



3-in-1 Smart Espresso Coffee Machine

Grinder | Brewer | Frother



INSTRUCTION BOOKLET

GECME020DE-U

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

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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.

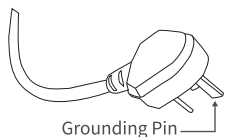
Risk of Fire or Electric Shock. Do not remove this cover. No user serviceable parts inside. Repair should be done by authorized service personnel only.

⚠ NOTE

SAVE THIS INSTRUCTION BOOKLET

For electronic instruction booklet, please contact Gevi support team.

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.

1. Important Safeguards

Power Cord Instructions:

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

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

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

Product Notices:

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

2. Know Your Machine

Model: GECME020DE-U
 Electrical Parameters: 120V~ 60Hz 1500W



Spoon



350mL Stainless Steel Milk Jug



Dual Wall Filters (1 cup & 2 cup)



Single Wall Filters (1 cup & 2 cup)



58mm Stainless Steel & Aluminum Tamper

2. Know Your Machine

Re.	Description	Specification
A	Hopper Lid	With silicone sealing ring can better seal the beans.
B	Removable Bean Hopper	-The 250g bean hopper features antispill gates that prevent coffee beans from escaping onto the countertop when being removed. -Turn the Hopper from coarse to fine to adjust the Grind Setting & maximize 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 filters.
E	Grinding Cradle	The Grinding Cradle can hold the Portafilter.
F	Removable Drip Tray	Includes a water level indicator which floats through the Grill indicating when the tray is full and requires emptying.
G	Non-slip Feet	The non-slip silicone feet ensure that the coffee machine remains stable on the benchtop during use.
H	Removable 2.8L Water Tank	Push back the lid & fill with cold water, or remove the Water Tank by opening the lid, lifting upwards using the handle located inside.
I	Warming Plate with Tamper Area	-Preheats cups & glasses which helps to retain the essential characteristics of true espresso aroma & a rich, sweet taste. - Tamper area located on the top of the Warming Plate for convenient access & storage.
J	Steam/Hot Water Dial	Turn left to select steam, turn right to select hot water.
K	Group Head - 58mm Commercial Size	The wider size allows a more even extraction of the tamped coffee grinds.
L	Portfilter - 58mm Commercial Size	The portafilter allows a more even extraction of the tamped coffee powder, resulting in a perfect tasting coffee.

2. Know Your Machine

Model: GECME020DE-U
 Electrical Parameters: 120V~ 60Hz 1500W



2. Know Your Machine

Re.	Description	Specification
M	Accessories Storage Area	The accessories include a cleaning disc, a cleaning brush, a straw cleaning brush & a cleaning pin are stored in the toolbox behind the drip tray.
N	Rubber Handle	Silicone material allows any movement of the Steam Wand to a desired position without burning fingers.
O	Steam & Hot Water Wand	Stainless steel 360° swivel-action. Steam wand for effortless milk frothing.
P	Froth Nozzle	Outlet for steam or hot water.
Q	Extra Tall Cup Height	A 180mm large tall mug or glass for extracting coffee directly when drip tray is removed.
R	POWER Button & Light	-Press button to turn on the machine. The POWER LIGHT will illuminate & pulse to indicate it is heating up. -The machine will automatically enter sleep mode after 5 minutes, the POWER LIGHT will stop illuminating.
S	GRIND Button	☕ Single-shot Grind Mode ☕☕ Double-shot Grind Mode ☕ M Manual-shot Grind Mode
T	CLEAN Light	Flash white when the machine has cumulatively worked for 100 cycles.
U	Pressure Gauge	Visualized pressure gauge helps you make good espresso to better suit your taste.
V	STEAM/HOT WATER Light	STEAM/HOT WATER Light illuminates when DIAL stays in the vertical position and is ready to steam & hot water.
W	BREW Button	Turn left to select steam, turn right to select hot water. ☕ Single-shot Mode ☕☕ Double-shot Mode ☕ M Manual-shot Mode
X	PROGRAM Button	-Customize grind amount & espresso by using 1 cup and 2 cup. -Customize coffee temperature. -Customize pre-infusion profile.

3. More Details

Removable Bean Hopper

The 250g bean hopper features anti-spill gates that prevent coffee beans from escaping onto the countertop when being removed.

Conical Burr Grinder

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

Personalized Dose Control

- Single-shot Grind Mode: Customisable & Auto-shut.
- Double-shot Grind Mode: Customisable & Auto-shut.
- Manual-shot Grind Mode: Free to control.

Anti-Static Grinding

Grind fine powder evenly without agglomeration, avoid flying powder, residual powder and accumulation of powder.

Active Temp Control and Dual-heating System with Double 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. Immediate beverage preparation for extracting coffee and steaming milk.



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.

3-in-1 Customizable Brew Settings

- Single-shot Mode: Customisable & Auto-shut.
- Double-shot Mode: Customisable & Auto-shut.
- Manual-shot Mode: Free to control.

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.

Customizable Extraction Temperature

Allows water temperature to be switched between 89°C/192.2°F, 92°C/197.6°F and 95°C/203°F to cater for personal preferences. The recommended temp is 92°C/197.6°F.

Customizable 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.

- Gentle Pre-infusion
- Distinct Pre-infusion
- Constant Pre-infusion

Commercial Style Steam Wand

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

Simultaneous Coffee & Steam

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

4. Before First Use

4.1 Remove Packaging

Ensure all packaging has been removed.

4.2 Position Machine

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

4.3 Wash & Dry Parts

Wash the parts listed below in warm water:

- 350mL Stainless Steel Milk Jug
 - Portafilter
 - Stainless Steel Dual Wall Filters (1 cup & 2 cup)
 - Stainless Steel Single Wall Filters (1 cup & 2 cup)
 - 58mm Stainless Steel & Aluminum Tamper
 - Spoon
 - Cleaning Brush
 - Straw Cleaning Brush
 - Cleaning Pin
 - Cleaning Disc
 - Room Saving Toolbox
 - Drip Tray
 - Removable Water Tank
- Rinse & allow thorough air drying.

△ NOTE

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

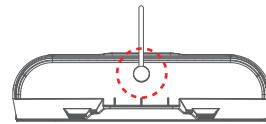
4.4 Prime the Machine

△ IMPORTANT

These priming steps must be completed prior to first use.

• Fill Water Tank

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

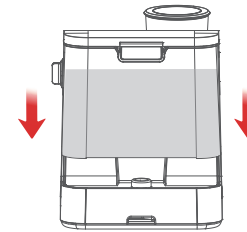


Step 2 - Extract the tank by pulling it upwards.

Step 3 - Open the lid and fill enough pure water (recommended) in advance but not exceed the MAX line of the water tank, and do not add too little water, otherwise when the water runs out the water pump will make a loud noise and affect the coffee effect.

Step 4 - Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.

4. Before First Use



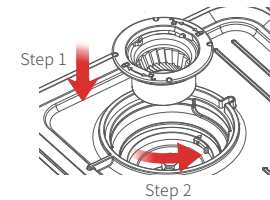
△ NOTE

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

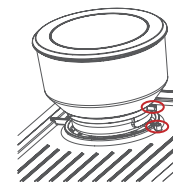
• Install Bean Hopper

Step 1 - Use the handle to put the top burr into the grinder collar. The top burr will be flush with the surface of the grinder collar.

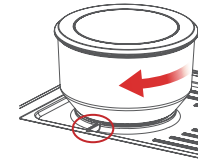
Step 2 - Rotate the grinding ring clockwise & place the handle down.



Step 3 - Align the hopper guide with the red grinder interlock.



Step 4 - Insert bean hopper into the grinder collar, lightly pushing down, turn the bean hopper in a clockwise direction to lock the hopper into place. At grind setting 30, hopper gates are fully open.



• Power

Step 1 - The knob is in the standby position.
Step 2 - Insert the Power Plug into a 120V AC power outlet & switch the power on.
Step 3 - 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, GRIND, BREW, and PROGRAM buttons are always on in blue, and the STEAM/HOT WATER Light is always on in white, the machine is in the READY state for all features.



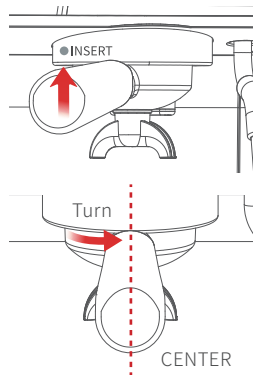
4. Before First Use

• Insert Portafilter

Step 1 - Place double cup filter basket inside the portafilter.

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

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



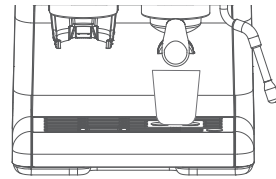
△ NOTE

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

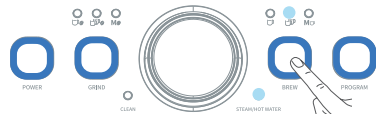
• Cleaning

Clean the Group Head

Step 1 - Put a container under the Group Head.



Step 2 - Press Brew button 2 times, wait for 2 seconds and the water should start flowing from the Group Head. Allow some water to run through until the machine stops.

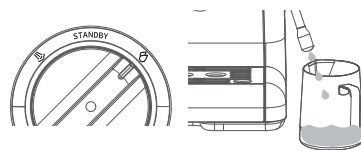


Step 3 - Pour away the water in the container.

Clean the Steam Wand/Froth Nozzle

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

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



4. Before First Use

Step 3 - Return knob to STANDBY position, and the machine will return to the READY state.

△ NOTE

- 1-To achieve the best flavor, we recommend you operate the machine on 120V 60Hz.
- 2-The coffee machine is equipped with a UL plug and can work normally only when connected

to a voltage of 100-120V. To prevent any burning out, do not connect the coffee machine to any improper power supply. If it is not connected to a voltage of 100-120V, you have to make sure an adapter is being used, otherwise malfunctions or burn out may occur.
3-If there is no water flowing out, please refer to Troubleshooting, page 63.

5. Grinding Guide

5.1 Brief Introduction

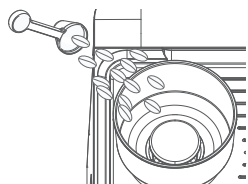
		Single-shot Grind Mode	Press 1 time to select Single-shot Grind Mode, wait for 2 seconds the grinder will start grinding automatically and then it will automatically stop.
		Double-shot Grind Mode	Press 2 times to select Double-shot Grind Mode, wait for 2 seconds the grinder will start grinding automatically and then it will automatically stop.
		Manual-shot Grind Mode	Press 3 times to select Manual-shot Grind Mode, wait for 2 seconds the grinder will start grinding automatically. When you get the desired amount of powder, press again to stop.

5. Grinding Guide

5.2 Tips for Grinding

Prepare the Beans

1-Prepare your preferred amount of fresh coffee beans, open the Hopper lid and then add the beans into the Bean hopper.(The bean hopper holds up to 250g of beans at a time. We suggest each time adding your daily amount of coffee beans into the bean hopper. Don't add too many once.)



2-After coffee beans are added to the bean hopper, press the bean hopper lid tight to avoid coffee beans being moisturized.

For optimum flavour & extraction

A. The grind settings 0-15 are suitable for medium or dark roasted beans, 15 and above can be used for light, medium, and dark roasted beans, but very dark beans are not suitable for very fine grind settings, and 8 and above are more suitable, otherwise, your grinder will be easily blocked. So the deeper the roast level, the more

oily the beans would be, and the more frequent deep cleaning is required.

B. If you don't maintain and clean the grinder properly, as those beans can leave some greasy residue in the burrs and feeder channels. The oil residue can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee is controlled by the selection of coffee cups or grinding time. Therefore, you will find that fewer and fewer coffee grinds would be produced by grinding with the same cup setting or time setting.

C. Do not use light roasted beans with the grind settings below 15, because the lightly roasted beans are of high density and hard to grind, if you grind them with a fine setting, fewer coffee grinds will come out and they would be sticky, which can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee is controlled by the selection of coffee cups or grinding time. Therefore, you will find that fewer and fewer coffee grinds would be produced by grinding with the same cup setting or time setting.

5. Grinding Guide

D. Do not fill the bean hopper with frozen or coated beans, moisture will seep into the burr and ground channels. Over time this will cause the same problem as that in point A.

E. Do not add any liquid flavorings or syrups to the beans, otherwise it will cause the same result as that in point A.

F. We recommend quality 100% Arabica beans with a "Roasted On" date stamped on the bag, not a "Best Before" or "Use By" date. Buy in small batches to reduce the storage time. Coffee beans are best consumed between 5-20 days after the "Roasted On" date. Ideally only grind directly before the extraction to maximize flavor.

