Gevi

Gevi

GESCMA705-U

4-in-1 Smart
Pour- Over Coffee Machine

Brewer | Grinder | Scales | Kettle

Function Instruction
Quick Use Manual

Read this booklet thoroughly before using this coffee machine for the quick use.

Contents

Contents

1. Welcome

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

2. Know Your Coffee Machine
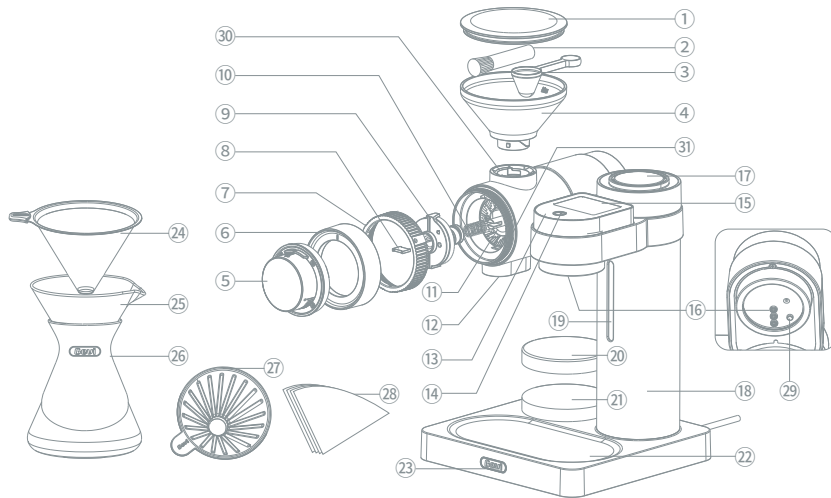
Re.	Description	Specification
①	Bean hopper lid	ABS
②	Brush	-
③	Spoon	-
④	Bean hopper	Capacity: 80g
⑤	Grind setting dial	-
⑥	Outer ring cap	-
⑦	Inner ring cap	-

Re.	Description	Specification
⑧	Latch plate	-
⑨	Removable flat burr	-
⑩	Spring	-
⑪	Unmovable flat burr	-
⑫	Powder outlet	-
⑬	Control panel	Glass
⑭	Power switch	-
⑮	TFT touch screen	3.5-inch
⑯	Water spouts	3 in-line
⑰	Water tank cover	-
⑱	Water tank	Inner material: Stainless steel Capacity: 640mL
⑲	Water level window	-
⑳	Built-in scale cover	Material: aluminum, Capacity 45g
㉑	Built-in scale	Max. 2500g
㉒	Base	Material: Die-casting
㉓	Gevi logo	Material: Aluminum plate
㉔	Stainless steel filter	Double layer, reusable
㉕	Glass carafe	Material: borosilicate glass, Capacity: 600mL, Size: 4.9*4.9*7.48 in, Heat resistance: 302°F
㉖	Silicone sheath	Material: Silicone
㉗	Cone V60 PCTG filter	PCTG
㉘	Cone filter paper	V60
㉙	Side spout	-
㉚	Bean hopper micro-switch	-
㉛	Grinder micro-switch	-

3. Important Safeguards

Read these instructions carefully and retain them for future use. If this machine is passed to a third party, then these instructions must be included.

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

Read all instructions.

1. Do not touch hot surfaces. Use handles or tools.

2. To protect against electric shock, do not place cord, plugs, or the machine in water or other liquid.

3. Close supervision is necessary when this machine is used by or near children.

4. Unplug from power outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the machine.To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

5. Do not operate the machine with a damaged cord or plug or after the machine malfunctions, or has been damaged in any manner. Return the machine to the authorized service facility for examination, repair or adjustment.

6. Improper use of accessories not recommended by the machine manufacturer may result in dangers, such as fire, electric shock and injury to persons.

7. Do not let cord hang over edge of table or counter, or touch hot surfaces.

3. Important Safeguards

8. Do not place on or near a hot gas or electric burner.

9. Do not connect with any power supply with improper voltage.

10. Do not use wet hands or wet towels to remove and plug the machine from the power outlet.

11. Do not place heavy objects on the power plug and power cord or press them on the ground under the machine.

12. Do not force to pull or bind the power cord.

13. Do not violently shake or drop the machine.

14. Before grinding beans, check the bean hopper to ensure there are no other objects in it. Avoid humid areas and do not wash it in water.

15. Always attach plug to machine first, then plug cord into the wall outlet. To disconnect, turn any control to off position, then remove plug from wall outlet.

16. A short power-supply cord (or detachable power-supply cord) is 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.

17. If a long detachable power-supply cord or extension cord is used:
    - 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;
    - If the machine is of the grounded type, the extension cord should be a grounding-type 3-wire cord;

# 3. Important Safeguards

   - 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.

18. The machine is not intended for being used 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 machine by a person responsible for their safety.

19. Close supervision is necessary when the machine is used by or near children. Children should be supervised to ensure that they do not play with the machine.

20. Do not use outdoors. This machine is for household use only.

21. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanism.

22. Do not use the device for other purposes than its intended uses and place it in a dry area.

23. Scalding may occur if the lid is removed during the brewing cycles.

24. This machine is intended for grinding coffee beans, weighing coffee beans or powder, brewing coffee and boiling water.

25. No liability will be accepted for damages resulting from improper use or non-compliance with these instructions.

26. Input voltage is marked on the rating label.

27. The water tank cover ⑰ shall not be opened during use.

⚠ **NOTE**

This product is for household use only.

4. Introduction Of Control Panel
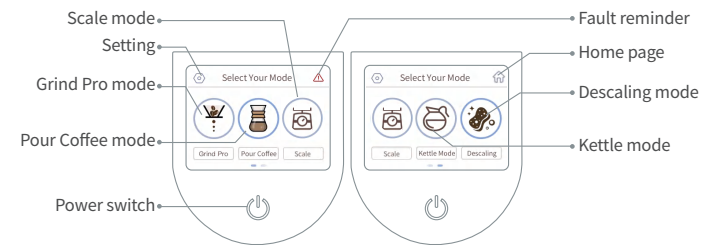
⚠ **NOTE**

The icons with a blue outline represent active icons that can be selected, while icons with a brown outline mean that they cannot be selected but for description only.

Power switch icon " ⏻ "

- Press the "Power switch" ⑭ to turn on the machine, the TFT touch screen ⑮ shows the logo of brand, meanwhile, the light in the water tank ⑱ is on and the main interface is shown.

- To turn off the machine, hold and press the " Power switch ⑭ " for about 2 seconds, then both the TFT touch screen ⑮ and the light in the water tank ⑱ turn off.

Setting icon " ⬡ "

- Operation modes
- Temperature scale setting
- Sleep Time Setting

The specific setting method can refer to Page 8, "Complete the Settings"

Homepage icon" ⌂ "

Press the Homepage icon " ⌂ " to return to the homepage.

Functional icons

This is a multi-functional coffee machine, by which the user can grind coffee beans, make pour-over coffee and boil water. There are five functional blue icons on the homepage - "Grind Pro", "Pour coffee", "Scale", "Kettle mode" and "Descaling". Press corresponding icon to enter into its functional mode.

4. Introduction Of Control Panel

Mode	1	2	3	4	5
Icon					
Description	Grind Pro	Pour coffee	Scale	Kettle mode	Descaling

Fault reminder icon " ⚠ "

The Fault reminder icon " ⚠ " will only be shown when there will be some functional problems. If the fault reminder icon shows up, the user can press " ⚠ " to check the content of current faults. Please refer to the Page 75-81, Troubleshooting for the specific information.

> **⚠ NOTE**
>
> The content of faults will pop up once/every 1min/every 2min(depending on different faults) if the faults are not solved.

5. Before First Use

Remove Packaging

- Ensure all packaging has been removed.

Position Machine

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

Wash & Dry Parts

Wash the 9 parts listed below in warm water:

Bean hopper lid ①	Brush ②	Spoon ③
Bean hopper ④	Water tank cover ⑰	Built-in scale cover ⑳
Stainless steel filter ㉔	Glass carafe ㉕	Cone V60 PCTG filter ㉗

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

5. Before First Use

> **⚠ IMPORTANT**
>
> These parts are DISHWASHER SAFE:

Spoon ③	Stainless steel filter ㉔	Cone V60 PCTG filter ㉗

These parts are NOT DISHWASHER SAFE:

Bean hopper lid ①	Brush ②	Bean hopper ④
Water tank cover ⑰	Built-in scale cover ⑳	Glass carafe ㉕

Place Accessories

- Install the bean hopper ④ to the machine.
- Rotate the bean hopper ④ clockwise to full lock position.
When correctly seated, bean hopper ④ will make a "TA" sound.
- Install the bean hopper ④ to the machine.
- Rotate the bean hopper ④ clockwise to full lock position. When correctly seated, bean hopper ④ will make a "TA" sound.
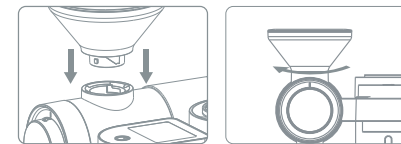
> **⚠ NOTE**
>
> If the bean hopper ④ is not installed properly then the micro-switch ㉚ below the bean hopper ④ is not activated.The content of fault pops up every two minutes until the fault is solved.

