



# 2-in-1 Smart Drip Coffee Machine

Grinder | Brewer



## Function Instruction Quick Use Manual

GECMA025AK-U

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

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## 1. Welcome

Thanks for purchasing our Gevi products. Gevi has focused on creating perfect home machines for our customers. In the past few years, it took us time to do lots of researches and many prototypes to achieve our goal. We would like to give you a different user experience. If you want FAQs and more information, please feel free to contact us.

## 2. Important Safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, base or the machine in water or other liquid.
4. Close supervision is necessary when any machine is used by or near children.
5. Unplug from outlet when either the machine or display clock is not in use, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the machine.
6. Do not operate any machine with a damaged cord or plug or after the machine malfunctions, or has been damaged in any manner. Return machine to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the

## 2. Important Safeguards

machine manufacturer may result in fire, electric shock or injury to persons.

8. Do not use outdoors .
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 heated oven.
11. Always attach plug to machine first, then plug cord into the wall outlet. To disconnect, turn any control to off position, then remove plug from wall outlet.
12. Do not use machine for other than intended use.
13. Special instructions covering lid placement and removal. Wording may vary.
14. Scalding may occur if the lid is removed during the brewing cycles.
15. The glass carafe is designed for use with this machine only. It must never be used on the range top.
16. The container is designed for use with this machine. It must never be used on a range top. (Unless specific instructions for use on a range top are provided and include the precautions to be observed.)
17. Do not set a hot container on a wet or cold surface.
18. Do not use a cracked container or a container having a loose or weakened handle.
19. Do not clean container with cleansers, steel wool pads, or other abrasive material. Scalding may occur if the lid is removed during the brewing cycles.

## 2. Important Safeguards

20. Check grinder basket for presence of foreign objects before using.
21. Avoid contacting with moving parts.
22. Use the coffee grinder to grind roasted coffee beans only.  
Grinding other substances, such as nuts, spices or unroasted beans, may dull the blade and cause poor grinding or injury.
23. Do not place cloth beneath machine or otherwise restrict airflow.
24. Use only the Gevi Filter with this unit. Other filters may cause the machine to over flow.
25. Do not operate the machine in a machine garage or under a wall cabinet. When storing in a machine garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the machine touches the walls of the garage or the door touches the unit as it closes.

### △ NOTE

## SAVE THESE INSTRUCTIONS

**FOR HOUSEHOLD USE ONLY**

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

## 2. Important Safeguards

### North American models with grounded plugs:



#### Polarized Plug

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

### 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.

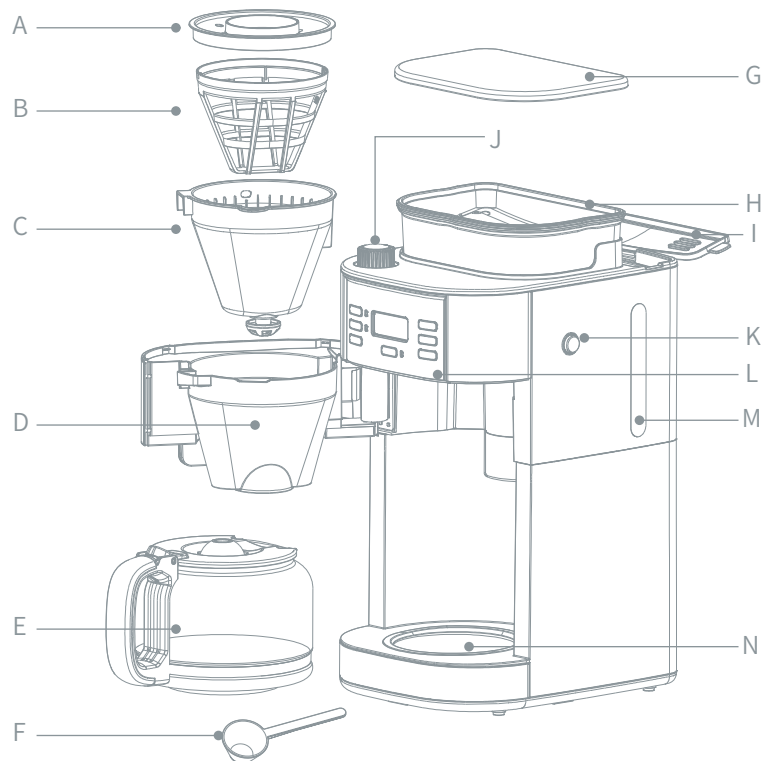
## 2. Important Safeguards

### Product notices:

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

## 3. Features

Electrical parameters: 120V~ 60Hz 900W



## 3. Features

### A. Filter Ring

Pick up the ring to access to Filter Basket. Filter Ring becomes hot after coffee is brewed. Use caution when removing it.

### B. Permanent Filter

Using our permanent filter may allow some fine coffee grounds to fall into and appear as sediment in the carafe. If you mind, please use a piece of filter paper instead. Do not use the Permanent Filter & filter paper together.

### C. Filter Insert With Drip Stop

Holds paper filter or permanent filter.

### D. Swing-out Filter Basket

Used to fix the filter insert.

### E. Coffee Carafe

The easy-pour and dripless carafe is available for making coffee for 2 to 10 cups.

### F. Measuring Spoon

One spoon is around 7g of powder.

### G. Bean Container Lid

With sealing lid can better seal the beans.

### H. Bean Container

The lid can be easily opened for adding beans.

### I. Water Tank Lid

The lid can be easily flipped back for adding water.

### J. Grind Regulator

Comes with 8 grind settings for different powder sizes.

### K. Filter Basket Release Button

Can be pressed to release the filter basket.

### L. Control Panel

A crystal-clear LED screen comes together with highly-intuitive controls, more simple and convenient to operate and bring you a perfect coffee-making experience.

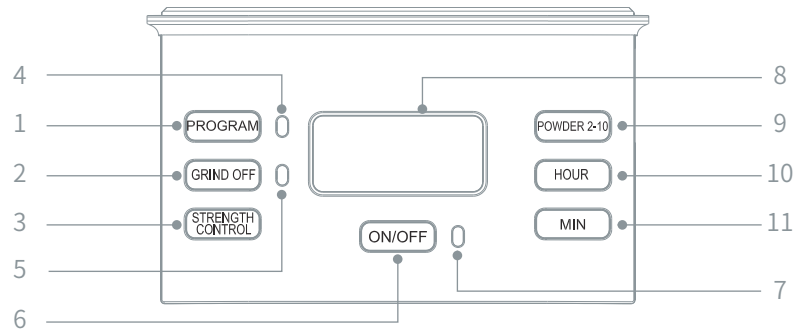
### M. Water Tank

A big tank enough for 2 to 10 cups of coffee.

### N. Warming Plate

Scratch resistant with a nonstick coating. After brewing, the coffee can be kept warm about 2 hours, then the machine will cut off power automatically, helping to save energy.

## 3. Features



### 1. PROGRAM Button

Programmable time-setting for auto coffee.

### 2. GRIND OFF Button

For turning off the grinder if pre-ground coffee is used.

### 3. STRENGTH CONTROL Button

Three settings deliver different coffee strengths - strong, medium and mild, flavor is customizable to better suit your taste.

### 4. PROGRAM Indicator

The PROGRAM Indicator stays fully illuminated when setting the auto-on time.

### 5. GRIND OFF Indicator

The GRIND OFF Indicator stays fully illuminated when using pre-ground coffee.

### 6. ON/OFF Button

When the setting is completed, click the ON/OFF Button to start or pause/exit the brewing. Long press for 2 seconds to turn off.

### 7. ON/OFF Indicator

The ON/OFF Indicator stays fully illuminated when grinding and brewing.

### 8. Display Screen

Easy to read LCD display with the 24-hour clock and auto-on programming.

### 9. POWDER 2-10 Button

Allows you to customize quantity for perfect coffee.

### 10. HOUR Button

Use to program hour function. Hold buttons down to scroll through the digits quickly, or press and release to advance one digit at a time.

### 11. MIN Button

Use to program minute function. Hold buttons down to scroll through the digits quickly, or press and release to advance one digit at a time.

## 4. More Details

### 2-in-1 Smart Drip Coffee Machine

2-in-1 smart drip coffee grinder & brewer machine, each element held to the most exacting professional-grade standards for a quick cup of coffee.