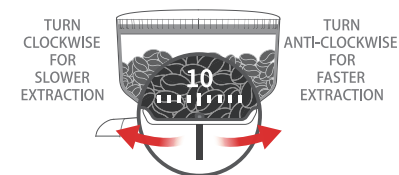
Setting the Grind Size

1-The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso.

- If the grind is too fine(looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be OVER-EXTRACTED, dark in color and bitter in flavor.

- If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be UNDER-EXTRACTED and lacking in color and flavor.

2-We suggest you start at setting 10 and adjust as required. Adjust size towards left or right as required so the top edge of the metal cap on the tamper should be level with the top of the filter basket after the coffee has been tamped.(The smaller the number, the finer the grind size; the larger the number, the coarser the grind size.)



Use the correct method to adjust the grind size settings:

Situation 1:When you want to adjust a fine setting to a coarser setting, just rotate the Grind Regulator directly before grinding.

Situation 2:When you want to adjust a coarse setting to a finer setting.

- If there are no coffee beans inside the grinder, you can rotate the Grind Regulator directly to achieve your setting;
-But if there are coffee beans inside the grinder, you cannot rotate the Grind Regulator forcibly, otherwise, grinder

5. Grinding Guide

damage may occur. In this case, you can either grind all the coffee beans inside the grinder and then adjust the grind setting directly, or grind beans and rotate the Grind Regulator simultaneously to achieve your fine setting.

△ TIPS

1-It is normal that the Grind Size Selector will need to be adjusted a few times to achieve the correct extraction rate. Start with the suggested settings, extract an espresso, then refer to the Extraction Guide, page 28, to determine what adjustments need to be made.

2-Grind dose volumes of the Single-shot and Double-shot may need to be re-set after a change of coffee bean type or grind setting.

Grind Dose

1-Ensure the hopper is locked into position and is filled with fresh coffee beans.

2-Ensure the filter is completely dry before placing the portafilter into the grinding cradle.

Single-shot Grind Mode

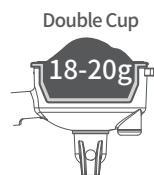
Press the GRIND button once and the single-shot grind indicator will keep white light fixed, wait for 2 seconds the grinder will start grinding autom-

atically and then it will automatically stop.



Double-shot Grind Mode

Press the GRIND button twice and the double-shot grind indicator will keep white light fixed, wait for 2 seconds the grinder will start grinding automatically and then it will automatically stop.



△ TIPS

1-If you want to stop grinding halfway before the cycle is finished in Single-shot Grind Mode/Double-shot Grind Mode, press the GRIND button to stop grinding, then press the GRIND button again to grind the remaining preset dose.

2-If you want to end grinding in Single-shot Grind Mode/Double-shot Grind Mode, press the GRIND button to stop grinding, and wait for 10 seconds without any operation to automatically exit the mode.

5. Grinding Guide

Manual-shot Grind Mode

Manually control dose without re-programming the preset dose.

1-Press the GRIND button three times and the manual-shot grind indicator will keep white light fixed, and wait for 2 seconds the grinder will start grinding to extract a manual-shot of powder, allowing the fresh ground coffee to fill the portafilter.

2-Press the GRIND button to stop grinding when getting the desired amount of powder(it will automatically stop after 60s). Press the POWER button again to exit the Manual-shot Grind Mode.

△ NOTE

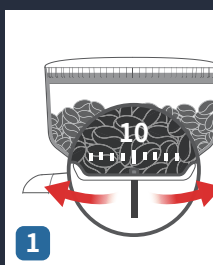
1-A spoon of flat coffee grinds is approximately equal to 7g. Collect the coffee grinds with the spoon and shake it gently to make the surface flat, the amount of coffee grinds is around 7g.

2-Tap the portafilter several times to distribute the coffee grinds evenly in the filter basket.

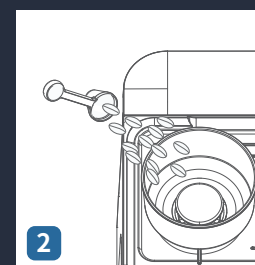
3-It is normal for the correct dose of coffee grinds to appear overfilled in the filter before tamping.

4-Use a single wall filter basket to grind just enough coffee to fill the filter basket. You may need to experiment with how long the grinder needs to run to achieve the correct dose.

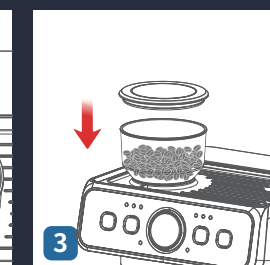
5.3 Operation



Check whether the Grind Size has been adjusted. (For details about setting the grind size, see "Setting the Grind Size", page 16.)

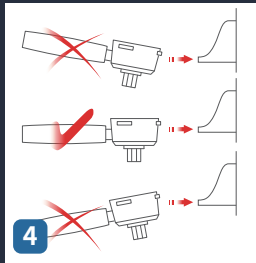


Fill bean hopper with freshly roasted coffee beans.

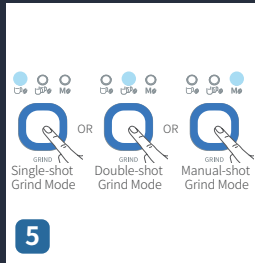


Install the Hopper lid of the Bean Hopper.

5. Grinding Guide



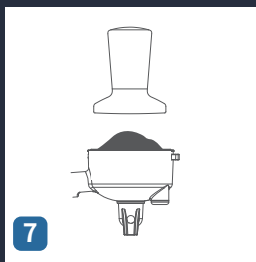
4 Properly insert the portafilter into grinding cradle. (If the portafilter is not installed parallel to the machine, the coffee will splash and leak from the gap of the connection position.)



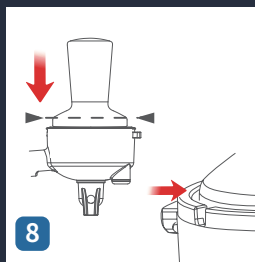
5 Press GRIND button to choose Grind Mode, wait for 2 seconds the grinder will start grinding automatically. (For details about choosing the grind mode, see "Grind Dose", page 17.)



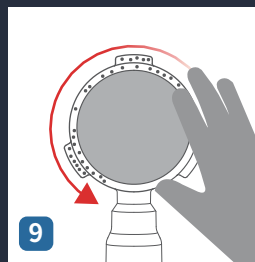
6 Grinding will automatically stop. However, if you want to stop grinding before the cycle is finished, press GRIND button again.



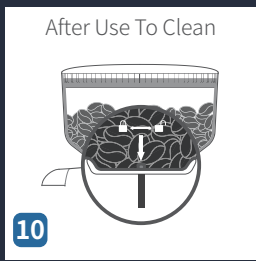
7 Evenly tamp (press) grinds to the level indicated.
-Single Cup=13-15g of grinds.
-Double Cup=18-20g of grinds.



8 As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter basket AFTER the coffee has been tamped.



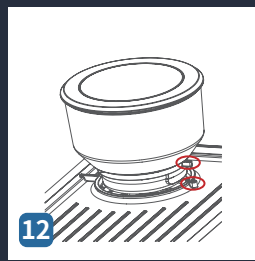
9 Wipe away any excess grinds to clear edges.



10 After Use To Clean
Rotate the Bean Hopper counterclockwise to the end, align the lock mark with the convex point, and take out the Bean Hopper.



11 Open the Hopper lid of the Bean Hopper, empty the coffee beans in the bean hopper into an air tight container, and install the Hopper lid of the Bean Hopper.

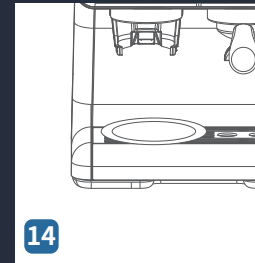


12 Align the hopper guide with the red grinder interlock.

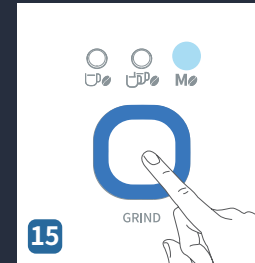
5. Grinding Guide



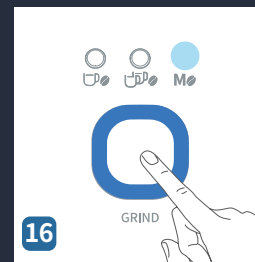
13 Insert bean hopper into the grinder collar, lightly pushing down, turn the bean hopper in a clockwise direction to select the coarsest setting.



14 Put a dish under the powder outlet.



15 Press the Grind button 3 times, wait for 2 seconds the grinder will start grinding automatically.



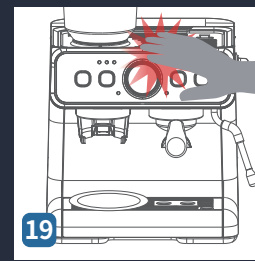
16 When you hear the sound of the machine idling, press the Grind button to stop working.



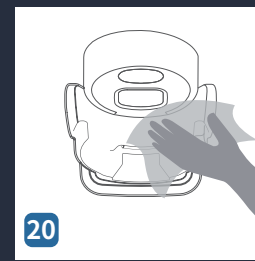
17 Unplug the power after turning off the machine.



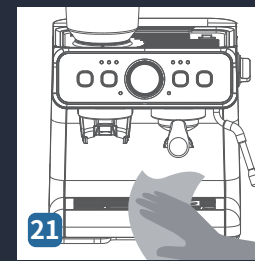
18 Use a straw cleaning brush to poke in and out of the powder channel from above, clean the channel, and poke 30-50 times.



19 Tap the top 3-5 times, then remove the plate and discard the ground coffee.



20 Wipe the powder outlet.



21 Wipe the surface of the Drip Tray with a clean cloth.

5. Grinding Guide

△ TIPS

- 1-When an abnormal grind dose volume or grind setting happens, stop the grinder immediately and do not activate it again, otherwise, motor burnout may occur.
- 2-Perform a grinder deep cleaning every one or two weeks to avoid grinder blockage.

5.4 Re-programming Dose

To begin programming, press the PROGRAM button and the machine will beep once. This indicates the machine is in programming mode. Then press the GRIND button to confirm selection of custom grind.



Re-program Single-shot Grind Mode

1

Press the GRIND button once, wait for 2 seconds to extract a custom dose.

2

Allow fresh ground coffee to fill the portafilter.

3

When you reach your desired single-shot grind dose, press the GRIND button to stop.

5. Grinding Guide

△ TIPS

If you don't press the PROGRAM button within 10 seconds after your desired amount of ground coffee is reached, your re-programming will not be saved.

4

Press the PROGRAM button within 10 seconds, single-shot grind indicator will flash twice then turn off, the single-shot grind dose has been saved.

5

The machine will return to the READY state.

Re-program Double-shot Grind Mode

1

Press the GRIND button twice, wait for 2 seconds to extract a custom dose.

2

Allow fresh ground coffee to fill the portafilter.

3

When you reach your desired double-shot grind dose, press the GRIND button to stop.

4

Press the PROGRAM button within 10 seconds, double-shot grind indicator will flash twice then turn off, the double-shot grind dose has been saved.

5

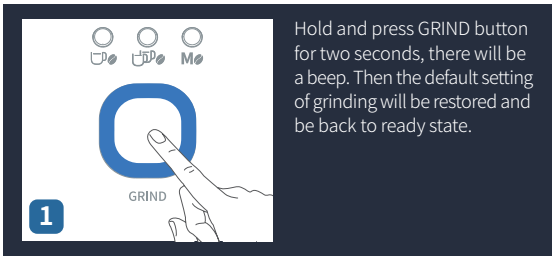
The machine will return to the READY state.

△ TIPS

If you don't press the PROGRAM button within 10 seconds after your desired amount of ground coffee is reached, your re-programming will not be saved.

5. Grinding Guide

Resetting Default Dose



6. Espresso Making 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.
		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 Making the Perfect Espresso

Bean Requirement

A - Adding your daily amount of coffee beans into the bean hopper. Don't add too

6. Espresso Making Guide

many once.

After coffee beans are added to the bean hopper, press the bean hopper lid tight to avoid coffee beans being moisturized.

B - Do not fill the bean hopper with frozen or coated beans, moisture will seep into the burr and ground channels.