Complete the Settings

Power
- Check the machine's rated power, make sure it is plugged into an oultet with a proper input voltage.

⚠ NOTE

1 - If the machine needs to be plugged into an improper power outlet, make sure an adapter is being used. Rated power of the adapter should be higher than 1000W.

2 - If the machine is connected to a higher voltage, it will get burnt in the boiler and cannot heat water anymore though other parts may still function normally.

- Hold and press the "Power switch ⑭" for about 2 seconds.Both the TFT touch screen ⑮ and the light in the water tank ⑱ will turn on. The machine is in the READY state for all features.

Before first use, completion of the following settings is suggested for an easy use.

Operation modes

From the homepage, press the setting icon on the top left corner. The 2 operation modes are designed to cater to users of different experience levels. Beginner mode will be recommended for getting used to the machine's workflows.

The machine's default setting is "Beginner mode".
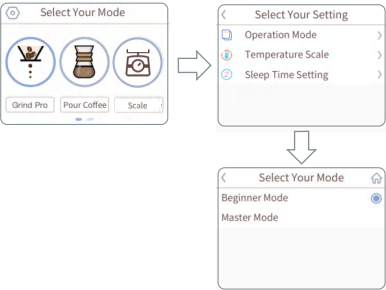
⚠ NOTE

1. Beginner mode:
Instruction screens will be displayed when the user reaches specific points of the coffee brewing process.

2. Master mode:
For the more experienced users who do not require such entry-level tips, Master Mode willbe a faster alternative to complete the coffee-making process.

Temperature scale setting

The machine's temperature scale default setting is "Fahrenheit". The user can select the scale Celsius or Fahrenheit as below :

Sleep Time Setting

There are 5 options for setting time into sleep mode, min. 1 min

and max. 5 min. When the machine turns into sleep mode, the touch screen will become dark, the user can awake it by touching the screen. The machine's sleep time default setting is "5min".
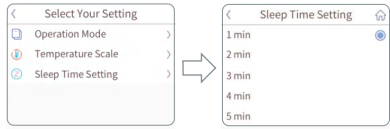
Preparing to Prime Machine

⚠ IMPORTANT

1. These priming steps must be completed prior to first use.

2. To more precisely monitor the water flows, the machine will pop up a warning of "Water Shortage Failure" if the flowmeter cannot detect any water in around 3 seconds after activated. When the water pipes are empty or with some air inside, like after descaling, a long time not use, run out of water when making coffee, or other similar scenarios, it would be more difficult and needs a longer time more than 3 seconds for the machine to pump water into the pipes. It is the same case that when the brew speed is low, it needs more time to pump water. Therefore, the machine will pop up a warning of "Water Shortage Failure".

If the warning pops up, use Kettle Mode ⇨ Empty Water function to pump some water and the air out then the pop up won't happen again.

To avoid this happening, if the water tank and pipes are empty, it's better to add some water in the water tank and pump out to make sure the water pipes have no air inside. This is good for the next brew.

Step 1 - Open the Water tank cover ⑰ .

Step 2 - Add water into the water tank ⑱ , and close the water tank cover ⑰ .
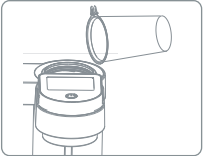
Step 3 - Place the glass carafe ㉕ under the water spouts ⑯ .
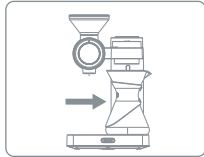
⚠ NOTE

Make sure that the Water tank is clean & free of any debris, as any fine particles can block the water flow.
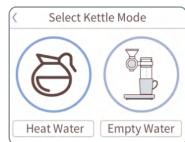
Step 4 - Press " 🖲 " to select the " Kettle Mode".

5. Before First Use

Step 5 - Start the Heat water function of Kettle Mode.

Select Your Mode
Scale | Kettle Mode | Descaling

Step 6 - Press " " to select the " Heat Water" function.

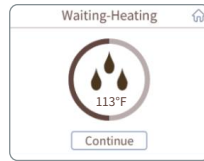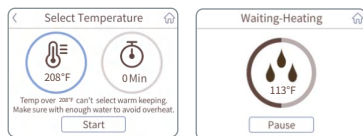Select Kettle Mode
Heat Water | Empty Water

Step 7 - Press the temperature icon to select a desired heating temperature and confirm.

> ⚠ **NOTE**
>
> Warm-keeping function is available in Kettle Mode, but for cleaning the machine, activating this function is not suggested.

Select Temperature
208°F | 0 Min
Temp over 208°F can't select warm keeping.
Make sure with enough water to avoid overheat.
Start

Step 8 - Press " Start " to heat water. During water heating, temperature can be paused or continued.

Select Temperature
208°F | 0 Min
Temp over 208°F can't select warm keeping.
Make sure with enough water to avoid overheat.
Start

Waiting-Heating
113°F
Pause

Waiting-Heating
113°F
Continue

Step 9 - After water heating is completed, the machine will make two beep sounds, and the interface shows "Enjoy The Water" page.

> ⚠ **NOTE**
>
> On this page, the user can choose opour water out with or without water spouts rotation.

Step10 - Pour all the water out, and then press the Finished button it will turn back to homepage.

Enjoy The Water
194°F | 30min 60min 30min
187°F
If water out, put a container to collect it.
Pause | Water out without rotation
Finished

Enjoy The Water
194°F | 30min 60min 30min
187°F
If water out, put a container to collect it.
Water out with rotation | Pause
Finished
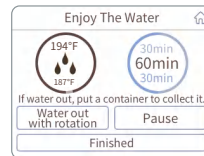
Step11 - Pour away the water in the carafe. Now the Machine should be thoroughly primed.

> ⚠ **NOTE**
>
> If there is no water running through, contact Gevi Customer Care.

6. Grind Pro Function

6.1 Brief Introduction

Under the grind pro function, the user can use the Gevi coffee machine as a professional grinder. There are 4 ways to grind coffee beans - the Free mode, by Cups, by Time, or by Weight.

Function	Grind mode	Introduction for Grind mode
Grind Pro	Free	Under the "Free" mode, the user can grind the beans by one-button operation.
	Cups	Under the "Cups" mode, the user can grind the right amount of beans for desired number of cups. The range is 1-4 cups.
	Time	Under the "Time" mode, the user can set the grinding time. The range is 1-99 seconds.
	Weight	Under the "Weight" mode, the user can grind beans weighed by the built-in scale ㉑, the weight limit is 200g.

Grinding with Free mode:

- It is not affected by the cup volume, time and weight functions of the machine, the user can grind the beans by one-button operation according to needs.

Grinding by Weight, Cups or Time mode:

- The user can grind the right amount of beans for desired number of cups, set the grinding time, weigh the beans to grind by pressing the corresponding icon.

> ⚠ **NOTE**
>
> To adjust the Grind setting dial ⑤ from coarse to fine setting, do not rotate it forcedly and make sure there are no beans in the grinding chamber. If there are beans in the grinding chamber, grind beans and rotate it simultaneously.

6.2 Free Grinding Mode

FREE MODE " 🔘 **"** (The following operations are under the "Beginner Mode")
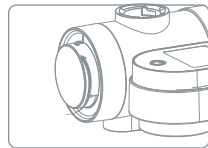
Step 1 - Press " 👑 "to select the "Grind Pro" function.
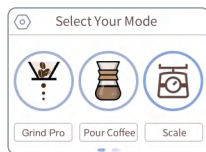
Step 2 - Press " 🔘 " to select the "Free" mode.

Step 3 - The screen will show the first step: rotate the dial to set.

Step 4 - Rotate the grind setting dial ⑤ to set preferred grinding size.

Step 5 - Press 🔘 to confirm, the screen will show the second step: Add beans.

Step 6 - Open the bean hopper lid ①, and add beans into the bean hopper ④.
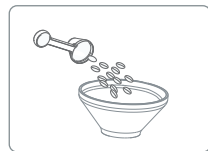
Step 7 - Press 🥄 to confirm , the screen will show the third step: place container.

Step 8 - Put the glass carafe ㉕ under the powder outlet ⑫.
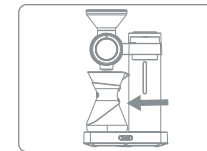
Step 9 - Press 🔋 to confirm, the screen will show the last step: Press start.