### Built-In Stainless Steel Burr Grinder

- With spiral cone cutter and fixed grinder.
- Produces perfectly consistent particle sizes ideal for coffee brew.

### Advanced Coffee Powder Straight Drop Structure

Less coffee powder residual and won't be blocked.

### 8 Coffee Grind Control Grade

Choose the grinding thickness for your favorite brewing way.

### 2-10 Cup Grinding Selection

Accurately control the beans & powder amount.

### 2-in-1 Coffee Beans Or Coffee Powder

- Place the Coffee beans in the Beans box.
- Put the coffee powder in the filter.

### 1.5L Large Capacity

Can brew up to 10 cups of coffee. Set powder amount (2, 4, 6, 8 or 10 cups) by pressing the POWDER 2-10 button according to your need. The default value is 10 cups.

### Coffee Strength control (3 Taste)

Optimum flavor through brewing settings. Three settings deliver coffee just the way you like it, with a choice of strong, medium, or mild for flavor customized to your taste.

### Blooming Function

In order to retain a more full-bodied coffee aroma, the machine features blooming function. The coffee grounds are moistened with hot water before brewing and they will swell up, because of which the coffee taste will become more intense.

### Drip-Stop Function

Allows you to pull out coffee carafe within 30 seconds before brewing is finished.

### Warmer Plate

After brewing, coffee in the carafe can be warmed at around 158-176°F on the warmer plate for up to 120 minutes. The machine will power off automatically to save energy.

## 4. More Details

### 24h Programmable Automatic Start Function

Put coffee beans/powder and set time in advance, it will operate automatically.

#### ⚠ NOTE

The clock is a 24-hour clock.

## 5. Before First Use

We recommend flushing out the system before brewing your first pot of coffee by following the below steps. Once you've done that, brew a pot of real coffee and get ready to enjoy Gevi at its best!

### Step 1. Remove Packaging

Remove all protective films and other packaging material from the machine.

### Step 2. Position Machine

Place the machine on a flat stable surface and ensure a minimum of 10 cm. Free space around the machine. This machine is not suitable for installation in a cabinet or for outside use.

### Step 3. Wash & Dry Parts

#### • Wash the 6 parts listed below

- Filter ring
- Permanent Filter
- Measuring scoop
- Bean Container Lid

#### Important:

Below 2 parts are NOT DISHWASHER SAFE:

- Coffee Carafe
- Filter Insert With Drip Stop

#### • Wash

- Make sure that the machine is switched off, has cooled down and the power plug is disconnected.
- Press the "Filter Basket release button" on the side of the machine to open the Swing-out Filter Basket.
- Remove the filter ring.
- Take out the filter insert together with the permanent filter.
- Wash the filter insert and the permanent filter in warm water with a mild detergent. Never use abrasive products.

## 5. Before First Use

- Wipe the swing-out filter with warm water with a mild detergent. Never use abrasive products.
- Put in the warm water to the coffee carafe and empty it.

- **Rinse and dry each part thoroughly then place on the machine.**

#### ⚠ CAUTION

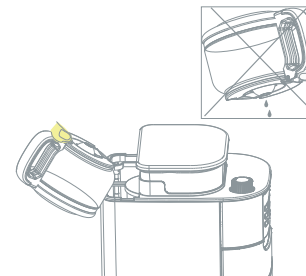
Do not immerse the machine in water or any other liquid.

### Step 4. Preparing to Prime Machine

#### ⚠ IMPORTANT

This priming step must be completed prior to first use.

- **Fill Water Tank**
- Ensure that the machine is at the power-off situation.
- Add fresh clean water to Coffee Carafe below the 10-cup marking.
- Open the tank lid and filling fresh clean water to the water tank then close it.



#### ⚠ NOTE

- Make sure that the Water Tank is clean & free of any debris, as any fine particles can block the water flow.
- To avoid damaging the machine only fill the water tank with cold tap water.
- Never fill water above the 10-cup marking. The water container has an overflow opening in the back.
- Please fill the same amount of water quantity same as the final cups of coffee you select, such as fill in 2 cups of water, you should choose 2 cups of coffee, as the machine will finish boiling all the water in water tank.

- The machine starts processing the water into the carafe.
  - After all water has passed through, push the ON/OFF Button again to turn off machine.
  - Empty carafe to pour.
- Repeat the above steps for 2 times.

#### ⚠ NOTE

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

## 6. Making Coffee

### 6.1 Perfect Coffee Tips

#### Tips: Water

Coffee is 98% water. The quality of that water is as important as the quality of your coffee. If water doesn't taste good from the tap, it won't taste good in your coffee. Every time to use water and ensure that water had removed chlorine, bad tastes and odors, for the purest coffee flavor, every time you brew.

#### Tips 2: Bean

While coffee is 98% water, all of the flavor comes from the beans. To achieve the same great taste you enjoy at a coffee bar, buy only a two-week supply of fresh coffee beans at a time. Once the bean is broken, its flavor degrades quickly. That's why Gevi grinds your beans just prior to brewing.

#### Tips: Grind

The grind is critical for proper flavor extraction. If the grind is too fine, overextraction and bitterness will result. Too fine a grind may also clog the filter. If grind is too coarse, the water will pass through too quickly

and the maximum flavor will not be extracted. Gevi machine is preset for medium, the optimal grind for this type of brewing process.

#### Tips 4: Proportion

Coffee that is too strong or too weak is always a disappointment. Follow the recommended portions of whole beans or ground coffee in the instructions under MAKING COFFEE, and later adjust the amount to your taste.

#### △ NOTE

Do not overfill or the grinder could malfunction and/or overflow.

### 6.2 Operation Tips

#### Grinding Beans

#### △ NOTE

We suggest not placing too much coffee bean in bean container to avoid the moist of coffee beans. If add more than 200g of coffee beans, this could cause the grinder to malfunction and/or the machine to overflow.

## 6. Making Coffee

• **For first time use, use the coarsest setting – the largest dot.**

- For dark oily beans use the coarsest setting. For light, dry beans use the finer settings.  
- The grind is critical for proper flavor extraction. If the grind is too fine, over extraction and bitterness will result. Too fine a grind may also clog the filter. If grind is too coarse, the water will pass through too quickly and the maximum flavor will not be extracted. Your coffeemaker is preset for medium, the optimal grind for this type of brewing process.

• **If you buy large portions of beans, separate them into one or two week portions and store them in airtight containers in the freezer.**

- Preserve freshness by minimizing exposure to air, light, and moisture. Once beans are removed from the freezer, keep them in a sealed container at room temperature, since damaging condensation can occur when beans move from cold to warmer temperatures.  
- Do not store beans in the freezer directly.

#### △ IMPORTANT

If you fill beans from the freezer directly into the grinder, moisture will seep into the burrs and the feeder channel. The moisture makes the ground coffee stick in the feeder channel and will clog it up over time.

• **Some experts feel freezing dark-roast beans can cause oils to coagulate; others disagree. You'll have to decide that one for yourself!**

- Your coffee machine burr grinder is calibrated to work with all different kinds of roasts. Dark, oily beans will leave some oil residue in the feeder channel. Over time this can slow down the flow of ground coffee. Deep roasted beans are not suitable for this coffee machine, and it is easy to damage the grinder.

• **Do not use sugar or powder coated beans in the grinder (e.g. cinnamon, chocolate, vanilla etc). Coated beans can pit the bean container. The coating might stick to the burrs and, over time, will reduce the performance of the grinding mechanism.**  
• **Do not add any liquid flavorings or syrups to the beans.**



## 6. Making Coffee

### △ TIP

Do not reuse coffee powder since this will greatly reduce the coffee's flavor. Reheating coffee is not recommended as coffee is at its peak flavor immediately after brewing.

### △ CAUTION

As long as the grinder is in operation, do not open the bean container lid and do not insert your finger or any other object into the grinder. After brewing is finished the ON/OFF red indicator light will turn off. For the next 1 to 2 minutes hot coffee will still pass from the filter into the carafe.