C-Freshness of Beans: We recommend quality 100% Arabica beans with a 'Roasted On' date stamped on the bag, not a 'Best Before' or 'Use By' date. Buy in small batches to reduce the storage time. Coffee beans are best consumed between 5–20 days after the 'Roasted On' date. Stale coffee may pour too quickly from the portafilter spouts and taste bitter and watery.

Roast Degree of Coffee Beans

For making espresso, medium- or dark-roasted coffee beans are well-suited. If you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor.

Grind Size

To make a good espresso, a fine grind is a must. When grinding coffee beans, the grind size should be fine but not too fine. The grind size will affect the rate at

which the water flows through the ground coffee in the filter basket and the taste of the espresso. If the grind is too fine (looks like powder and feels like flour when rubbed between the fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be OVER EXTRACTED, dark in colour and bitter in flavour. Besides, a too-fine grind will more easily lead to a blockage in which water overflows through the edges of the portafilter. If the grind is too coarse, the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be UNDER EXTRACTED and lacking in color and flavor.

A - The grind size setting range is 8-10 for espresso. The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso. If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be UNDER EXTRACTED and lacking in color and flavor.

B - We suggest you start at setting 10 and adjust as required. Adjust size towards left or right as required so the top edge of the metal cap on the ta-

6. Espresso Making Guide

mpet should be level with the top of the filter basket after the coffee has been tamped. (The smaller the number, the finer the grind size; the larger the number, the coarser the grind size.)

C - It is normal that the Grind Size Selector will need to be adjusted a few times to achieve the correct extraction rate. Start with the suggested settings, extract an espresso, then refer to the Extraction Guide to determine what adjustments need to be made.

Grind Dose

A - Add a proper amount of coffee grinds to the portafilter, the dose of the single cup is around 13-15 grams, and the double cup is around 18-20 grams. After the coffee grinds are tamped, the surface of the grinds should not pass the MAX marking on the filter.

B - Grind dose volumes of the Single-shot and Double-shot may need to be reset after a change of coffee bean type or grind setting.

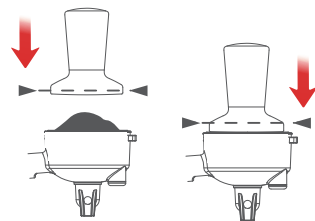
Suitable Filter

Use double-wall filters if you use pre-ground coffee or when you are not so familiar with the machine and not experienced in brewing coffee. Use single-wall filters if you grind fresh

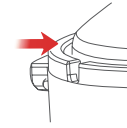
whole beans and when you are familiar with the machine as well as experienced in brewing coffee because brewing with a single-wall filter requires fresher coffee grounds and a higher level of brewing techniques.

Tamping Force

Tap the portafilter several times to collapse and distribute the coffee evenly in the filter basket. Using the tamper, tamp down the coffee grinds firmly with pressure around 10-15kg but not too hard to avoid a blockage, in which water overflows through the edges of the portafilter. As a guide, the top edge of the cap on the tamper should be level with the top of the filter basket AFTER the coffee has been tamped. The amount of pressure is not as important as the consistent pressure every time. After tamping, make sure to wipe away any excess coffee grinds on the edges of the portafilter before installing it into the group head.



6. Espresso Making Guide



NOTE

- 1- Isolating changes to grind size & tamping force will assist in producing a consistent taste every time.
- 2- If the coffee grinds exceed the MAX line after being tamped, you can continue to tamp. If the grinds are too firm to tamp down, take some grinds out and then re-tamp.

Water Temperature

Before brewing, make sure that the pre-heating process finishes. At this point, the POWER, GRIND, BREW, and PROGRAM buttons are always on in blue, and the STEAM/HOT WATER Light is always on in white.

Purging the Group Head

Before placing the portafilter into the group head, run a short flow of water through the group head by pressing the BREW button. This will stabilize the temperature prior to extraction.

Cups

If for 2 shots with 1 cup, it is recommended that the capacity of the cup is about 100mL. While for 2 shots with 2 cups or 1 shot with 1 cup, it is recommended that each cup is about 70mL. The cups without pre-heating or too large will make the temperature of the espresso drop quickly, resulting in a poor flavor.

Extracting Espresso Speed

If the group head, filter basket, and portafilter are not blocked, as a guide, the espresso will start to flow after 8-12 seconds (infusion time) and should be the consistency of dripping honey. If the espresso starts to flow after less than 7 seconds, you have either under-dosed the filter basket and /or the grind is too coarse. This is an UNDER-EXTRACTED shot. If the espresso starts to drip but doesn't flow after 12 seconds, the grind is too fine. This is an OVER-EXTRACTED shot.

Shot Volume

Around 50mL per cup is recommended.

Single-shot Mode

Press the BREW button once and the single-shot indicator will keep white

6. Espresso Making Guide

light fixed, wait for 2 seconds to extract a single shot of espresso at the preset volume (approx. 50 ± 10 mL). The extraction will start using the low pressure pre-infusion. The machine will stop after the preset volume has been extracted.

Double-shot Mode

Press the BREW button twice and the double-shot indicator will keep white light fixed, wait for 2 seconds to extract a double shot of espresso at the preset volume (approx. 70 ± 10 mL). The extraction will start using the low pressure pre-infusion. The machine will stop after the preset volume has been extracted.

NOTE

- 1-The amount of espresso extracted in the cup will vary depending on your grind size and grind amount settings.
- 2-Press the BREW button to end brewing cycle in Single-shot Mode/ Double-shot Mode, press the BREW button again to rebrew the preset volume(it also will automatically exit after 10 seconds without any operation).

Manual Shot Volume

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

- Press the BREW button 3 times and the manual-shot indicator will keep white light fixed, wait for 2 seconds. The extraction will enter pre-infusion.
- Press the BREW button to stop once the desired volume of espresso has been extracted. Press the POWER button again to exit the manual shot volume mode.

TIPS

- 1-Due to pre-infusion time, the espresso will not start to flow immediately.
- 2-As a guide, the espresso will start to flow after 4-7 seconds (infusion time) and should be the consistency of dripping honey.
- 3-If the espresso starts to flow after less than 3 seconds you have either under dosed the filter, the grind is too coarse and/or the tamping force is too light. This is an UNDER-EXTRACTED shot.
- 4-If the espresso starts to drip but doesn't flow after 8 seconds, then you have either over dosed the filter, the grind is too fine and/or the tamping force is too heavy. This is an OVER-EXTRACTED shot.

6. Espresso Making Guide


TIPS

- 5- A great espresso is about achieving the perfect balance between sweetness, acidity, and bitterness. The flavour of your coffee will depend on many factors, such as the freshness of coffee beans, the roast degree of coffee beans, grind size, grind dose, tamping force, water temperature, cup size and shot volume. Experiment by adjusting these 11 factors just one at a time to achieve the taste of your preference.
- 6-Experiment by adjusting these factors just one at a time to achieve the taste of your preference, see '6.3 Extraction Guide', page 28.

6.3 Extraction Guide



✓
Within Espresso Range



CORRECT EXTRACTION

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

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



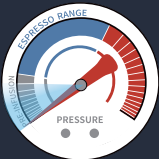






NOTE

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

6. Espresso Making Guide









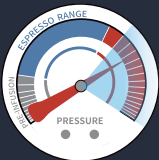
Under Espresso Range



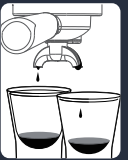
Watery Extraction

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

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Cups	Shot Volume
		Use Light or too Dark Roasts.	Too Coarse	Too Little	Too Light	Without Preheating and not suitable size
						
What to Do	Medium or Dark Roasts	Adjust to a Finer Grind Size.	Add More Ground Coffee.	Increase Tamping Force.	Preheat and Change to a Smaller Cup.	Brew Less Coffee.









Over Espresso Range



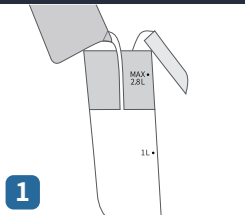
Over Extraction

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


Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Cups	Shot Volume
		Use Light or too Dark Roasts.	Too Fine	Too Much	Too Heavy	Without Preheating and not suitable size
						
What to Do	Medium or Dark Roasts	Adjust to a Coarser Grind Size	Add Less Ground Coffee.	Reduce Tamping Force.	Preheat and Change to a Bigger Cup.	Brew More Coffee.

6. Espresso Making Guide

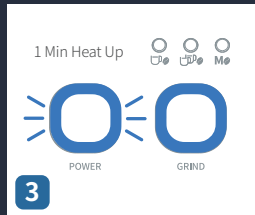
6.4 Operation



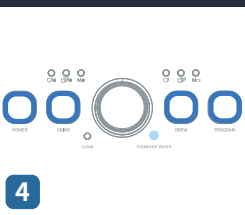
1 Extract the tank by pulling it upwards. Fill the water tank with clean and fresh water (Do not exceed the MAX line).



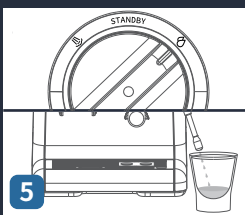
2 Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.




3 Insert the Power Plug. Press POWER button, the POWER Light will illuminate & pulse to indicate the Thermoblock is heating up.




4 LIGHTS are always on in blue = Espresso Machine ready to use.




5 Place a cup on counter top and position Steam Wand. Turn the knob to HOT WATER position.




6 Half fill the cup with hot water to preheat the cup. Return the knob to STANDBY position.



7 Place a filter into the portafilter. Select either the Single Cup Filter or Double Cup Filter.

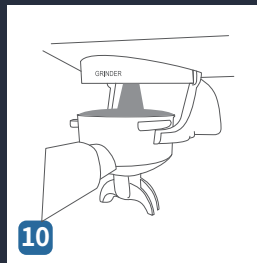


8 Hold Portafilter under Group Head, press the BREW button, wait for 2 seconds to flow out water.

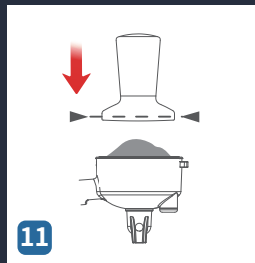


9 Wipe Filter with a dry cloth.

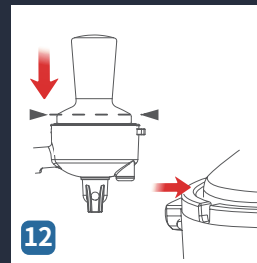
6. Espresso Making Guide



10
Dose the filter with coffee grinds. (For details about setting the grind size, see "5.3 Operation" of "5. Grinding Guide", page 18.)
-Single Cup=13-15g of grinds.
-Double Cup=18-20g of grinds.



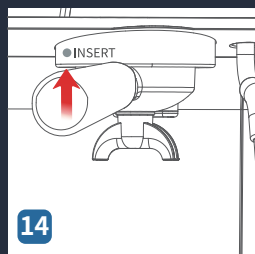
11
Evenly tamp (press) grinds to the level indicated.



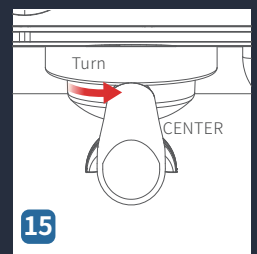
12
As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter AFTER the coffee has been tamped.



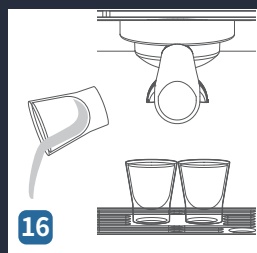
13
Wipe away any excess grinds to clear the edges of the portafilter.



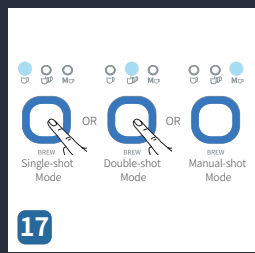
14
Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.



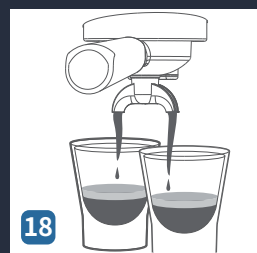
15
Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



16
Empty the cup and position the cup on the drip tray. Remove the drip tray cover if the cup is too tall.

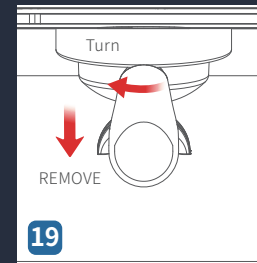


17
Press the BREW button to choose your shot mode, wait for 2 seconds the machine will start brewing automatically. (For details about choosing the brew mode, see "Shot Volume", page 26.)