Step 10 - Press the "Start" button, the machine starts to grind beans.

Step 11 - The TFT touch screen ⑮ shows "Grinding In Process", and the progress dial shows the process time. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue grinding, press "Continue". If the user wants to stop grinding, press "Finished" or Homepage button " 🏠 " . After finish grinding, the user interface shows "Enjoy the Powder", then the user can press "Finished" to return to the homepage.
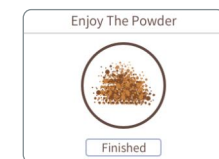
6. Grind Pro Function

6.3 Grinding By Cups Mode

CUP MODE " " (Following the operation under the "Beginner Mode")

Step 1 - Press " " to select the "Grind Pro" function.
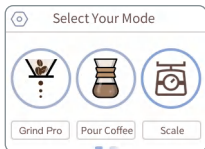
Step 2 - Press " " to select the "Cups" mode.

Step 3 - Select desired number of cup.
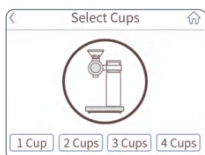
Step 4 - The screen will show "Do The Following Steps".

Step 5 - Rotate the grind setting dial ⑤ to set preferred grinding size.
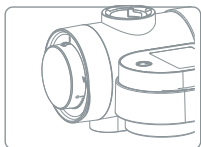
Step 6 - Press to confirm it.

Step 7 - Press to input the grind setting value.
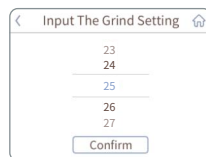
Step 8 - Press confirm, the screen will show the minimum quantity of beans needed based on selected number of cups.

Step 9 - Open the bean hopper lid ① and add beans.

---
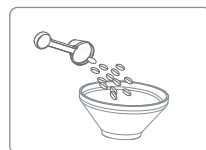
6. Grind Pro Function

Step 10 - Press to confirm it.

Step 11 - Put the glass carafe ㉕ under the powder outlet ⑫.
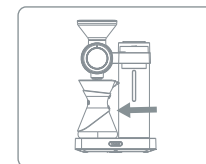
Step 12 - Press to confirm it.

Step 13 - Press the "Start" button, the machine starts to grind beans.

Step 14 - The TFT touch screen ⑮ shows "Grinding In Process", and the progress dial shows the process time. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface.

To continue working, press "Continue". If the user wants to stop grinding, press "Finished" or Homepage button " " . After finish grinding, the user interface shows "Enjoy the Powder", then the user can press "Finished" to return to the homepage.

6.4 Grinding By Time Mode

TIME MODE " "(The following operations are under the "Beginner Mode")

Step 1 - Press " " to select the "Grind Pro" function.

6. Grind Pro Function

Step 2 - Press " " to select the "Time" mode.
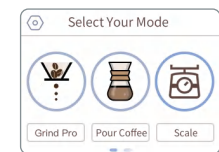
Step 3 - Select desired time (from the range between 1-99S) and then press confirm.

Step 4 - The screen will show the first step: rotate the dial to set.
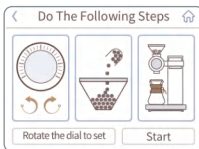
Step 5 - Rotate the grind setting dial ⑤ to set preferred grinding size.
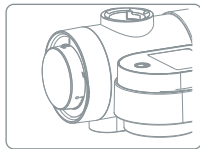
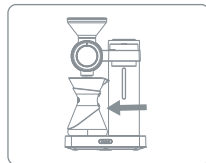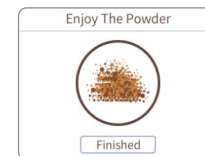Step 6 - Press to confirm, the screen will show the second step: Add beans.

Step 7 - Open the bean hopper lid ①, and add beans into bean hopper ④. The maximum quantity the user can put is 80g.

Step 8 - Press to confirm , the screen will show the third step: place container.

Step 9 - Put glass carafe ㉕ under the powder outlet ⑫.

Step 10 - Press to confirm, the screen will show the last step: Press start.

Step 11 - Press the "Start" button, the machine starts to grind beans.

6. Grind Pro Function

Step 12 - The TFT touch screen ⑮ shows "Grinding In Process", and the progress dial shows the process time. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue working, press "Continue". If the user wants to stop grinding, press "Finished" or Homepage button " " . After finish grinding, the user interface shows "Enjoy the Powder", then the user can press "Finished" to return to the homepage.

6.5 Grinding By Weight Mode

WEIGHT MODE " " (The following operations are under the "Beginner Mode")
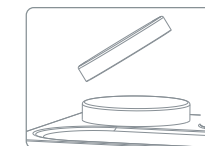
Step 1 - Press " " to select the "Grind Pro" function.

Step 2 - Slide to left, and press " " to select the "Weight" mode.

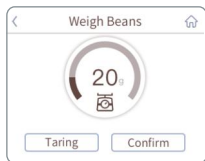Step 3 - Turn over the built-in scale cover ⑳ and put it on the built-in scale ㉑ and then press "Confirm".
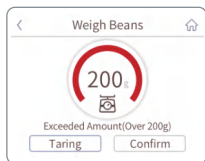
Step 4 - The screen will show weigh beans, first step press "Taring" to zero the scale.
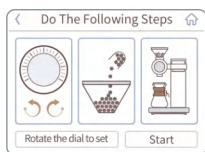

Step 5 - Add desired amount of coffee beans, the progress dial will indicate the bean amount, and then press "Confirm".
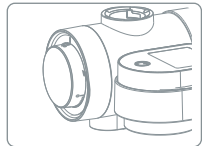

⚠ NOTE

In case the user puts beans over 200g, the progress dial will become red.

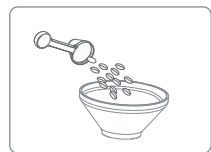Step 6 - The screen will show the first step: rotate the dial to set.

Step 7 - Rotate the grind setting dial ⑤ to set preferred grinding size.

Step 8 - Press ⊙ to confirm, the screen will show the second step: Add beans.

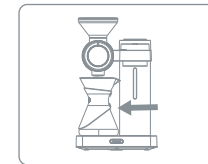Step 9 - Open the bean hopper lid ①, and add beans into the bean hopper ④.

Step 10 - Press ☕ to confirm, the screen will show the third step: place container.

Step 11 - Put glass carafe ㉕ under the powder outlet ⑫.

Step 12 - Press 🖥 to confirm, the screen will show the last step: Press Start.

Step 13 - Press the "Start" button, the machine starts to grind beans.

Step 14 - The TFT touch screen ⑮ shows "Grinding In Process", and the progress dial shows the process time. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue working, press "Continue". If the user wants to stop grinding, press "Finished" or Homepage button " 🏠 ". After finish grinding, the user interface shows "Enjoy the Powder", then the user can press "Finished" to return to the homepage.

6. Grind Pro Function
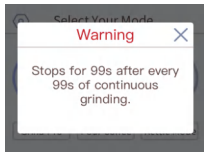
Tips for all grinding modes.

1. During the grinding, the machine will stop for 99s after every 99s of continuous grinding. After 99s of standby, a beep sound advises that the machine is ready for working again.

2. The machine needs to stop for 30min after cumulative 6 min (around 3 consecutive cycles) of grinding in every 10min.

3. The powder outlet ⑫ is equipped with plasma emitters to avoid powder splashing and sticking, a cleaning is recommended for the plasma emitters by using brush after every 30 times of grinding.

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7. Pour Coffee Function

7.1 Brief Introduction

| Function	Coffee Mode	Sub-mode			Introduction for Modes
Pour Coffee	Machine Recipes	Beans			Under the "Machine Recipes" mode, the user can brew coffee by following the machine's preset recipes.
		Powder			
	My Recipes	New Recipe	Beans	Yes,Built-In Scale	Under the "My Recipes" mode, the user can create new recipes and save desired recipes according to demands.
				No,Other Scales	
			Powder	Yes,Built-In Scale	
				No,Other Scales	
		Saved Recipes	To make coffee directly (press the recipe name)	Beans — Yes,Built-In Scale	
				Beans — No,Other Scales	
				Powder — Yes,Built-In Scale	
				Powder — No,Other Scales	
			To make coffee with modifying a recipe (press the Details button)	Some parameters can be changed, while some can not, more details refer to page 50.	
	Barista Mode	Beans		Yes, Built-In Scale	It is suitable for the users with a good skill on operating coffee machines and brewing coffee. Also allows to save the user's recipes.
				No, Other Scales	
		Powder		Yes, Built-In Scale	
				No, Other Scales	

7. Pour Coffee Function

The 3 pour-over coffee modes offer brewing cycles with different levels of user intervention in the coffee-making process, with Machine Recipes being the most automated, followed by My Recipes and Barista Mode.