• **To serve coffee, remove the carafe from the platform. Push and hold the pouring lever to serve coffee.**

### Brewing

**To avoid damaging the machine only fill the water tank with cold tap water. - Do not place parts of the body under the drip stop while the machine is in operation. Use the supplied measuring Spoon for purpose. Refer to the following table for the required amount:**

Number of cups	Number of scoops
2	1½ - 2
4	3 - 4
6	4½ - 6
8	6 - 8
10	8 - 10

### △ TIPS

- 7g or 1 spoon of powder for 1-cup coffee recommended, but you may adjust according to personal taste.
- The maximum capacity for ground coffee is 70g coffee powder, using either a disposable coffee filter or permanent filter. Exceeding that amount may cause overflow if the coffee is too finely ground.
- You can also use a permanent filter instead of a disposable coffee filter. The filter and filter paper cannot be used at the same time.

- **Paper Filter - place a basket paper filter in the Filter Insert, making sure the filter is completely open and touching the side walls and bottom of Filter Insert.**
- **Commercial-Style Permanent Filter - Be sure the filter handle is facing away from the grinder basket, so it does not interfere with the flow of ground coffee into the filter basket.**

## 6. Making Coffee

### △ NOTE

Some ground coffee may flow into the carafe.

The amount of water added should be the same as the amount of powder cup you choose, such as you choose 2 cups of powder and you should add 2 cups of water, otherwise the machine will finish boiling all the water in water tank would cause weak of coffee.

### △ TIPS

When you had set the strong strength, but still tasted not strong enough. We suggest you to add less amount of water, and select for more powder. (e.g. select POWDER 2-10 Button for 4 cups, but add 2 cups of water, the flavor will be stronger). The coffee you get would less than the water you pour in as some water had been absorbed by coffee powder.

### Brew Pause Feature

Our Brew Pause feature interrupts the flow of coffee from the basket to let you pour that first cup mid-brew. Be aware that using this feature will weaken the flavor strength of the finished pot, because the flavor profile of coffee brewed at the

beginning of the cycle differs from coffee made at the end.

### △ NOTE

Removing carafe for more than 20 seconds may cause filter basket to overflow.

### Drip Stop / Stop And Serve

- While the coffee is brewing you can remove the carafe to pour a cup or two. The drip stop will close automatically.
- To avoid any overflow, replace the carafe within 20 seconds.

### △ CAUTION

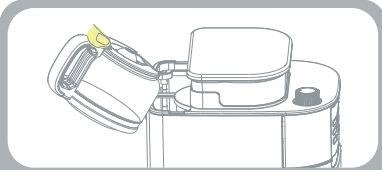
The drip stop might not close completely allowing coffee to drip onto the platform. In this case immediately place carafe back into the machine and let all the coffee flow into the carafe.

After brewing is finished, check the Permanent Filter for any clogging and rinse the filter insert to remove any coffee particles from the drip stop.

## 6. Making Coffee

### 6.3 Operation-Make Coffee With Coffee Beans

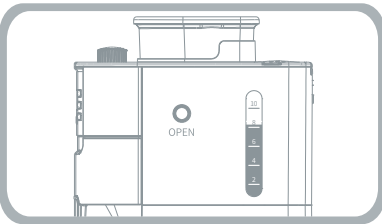
#### 1. Fill The Water Tank



Putting your desired cup according to the Coffee Carafe mark, then open the water tank lid and pour in water.

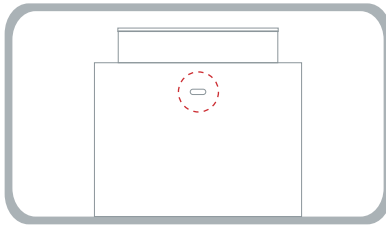
a. Never pour hot water, milk, coffee powder or tea into water tank.

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



#### △ NOTE

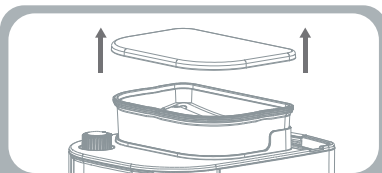
The coffee amount is referred to the Mark on the machine's water tank. The mark on the carafe is the same with the mark on the water tank. You can fill water according to the Mark to get the same cups of coffee. For example, if you want 8 cups of coffee, fill water to Mark 8 of the water tank.



#### △ NOTE

Please do not fill the water tank exceed 10 cup mark on water level Indicator. Doing so could cause carafe to overflow.

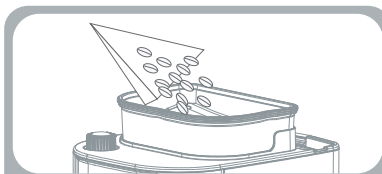
#### 2. Put Coffee Beans



Open the lid of the bean container and wipe it with dry cloth to make sure it is dry inside.

#### △ CAUTION

Do not use unroasted, caramelised or sugar-coated coffee beans.

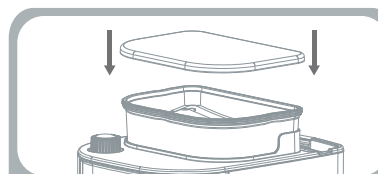


Add no more than 200 g of coffee beans to the bean container.

## 6. Making Coffee

#### △ NOTE

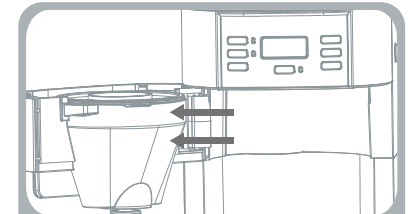
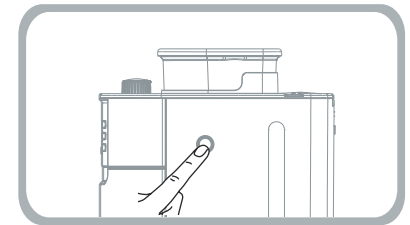
- Check beans for foreign objects.
- The bean container will hold approximately 200 grams of beans, good for two full pots of coffee in grinder setting 10.
- Never fill the bean container with frozen or coated beans.
- The amount of beans to be ground is controlled by the grinding time through selecting the cups of coffee. So it will not grind all of the beans at one time. So it is suggested to add the proper amount of coffee beans as the coffee amount you want to prevent getting damp overnight.
- This machine is not suitable for deep roasted beans.



Replace and firmly press down the lid. Make sure that the water container lid is closed to prevent beans from spilling into the water container.

Must clean the excess coffee beans inside the box after each use and use a dry towel to clean the bean container.

#### 3. Insert coffee Filter



Press lightly and vertically the O Filter Basket release button to open the swing-out filter.

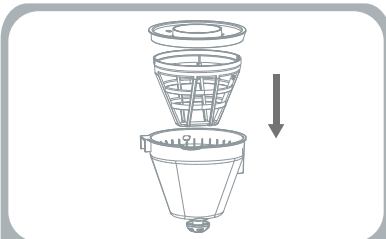
#### △ NOTE

Please do not put the carafe on the warm plate before opening the door of the funnel container as it may cause damage to the Filter Basket Release Button.

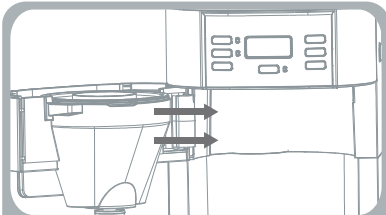
#### △ NOTE

If the Filter Basket Release Button is stuck and the door of the funnel container cannot be closed, please press it harder vertically for several times to reset the button.

## 6. Making Coffee

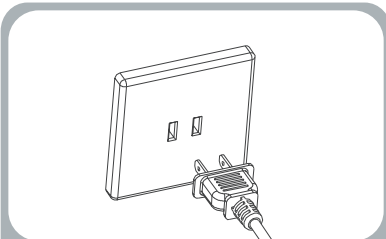


Put the permanent filter or paper filter and filter ring into the filter insert to become a whole funnel assembly.



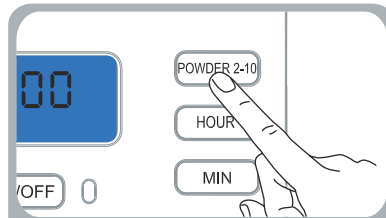
Put the funnel assembly (filter ring, permanent filter and filter insert) into the funnel container. Make sure the tube of the filter assembly aligns with groove of the Swing-out Filter Basket. Close the Swing-out Filter Basket firmly.

### 4. Start Up



Insert the Power Plug. The machine switches on automatically.