18
Extraction begins and will automatically stop. The crema of the coffee is golden brown with a fine mousse texture. (Around 40ml per cup is recommended.)

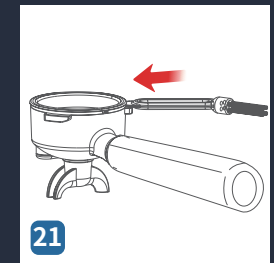
6. Espresso Making Guide



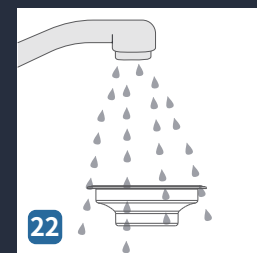
19
To avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound, wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise.



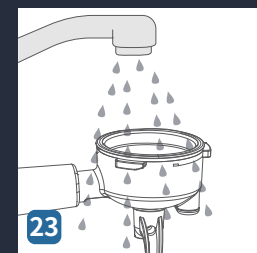
20
Discard the coffee puck in the portafilter.



21
To remove filters from the portafilter, use the flat end of the cleaning brush to lift the filter out of the portafilter.



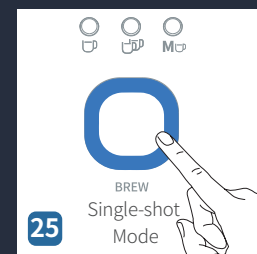
22
Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



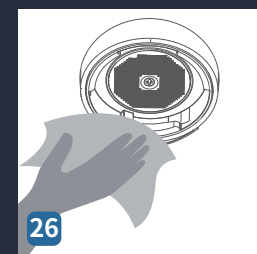
23
Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



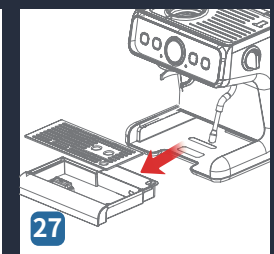
24
Use a clean cloth to wipe the filter and portafilter dry.



25
Press the BREW Button to select Single-shot Mode, and wait 2 seconds to dispense water once to clean the coffee grounds around the Group Head.



26
Use a clean cloth to wipe the coffee grounds left on the Group Head.

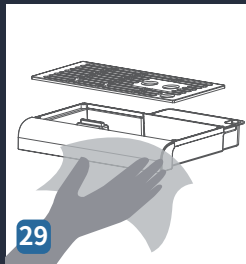


27
Remove the Drip Tray and pour away the water.

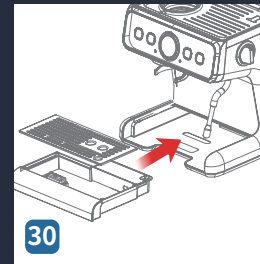
6. Espresso Making Guide



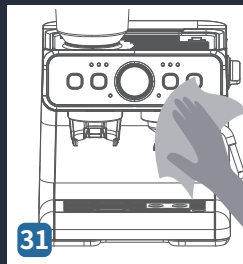
28 Rinse the drip tray and its cover with clean water.



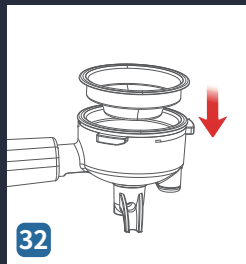
29 Wipe the drip tray with a clean cloth.



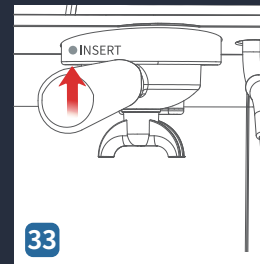
30 Put it back.



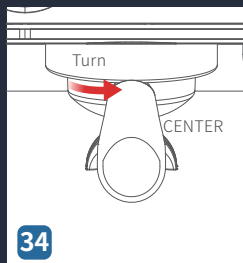
31 Wipe down the machine with a clean cloth.



32 Place a filter into the portafilter.



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



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

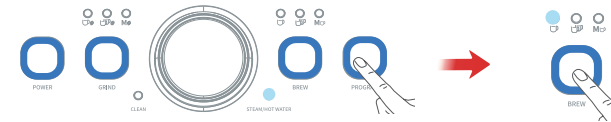
NOTE

- 1-If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.
- 2-Do not remove the portafilter when it is in use to avoid scalding.
- 3-If the portafilter is not installed in place during brewing, press the BREW Button to stop the brewing and then wait for 20 seconds before detaching the portafilter.

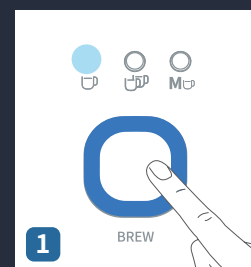
6. Espresso Making Guide

6.5 Re-programming Shot Volume

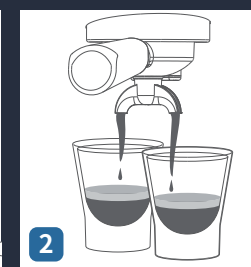
To begin re-programming, press the PROGRAM button and the machine will beep once. This indicates the machine is in re-programming mode. Then press the BREW button to confirm selection of custom brew.



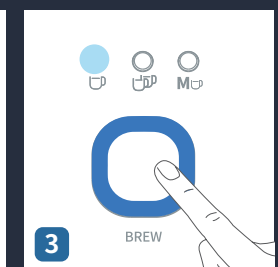
Re-programming Single-shot Volume Mode



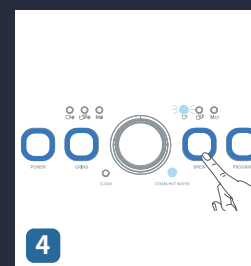
1 Press the BREW button once, wait for 2 seconds to extract a custom volume.



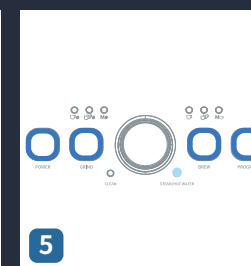
2 Extraction begins and the crema of the coffee is golden brown with a fine mousse texture.



3 Press the BREW button to stop once desired volume of espresso has been extracted. (Shot Volume Range: 25-90mL)



4 Press the PROGRAM button within 10 seconds, single-shot indicator will flash twice then turn off, the new single-shot volume has been re-programmed.



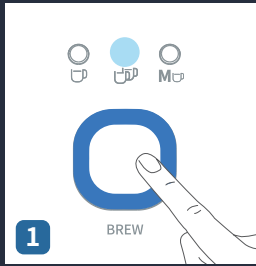
5 The machine will return to the READY state.

NOTE

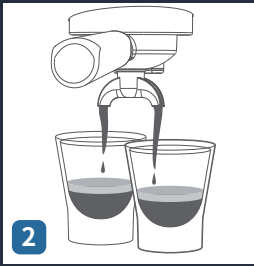
If you don't press the PROGRAM button within 10 seconds after your desired volume of espresso has been extracted, your re-programming will not be saved.

6. Espresso Making Guide

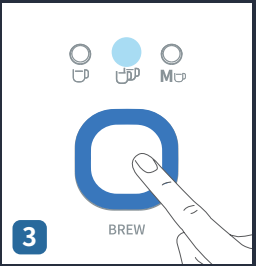
Re-programming Double-shot Volume Mode



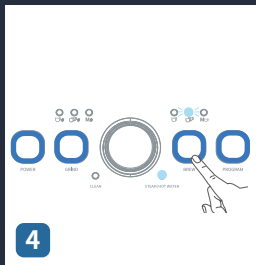
1 Press the BREW button twice, wait for 2 seconds to extract a custom volume.



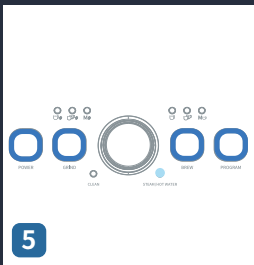
2 Extraction begins and the crema of the coffee is golden brown with a fine mousse texture.



3 Press the BREW button to stop once the desired volume of espresso has been extracted. (Shot Volume Range: 45-180mL)



4 Press the PROGRAM button within 10 seconds, double-shot indicator will flash twice then turn off, the new double-shot volume has been re-programmed.



5 The machine will return to the READY state.

NOTE

If you don't press the PROGRAM button within 10 seconds after your desired volume of espresso has been extracted, your re-programming will not be saved.

Resetting Default Volumes



1 Hold and press BREW button for two seconds, there will be a beep. Then the default setting of brewing will be restored and be back to ready state.

6. Espresso Making Guide

6.6 Customize 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.

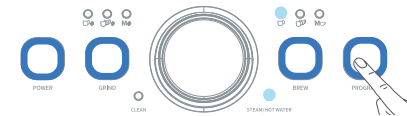
You can adjust the water temperature used for espresso extraction, in 3°C (5.4°F) increments between 89°C (192.2°F)-95°C(203°F), to cater for different types of roasted coffee beans and for personal preference.

Higher temperatures increase bitterness and decrease acidity.

Lower temperatures decrease bitterness and increase acidity.

Enter Extraction Temperature Custom Mode

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

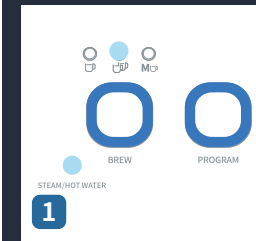


NOTE


After entering extraction temperature custom mode, if there is no operation in 1min, the machine will exit extraction temperature custom mode and go back to the ready state.

Adjust Extraction Temperature


The default extraction temperature is 92°C(197.6°F), to adjust extraction temperature, press the BREW button.



1 92°C(197.6°F) = Double-shot indicator illuminates.



2 95°C(203°F) = Manual-shot indicator illuminates.



3 89°C(192.2°F) = Single-shot indicator illuminates.

6. Espresso Making Guide

Confirm Extraction Temperature

Press the PROGRAM button to save your selection. The machine will be a beep & exit the custom mode. The machine will return to the READY state.

△ NOTE

If no operation is performed within 10s, your re-programming will not be saved.

6.7 Customize Extraction Pre-infusion Profile

You can select from three pre-infusion profiles to cater for personal preferences.

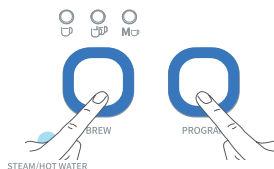
Gentle Pre-infusion: Small defined amounts of water are introduced into the tamped coffee grinds, gently adding moisture to bloom the coffee grinds in preparation for a steady water flow and a balanced tasting espresso. This is the default profile setting.

Distinct Pre-infusion: A single distinct 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.

Enter Pre-infusion Custom Mode

When the machine is ON and in the READY state, simultaneously press & hold the BREW button and PROGRAM button for 2 seconds. The machine will make a beep.



Adjust Pre-infusion Profiles

The default pre-infusion profile is Gentle Preinfusion, to adjust pre-infusion profile, press the BREW button.

6. Espresso Making Guide

1 Gentle = the Single-shot indicator is illuminated.

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

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

The diagram shows three panels, each with a control panel featuring three indicator lights (S, M, M) and two buttons (BREW, PROGRAM). Panel 1 shows the S indicator lit. Panel 2 shows the M indicator lit. Panel 3 shows the M indicator lit.

Confirm Pre-infusion Profile

Press the PROGRAM button to save your selection. The machine will make a beep & exit the custom mode. The machine will return to the READY state.

△ NOTE

If no operation is performed within 10s, your re-programming will not be saved.

7. Milk Frothing Guide

7.1 Brief Introduction

Milk frothing is the steaming of milk.

Key Elements of Frothed Milk

The steam only heats the milk. The milk also needs to be aerated (add air) to create the micro-foam, and needs to be blended well together. Milk that has been frothed correctly has been heated to between 140-149°F, and has a thick, rich micro-foam with a

silky sheen. It's all about the temperature, positioning of the Steam Wand and when you move the milk foam cup.

7.2 Tips for Making the Perfect Milk Frothing

1 - Milk variety

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

7. Milk Frothing Guide

2 - Milk temperature

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

3 - Milk volume

Use about 100mL of milk

4 - Milk foam cup

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

5 - Water temperature

The POWER, GRIND, BREW, and PROGRAM buttons are always on in blue, and the STEAM/HOT WATER Light is always on in white which indicates that the heating is completed.

6 - Use the correct method to froth milk

Step 1 - Turn the knob to the steam icon, and release some steam out from the steam wand before performing milk frothing. Return the knob to the STANDBY position;

Step 2 - Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand. Arms at 12 o'clock.

