleshooting Guide - Grinder

Problem	Possible Cause	What To Do
Grind button light keeps red fixed.	Bean hopper is not installed.	Install the bean hopper properly.
Optimum Grind Setting is producing an under extracted espresso.	New Burrs are bedding in.	Turn the Bean Hopper clockwise in small increments to a finer Grind Setting to keep an optimum espresso extraction. Use the information on pages 20-31 to help.
	This is normal for the first few uses.	
	Beans are losing freshness.	
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped (compacted) enough.	Tamp more firmly. See Espresso Extraction Guide section, page 20-31.
Grinder Light does not illuminate after pressing POWER Button.	The machine is not plugged into the power outlet.	Insert in the Power Plug into power outlet & switch on.
	The Bean Hopper is not seated correctly & not activating the red Interlock Pin.	Turn the Bean Hopper in a clockwise direction to lock into place. See Care & Cleaning, page 42-49
Grinder Light flashes when trying to grind beans.	Hopper Gates are closed or not fully open.	Turn the Bean Hopper in a clockwise direction to a Grind Setting between 30-0 to fully open the Hopper Gates.
		See Removable Bean Hopper section, page 13-19.

15. Troubleshooting Guide

Problem	Possible Cause	What To Do
Grinder Light illuminated red.	Grinder Motor in protection mode to prevent overheating.	Leave the Grinder for 5 minutes.
	Grinder has been used for long periods in a short space of time.	The GRINDER LIGHT will illuminate white to indicate normal use can be resumed.
No coffee grinds coming from the Grinder Outlet.	No coffee beans in the Bean Hopper.	Fill the Bean Hopper with freshly roasted coffee beans.
	Hopper Gates are closed or not fully open.	Turn the Bean Hopper in a clockwise direction. At Grind Setting 30, Hopper Gates are fully open. See Removable Bean Hopper section, page 13-19.
	The Grind Chamber or Outlet is blocked.	Grinder needs cleaning.
		See Care & Cleaning, pages 42-49.
Coffee grinds are coarse when on a fine Grind Setting.	Grind Setting not correct.	Adjust the Grind Settings by turning the Bean Hopper. See Tips for Grinding, & Extraction, pages 13-19.
	Top Burr not seated correctly.	Top Burr needs cleaning.
	Coffee beans or grinds are caught around & under the Top Burr.	See Care & Cleaning, pages 42-49.
	Bottom Burrs needs adjusting.	See Adjusting the Bottom Burr section on, page 13-19.

15. Troubleshooting Guide

Problem	Possible Cause	What To Do
Espresso is under extracted even with a fine coffee grind.	Not enough coffee grinds used.	Dose more coffee grinds.
	Beans are too old.	Use freshly roasted beans. Old coffee beans, no matter the Grind Setting, will have a fast extraction and will produce an under extracted tasting espresso.
	Bottom Burrs needs adjusting.	See Adjusting the Bottom Burr section, page 13-19.
Grind Setting cannot be adjusted.	The Bean Hopper is not seated correctly.	Remove the Bean Hopper & replace.
		See Replace Bean Hopper section, page 13-19.
	Coffee beans or grinds are caught around the Top Burr or Grinder Collar.	Remove the Bean Hopper & Top Burr.
Use the Cleaning Brush or Vacuum Cleaner as necessary to clear loose coffee beans or grinds. See Replace Bean Hopper section, page 13-19.		
Bean Hopper cannot be locked into position.	Grinder Collar not aligned to the Top Cover.	Ensure the dot on the Top Cover aligns with the dot on the Grinder Collar.
		See Replace Top Burr section, page 13-19.

15. Troubleshooting Guide

Problem	Possible Cause	What To Do
Bean Hopper cannot be locked into position.	Coffee beans or grinds are caught in the Top Burr or Grinder Collar.	Remove the Bean Hopper & Top Burr.
		Use the Cleaning Brush or Vacuum Cleaner as necessary to clear loose coffee beans or grinds. See Replace Bean Hopper section, page 13-19.
	The Top Burr is not seated correctly.	Make sure the Top Burr is correctly aligned and that the two handles are placed one on each side. See Replace Top Burr section, page 13-19.
Top Burr does not sit in the Grinder Collar correctly.	Grinder Collar not aligned to the Top Cover.	Ensure the dot on the Top Cover aligns with the dot on the Grinder Collar. See Replace Top Burr section, page 13-19.
		Remove the Top Burr and replace the Bean Hopper. Hold the Bean Hopper down with your hand, do not turn.
	Coffee beans or grinds are caught around & under the Top Burr.	Insert the Portafilter into the Grinding Cradle and push down to activate the Grinder. The coffee grinds will fall out the Grind Outlet.
The Top Burr is not seated correctly.		Make sure the Top Burr is correctly aligned and that the two handles are placed one on each side. See Replace Top Burr section, page 13-19.

16. 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;

16. 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.

Should your product require repair or service after the warranty period, contact Gevi after-sales team.

17. 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

17. 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.

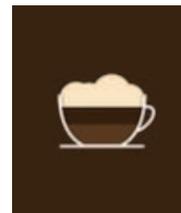
- Cup (6-8 oz)
- Single or double shot of espresso (1-2 oz)
- 1/3 frothed milk, 1/3 foam - dusted with chocolate



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