### 5. Choose Cups

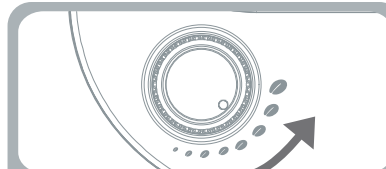


Press POWDER 2-10 Button to set the number of cups for the powder and water. The default number is 10, and you can select 2, 4, 6, 8, 10 cups through pressing the button.

#### △ NOTE

The amount of powder cup you choose should be the same as the amount of water you added, such as you added 2 cups of water and you should add 2 cups of powder. If you pour more water than the number of cups you choose, it will cause the coffee to become weak (because the machine will brew all the water in the tank).

### 6. Grind Setting



Set the grind regulator to the required grind.

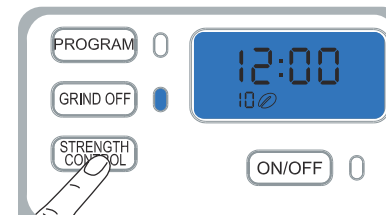
- Turn the regulator anticlockwise towards to grind the coffee finer.
- Turn the regulator clockwise towards to grind the coffee coarser.

## 6. Making Coffee

#### △ NOTE

- Adjust the grind only while the machine is grinding the coffee beans otherwise the grinder may be damaged.
- A fine grind is recommended for a light roast and a coarse grind for a dark roast. The roast is normally printed on the coffee packaging.
- We recommend you turn the knob to the middle position (4 or 5 grade) as if the beans are ground too fine, it will affect the coffee flow speed.

### 7. Strength Setting



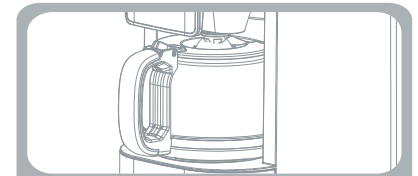
Press "STRENGTH CONTROL" to select coffee strength. There are 3 kinds of taste concentrations. the default setting is mild.

- mild
- medium
- strong

#### △ TIPS

When you had set the strong strength, but still tasted not strong enough. We suggest you to add less amount of water, and select for more powder. (e.g. select POWDER 2-10 Button for 4 cups, but add 2 cups of water, the flavor will be stronger).

### 8. Coffee Extraction



Place the glass carafe on the warming plate.

#### △ NOTE

If you like flavored coffee we recommend buying liquid flavorings at your local coffee store. Add a few drops into the carafe before or after brewing.



Press the ON/OFF Button to start and the Indicator will be illuminated. It will grind beans first, then get into heating. After that it begins to make coffee.

## 6. Making Coffee

During grinding beans, it is normal that the coffee beans will produce some noise because of the grinding component is crushing coffee beans. If the beans get stuck, tap the bean container and let the beans go down.

### △ NOTE

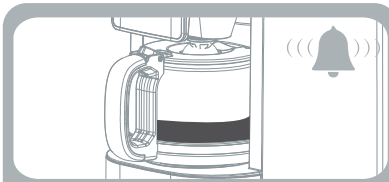
If you want to add beans during operation, you can open the lid and add the beans, then close the lid. It's no need to stop the machine.

As long as the grinder is in operation, do not open the bean container lid and do not insert your finger or any other object into the grinder.



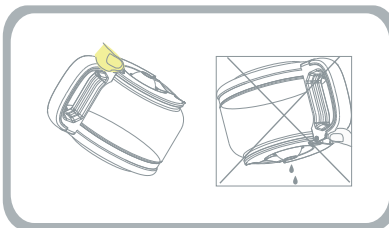
### △ TIPS

Pause feature by pressing ON/OFF Button interrupts the flow of coffee from the basket to let you pour that first cup mid-brew. Be aware that using this feature will weaken the flavor strength of the finished pot, because the flavor profile of coffee brewed at the beginning of the cycle differs from coffee made at the end.



The machine will stop making coffee when the water in the water tank is finished, and buzzer will sound 3 times to notice you.

Unless you press the ON/OFF button after the coffee is made, the coffee will be kept warm. After finishing keep warm, the machine will get into standby mode. If you want to cancel the warm function, long press ON/OFF Button 2 times to swift off the machine.



### △ NOTE

Always make sure that the carafe is transported in an upright position. If you turn the carafe on its side or upside down with its lid closed, hot coffee may escape. When the water capacity of the coffee carafe is large, be sure to

## 6. Making Coffee

press the edge of the lid with your thumb and pour the water at the correct angle.

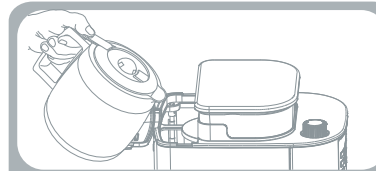
### 9. Enjoy your Coffee

The coffee you get would less than the water you pour in as some water had been absorbed by coffee powder.

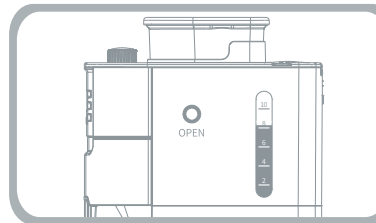
For a better taste, please enjoy the coffee within 1 hour.

### 6.4 Operation-Make Coffee With Coffee Powder

#### 1. Fill The Water Tank

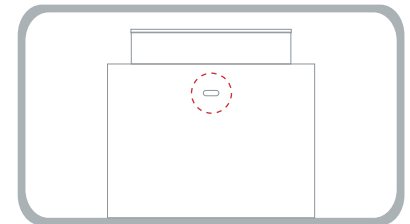


Putting your desired cup according to the Coffee Carafe mark, then open the water tank lid and pour in water. Never pour hot water, milk, coffee powder or tea into water tank.



### △ NOTE

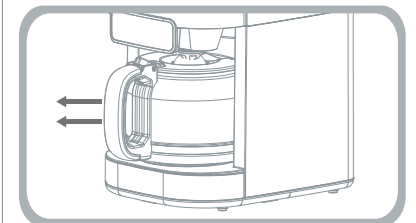
The coffee amount is referred to the Mark on the machine's water tank. The mark on the carafe is the same with the mark on the water tank. You can fill water according to the Mark to get the same cups of coffee. For example, if you want 8 cups of coffee, fill water to Mark 8 of the water tank.



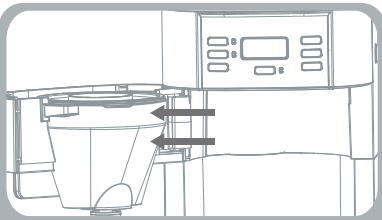
### △ NOTE

Please do not fill the water tank exceed 10 cup mark on water level Indicator. Doing so could cause carafe to overflow.

#### 2. Insert coffee Filter



## 6. Making Coffee



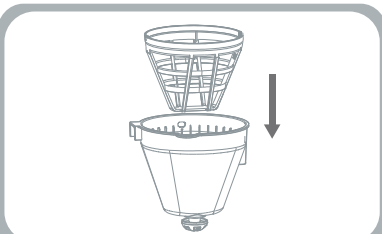
Press lightly and vertically the O Filter Basket release button to open the swing-out filter.

### ⚠ NOTE

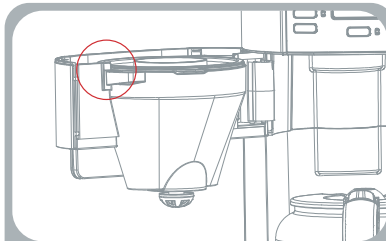
Please do not put the carafe on the warm plate before opening the door of the funnel container as it may cause damage to the open button.

### ⚠ NOTE

If the open button is stuck and the door of the funnel container cannot be closed, please press it harder vertically for several times to reset the button.

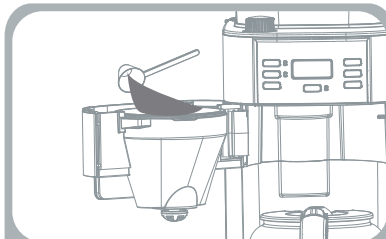


Put the permanent filter into the filter insert.



Put the funnel assembly (filter ring, permanent filter and filter insert) into the funnel container. Make sure the tube of the funnel assembly aligns with groove of the funnel container.

### 3. Put Powder

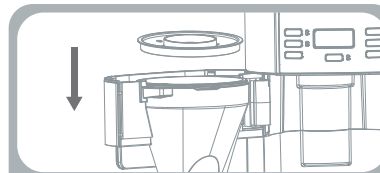


Add desired coffee powder into the filter and not exceed the max line.