> ⚠ **NOTE**
>
> 1. The water tank cover ⑰ shall not be opened during use.
> 2. Usually water will be poured from the 3 in-line spouts, but it is possible that water will come out from the side spout ㉙ at high brew speeds.

7.2 Tips For Perfect Barista

- Always use clean, room temperature water in the coffee machine.
- For an optimum coffee taste, use fresh coffee powder or coffee beans before brewing.
- Do not reuse coffee powder since this will greatly reduce the coffee's flavor.
- Reheating coffee is not recommended as coffee is at its peak flavor immediately after brewing.
- The machine is provided with a stainless steel filter ㉔ and a conical PCTG V60 filter. The stainless steel filter can be used directly without filter paper, but the conical PCTG V60 filter ㉗ requires a piece of V60 1/2 filter paper.
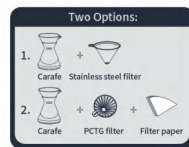
- The machine is compatible with many kinds of filters, drippers, brewers or carafes. If the user doesn't want to use the carafe and filters supplied with the machine, a wide range of carafes and filters are available on the market as long as they don't exceed the height that is from machine base to water spouts.

Diameter of the outer water spout's pouring track is 5cm.

Height from base to water spouts is 225mm, to powder outlet is 195mm.

7.3 Machine Recipes Mode

**Machine Recipes** "⊡" (The following operations are under the "Beginner Mode")

> ⚠ **NOTE**
>
> If the user wants to change to "Master Mode", press the setting icon "⬡" to select the operation mode, and then press "Master Mode".

To make coffee under the "Machine Recipes" mode, the user can select beans or powder. Then there will be 3 important brewing parameters that the user needs to input - the cups of coffee, coffee strength and grind setting.

Using Beans

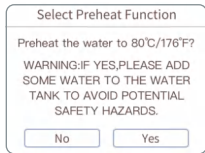Step 1 - Press "🬗" to select the "Pour Coffee" function.
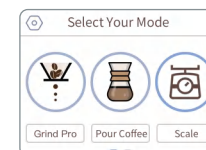
Step 2 - Press "⊡" to select the "Machine Recipes".

Step 3 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press "No", the machine will not preheat the water.

Select Preheat Function

Preheat the water to 80℃/176℉?

WARNING:IF YES,PLEASE ADD SOME WATER TO THE WATER TANK TO AVOID POTENTIAL SAFETY HAZARDS.

| No | Yes |

⚠ NOTE

If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.

Step 4 - Press "" to select "Beans" mode.

Select Beans or Powder

| Beans | Powder |
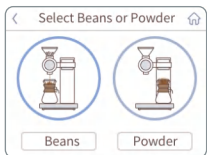
Step 5 - The screen will show "Select Coffee Strength" page.

Select Coffee Strength

| 1 Cup | Medium | Confirm |
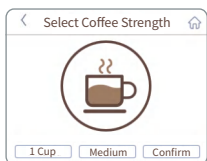
Step 6 - The default is "1 cup", press the icon to select desired coffee cups.

Select Cups

4 Cups
3 Cups
2 Cups

| 1 Cup | Medium | Confirm |

Step 7 - The default is "Medium", press the icon to select desired coffee strength. Then press "Confirm".

Select Coffee Strength

Mild
Medium

| 1 Cup | Strong | Confirm |

Step 8 - The screen will show "Do The Following Steps".

Do The Following Steps

25

| Rotate the dial to set | Start |

Step 9 - Rotate the grind setting dial ⑤ to set preferred grinding size. (For pour over, the suggested range is between 20~30).

Step 10 - Press to confirm it.

Do The Following Steps
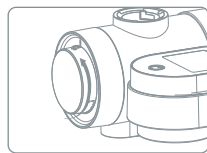
| Input the grind setting | Start |
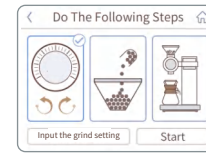
Step 11 - Press to input the same value the user have set on the grind setting dial ⑤, and press "Confirm".

Input The Grind Setting

23
24
25
26
27

| Confirm |

Step 12 - Open the bean hopper lid ①, and add beans into the bean hopper ④. The maximum quantity the user can put is 80g.

Step 13 - Press to confirm it.

Do The Following Steps

25
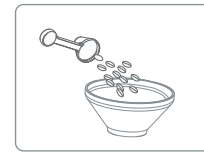
| Add beans over 20g | Start |

⚠ NOTE

- Compared to My Recipes and Barista modes, Machine Recipes mode is the most automated way to make coffee, it would simplify coffee-making process by reducing inputs from the user,

like weighing beans and setting parameters to produce a faster and easier cup.

- In Machine Recipes mode, if the user is using beans, the machine will not ask for weighing beans, and taste of coffee will be ensured as long as there are more beans in the bean hopper ④ than the machine requires. A proper amount of beans would be auto-matically ground by the machine according to the selected cup quantity. For example, if the user wants to brew 2 cups, the machine will show that it needs at least 20g of beans, but actually more than 20g can be put into the bean hopper ④ for the brewing. There is not an exact amount of beans the user needs to weigh.

- Make sure there are more beans being put in the bean hopper ④ than the machine requires.

Step 14 - Put glass carafe ㉕ under the powder outlet ⑫.

Step 15 - Press to confirm it.

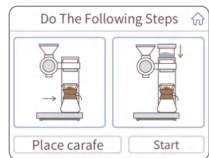**Do The Following Steps**

20
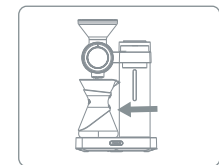
| Press start | Start |

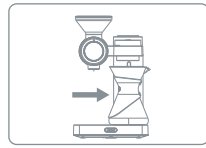Step 16 - Press "Start", the machine starts to grind beans.

Step 17 - The TFT touch screen ⑮ shows "Grinding in Process", and the progress dial shows the grinding condition. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue working, press "Continue". After finish grinding, the user interface shows "Enjoy The Powder", and then press "To Make Coffee" to pass in to next step.
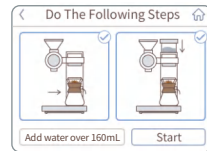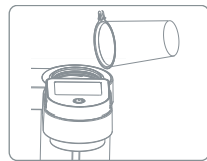

Step 18 - Do all the steps by following the instruction.

Step 19 - Move the glass carafe ㉕ under the water spouts ⑯.

Step 20 - Press 🖳 to confirm it.

Step 21 - Add water into the water tank ⑱, and close the water tank cover ⑰.

> **⚠ NOTE**
>
> The water amount depends on the cup quantity that the user selected. The display shows the required amount. If the required amount of water is being preheated, skip this part.)

Step 22 - Press 🖳 to confirm it. Then press "Start", the machine starts to heat.

Step 23 - The TFT touch screen ⑮ shows "Waiting-Heating", and the progress dial shows the heating temperature. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue heating, press "Continue".

Step 24 - After finish heating (95°C /103°F), the machine will make two beep sounds, and the interface shows "Process Status", which means the machine enters into the coffee-brewing process. At that time, the pump starts to pump water. The interface shows the current water temperature, poured water amount, brew speed and a progression of brew time (the dark blue curve indicates the time-varying brew speed; the light blue curve indicates the time-varying totally poured water amount). If the user wants to stop brewing, press "Pause" and then "Continue" will be shown on the interface. To continue brewing, press "Continue". After finish brewing, the machine will make three beep sounds, and the interface shows "Enjoy Your Coffee", which means the coffee is ready, and then the user can press "Finished" to return to the homepage.

Using Powder
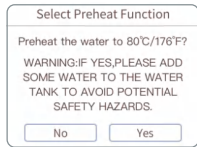
Step 1 - Press " 🝧 " to select the "Pour Coffee" function.
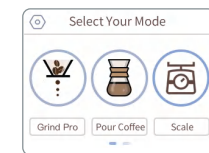
Step 2 - Press " 🖳 " to select the mode of "Machine Recipes".
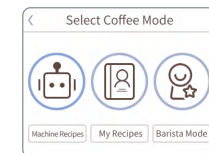
Step 3 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press "No", the machine will not preheat the water.

Select Preheat Function

Preheat the water to 80℃/176°F?

WARNING:IF YES,PLEASE ADD SOME WATER TO THE WATER TANK TO AVOID POTENTIAL SAFETY HAZARDS.
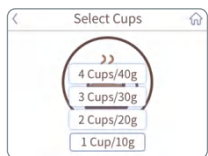
| No | Yes |

⚠**NOTE**

If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.
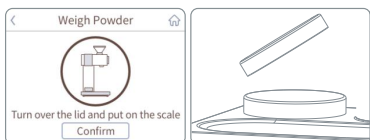
Step 4 - Press " 🗼 " to select "Powder"

Select Beans or Powder

| Beans | Powder |
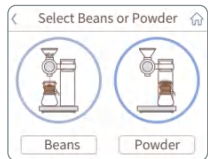
Step 5 - Press "1 Cup/10g" (default setting) to select desired cups and the corresponding coffee powder amount.