Step 3 - The Froth Nozzle is at 3 o'clock

clock, and the milk is just soaked to the 2mm position of the Froth Nozzle. Step 4 - The position of the left hand is fixed, and the right hand turns the knob to the steam icon to start frothing the milk.

NOTE

Frothing makes a smooth hissing sound.

Step 5 - Check that the milk is swirling.

Step 6 - As the milk level rises, lower the milk foam cup to keep the froth nozzle below the surface.

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

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

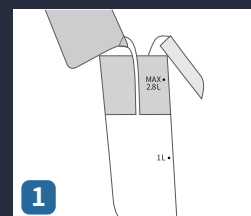
Step 9 - Turn the knob to the STANDBY position;

Step 10 - Use the damp cloth to move the position of the Steam Wand, to avoid scalding due to the high temperature of the Steam Wand;

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

7. Milk Frothing Guide

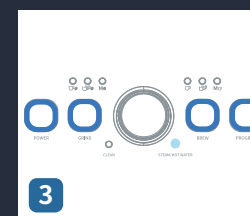
7.3 Operation



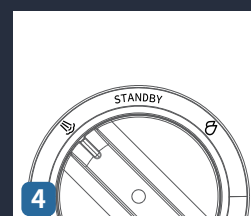
1 Extract the tank by pulling it upwards. Fill the water tank with clean and fresh water (Do not exceed the MAX line).



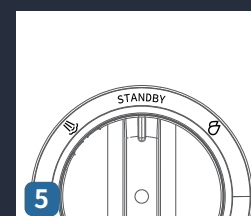
2 Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.



3 The buttons are always on in blue, and the STEAM/HOT WATER Light is always on in white which indicates that the heating is completed.



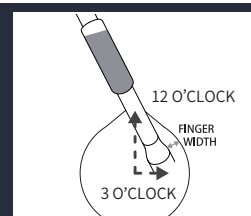
4 Turn the knob to the steam icon, and release some steam out from the steam wand before performing milk frothing.



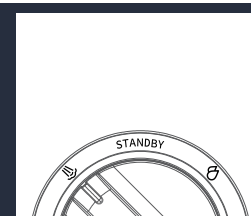
5 Pause steam by returning knob to the standby position.



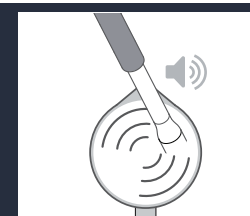
6 Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.



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

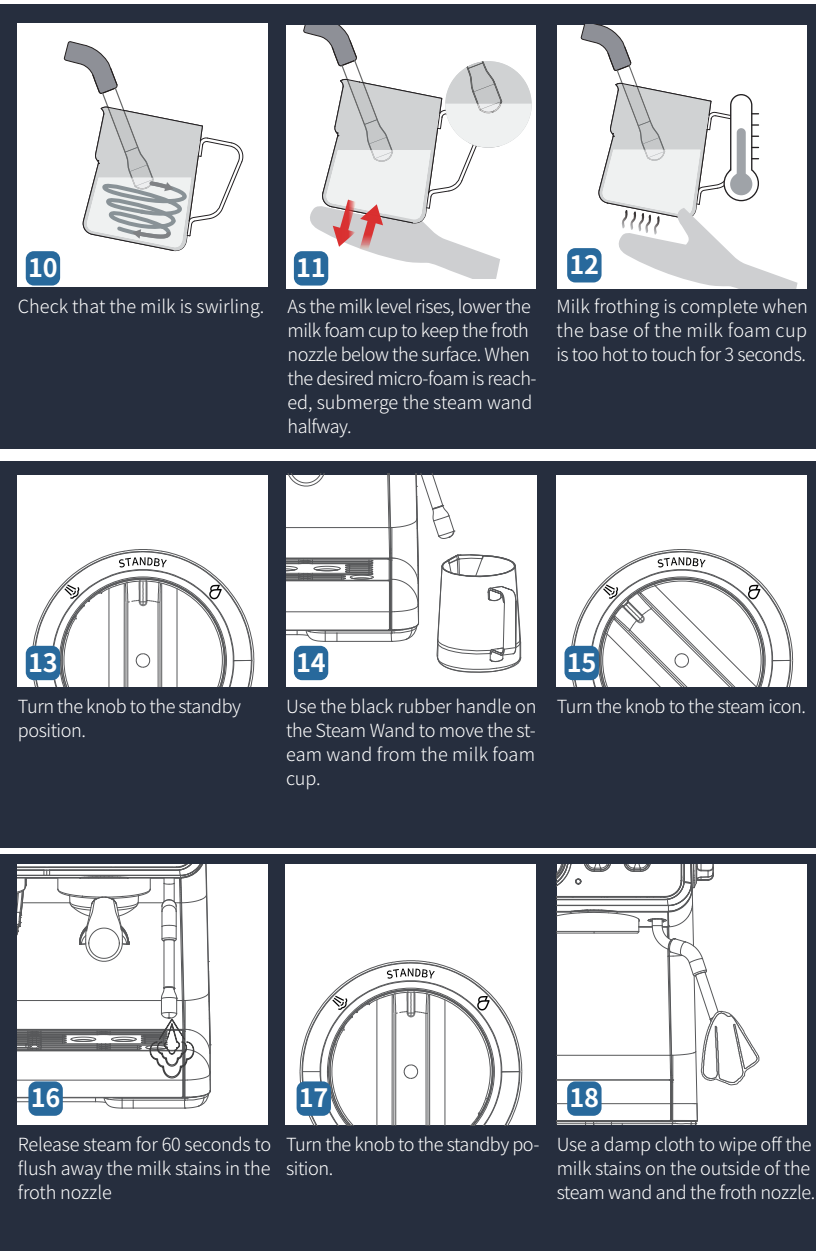


8 The position of the left hand is fixed, and the right hand turns the knob to the steam icon to start frothing the milk.



9 Frothing makes a smooth hissing sound.

7. Milk Frothing Guide



10 Check that the milk is swirling.

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

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

13 Turn the knob to the standby position.

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

15 Turn the knob to the steam icon.

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

17 Turn the knob to the standby position.

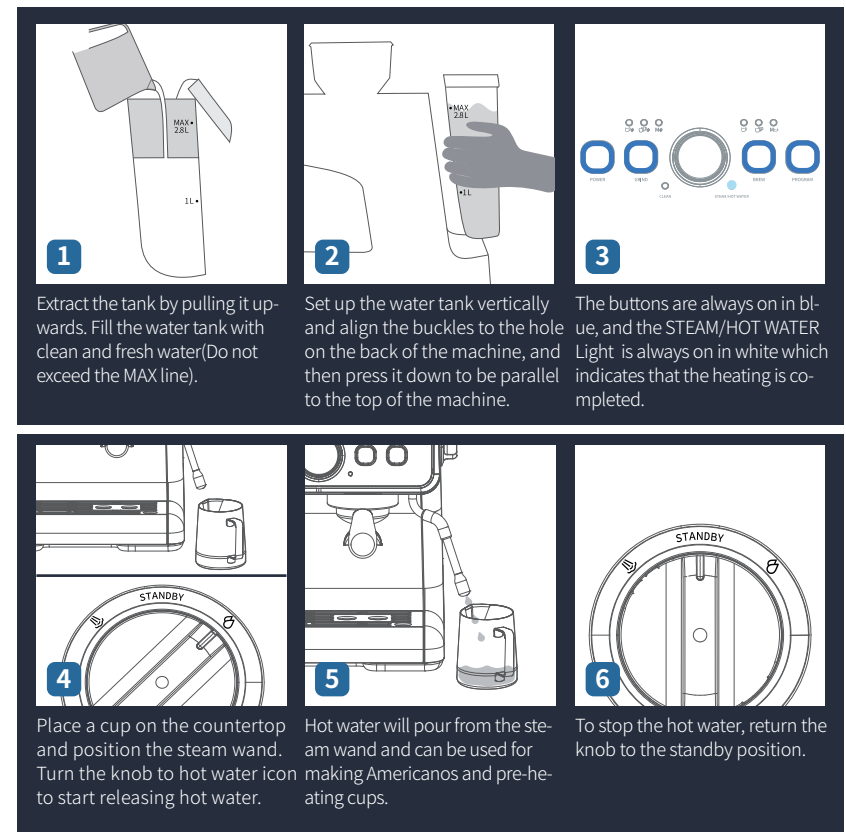
18 Use a damp cloth to wipe off the milk stains on the outside of the steam wand and the froth nozzle.

8. Hot Water Guide

8.1 Brief Introduction

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

8.2 Operation



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

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

3 The buttons are always on in blue, and the STEAM/HOT WATER Light is always on in white which indicates that the heating is completed.

4 Place a cup on the countertop and position the steam wand. Turn the knob to hot water icon to start releasing hot water.

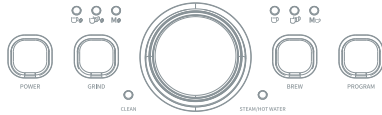
5 Hot water will pour from the steam wand and can be used for making Americanos and pre-heating cups.

6 To stop the hot water, return the knob to the standby position.

9. Other Functions

9.1 Sleep & Auto Off Function Guide

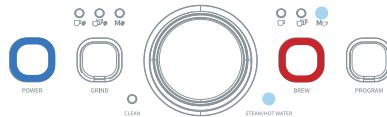
The machine automatically switches to Sleep & Auto Off mode after 5 min. All button lights and indicator lights will be off.



To re-activate the machine, press any button, the POWER button light will flash while the machine is re-heating. When the machine has reached the correct operating temperature, the machine will be back to ready state with the last function you used.

9.2 Water Shortage Function Guide

During brewing or steaming, if the water tank runs out of water, the machine will make 5 beeps and then enter water shortage mode, the BREW button will flash red simultaneously.



NOTE

Due to water shortage, the machine will have high temperature and pressure in the Portafilter, so we recommend that you deal with this by following the steps below:

9. Other Functions

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

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

3 Discard the coffee puck in the portafilter.

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

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

6 Press the POWER button to turn on the machine, wait for the heating to finish and can be making coffee.

NOTE

- 1 - When brewing with fine coffee grinds or no coffee pours, there will also be a water shortage prompt.
- 2 - The machine will only make 5 beeps, not keep on beeping.
- 3 - The machine will enter Sleep & Auto Off mode if there is no operation within 5 minutes.

9. Other Functions

9.3 Button Sound Setting

△ NOTE

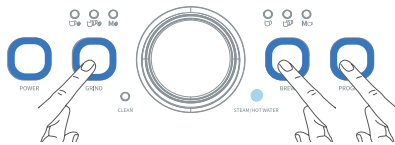
A beep is emitted to confirm each button press. These button sounds can be switched off. The beeps emitted after the grinding, brewing, warming processes or descaling warning cannot be disabled!

Simultaneously press & hold the Power Button and Program Button for 3s to access and switch the button sound setting.

9.4 Restore All Default Settings Guide

You can easily reset all settings to factory defaults.

When the machine is in ready state, press and hold GRIND button, BREW button and Program button simultaneously for more than 2 seconds, the machine will make a beep and all of the buttons will flash, meaning all default settings have been restored. After this, the machine will be back to ready state automatically.



10. Cleaning & Maintenance

The lack of maintenance of the machine would not only affect your coffee taste but also lower the performance or even shorten the lifespan of your machine. For you to better maintain your machine, we've prepared some helpful tips for you as follows.

△ NOTE

- 1 - Do not immerse the machine in water.
- 2 - To prevent damage to the machine, do not use alkaline cleaning agents, abrasives or metal scourers.

10. Cleaning & Maintenance

10.1 Cleaning & Maintenance - Grinder

Before Use

1 - The grind settings 0-15 are suitable for medium or dark roasted beans, 15 and above can be used for light, medium, and dark roasted beans, but very dark beans are not suitable for very fine grind settings, and 8 and above are more suitable, otherwise, your grinder will be easily blocked.

So the deeper the roast level, the more oily the beans would be, the more frequent deep cleaning is required.

2 - If you don't maintain and clean the grinder properly, as those beans can leave some greasy residue in the burrs and feeder channels. The oil residue can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee beans is controlled by the selection of coffee cups or grinding time. Therefore, you will find that fewer and fewer coffee grinds would be produced by grinding with the same cup setting or time setting.

3 - Do not use light roasted beans with the grind settings below 15, because the lightly roasted beans are of high density and hard to grind, if you grind them with a fine setting, fewer coffee grinds will come out and they would be sticky, which can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee beans is controlled by the selection of coffee cups or grinding time. Therefore, you will find that fewer and fewer coffee grinds would be produced by grinding with the same cup setting or time setting.