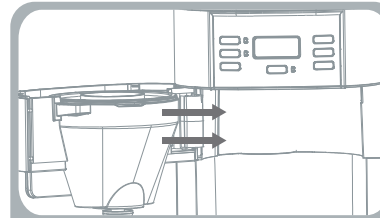
### ⚠ NOTE

The amount of powder cup you choose should be the same as the amount of water you added, such as you added 2 cups of water and you should add 2 cups (2 scoops) of powder. If you pour more water than the number of cups you choose, it will cause the coffee to become weak (because the machine will brew all the water in the tank).

## 6. Making Coffee

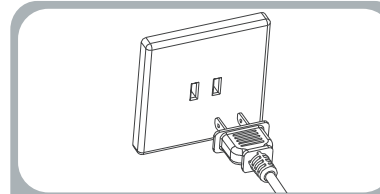


Put filter ring into the funnel container.



Close the funnel container firmly.

### 4. Start Up



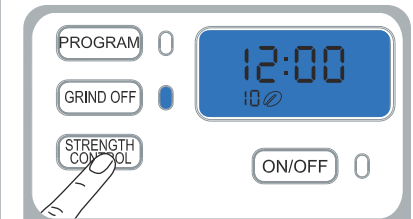
Insert the Power Plug. The machine switches on automatically.

### 5. Press GRIND OFF Button



Press GRIND OFF Button and GRIND OFF Indicator stays fully illuminated when the grinding is canceled.

### 6. Strength Setting



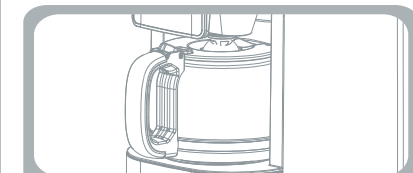
Press "STRENGTH CONTROL" to select coffee strength. There are 3 kinds of taste concentrations, the default setting is mild.

- mild
- medium
- strong

### ⚠ TIPS

When you had set the strong strength, but still tasted not strong enough. We suggest you to add less amount of water, and select for more powder.

### 7. Coffee Extraction



Place the glass carafe on the warming plate.

## 6. Making Coffee

### △ NOTE

If you like flavored coffee we recommend buying liquid flavorings at your local coffee store. Add a few drops into the carafe before or after brewing.



Press the ON/OFF Button to start and the Indicator will be illuminated. It will grind beans first, then get into heating. After that it begins to make coffee.

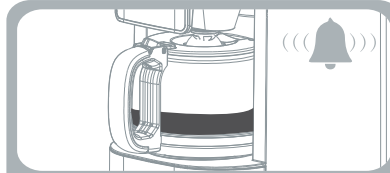


### △ TIPS

Pause feature by pressing ON/OFF Button interrupts the flow of coffee from the basket to let you pour that first cup mid-brew. Be aware that using this feature will weaken the flavor strength of the finished

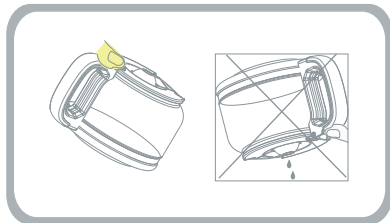
pot, because the flavor profile of coffee brewed at the beginning of the cycle differs from coffee made at the end.

### 8. Complete extraction



The machine will stop making coffee when the water in the water tank is finished, and buzzer will sound 3 times to notice you. Unless you press the ON/OFF button after the coffee is made, the coffee will be kept warm. After finishing keep warm, the machine will get into standby mode. If you want to cancel the warm function, long press ON/OFF Button 2 times to switch off the machine.

### 9. Enjoy your Coffee



## 6. Making Coffee

### △ NOTE

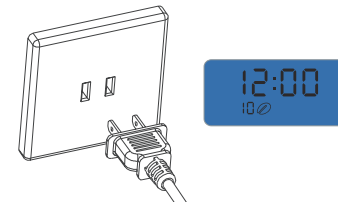
Always make sure that the carafe is transported in an upright position. If you turn the carafe on its side or upside down with its lid closed, hot coffee may escape. When the water capacity of the coffee carafe is large, be sure to press the edge of the lid with your thumb and pour the water at the correct angle.

The coffee you get would be less than the water you pour in as some water had been absorbed by coffee powder. For a better taste, please enjoy the coffee within 1 hour.

## 7. Programmable Time Function

### 7.1 Programming the Time

- Insert the Power Plug. The machine switches on automatically.

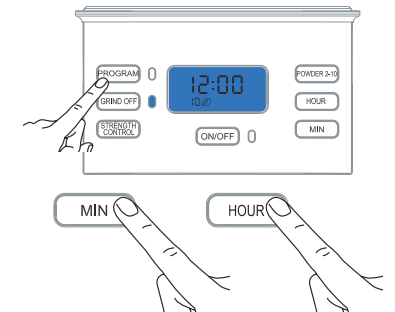


- If you make coffee with coffee beans, please refer to the "Operation-Make Coffee With Coffee Beans" above from step 2 to 7.

- Then press "HOUR" and "MIN" button to set current time. The time cycle is 24 hours. (For example, it is 8:00pm, set the time "20:00".)



- Long press PROGRAM Button to get into programmable function. Set the time you want it to automatically start by pressing "HOUR" and "MIN" button. (For example, you want it to start at 8:00am tomorrow morning, set the time "8:00".)

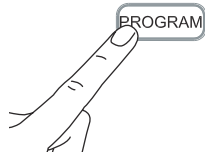


## 7. Programmable Time Function

### △ NOTE

If the machine had got into programmable function, please press the "HOUR" and "MIN" button as soon as possible to set the time, otherwise it will automatically exit the program in 5 seconds. You can long press the "HOUR" and "MIN" button to speed up the adjustment.

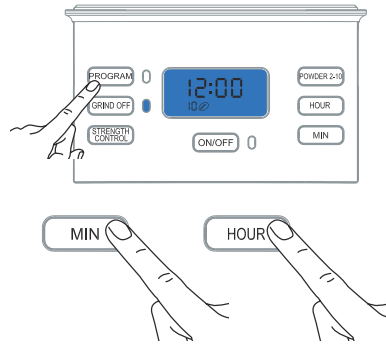
- Press PROGRAM Button again, the PROGRAM Indicator will be illuminated and the coffee maker gets into programmable mode.



- If you make coffee with coffee powder, please prepare refer to the "Operation-Make Coffee With Coffee Powder" above from step 2 to 7. Then press "HOUR" and "MIN" button to set current time. The time cycle is 24 hours. (For example, it is 8:00pm, set the time "20: 00".)



- Long press PROGRAM Button to get into programmable function. Set the time you want it to automatically start by pressing "HOUR" and "MIN" button. (For example, you want it start at 8: 00am tomorrow morning, set the time "8: 00".)

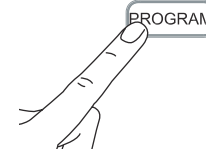


### △ NOTE

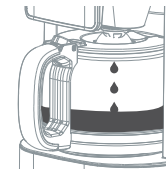
If the machine had got into programmable function, please press the "HOUR" and "MIN" button as soon as possible to set the time, otherwise it will automatically exit the program in 5 seconds. You can long press the "HOUR" and "MIN" button to speed up the adjustment.

- Press PROGRAM Button again, the PROGRAM Indicator and GRIND OFF Indicator will be illuminated and the coffee maker gets into programmable mode.


## 7. Programmable Time Function

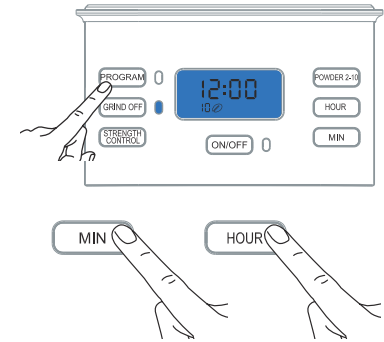


- When it comes to the preset time, the buzzer will sound 2 times. Then it will start automatically. If you want to cancel or edit the programmable function, press the PROGRAM Button. Then you can set the machine again. The coffee you get would less than the water you pour in as some water had been absorbed by coffee powder. For a better taste, please enjoy the coffee within 1 hour.