Select Cups

4 Cups/40g
3 Cups/30g
2 Cups/20g
1 Cup/10g

Step 6 - Turn over the built-in scale cover ⑳ and put on the built-in scale ㉑ and then press "Confirm".

Weigh Powder

Turn over the lid and put on the scale

Confirm

Step 7 - Press "Taring" to zero the built-in scale ㉑.

Weigh Powder

0.0 g   10.0 g

In sufficient Amount

| Taring | Confirm |

Step 8 - Add desired amount of coffee powder, then press "Confirm".
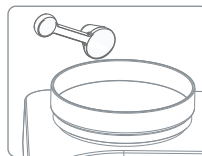
Step 9 - The amount of coffee powder must be close to the recommended value. Otherwise, the progress dial will become red.

Weigh Powder

23 g   20 g

Exceeded Amount

| Taring | Confirm |

Step 10 - Do all the steps by following the instructions.

Do The Following Steps

Add powder to carafe   Confirm

Step 11 - Add the coffee powder into the filter (㉔/㉗).

Step 12 - Press 🗼 to confirm it.

Do The Following Steps

Place carafe   Start

Step 13 - Put the glass carafe ㉕ under the water spouts ⑯.

Step 14 - Press 🗼 to confirm it.

Do The Following Steps
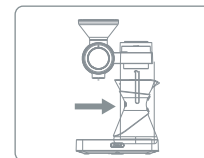
Add water over 160mL   Start

Step 15 - Add water into the water tank ⑱, and close the water tank cover ⑰.
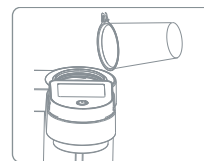
⚠**NOTE**

The water amount depends on the cup quantity that the user selected. The display shows the required amount. If the required amount of water is being preheated, skip this part.)

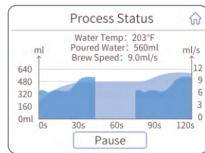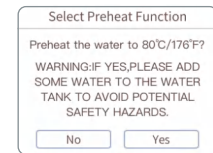Step 16 - Press 🗼 to confirm it. Then press "Start", the machine starts to heat water.

Do The Following Steps

Press start   Start

Step 17 - The TFT touch screen ⑮ shows "Waiting-Heating", and the progress dial shows the heating temperature. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue heating, press "Continue".

Waiting-Heating

106°F

Pause
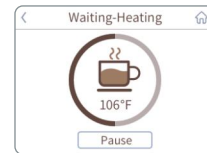
Step 18 - After finish heating (95℃/103°F), the machine will make two beep sounds, and the interface shows "Process Status", which means the machine enter into the coffee-brewing process, at that time, the pump starts to pump water. The interface shows the current water temperature, poured water amount, brew speed,

and a progression of brew time (the dark blue curve indicates the time-varying brew speed; the light blue curve indicates the time-varying totally poured water amount). If the user wants to stop brewing, press "Pause" and then " Continue" will be shown on the interface. To continue brewing, press " Continue". After finish brewing, the machine will make three beep sounds, and the interface shows "Enjoy Your Coffee", which means the coffee is ready, and then the user can press "Finished" to return to the homepage.

Details Of Machine Recipes

Amount of Cups	Coffee strength	Brew ratio			Water temper-ature (°C/°F)	First process		
		Powder amount (g)	Brew ratio	Total poured wa-ter(mL)		Pour Water (mL)	Brew Speed (mL/s)	Pause Time (s)
1 Cup	Mild	10	1:16.0	160	95/203	30	3	25
	Medium	11						
	Strong	12						
2 Cups	Mild	18	1:16.0	320	95/203	40	3	22
	Medium	20						
	Strong	23						
3 Cups	Mild	28	1:16.0	480	95/203	70	3	30
	Medium	30						
	Strong	33						
4 Cups	Mild	38	1:16.0	640	95/203	90	3	30
	Medium	40						
	Strong	43						

Amount of Cups	Second process			Third process			Fourth process		
	Pour Water (mL)	Brew Speed (mL/s)	Pause Time (s)	Pour Water (mL)	Brew Speed (mL/s)	Pause Time (s)	Pour Water (mL)	Brew Speed (mL/s)	Pause Time (s)
1 Cup	40	4	10	45	5	5	45	5	10
2 Cups	70	3	13	100	5	10	110	6	15
3 Cups	110	5	16	150	5	11	150	6	15
4 Cups	160	5	17	190	5	12	200	6	20

7.4 My Recipes Mode

⚠ NOTE

If the user wants to change to "Master Mode", press the setting icon "⬡" to select the operation mode, and then press "Master Mode".

Under My Recipes, the user can either create a new recipe, or make coffee via a saved recipe.

New Recipes

Using Beans with Built-in Scale

Step 1 - Press "🥃" to select the "Pour Coffee" function.

Step 2 - Press "🖻" to select the mode of "My Recipes".

Step 3 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press "No", the machine will not preheat the water.

⚠ NOTE

If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.

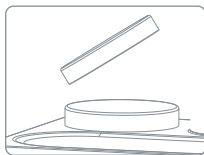Step 4 - Press "🖥" to select the mode of New Recipes".

Step 5 - Press "" to select "Beans".
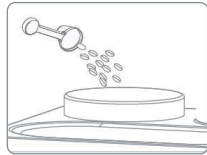

Step 6 - Press "" to select "Built-In Scale".

Step 7 - Turn over the built-in scale cover ⑳ and put on the built-in scale ㉑ and then press "Confirm".

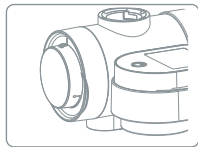Step 8 - Press "Taring" to zero the built-inscale ㉑.

Step 9 - Add a desired amount of coffee beans,then press "Confirm".

Step 10 - The screen will show "Do The Following Steps".

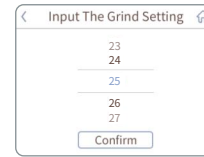Step 11 - Rotate the grind setting dial ⑤ to set preferred grinding size. (For pour over, the suggested range is between 20~30).

Step 12 - Press to confirm it.

Step 13 - Press to input the same value the user have set on the grind setting dial, and press "Confirm".

Step 14 - Open the bean hopper lid ①, and add beans into the bean hopper ④.
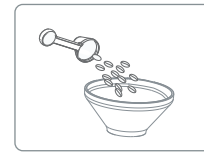
Step 15 - Press to confirm it.

Step 16 - Put glass carafe ㉕ under the powder outlet ⑫.
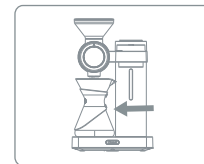
Step 17 - Press to confirm it.

Step 18 - Press "Start", the machine starts to grind beans.

Step 19 - The TFT touch screen ⑮ shows "Grinding in Process", and the progress dial shows the grinding condition. If needs to pause working, the user can press "Pause" and then "Continue" will be shown on the interface. To continue working, press "Continue". After finish grinding, the user interface shows "Enjoy The Powder", and then press "To Make Coffee" to pass into next step.
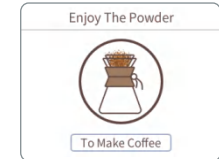
Step 20 - The machine will ask the user to select brew ratio, water temperature and finally add water into water tank. The below images show the single function.

Step 21 - Press "⏲" to select the desired brew ratio (accurate to one decimal place). The machine based on previous setting will give the user a currently available range of brew ratio, the user can select a desired value within this range. After selection, press "Confirm"
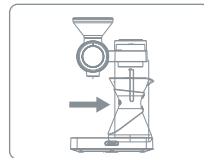

Step 22 - Press "🌡" to select the desired temperature. The user can select temperature between the range of 80°C (176°F)-99°C(210°F). After selection, press "Confirm". Then press "Confirm" again to pass to next step.
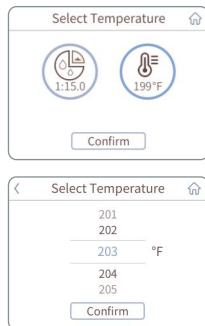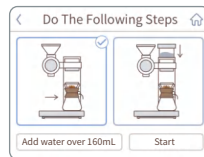

Step 23 - Do all the steps by following the instruction.
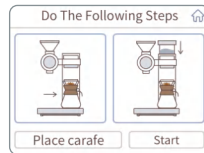
Step 24 - Move the glass carafe ㉕ under the water spouts ⑯.
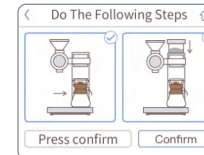

Step 25 - Press 🏺 to confirm it.