4 - Do not fill the bean hopper with frozen or coated beans, moisture will seep into the burr and grinding channels. Over time this will cause the same problem as that in point 1.

5 - Do not add any liquid flavorings or syrups to the beans, otherwise it will cause the same result as point 1.

In Use

Use the correct method to adjust the grind size settings. If you want to adjust the grind size setting, there are some notes listed below you need to be aware of:

10. Cleaning & Maintenance

1 - When you want to adjust a fine setting to a coarser setting, just rotate the Grind Regulator directly before grinding.

2 - When you want to adjust a coarse setting to a finer setting.

-If there are no coffee beans inside the grinder, you can rotate the Grind Regulator directly to achieve your setting;

- But if there are coffee beans inside the grinder, you cannot rotate the Grind Regulator forcibly, otherwise, grinder damage may occur. In this case, you can either grind all the coffee beans inside the grinder and then adjust the grind setting directly, or grind beans and rotate the Grind Regulator simultaneously to achieve your fine setting.

After Use

Please strictly follow the instructions and requirements below to clean the coffee-grinding part and its accessories, otherwise, the flavors of your coffee will be affected or the lifespan of the brewer will be shortened.

After Each Use

Make sure to clean the ground coffee from the group head after each use, as some older coffee grinds may be sitting inside your machine and will affect the quality of your next batch. For operation guide, refer to page 19, step 10-21 in “5.3 Operation” section.

After 15 Days or After 100 Uses

1 Rotate the Bean Hopper counterclockwise to the end, align the lock mark with the convex point, and take out the Bean Hopper.

2 Open the Hopper lid of the Bean Hopper.

3 Empty the coffee beans in the bean hopper into an air tight container.

10. Cleaning & Maintenance

4 Install the Hopper lid of the Bean Hopper.

5 Align the hopper guide with the red grinder interlock.

6 Insert bean hopper into the grinder collar, lightly pushing down, turn the bean hopper in a clockwise direction to select the coarsest setting.

7 Put a dish under the powder outlet.

8 Press the Grind button 3 times, wait for 2 seconds the grinder will start grinding automatically.

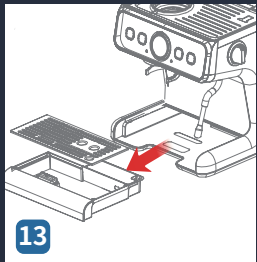
9 When you hear the sound of the machine idling, press the Grind button to stop working.

10 Unplug the power after turning off the machine.

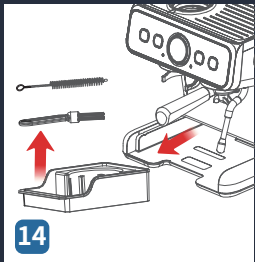
11 Rotate the Bean Hopper counterclockwise to the end, align the lock mark with the convex point, and take out the Bean Hopper.

12 Rotate the Upper Conical Burr counterclockwise to unlock, take out the Upper Conical Burr.

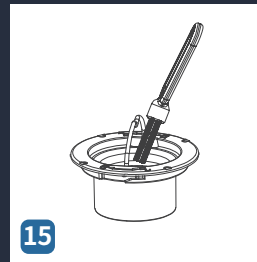
10. Cleaning & Maintenance



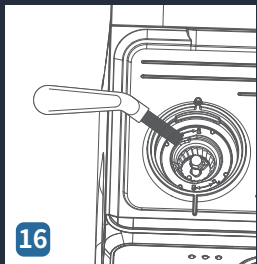
13 Remove the drip tray from machine.



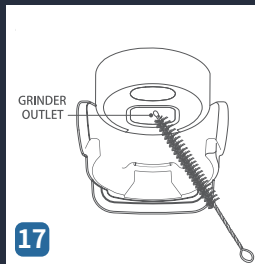
14 Take out the cleaning brush and straw cleaning brush.



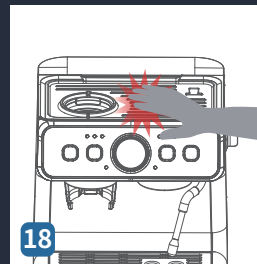
15 Clean the Upper Conical Burr with a cleaning brush.



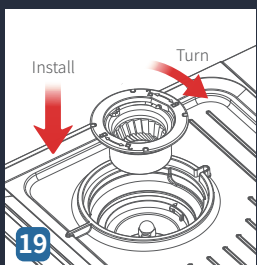
16 Clean the surrounding area with a cleaning brush.



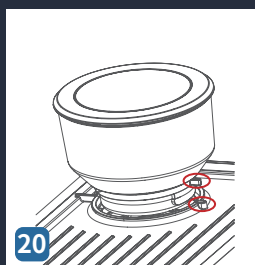
17 Use a straw cleaning brush to poke in and out of the powder channel from above, clean the channel, poke 30-50 times.



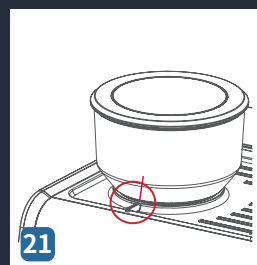
18 Tap the machine 3-5 times. Remove the dish and discard the ground coffee.



19 Install the Upper Conical Burr and lock it clockwise.

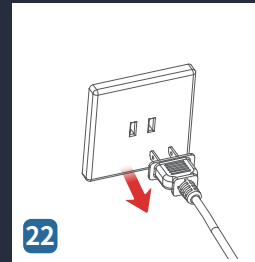


20 Align the hopper guide with the red grinder interlock.



21 Insert bean hopper into the grinder collar, lightly pushing down, turn the bean hopper in a clockwise direction to select the thickest gear.

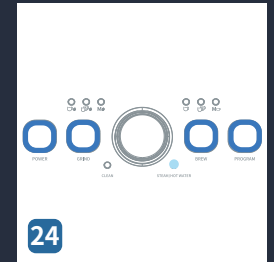
10. Cleaning & Maintenance



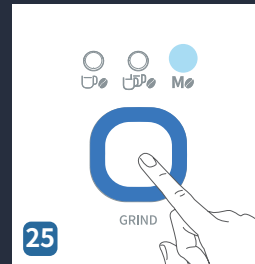
22 Insert the Power Plug into a 120V AC power outlet & switch the power on.



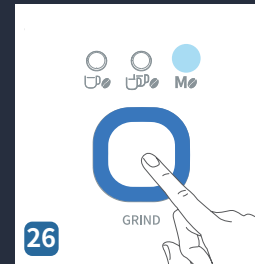
23 Press POWER button, the POWER Light will illuminate & pulse to indicate the Thermoblock is heating up.



24 LIGHTS are always on in blue = Espresso Machine ready for use.



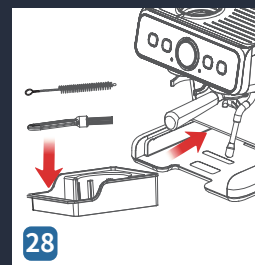
25 Press the Grind button 3 times, wait for 2 seconds the grinder will start grinding automatically.



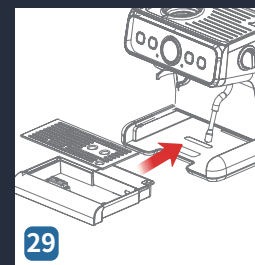
26 When you hear the sound of the machine idling, press the Grind button to stop working.



27 Repeat the previous steps 10-21 if idling does not work after cleaning.



28 The brushes put into the room saving toolbox.



29 Install the drip tray back into the machine.


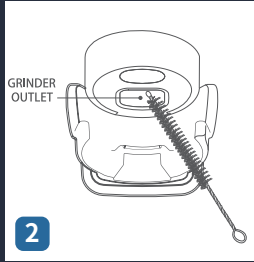
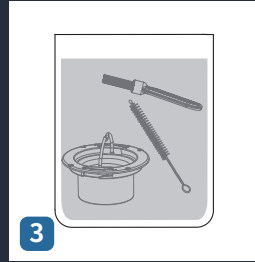
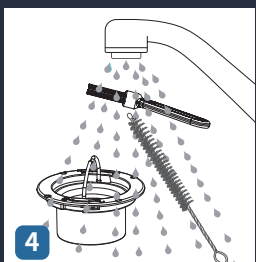



30 Wipe the powder outlet and surrounding area and the surface of the Drip Tray with a clean cloth.

10. Cleaning & Maintenance

After a Long Time of Use or the Machine is Clogged

For operation guide, refer to steps in section “After 15 Days or After 100 Uses”, page 49, and then add the following steps after step 18:

 <p>1</p>	 <p>2</p>	 <p>3</p>
<p>Clean the area around the lower burr with oil-absorbing paper.</p>	<p>Wrap the straw cleaning brush with oil-absorbing paper and poke it in and out of the powder channel to clean, poke it 30-50 times.</p>	<p>Soak the Upper Conical Burr, straw cleaning brush and cleaning brush in the descaling agent for 1 hour.</p>
 <p>4</p>	 <p>5</p>	
<p>After soaking, take out the accessories, wash the accessories with clean water.</p>	<p>Wipe the accessories with a damp cloth.</p>	

10.2 Cleaning & Maintenance - Brewer

Before Use

- 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed;
- 2 - It is recommended to use pure water;
- 3 - Please fill enough water in advance but not exceed the MAX line of the water

10. Cleaning & Maintenance

tank, and do not add too little water, otherwise when the water runs out the water pump will make a loud noise and affect the coffee effect;

4-A great espresso is about achieving the perfect balance between sweetness, acidity, and bitterness. The flavour of your coffee will depend on many factors, such as the freshness of coffee beans, the roast degree of coffee beans, grind size, grind dose, tamping force, water temperature, cup size and shot volume. Experiment by adjusting these 11 factors just one at a time to achieve the taste of your preference, refer to "6.2 Tips for Making the Perfect Espresso", page 23.

In Use

- 1 - If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.
- 2 - Do not remove the portafilter when it is in use to avoid scalding.
- 3 - If the portafilter is not installed in place during brewing, press the BREW Button to stop the brewing, and then wait for 20 seconds before detaching the portafilter.

After Use

After regular use, water can cause mineral build-up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and the taste of the espresso, or even shortening the lifespan of your machine. Please strictly follow the instructions and requirements below to clean the coffee-brewing part and its accessories to keep your machine's best performance and your coffee taste.

After Each Brew

Make sure to clean the ground coffee from the group head after each use, as some older coffee grinds may be sitting inside your machine and will affect the quality of your next batch. For operation guide, refer to page 32, steps 19-34 in “6.4 Operation” section.

10. Cleaning & Maintenance

After 100 Uses or Descaling Warning Shows Up (the CLEAN Light is flashing)

1 - The lack of maintenance of the machine would not only affect your coffee taste but also lower the performance or even shorten the lifespan of your machine. To make sure your machine operates efficiently, it is necessary to descale the machine periodically. We recommend descaling your espresso machine every 15 days or 100 cycles, although this period will depend on the hardness of water and frequency of use.

2 - Descaling warning will be shown when the machine has cumulatively worked for 100 cycles. At that moment, the CLEAN light will flash white.

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

Descaling Solution

You have 3 options:

a. One espresso machine descaling tablet. (Espresso Machine Cleaning Tablets are available for purchase online or through major retailers.)

or

b. Liquid descaler.

or

c. White vinegar & warm water.

You can also use powder descalers or others to clean your machine as you like.

For specific cleaning methods, please refer to the instructions provided by your descaler provider.

10. Cleaning & Maintenance

Descaling Cycle

1 REMOVE

Turn

2

Turn off and unplug the machine from the power outlet.

3 INSERT

Use the cleaning pin to clear the froth nozzle, insert and pull it out about 30-50 times.

4

Pour out the remaining water in the water tank.

5 MAX 2.8L

Fill the water tank with water to the MAX marking that is 2800mL, and then add 70 grams of descaling agent into the water tank, then mix them evenly.

6 UNSCREW

Detach the froth nozzle with a damp cloth.

7

Put the froth nozzle in the container.

8

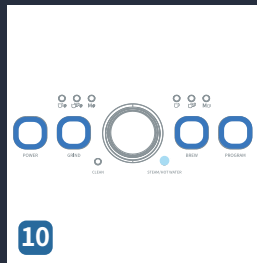
Place the container under the steam wand tip.

9 1 Min Heat Up

POWER GRIND

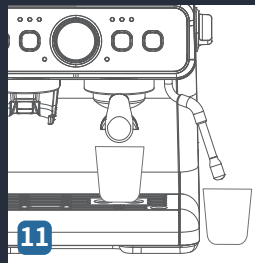
Plug the machine into a power socket and press the POWER button.