### 7.2 To change the Auto-On Time

- Push and hold the PROGRAM Button until the display shows the Auto-On time.  
- Push and hold the HOUR and then the MIN button to set a new Auto-On time.  
- Push the PROGRAM Button. The display reverts to the actual time and .



### 7.3 Checking the Auto-On Time

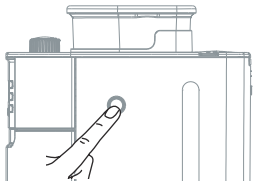
- Push and hold the PROGRAM Button. The display shows the Auto-On time.  
- Push the PROGRAM Button. The display reverts to the actual time and .



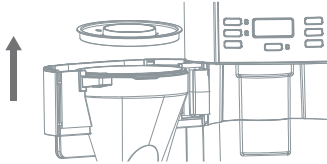
## 8. Care & Cleaning-Brewer

### 8.1 After brewing

- Make sure that brewing has finished and the machine has cooled down.
- Press the Filter Basket Release Button on the side of the machine to open the funnel container.



- Remove the filter ring.



- Take out the filter insert together with the permanent filter or disposable coffee filter.
- Empty the coffee grounds out of the permanent filter into the household waste or throw the disposable coffee filter together with the coffee grounds into the household waste. (Clean after brewing. Do not let used coffee sit for hours in the filter. Coffee oils will clog the mesh, causing the coffee to overflow the next time you brew coffee.)
- Rinse out the filter insert and permanent filter under flowing water, test that the drip stop closes completely under running water. (Do not use the

brush to clean, it will damage the filter and the seal ring the of funnel).



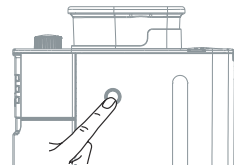
- Allow the filter insert and permanent filter to dry before placing back into the machine.

### 8.2 Daily cleaning

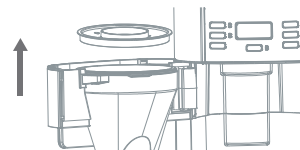
#### ⚠ CAUTION

Be sure to unplug this machine before cleaning and let the machine cool down completely. To protect against electrical shock, do not immerse cord, plug or unit in water or liquid.

- Press the Filter Basket Release Button on the side of the machine to open the funnel container.



- Remove the filter ring.



## 8. Care & Cleaning-Brewer

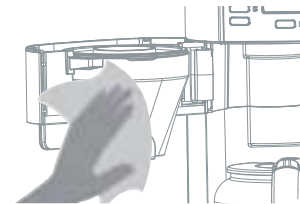
- Take out the filter insert together with the permanent filter or disposable coffee filter.
- Wash the filter insert and the permanent filter in warm water containing washing up liquid.

#### ⚠ TIPS

The filter ring, permanent filter and filter insert as well as the Coffee Carafe can also be cleaned in the dishwasher.



- Wipe the funnel container with warm water containing washing up liquid.



- Empty the Coffee Carafe.
- Wash the Coffee Carafe in warm water containing washing up liquid.



- Wipe the Keeping warm plate with a damp cloth.



- Thoroughly dry all components before placing them back in the machine.

### 8.3 Descaling The Machine

- Decalcification refers to the removal of calcium deposits that form over time on the metal parts of your machine. The mineral content of the tap water in your area and the frequency of use affects the rate of the calcium buildup, which can affect the functioning of your machine and the flavor of your coffee. To keep your coffee maker operating efficiently, you should clean away the mineral deposits left by the water regularly according to the water quality in your area and the frequency of use.
- If the drinking water is very hard, you will need to descale the machine earlier. If the brewing time increases or the machine becomes noisier, this is a sure sign that the coffee machine needs to be descaled.



## 8. Care & Cleaning-Brewer

- All hot water machine need descaling depending on the water hardness and how often the machine is used. Warranty claims cannot be made for a machine that is not functioning due to a failure to descale it properly.

### Descaling Solution

You have 3 options:

- One machine descaling tablet.
- Liquid descaler .
- 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.

#### ⚠ WARNING

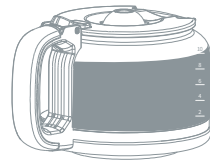
Health risks by use of incorrect descaler! Only use food-safe descaler to clean the parts that come in contact with water and coffee.

### Preparing for Descaling

Step1 - Make sure there is no filter with coffee grounds in the machine and the Coffee Carafe is clean.

Step2 - Remove the Coffee Carafe.

Step3 - Fill the Coffee Carafe up to the “10” mark with cold tap water.



Step4 - Fill the water tank with water and descaler to the 10 cup level (The rate of descaler and water is 1:100).

#### ⚠ WARNING

Health risks by use of incorrect cleaning agents! Only use food-safe cleaning agents to clean the parts that come in contact with water and coffee.

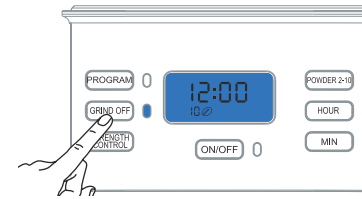
Step5 - Place the Coffee Carafe on the Keeping warm plate .

Step6 - Insert the Power Plug into a 120V AC power outlet & switch the power on.

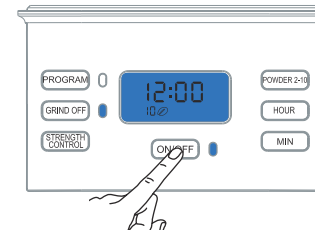
The machine switches on automatically.

Step7 - Press GRIND OFF Button , the blue GRIND OFF Indicator will be illuminated that the grinder is switched off.

## 8. Care & Cleaning-Brewer



Step8 - Press the ON/OFF Button once, the machine will start to brew directly.



- The ON/OFF Indicator will light up. The water/descaler solution will ready to run through the machine.

Step 9 - When the coffee carafe starts to dispense water and descaler,press the ON/OFF Button again to stop the coffee maker immediately, left the descaler deposit in it at least 15 minutes.

Step 10 - Press the ON/OFF Button again, the machine will brew directly.

- Wait until the machine beeps 3 times and the ☕ symbol goes out.

- Empty carafe to pour.

Step 11 - Repeat the Step 1-10 to remove the remains of the water/descaler solution and fill the water tank with cold tap water.

Step 12 - When there is no descaler solution smell, press the ON/OFF Button to switch off.

### Cleaning surfaces

Step 13 - Wipe heating plate with a clean, damp cloth.Never use rough, abrasive materials or cleansers to clean the heating plate. Do not dry the inside of the water tank with a cloth, as lint may remain.

## 8.4 In-Depth Descaling

- When you find that the cup of your choice and the amount of coffee brewed are much not enough, and the machine will automatically stop but there is still a lot of water left in the water tank, and if this phenomenon occurs repeatedly, it may be because the water quality is not good or the machine is not cleaned in time.

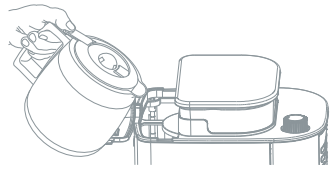
- The cause of this problem is that there is a build-up of limescale inside the heating tubes, which will result in a machine premature shut-down without brewing enough coffee. Actually for all kinds of coffee machines, accumulation of limescale is a common problem, it needs customers to remove limescale regularly because this will not only keep the machine clean, but also deliver better coffee tastes.

## 8. Care & Cleaning-Brewer

### Preparing for Descaling

Step 1 - Make sure there is no filter with coffee grounds in the machine and the Coffee Carafe is clean.

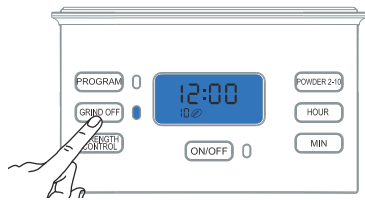
Step 2 - Fill the water tank with 20 grams of descaler and 800ML of water. If you use other descaler, please add an appropriate amount of descaler, follow Descaling Solution, page 28.



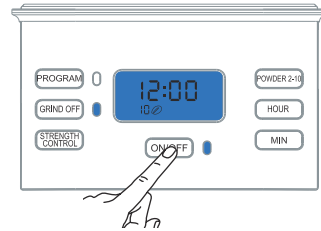
Step 3 - Place the Coffee Carafe on the Keeping warm plate .