Step 26 - Add water into the water tank ⑱, and close the water tank cover ⑰.

> ⚠ **NOTE**
> The water amount depends on the cup quantity that the user selected.The display shows the required amount. If the required amount of water is being preheated, skip this part.)

Step 27 - Press 🏺 to confirm it. After finish the steps, press "Confirm".

Step 28 - The TFT touch screen ⑮ shows "Select Your Recipe", the default setting is based on a single brew process. Under default conditions, the total quantity of water is fixed based on the coffee beans/ powder amount, the user is not allowed to change the value. The user can change the brew speed and spin speed. The pause time is not available for changing because it works only with two or more processes. Then press "Start" to brew.

Step 29 - If the user wants to add more processes and divide the total quantity of water into different steps, press "Add Process", the user can add one or more processes. The maximum processes of the machine can be shown is 10. When adding processes, the user will sequentially set poured water volume, brew speed, spin speed and pause time (the time between two different processes). The bloom time is determined by the sum time of pouring water time and pause time. When the first process is finished, the machine will stop pouring water for the pause time set by the user. After the pause time is over, the machine will start to brew the next process. The total amount of final coffee is equal to the water amount set in the machine minus the water amount absorbed by the coffee powder. To delete a process, the user can long press the process and slide it left until a 🗑 icon shows, then press the 🗑 to delete the process.

Step 30 - Select your water volume, and then press "Confirm".

Step 31 - Select your brew speed, and then press "Confirm".

Brew Speed Range Brew Speed RangeTemperatures

Selected Water Temperature	Brew Speed
80°C(176°F)-93°C(200°F)	3-9mL/s
94°C(201°F)-96°C(205°F)	3-6mL/s
97°C(206°F)-99°C(210°F)	3-4mL/s

⚠ **NOTE**

The user can set brew speed from 3 to 9mL/s. However, the brew speed is adjustable in accordance with different water temperatures. (Check the above table)

Step 32 - Select your spin speed, and then press "Confirm".
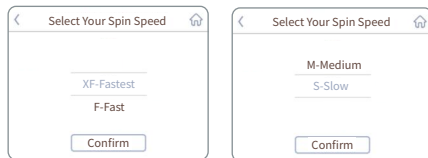
⚠ **NOTE**

Spin speed: The machine also allows the user to change the spin speed of the water spouts at 4 different speed levels, and the speed levels are labeled as XF (Fastest, around 15s/round), F (Fast, around 20s/round), M (Medium, around 25s/round) and S (Slow, around 30s/round).

Step 33 - Select your pause time between two different processes, and then press "Confirm".
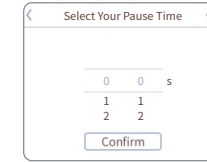
Step 34 - Press "Start" to pass into next step.

⚠ **NOTE**
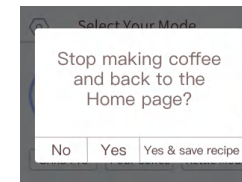
From this step on and during brewing, if the user accidentally presses Homepage icon " 🏠 ", the interface will show to the user three options: "No", "Yes" or "Yes&save recipe". If the user selects "No", the machine will be back to current page; if the user chooses "Yes", the machine will stop making coffee and be back to the Home page; if the user chooses "Yes&save recipe", the machine will turn to "Name Your Coffee" page. For more details about this page, please refer to the following operation steps of 36 to 38.

Step 35 - The TFT touch screen ⑮ shows "Waiting-Heating", and the progress dial shows the heating temperature. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue heating, press "Continue". After finish heating, the machine will make two beep sounds, the interface shows "Process Status", which means the machine enters into the coffee-brewing process, the interface shows the current water temperature, poured water amount, brew speed and a progression of brew time (the dark blue curve indicates the time-varying brew speed; the light blue curve indicates the time-varying totally poured water amount). If needs to pause brewing, the user can press "Pause" and then "Continue" will be shown on the interface. To continue brewing, press "Continue".

Step 36 - After finish brewing, the machine will make three beep sounds, and the interface shows "Enjoy Your Coffee", which means the coffee is ready. The machine will make three beep sounds, and the interface will show to the user two options: "Finished" or "Name Your Coffee", if the user chooses "Finished", the machine will be back to homepage; if the user chooses "Name Your Coffee", the machine will open a new page named "Name Your Coffee", and the user can go on to the next step.

Step 37 - On the page of "Name Your Coffee", the interface shows to the user two options: "Exit" or "Confirm". If the user presses "Exit", the machine will be back to the homepage; if the user wants to save the recipe, the user can press the text "Name Your Coffee" in the middle area to input the name, the maximum characters can be inputted is 20. The user can press ⏎ to finish inputting the name, and then press "Confirm". Then the machine will open a new page named "Recipe Details".
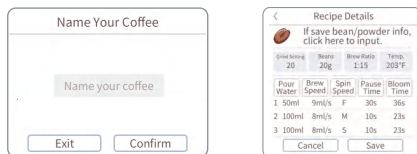
Step 38 - The user can press the corresponding area(on the right side of the coffee bean/powder icon) to input the coffee bean information (e.g. Ethiopia Yirga Cheffe beans, natural, light roasted), maximum 55 characters, and then press ⏎ to confirm.This page can only be checked, all parameters cannot be modified, if you need to modify, enter Save recipes to modify, refer to page 50,"SAVED RECIPES".
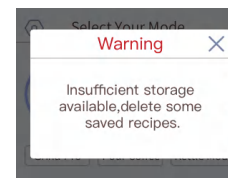
Then scroll to the bottom of the page, the interface will show to the user two options: "Cancel" and "Save". The "Cancel" means that the recipe name and bean information will not be saved, and the interface will be back to homepage directly; the "Save" means that the recipe name and bean information will be saved in "Saved Recipes" list, and an "Exit" button can be pressed to go back to homepage. On this page, only the bean/powder information is available for modifying.

Step 39 - To check the saved recipe details, please refer to page 50 SAVE RECIPES.
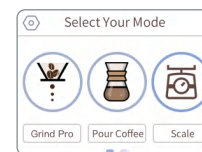
⚠NOTE

There are some free space left for the user to save recipes and bean information, when the space is full, a warning will appear - Insufficient storage available, delete some saved recipes.
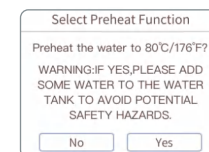
Using Beans with Other Scales

Step 1 - Press "⬛" to select the "Pour Coffee" function.

Step 2 - Press "⬛" to select the mode of "My Recipes"

Step 3 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press "No", the machine will not preheat the water.
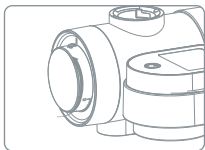
⚠ NOTE

If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.
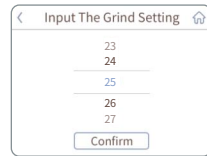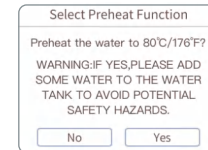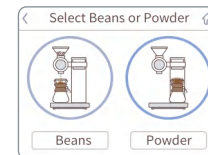
Step 4 - The screen will show "Do The Following Steps".

Step 5 - Rotate the grind setting dial ⑤ to set preferred grinding size. (For pour over, The suggested range is between 20~30).

Step 6 - Press ⦿ to confirm it.

Step 7 - Press ⦿ to input the same value the user have set on the grind setting dial, and press "Confirm".

Step 8 - Open the bean hopper lid ①, and add beans into the bean hopper ④.

Step 9 - Press ⬚ to confirm it.

Step 10 - Input the bean amount, and pour "Confirm".

Step 11 - Put glass carafe ㉕ under the powder outlet ⑫.
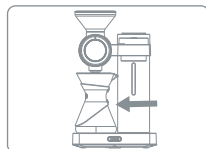
Step 12 - Press ⬚ to confirm it. Then press "Start", the machine starts to grind beans.

Step 13 - To brew coffee, operate the machine by referring to the operation steps from 19 to 38 in the section of **Using Beans with Built-in Scale.**

Using Powder with Built-in Scale

Step 1 - Press " ⬚ " to select the "Pour Coffee" function.

Step 2 - Press " ⬚ " to select the mode of "My Recipes"

Step 3 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press

"No", the machine will not preheat the water.

⚠ NOTE

If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.
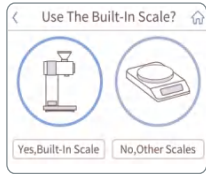
Step 4 - Press " ⬚ " to select the mode of "New Recipes".
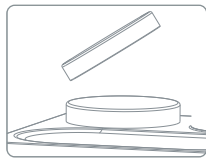
Step 5 - Press " ⬚ " to select "Powder" mode.