10. Cleaning & Maintenance



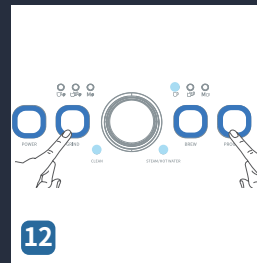
10

Wait for the machine to complete preheating, that is, the POWER, GRIND, and BREW buttons are always on in blue, and the STEAM /HOT WATER light is always on in white.



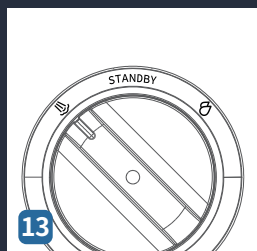
11

Put a container under the Group Head and the steam wand tip.



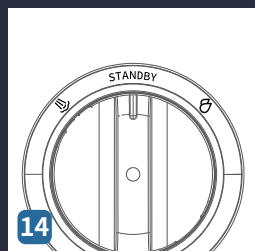
12

Press and hold the GRIND Button and the PROGRAM Button for 3 seconds.



13

Turn the knob to the steam icon to discharge some descaling solution.



14

After 30 seconds, turn the knob to the STANDBY position then take out the container and pour away the water. Then put it back under the Group Head and the steam wand tip.

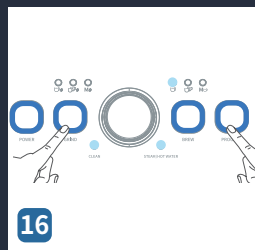


15

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

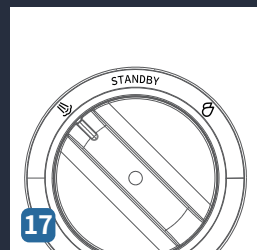
TIPS

Soak the froth nozzle and Steam Wand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



16

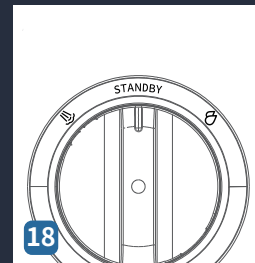
After 5 hours, press and hold the GRIND button and the PROGRAM button for 3 seconds



17

Turn the knob to the steam icon to discharge all of the remaining descaling solution.

10. Cleaning & Maintenance



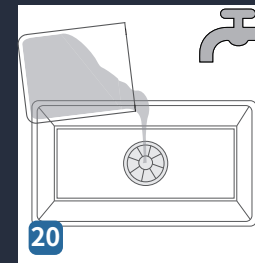
18

Turn the knob to the STANDBY position.



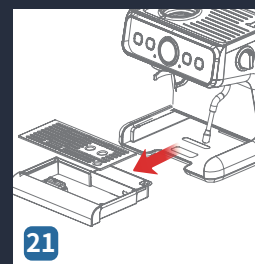
19

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



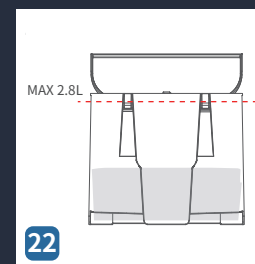
20

Wait after the descaling solution runs out in the tank, then take out the container and pour away the water.



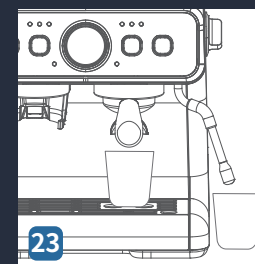
21

Remove the drip tray and pour away the water.



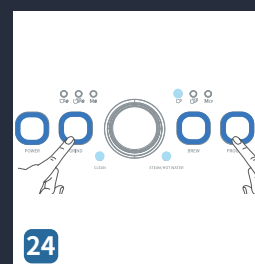
22

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



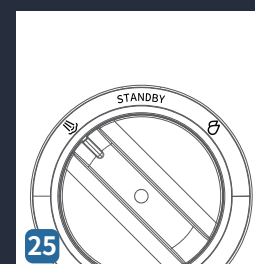
23

Put a container under the group head and the steam wand tip.



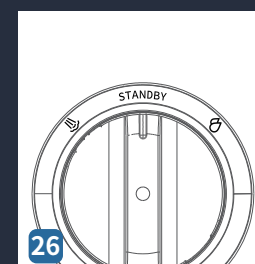
24

Press and hold the GRIND Button and the PROGRAM Button for 3 seconds.



25

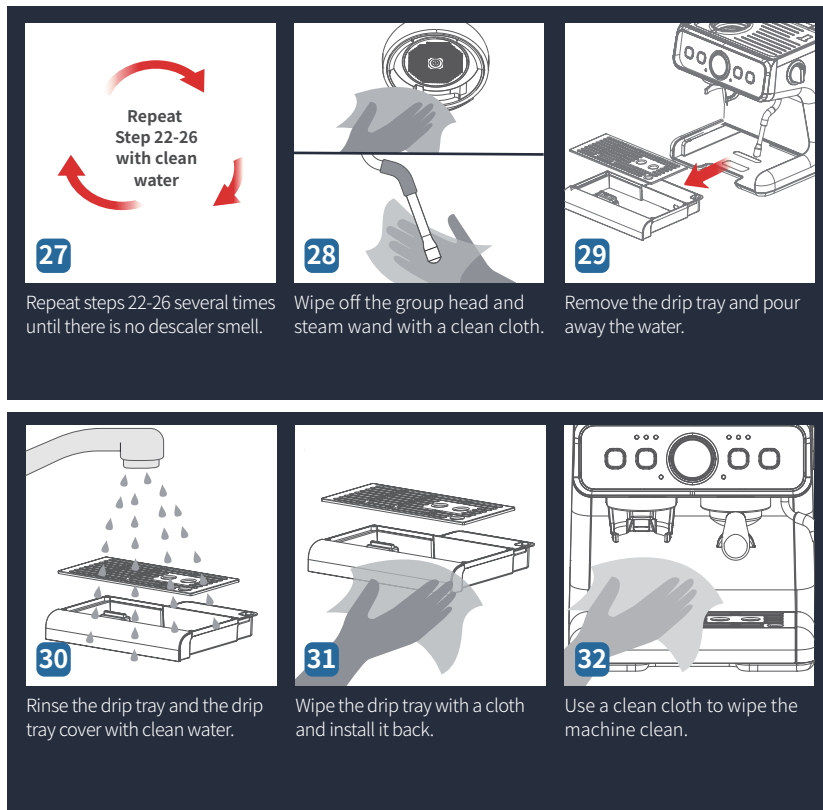
Turn the knob to the steam icon to clean the machine with water.



26

Wait after the water runs out in the tank, turn the knob to the STANDBY position and take out the container, and pour away the water.

10. Cleaning & Maintenance



Whenever the Water Output of the Machine is Less Than Usual

There are 4 possibilities that cause no water or less water to flow from the water tank to the portafilter:

- a.** The Group Head of the machine is blocked
- b.** The filter basket in the portafilter is blocked
- c.** The two water outlets of the portafilter are blocked
- d.** Incorrect operation method

You can troubleshoot and resolve by following the instructions:

Step 1: Pinpoint the cause of the problem

1 - Do not install the portafilter to see if there is water coming out, if not, the

10. Cleaning & Maintenance

problem is **a.**

2 - Complete 1 and confirm that the Group Head can flow water, install the portafilter (without the filter) to the machine to see if there is water coming out, if not, the problem is **c.**

3 - Complete 2 and confirm that the portafilter can flow water, install the portafilter with the filter to the machine to see if there is water coming out, if yes, the problem is **b** or **d.**

Step2: Solution to the problem

1 - Solution to a:

Refer the operation to "10.2 Cleaning & Maintenance - Brewer", page 54, but let the descaling solution soak the limescale for 3 days instead. Other steps are the same.

2 - Solution to b:

1. Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water;
2. Use a brush to brush the inner surface and inner and outer holes of the filter;
3. Soak the filter in the remaining descaling solution for 3 days to make sure the limescale is in better contact with the descaling solution and totally dissolved;
4. After 3 days, use a brush to brush the inner surface, and inner and outer holes of the filter again;
5. Pour away the descaling solution;
6. Rinse the filter with the faucet;

3 - Solution to c:

1. Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler;
2. Soak the portafilter in hot water for 10 minutes (do not clean or soak the portafilter in any descaling solution), then brush the 2 water outlets of the portafilter with a brush.
3. Use a clean cloth to wipe off the water on the filter and portafilter
4. Install the filter to the portafilter, twist and fix the filter;
5. Put the portafilter back into the machine for the next use.

10. Cleaning & Maintenance

4 - Solution to d:

Ensure that coffee is made according to the 11 requirements, refer to "6.2 Tips for Making the Perfect Espresso", page 23.

10.3 Cleaning & Maintenance - Frother

Before Use

- 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed;
- 2 - It is recommended to use pure water;
- 3 - Please prepare enough water in advance but do not exceed the MAX line of the water tank, and do not add too little water, otherwise the water pump will make a loud noise and affect the coffee effect.
- 4 - Prior to texturing milk, it is recommended to momentarily purge the steam wand. To do this, turn the Steam/Water Knob to the steam icon to start purging, and turn the Steam/Water Knob back to the STANDBY position to stop.
- 5 - Make sure to make milk foam according to the 6 requirements, refer to "7.2 Tips for Making the Perfect Milk Frothing", page 38.

In Use

- 1 - Use the correct method to froth milk, refer to "7.3 Operation" of "7. Milk Frothing Guide", page 40.
- 2 - If you stop frothing milk midway, restart with fresh milk and don't use the frothed milk.
- 3 - During milk frothing, if the water is running out, the machine will suddenly make louder noises, check if there is enough water, and add water timely.

After Use

After regular use, hard water can cause mineral build-up in and on many of the inner functioning components, reducing the steam output, steaming temperature,

10. Cleaning & Maintenance

power of the machine, and the quality of the milk foam, or even shortening the lifespan of your machine. Please strictly follow the instructions and requirements below to clean the milk-frothing part and its accessories to keep your machine's best performance and the quality of milk foam.

After Each Frothing

Make sure to clean the steam wand after each use to keep its best performance. For operation guide, refer to page 41, step 14-18 in "7.3 Operation" section.

After 100 Uses or Descaling Warning Shows Up (the CLEAN Light is flashing)

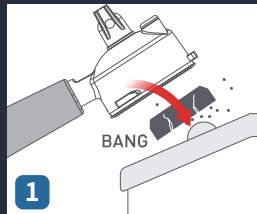
The steam function will become weaker after a period of use, not as strong as before. To make sure your frother operates efficiently, it is necessary to descale the frother periodically. Make sure to descaling your frother every 15 days or 100 cycles, refer to "10.2 Cleaning & Maintenance - Brewer", page 54.

Whenever the Steam Output of the Machine is Less Than Usual

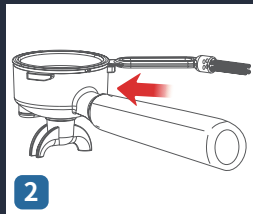
If the machine can not make froth as usual, refer the operation to "10.2 Cleaning & Maintenance - Brewer", please soak the froth nozzle and Steam Wand in the container with a descaling solution for 3 day in step 15, Other steps are the same.

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10.4 Cleaning & Maintenance - Accessories



Discard the used coffee puck in the portafilter.



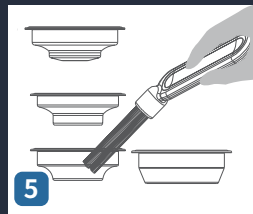
To remove filters from the portafilter, use the flat end of the cleaning brush to lift the filter out of the portafilter.



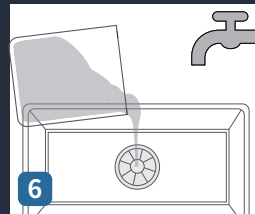
Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



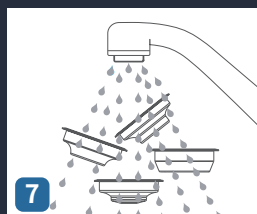
Soak the filter in the remaining descaling solution for 60 minutes.



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



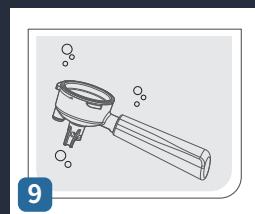
Pour away the descaling solution in the container.



Rinse the filters with clean water.