Step 4 - Insert the Power Plug into a 120V AC power outlet & switch the power on. The machine switches on automatically.

Step 5 - Press GRIND OFF Button , the blue GRIND OFF Indicator will be illuminated that the grinder is switched off.



Step 6 - Press the ON/OFF Button once, the machine will start to brew directly.



- The ON/OFF Indicator will light up. The entire water/vinegar solution runs through the machine.

- Wait until the machine beeps 3 times and the ☕ symbol goes out.

Step 7 - Empty carafe to pour.

Step 8 - Repeat the Step 1-7 at least 3 times to fill the water tank with 20 grams of descaler and 800ML of water. Then check if the machine can be brewed normally.

Step 9 - If the machine can be brewed, remove the remains of the water/ descaler solution. Repeat the Step 1-7 at least 3 times to fill the water tank with cold tap water.

Step 10 - Press the ON/OFF Button to switch off.

If the machine can't be brewed, start to operate the Step 1-4, and continue with the following steps:

## 8. Care & Cleaning-Brewer

-Step 11 - Press GRIND OFF Button , the blue GRIND OFF Indicator will be illuminated that the grinder is switched off.

Step 12 - Press the ON/OFF Button once, the machine will start to brew directly.

- The ON/OFF Indicator will light up. The water/descaler solution will ready to run through the machine.

Step 13 - When the coffee carafe starts to dispense water and descaler, press the ON/OFF Button again to stop the coffee maker immediately, left the descaler deposit in it at least 3 days.

### ⚠ NOTE

the water in the water tank does not need to be poured out.

Step 14 - After 3 days, Insert the Power Plug into a 120V AC power outlet & switch the power on. The machine switches on automatically.

Step 15 - Press GRIND OFF Button , the blue GRIND OFF Indicator will be illuminated that the grinder is switched off.

Step 16 - Press the ON/OFF Button again, the machine will brew directly.

- Wait until the machine beeps 3 times and the ☕ symbol goes out.

Step 17 - Empty carafe to pour.

Step 18 - Repeat the Step 1-7 to remove the remains of the water/descaler solution and fill the water tank with cold tap water.

Then the machine can be brewed normally.

### ⚠ NOTE

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

## 9. Care & Cleaning-Grinder

### • Bean Container

When the bean container is empty, use a dry cloth to wipe off any oil deposits. Never pour any liquid into the bean container. Never try to disassemble the bean container.

### • The Grind Outlet

Periodically check the Grind Outlet for oil and coffee build-up. The Grind Outlet should be cleaned in any of the following situations:

- moisture or heavy oil build-up has caused the ground coffee to block the Grind Outlet, or
- you do not plan on using the grinder for more than a week.

For cleaning, please follow this sequence:

- Press the Filter Basket Release Button on the side of the machine to open the funnel container.
- Wipe the Grind Outlet with a dry cloth.

## 10. Troubleshooting Guide

### 10.1 Common Troubleshooting Guide

Problem	Cause	Way To Check	Remedy
The machine will not switch on.	The machine is not connected to the power supply.	Press the power button but it doesn't work, check if the plug is plugged in and if the plug is loose.	Plug the power plug into a socket outlet with earthing contact.
No coffee coming out of the grinder.	No coffee powder is coming out from the grinder.	Can't hear the grinding sound.	The machine burr is stuck or the motor malfunctions, contact Gevi Customer Care.
	It seems as though the coffee is completely clogged inside the grinder.	Can hear the grinding sound but no coffee powder comes out.	The Feeder Channel: Periodically check the feeder channel for oil and coffee build-up. As long as you can see coffee flowing freely through the feeder channel window there is no need to open the cover. The feeder channel should be cleaned in any of the following situations: <ul style="list-style-type: none"> <li>• moisture or heavy oil build-up has caused the ground coffee to block the feeder channel, or</li> <li>• you do not plan on using the grinder for more than a week.</li> </ul> For cleaning, please follow this sequence: <ul style="list-style-type: none"> <li>• Make sure the filter is inserted in the Filter Insert.</li> <li>• With a pointed tip push the small pin in the window down and slide the plastic cover forward.</li> </ul>

## 10. Troubleshooting Guide

Problem	Cause	Way To Check	Remedy
No coffee coming out of the grinder.	It seems as though the coffee is completely clogged inside the grinder.	Can hear the grinding sound but no coffee powder comes out.	<ul style="list-style-type: none"> <li>• Wipe the inside clean with a dry cloth.</li> <li>• Replace the feeder channel cover.</li> </ul>
Make a loud noise by the grinder.	Larger stones can block the burr grinder permanently. Note: Occasionally small stones can be found in between coffee beans. Very small stones will be processed through the burr grinder without any harm (the stone will end up in your filter - not in your brewed coffee).	Grinding sounds incorrect.	Push the On/Off Button to stop grinding and here is how you can avoid stones entering the bean container:
			1. Shake your bean bag thoroughly so that a stone will fall to the bottom of the bag.
			2. Before emptying the bottom half of the bag of beans into the bean container, check to see whether there are any particles that look like stones, and remove them.
Can't grind beans.	The blade is blocked or worn.	Grinding is activated but no grinding sound is heard.	1. Open the bean box to check and take out the foreign objects.
			2. Use a fine needle to clean the coffee powder on the knife.
			3. Adjust the intensity of the grinding beans to the maximum to allow the cleaned coffee powder to fall off.
			WARN:BEFORE THE CLEAN SHOULD DISCONNECT THE POWER.

## 10. Troubleshooting Guide

Problem	Cause	Way To Check	Remedy
Can't grind beans.	The blade is blocked or worn.	Grinding is activated but no grinding sound is heard.	4. Please contact with the authorized service facility for repair.
Powder can't go down the channel.	The powder outlet is blocked.	E1 warning appears on the screen.	Clean the powder outlet with a brush when the power is off.
Coffee overflow.	1. Overfill coffee powder.	Open the filter basket to check if there is spillage of ground coffee.	7g powder for 1-cup coffee recommended. Do not exceed 70g.
		2. Use filter paper and filter at the same time.	Use either filter paper or filter (the two cannot be used at the same time)
		3. Misplacement of carafe.	Fully insert to contact the bottom of the valve. Do not open the carafe lid .
		4. Carafe is taken away for more than 30s during the brewing process.	The carafe should not be taken away for more than 30 seconds during the brewing process.
		5. The filter basket is not closed	Close the filter basket firmly.
No water from the coffee machine.	Coffee Carafe not placed correctly under outlet.	Check that the Coffee Carafe is placed correctly on the hotplate.	Check that the Coffee Carafe is placed correctly on the hotplate and that it presses up the valve in the outlet.

## 10. Troubleshooting Guide

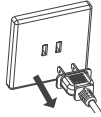





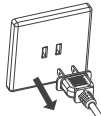

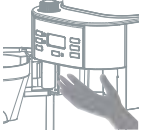
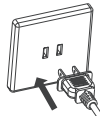


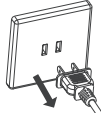

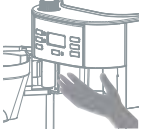

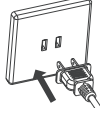


Problem	Cause	Way To Check	Remedy
No water from the coffee machine.	The pipe is blocked by scale.	No coffee or water flowing to the coffee carafe.	There is a build-up of limescale inside the heating tubes, which will result in a machine premature shut-down without brewing enough coffee, it needs customers to remove limescale regularly because this will not only keep the machine clean, but also deliver better coffee tastes. To descale and more details refer to "Descaling The Machine" and "In-Depth Cleaning".
	The drip stop has been removed from the filter basket.	Open the filter basket to check if the drip stop is properly installed.	Contact Gevi Customer Care.
Coffee is too watery.	Grind set too coarse.	The coffee is light in color or tastes weak.	Set the grind finer.
	Too little ground coffee.		Add a little more beans ,refer to "Operation Tips"
	Too much water was added.		Add a proper amount of water for brewing, if you choose 2 cups of powder and you should add 2 cups of water, otherwise the machine will finish boiling all the water in water tank, which would cause a weak coffee.