Step 6 - Press " ⬚ " to select "Built-In Scale" .
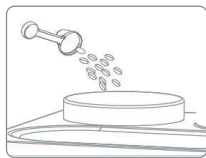
Use The Built-In Scale?

Yes,Built-In Scale   No,Other Scales

Step 7 - Turn over the built-in scale cover ⑳ and put on the built-in scale ㉑ and then press "Confirm".

Weigh Powder

Turn over the lid and put on the scale
Confirm

Step 8 - Press "Taring" to zero the built-in scale ㉑.


Weigh Beans

0.0ₐ

Taring   Confirm

Step 9 - Add a desired amount of coffee powder, then press "Confirm".

Step 10 - Press "" to select the desired brew ratio (accurate to one decimal place). The machine will give the user a currently available range of brew ratio, the user can select the desired value within this range. After selection, press "Confirm".
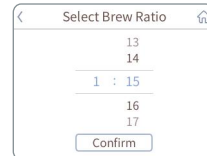
Select Brew ratio

1:15   199°F

Confirm

Select Brew Ratio

13
14
1 : 15
16
17

Confirm

Step 11 - Press "" to select the desired temperature. The user can select temperature between the range of 80°C (176°F)-99°C(210°F).

Select Temperature

1:15   199°F

Confirm

Select Temperature

201
202
203   °F
204
205
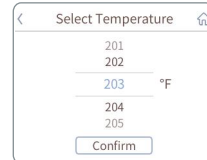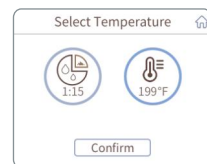
Confirm

Step 12 - Do all the steps by following the instruction.

Do The Following Steps

Add powder to carafe   Confirm

Step 13 - Add the coffee powder into a filter (㉔/㉗).

Step 14 - Press to confirm it.

Do The Following Steps

Place carafe   Confirm

Step 15 - Put the glass carafe ㉕ under the water spouts ⑯.

Step 16 - Press to confirm it.

Do The Following Steps

Add water over 32mL   Confirm
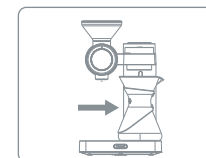
Step 17 - Add water into the water tank ⑱ , and close the water tank cover ⑰.
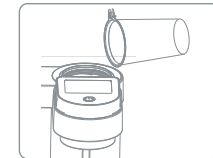
⚠ NOTE

The water amount depends on the cup that the user selected. The display shows the required amount.If the required amount of water is being preheated, skip this part.)

Step 18 - Press to confirm it. Then press "Confirm", the machine will pass into next step.

Do The Following Steps
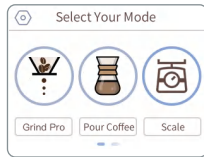
Press Confirm   Confirm

Step 19 - To brew coffee, operate the machine by referring to the operation steps from 27 to 38 in the section of **Using Beans with Built-in Scale.**
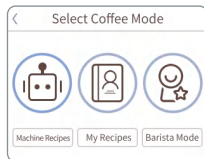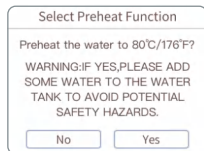
Using Powder with Other Scales

Step 1 - Press " " to select the "Pour Coffee" function.

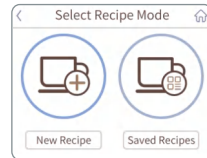Step 2 - Press " " to select the mode of "My Recipes"

Step 3 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press "No", the machine will not preheat the water.
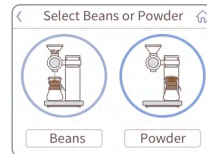

> ⚠ **NOTE**
>
> If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.
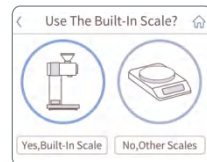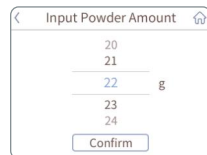
Step 4 - Press " " to select the mode of "New Recipe".

Step 5 - Press " " to select "Powder"

Step 6 - Press " " to select other scales and press "Confirm".

Step 7 - Input the amount of coffee powder, and press "Confirm".

Step 8 - To brew coffee, operate the machine by referring to the operation steps from 10 to 19 in the section of **Using Powder with Built-in Scale.**

Saved Recipes

(The following operations are under the "Beginner Mode")

> ⚠ **NOTE**
>
> If the user wants to change to "Master Mode", press the setting icon " ◎ " to select the operation mode, and then press "Master Mode".
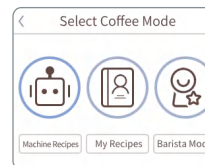
To Make Coffee Directly

Press the Saved Recipes icon, the user will be guided to a saved recipe list, from which the user can choose a recipe to make coffee without setting many brew parameters.

1. Using Beans with Built-in Scale

Step 1 - Press " " to select the "Pour Coffee" function.
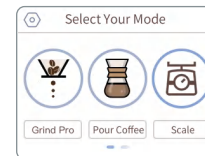
Step 2 - Press " " to select the mode of "My Recipes".

Step 3 - Press " " to select "Saved Recipes".

Step 4 - Select a desired recipe, press directly the recipe name and the user can skip to step 5.

Step 5 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press "No", the machine will not preheat the water.

> ⚠ **NOTE**
>
> If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.

Step 6 - Press " " to select "Built-InScale"
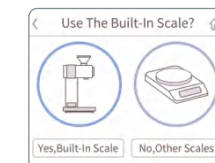
Step 7 - Turn over the built-in scale cover ⑳ and put on the built-in scale ㉑ and then press "Confirm".

Step 8 - Press "Taring" to zero the built-inscale ㉑ .

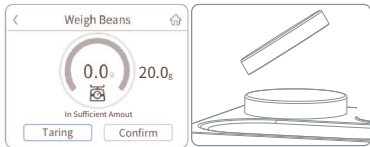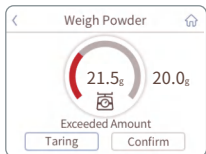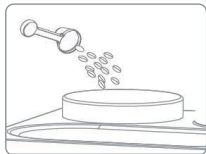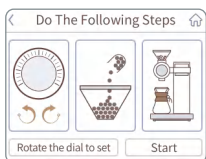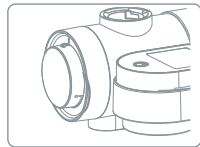**Step 9** - Add the amount of coffee beans (the value should be close to the value set before, otherwise, it cannot be confirmed), then press "Confirm".

Step 10 - Do all the steps by following the instructions.

Step 11 - Rotate the grind setting dial ⑤ to set the grinding size according to the setting of selected recipe.

Step 12 - Press ⚙ to confirm it.

Step 13 - Open the bean hopper lid ① and add beans to the bean hopper ④ .

Step 14 - Press ⚙ to confirm it.

Step 15 - Put the glass carafe ㉕ under the powder outlet ⑫ .
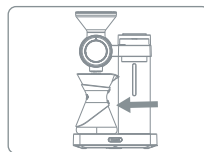
Step 16 - Press 🔘 to confirm it, then press "Start", the machine starts to grind.
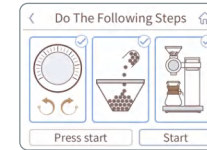
Step 17 - The TFT touch screen shows "Grinding In Process", and the progress dial shows the process time. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue working, press "Continue". After finish grinding, the user interface shows "Enjoy The Powder", and then press "To Make Coffee" to pass into next step.

Step 18 - Do all the steps by following the instruction.
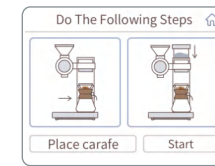
Step 19 - Move the glass carafe ㉕ under the water spouts ⑯ .

Step 20 - Press 🔘 to confirm it.

Step 21 - Add water into the water tank ⑱, and close the water tank cover ⑰.

⚠ NOTE

The water Amount depends on the recipe that the user selected. The display shows the required amount. If the required amount of water is being preheated, skip this part.)

Step 22 - Press 🥤 to confirm it. Then press "Start", the machine starts to heat.

Step 23 - The TFT touch screen ⑮ shows "Waiting-Heating", and the progress dial shows the heating temperature. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. To continue heating, press "Continue".
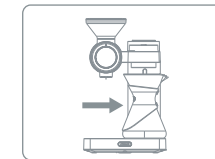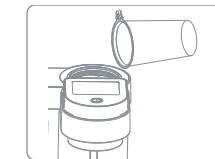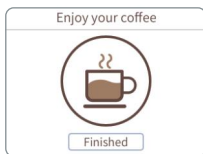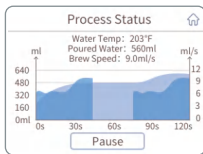

Step 24 - After finish heating, the interface shows "Process Status", which means the machine enters into the coffee-brewing process, at that time, the pump starts to pump water. The interface shows the current water temperature, poured water amount, brew speed and a progression of brew time (the dark blue curve indicates the time-varying brew speed; the light blue curve indicates the time-varying totally poured water amount). If the user wants to stop brewing, press "Pause" and then "Continue" will be shown on the interface. To continue brewing, press "Continue". After finish brewing, the machine will make three beep sounds, and the interface shows "Enjoy Your Coffee", which means the coffee is ready, and then the user can press "Finished" to return to the homepage.