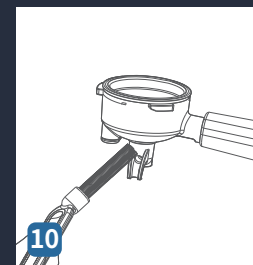


Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.

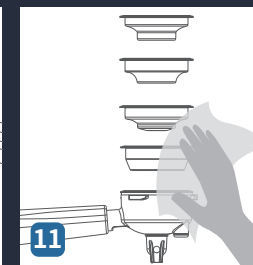


Soak the portafilter in hot water for 10 minutes. (do not clean or soak the portafilter in any descaling solution)

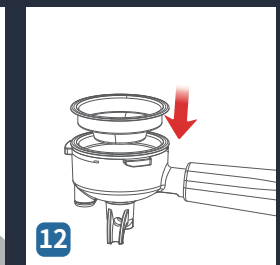
10. Cleaning & Maintenance



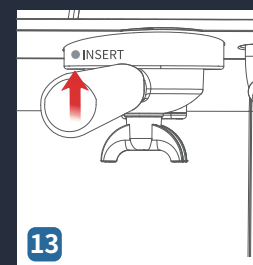
Brush the 2 water outlets of the portafilter with a brush.



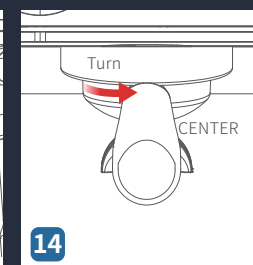
Use a clean cloth to wipe off the water on the filter and portafilter.



Place a filter into the portafilter.



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



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

⚠ NOTE

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

11.Troubleshooting

11.1 Troubleshooting Guide - Brewer

Problem	Possible Cause	What To Do
The pressure gauge doesn't work the first use	Inappropriate methods are used to make coffee, either too less, too coarse of the coffee grinds, or too less tamping force.	1. Add more coffee grinds to the portafilter and tamp 2. Change to a finer grind 3. Tamp the coffee grinds with more force(around 10-15kg of pressure)
The pressure gauge doesn't work after a period of use	Inappropriate methods are used to make coffee, either too less, too coarse of the coffee grinds, or too less tamping force.	1. Add more coffee grinds to the portafilter and tamp 2. Change to a finer grind 3. Tamp the coffee grinds with more force(around 10-15kg of pressure)
	The limescale clogged the pressure gauge	A deep descaling is needed for your machine, refer to the "Descaling Cycle " section of " 10.2 Cleaning & Maintenance - Brewer" on page 54.
Weak coffee	Inappropriate coffee beans are used	Change to medium- or dark-roasted coffee beans and if you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor
	Coffee grinds are too coarse	Change to a finer grind
	Coffee grinds are too few	Add more coffee grinds to the portafilter and tamp to the MAX line
	Tamping force is not enough	Tamp the coffee grinds with more force(around 10-15kg of pressure)
	Water temperature has not been reached	Before brewing, make sure that the pre-heating process finishes. At this point, the 4 buttons would be solid on
	Shot volume is inappropriate	Single-shot Mode will extract approx. 50±10mL volume espresso. Double-shot Mode will extract approx. 70±10mL volume espresso.

11.Troubleshooting

Problem	Possible Cause	What To Do
	Inappropriate filter used	Use double-wall filter baskets if using pre-ground coffee, and use single-wall filter baskets if grinding fresh whole beans.
No coffee pours out from the portafilter.	Coffee grinds are too fine	Use a coarser grind.
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter.
	Tamping force is too much	Tamp the coffee grinds with less force(around 10-15kg of pressure)
	The Group Head may be blocked	A deep descaling is needed for your machine, refer to the "Descaling Cycle " section of " 10.2 Cleaning & Maintenance - Brewer" on page 54.
	The filter may be blocked	A deep cleaning is needed for your accessories, refer to "10.4 Cleaning & Maintenance - Accessories " on page 61.
Low pressure when brewing	The portafilter may be blocked	
	Inappropriate coffee beans are used	Change to medium- or dark-roasted coffee beans
	Coffee grinds are too coarse	Change to a finer grind
	Coffee grinds are too few	Add more coffee grinds to the portafilter and tamp to the MAX line
Too high pressure when brewing	Tamping force is not enough	Tamp the coffee grinds with more force(around 10-15kg of pressure)
	Coffee grinds are too fine	Change to a coarser grind
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter
	Tamping Force is too much	Tamp the coffee grinds with less force(around 10-15kg of pressure)

11. Troubleshooting Guide

Problem	Possible Cause	What To Do
The coffee puck is watery	Coffee grinds are too few	Add more coffee grinds to the portafilter and tamp to the MAX line, 13-15g for the Single cup filter and 18-20g for the Double cup filter
	Coffee grinds are too fine, water can't pass through and stays on the surface	Change to a coarser grind
	Tamp the coffee grinds with too much force, water can't pass through and stays on the surface	Tamp the coffee grinds with less force(around 10-15kg of pressure)
	Detach the portafilter less than 20s after brewing, pressure and water can't be released in the portafilter	After brewing, wait 20 seconds to let the machine relieve the pressure and water then detach the portafilter
Coffee leaking from the side of the portafilter	Water temp is too high for brewing	Release the hot water out after milk frothing, and let the machine cool down before brewing coffee
	The filter clogged by coffee grinds	Clean the filter after each use, refer to "10.4 Cleaning & Maintenance - Accessories " on page 61.
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter and tamp the grinds to the MAX line, 13-15g for the Single cup filter and 18-20g for the Double cup filter
	Coffee grinds are too fine	Change to a coarser grind that is well-suited for espresso
Coffee pours out in drips	Portafilter is not installed correctly, or has not been tightened sufficiently	Re-install the portafilter correctly

11. Troubleshooting Guide

Problem	Possible Cause	What To Do
Coffee pours out in drips	Coffee grinds are too many	Reduce the coffee grinds in the portafilter
	Grinds are too fine	Change to a coarser grind
	Tamping Force is too much	Tamp the coffee grinds with less force(around 10-15kg of pressure)
	The Group Head may be blocked	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of " 10.2 Cleaning & Maintenance - Brewer" on page 54.
	The filter may be blocked	A deep cleaning is needed for your accessories, refer to "10.4 Deep Cleaning - Accessories " on page 61.
Water leaks from the bottom of the machine	Limescale buildup in the machine	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of " 10.2 Cleaning & Maintenance - Brewer" on page 54.
	Too much water in the drip tray	Clean the drip tray
	When the water tank is pulled up after use, it is normal that there will be water left on the desk	It is not leaking as the outlet of the water tank is a movable part
	The sealing ring of the water inlet hole is deformed	Please contact with the authorized service facility for repairing
The coffee machine cannot work	Coffee machine malfunctions	Please contact with the authorized service facility for repairing
	The power cord is not plugged well	Plug the power cord into a wall outlet correctly, if the machine still does not work, please contact with the authorized service facility for repairing

11. Troubleshooting Guide

11.2 Troubleshooting Guide - Frother

Problem	Possible Cause	What To Do
No steam from the Steam Wand	The froth nozzle is blocked	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of " 10.2 Cleaning & Maintenance - Brewer" on page 54.
	No water in the water tank	Add water to the water tank
Weak steam	Milk scum clogging the steam wand	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of " 10.2 Cleaning & Maintenance - Brewer" on page 54.
Poor milk foam	Skim milk used	Use whole milk instead of skim milk, as skim milk is not suitable for frothing
	Milk is hot and not fresh	Use fresh whole milk at 3-8°C
	An inappropriate amount of milk used	Use about 100mL of milk
	Inappropriate milk foam cup used	Use a 300-350mL stainless steel milk foam cup
	The preheating process for steam has not finished	Press the Steam Button when all buttons are solid on, then it starts to blink white light slowly. When the steam button keeps the white light solid, it means the heating for steam is finished
	Wrong method used to froth milk	Use the correct method to froth milk, refer to "7.3 Operation " section of "7. Milk Frothing Guide" on page 40.

11. Troubleshooting Guide

11.3 Troubleshooting Guide - Grinder

Problem	Possible Cause	What To Do
The powder output is low and does not match the powder output setting	Failure to do daily or complete cleaning can cause the grinder to clog.	A deep descaling is needed for your machine, refer to "After 15 Days or After 100 Uses" section of "10.1 Descaling & Maintenance - Grinder" on page 47.
	Use deep-roasted beans. Dark, greasy beans can leave some greasy residue in the burrs and feeder channels. The oil residue can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee beans is controlled by the selection of coffee cups for grinding time. Therefore, it will not grind all the beans at one time. If it continues to develop, the ground beans will not reach the required fineness, and eventually, the motor will get stuck and cannot rotate, resulting in burnout.	
	The grinder contains substandard coffee beans, such as moist coffee beans, coffee beans with liquid flavorings or syrups, frozen or coated beans, etc.	
	Suddenly switching from the coarse to fine grinding setting with coffee beans in the grinding unit can damage the grinder, causing damage to the grinder or non-operation of the motor.	
		A deep descaling is needed for your machine, refer to "Setting the Grind Size " section of "5.2 Tips for Grinding" on page 16.

11. Troubleshooting Guide

Problem	Possible Cause	What To Do
The grind motor runs normally but no coffee grinds coming out.	Failure to do daily or complete cleaning can cause the grinder to clog.	A deep descaling is needed for your machine, refer to "After 15 Days or After 100 Uses" section of "10.1 Descaling & Maintenance - Grinder" on page 47.
	Use deep-roasted beans. Dark, greasy beans can leave some greasy residue in the burrs and feeder channels. The oil residue can cause the ground coffee to stick in the feeder passages and clog. Over time, this slows down the flow of ground coffee. The amount of ground coffee beans is controlled by the selection of coffee cups for grinding time. Therefore, it will not grind all the beans at one time. If it continues to develop, the ground beans will not reach the required fineness, and eventually, the motor will get stuck and cannot rotate, resulting in burnout.	
	The grinder contains standard coffee beans, such as moist coffee beans, coffee beans with liquid flavorings or syrups, frozen or coated beans, etc.	
Grinder Light illuminated red.	Within 6 minutes, when the grinder function is used continuously for 3 minutes, Grinder Motor is in protection mode to prevent overheating.	Leave the Grinder for 6 minutes. The GRINDER LIGHT will illuminate white to indicate normal use can be resumed.

11. Troubleshooting Guide

Problem	Possible Cause	What To Do
Grinder Light does not illuminate after pressing POWER Button.	The Bean Hopper is not seated correctly & not activating the red Interlock Pin.	Step 1 - Use the one handle to put the top burr into the grinder collar. The top burr will be flush with the surface of the grinder collar. Step 2 - Rotate the grinding ring clockwise & place the handle down.
Grind Setting cannot be adjusted.	The Bean Hopper is not seated correctly & not activating the red Interlock Pin.	Step 3 - Align the hopper guide with the red grinder interlock. Step 4 - Insert bean hopper into the grinder collar, lightly pushing down, turn the bean hopper in a clockwise direction to lock the hopper into place. At grind setting 30, hopper gates are fully open.
	Coffee beans or grinds are caught around the Top Burr or Grinder Collar.	Use the Cleaning Brush or Vacuum Cleaner as necessary to clear loose coffee beans or grinds.

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 devices that do not confirm to Gevi specifications; or
- exposure of the product to abnormally corrosive condition.

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

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

CONTACT INFORMATION

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

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

E-mail: gevi-home@gevi-home.com

Phone: 855-9922-888

FB: <https://bit.ly/3pqt61v>

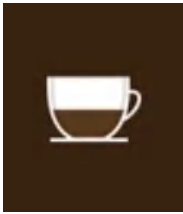
YT: <https://bit.ly/3fxrFqq>

Gevi headquarters

Web: www.gevi-tech.com

E-mail: service@gevi-tech.com

13. 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.

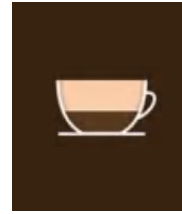


Macchiato

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.

13. 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.

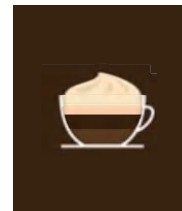
- Glass or Cup (7 oz).
- Single or double shot of espresso (1-2 oz).
- Frothed milk & foam.



Cappuccino

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

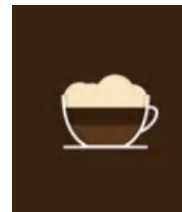
- Cup (6-8 oz).
- Single or double shot of espresso (1-2 oz).
- 1/3 frothed milk, 1/3 foam - dusted with chocolate.



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.