## 10. Troubleshooting Guide

Problem	Cause	Way To Check	Remedy
Keeping warm plate is not working.	Unplugging the socket or pressing the ON/OFF Button will not automatically heat preservation.	Move your hand near the warming plate and check if you feel the heat.	The heating plate will automatically keep warm for 2 hours after brewing, and then please go to the place where it can keep warm.
All display Indicators flash.	The machine must be descaled.	All display Indicators flash.	Carry out descaling.
Does not keep the grinding and brewing settings.	The machine loses power.	Press the power button but it doesn't work, check if the plug is plugged in and if the plug is loose.	If the machine loses power you have to reset the time and personal settings.As long as the machine is plugged in, the machine keep the grinding and brewing settings
Error codes E01 / E14	Problem with the grinder.	E1/E4 warning appears on the screen.	See the detailed description below: "Detail Troubleshooting Guide"
Error codes E12 / E13	PCB fault	E12/E3 warning appears on the screen.	See the detailed description below: "Detail Troubleshooting Guide"

# 10. Troubleshooting Guide

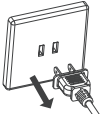
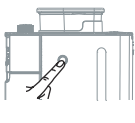
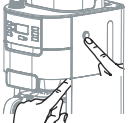
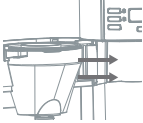
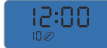
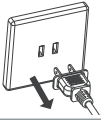

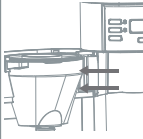

## 10.2 Detailed Troubleshooting Guide for Error Codes

Fault Performance	Error Display	Cause	Operation									
The machine does not drop powder and the motor does not move.	E01	The powder baffle can NOT be closed.	Step1:The powder is too much that exceed the funnel container (if the used coffee powder is not cleaned in time, it will be gathering more and more and eventually blocked the powder outlet of the bean grinder).						or		E01 is disappeared. The machine returned to normal status.	
			Unplug the powder supply.	Press lightly and vertically the Open Button on the side of the machine. Turn on the funnel container.	After turning on, check whether the coffee powder is exceeded the filter. If so, please pour out the coffee powder.	Plug in the power supply.	Check whether the E01 is still displayed. Please proceed to step 2.					
			Step2:The powder baffle is not cleaned and full of coffee powder						or		E01 is disappeared. The machine returned to normal status.	
			Unplug the powder supply.	Press lightly and vertically the Open Button on the side of the machine. Turn on the funnel container.	After turning on, Wipe the powder baffle with a dry cloth, and clean the residual coffee powder around the powder baffle.	Plug in the power supply.	Check whether the E01 is still displayed. Please proceed to step 3.					
			Step3:You have added the damp/ overnight coffee bean or water has been poured into the bean box, which will cause the coffee powder to become damp. The damp powder will block the powder baffle which made it unable to close							or		E01 is disappeared. The machine returned to normal status.
			Unplug the powder supply.	Press lightly and vertically the Open Button on the side of the machine. Turn on the funnel container.	After turning on, Touch the powder outlet to check whether the coffee powder is damp.	The time is depends on how much wet of coffee powder. Wait until the powder become dry, touch the powder outlet, feel with your hands whether the coffee powder is dry. If so wipe it with a dry cloth.	Plug in the power supply.	Check whether the E01 is still displayed. Contact professional to open the bean box for maintenance.				

# 10. Troubleshooting Guide

Fault Performance	Error Display	Cause	Operation								
The machine does not drop powder and the motor does not move.	E02		Step1: Check whether the powder is too much that exceed the funnel container (if the used coffee powder is not cleaned in time, it will be gathering more and more and eventually blocked the powder outlet of the bean grinder)						or		
			Unplug the powder supply.	Press lightly and vertically the Open Button on the side of the machine. Turn on the funnel container.	After turning on, check whether the coffee powder is exceeded the filter. If so, please pour out the coffee powder.	Plug in the power supply.	Check whether the E01 is still displayed. Please proceed to step 2.		E02 is disappeared. The machine returned to normal status.		
			Step2: Check whether the powder baffle is not cleaned and full of coffee powder						or		
			Unplug the powder supply.	Press lightly and vertically the Open Button on the side of the machine. Turn on the funnel container.	After turning on, Wipe the powder baffle with a dry cloth, and clean the residual coffee powder around the powder baffle.	Plug in the power supply.	Check whether the E02 is still displayed. Please proceed to step 2.		E02 is disappeared. The machine returned to normal status.		
			Step3: Check whether you have added the damp/overnight coffee bean or water has been poured into the bean box, which will cause the coffee powder to become damp. The damp powder will block the powder baffle, which made it unable to open.						or		
			Unplug the powder supply.	Press lightly and vertically the Open Button on the side of the machine. Turn on the funnel container.	After turning on, Touch the powder outlet to check whether the coffee powder is damp.	The time is depends on how much wet of coffee powder. Wait until the powder become dry, touch the powder outlet, feel with your hands whether the coffee powder is dry. If so wipe it with a dry cloth.	Plug in the power supply.	Check whether the E02 is still displayed. Contact professional to open the bean box for maintenance.	E02 is disappeared. The machine returned to normal status.		

# 10. Troubleshooting Guide

Fault Performance	Error Display	Cause	Operation						
	E14	Hard objects such as sand and stone that cause the bean grinder to be blocked, the motor stop to grind.	Unplug the power supply, Contact a professional to open the bean box and remove the foreign objects.						
The funnel container can NOT be closed	No error display	Follow the steps below.						or	The funnel container can not close, contact professional to open the bean box for maintenance.
			Unplug the powder supply.	Press lightly and vertically the Open Button on the side of the machine. Turn on the funnel container.	After turning on, The button can be expanded and contracted with the filter switch. Press the Open Button vertically and check whether the snap is retracted or not until the snap can retracted and the button pops up.	Check whether the funnel container can close.	The funnel container can close. The machine returned to normal status.		
The funnel container can NOT be opened.	No error display	Follow the steps below.					or	The funnel container can not open, contact professional to open the bean box for maintenance.	
			Unplug the powder supply.	Press the Open Button vertically until the pops up.	Check whether the funnel container can open.	The funnel container can close. The machine returned to normal status.			
The machine cannot work.	E10	The internal component is disconnected.	please contact with the authorized service facility for repairing.						
	E12	Receive data error.	Check whether the socket of the powers supply board connected to the control board is plugged in tightly or has poor contact.						
The machine does not drop powder and the motor is idling.	No error display	It might be the carbonized beans or hard objects such as sand and stone that cause the bean grinder to be blocked, the motor is idling.	Unplug the power supply, Contact a professional to open the bean box and remove the foreign objects.						



# 11. Frequently Asked Questions

## 11.1 Technical Questions

Q1. There is no coffee coming out of the grinder. It seems as though the coffee is completely clogged inside the grinder. What do I do?

A. Please follow the steps outlined in "Operation-Make Coffee With Coffee Beans".

Q2. Can the grinder run without beans in the bean container?

A. Yes.

Q3. Can I have different grind amount settings for the current and the programmed mode?

A. Yes, Press PROGRAM Button again to cancel programmable mode, press the POWDER 2-10 Button to change grind amount you need.

Q4. How long does the machine keep the grinding and brewing settings?

A. As long as the machine is plugged in. If the machine loses power you have to reset the time and personal settings (see "Programmable Timer Function").

Q5. How do I know if the display shows the current or the programmed setting?

A. The display always shows the current setting. To view the programmed setting push and hold the PROGRAM Button. The display will show "AUTO" and all settings for the Auto-On function.

Q6. Beans spilled into the water container. What do I do?

A. Unplug the machine, remove the carafe, empty the bean container (as well as you can), remove the filter holder insert and filter, open the water container lid and turn the machine upside down over a sink. After replacing all parts, reset the time and program the machine again.

# 11. Frequently Asked Questions

## 11.2 Coffee Questions

Q1. How much coffee should I use?

A. The grinder grinds approximately between 7 seconds (setting "2, mild") and 40 seconds (setting "10, strong"). See page 11-14.

Q2. I want a full pot of coffee at 8:00 AM. What time should I program the grinder to start?

A. Set the timer 15 minutes earlier (in this case at 7:45 AM).

Q3. The grinder makes a loud noise? No coffee is processed.

A. A stone blocks the grinder.

## 12. 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;

## 12. 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 machine 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.

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

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.

Transport:  
When sending the machine, use the original packing materials, the inner and outer cartons or use approximately 2” of bubble wrap and secure the machine properly. Any damage in transit is NOT covered by this warranty