2. Using Beans with Other Scale

> ⚠ **NOTE**
>
> To brew coffee, operate the machine by referring to the operation steps in the section of **Using Beans with Built-in Scale from My Recipes.**

3. Using Powder with Built-in Scale

> ⚠ **NOTE**
>
> To brew coffee, operate the machine by referring to the operation steps in the section of **Using Powder with Built-in Scale from My Recipes.**

4. Using Powder with Other Scale

> ⚠ **NOTE**
>
> To brew coffee, operate the machine by referring to the operation steps in the section of **Using Powder With Other Scale from My Recipes.**

To Make Coffee with a Modified Recipe

This machine allows the user to delete or modify any saved recipe except the "Calibration" one. The "Calibration" recipe is preset for flowmeter calibration, it cannot be deleted or modified. After modifying a recipe, the user can make coffee by pressing the recipe's name.

- If the user wants to delete the recipe, the user can hold and press the selected recipe and slide it to the left until " 🗑 " shows, then press " 🗑 " to delete the selected recipe.

- If the user would like to modify one saved recipe, the user needs to touch "Details" of a corresponding recipe, then scroll to the bottom and press "Modify Recipe", then make modifications.
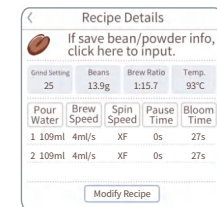
7. Pour Coffee Function

- After finish modifications, there are three options: "Cancel", "Save As New", and "Save". The "Save" means that modifications will be saved; the "Save As New" means that modifications will be saved as a new recipe and the original recipe remains unchanged; the "Cancel" means that modifications will not be saved.
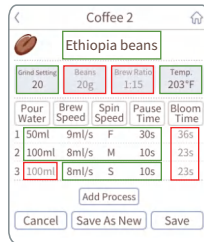
> ⚠ **NOTE**
>
> When a recipe is being modified, there are some parameters(shown in dark gray and highlighted with green colour) can be changed, while some(shown in light gray and highlighted with red colour) can not. The below table will also give details.

Parameters can be modified	Parameters can not be modified
Bean/powder information	Bean/powder amount
Grind setting	Brew ratio
Water temperature	Bloom time
Water volume(except last pour)	Water volume(only last pour)
Brew speed	—
Spin speed	—
Pause time	—

7. Pour Coffee Function

7.5 Barista Mode

Barista Mode " **"** (The following operations are under the "Beginner Mode")

> ⚠ **NOTE**
>
> If the user wants to change to "Master Mode" ,press the setting icon " " to select the operation mode, and then press "Master Mode".

Using Beans with Built-in Scale

Step 1 - Press " " to select the "Pour Coffee" function.
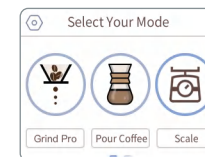
Step 2 - Press " " to select the mode to "Barista Mode"
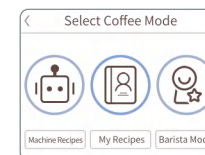
Step 3 - The screen will show "Select Preheat Function". Press "Yes", the machine will be preheating the water to 80°C/176°F while the user is making other preparations; press "No", the machine will not preheat the water.
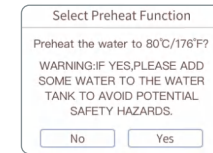
> ⚠ **NOTE**
>
> If the user chooses "Yes", must remember to add some water to the water tank ⑱ to avoid potential safety hazards. Adding water to the Max. level is suggested for all pour coffee modes.

Step 4 - Press " " to select "Beans".
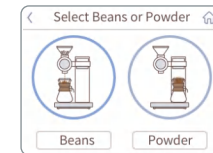
Step 5 - Press " " to select "Built-In Scale".

Step 6 - Turn over the built-in scale cover ⑳ and put on the built-in scale ㉑ and then press "Confirm".

Step 7 - Press "Taring" to zero the built-in scale ㉑.

Step 8 - Add a desired amount of coffee beans, then press "Confirm".

Step 9 - The screen will show "Do The Following Steps".
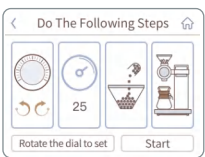
Step 10 - Rotate the grind setting dial ⑤ to set preferred grinding size. (For pour over, the suggested range is between 20~30).
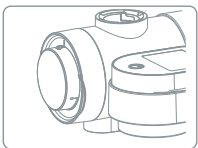
Step 11 - Press ⊙ to confirm it.

Step 12 - Press ⊘ to input the same value the user have set on the grind setting dial, and press "Confirm".
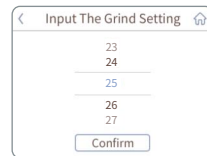
Step 13 - Open the bean hopper lid ①, and add beans into the bean hopper ④.
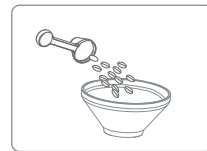
Step 14 - Press ⌇ to confirm it.

Step 15 - Put glass carafe ㉕ under the powder outlet ⑫.
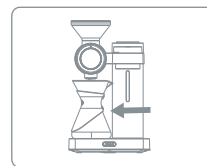
Step 16 - Press ⊞ to confirm it.

Step 17 - Press "Start", the machine starts to grind beans.

Step 18 - The TFT touch screen ⑮ shows "Grinding In Process", and the progress dial shows the process time. If the user wants to pause, press "Pause" and then "Continue" will be shown on the interface. on the interface. To continue working, press "Continue". After finish grinding, the user interface shows "Enjoy The Powder", and then press "To Make Coffee" to pass into next step.
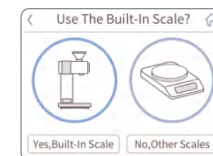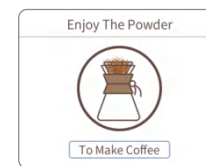

Step 19 - Press "⊞" to select a desired brew ratio (accurate to one decimal place). The machine based on previous setting will give the user a currently available range of brew ratio , the user can select a desired value within this range. After selection, press "Confirm".
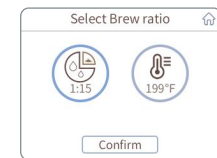
Step 20 - Press "⊞" to select the desired temperature. The user can select temperature between the range of 80°C (176°F)-99°C(210°F). Then press "Confirm".

7. Pour Coffee Function

Step 21 - Do all the steps by following the instruction.

Do The Following Steps
Place carafe | Start

Step 22 - Move the glass carafe ㉕ under the water spouts ⑯.

Step 23 - Press 🖳 to confirm it.

Do The Following Steps
Add water over 600mL | Start

Step 24 - Add water into the water tank ⑱, and close the water tank cover ⑰.

Step 25 - Press 🖳 to confirm it. Then press "Start", the machine starts to heat.

Do The Following Steps
Press start | Start

7. Pour Coffee Function

Step 26 - The TFT touch screen ⑮ shows "Waiting-Heating", and the progress dial shows the heating temperature. If needs to pause heating, the user can press "Pause" and then "Continue" will be shown on the interface. To continue heating, press "Continue".

Waiting-Heating
106°F
Pause

Step 27 - After finish heating, the machine will make two beep sounds, and the interface shows "Making Coffee" page. On this page, the user can in real time adjust the brew speed and spin speed. Total water volume, poured water volume and remaining water volume will be clearly indicated on the screen. Besides, there is a timer on the screen, it can show pouring time, pause time, bloom time for each pour, and total bloom time for the whole brew. After selecting a desired brew speed and spin speed, press "Start" button and then the machine starts to brew coffee.

Poured water in total — Brew Speed — Total water needed
Poured water for each pour — Spin Speed — Remaining water
Fastest | Fast | Medium | Slow
Water Volume(ml) Total:200
1st Pour:10 Poured:10 Remaining:190
Pouring time for each pour — Time Counting(s) Total:2 — Bloom time in total
1st Pour:2 1st Pause:0 1st Bloom:2
Pause time for each pour — Start | Check The Data | Finished — Bloom time for each pour

Brew Speed Range Based on Different Water Temperatures

Selected Water Temperature	Brew Speed
80°C(176°F)-93°C(200°F)	3-9mL/s
94°C(201°F)-96°C(205°F)	3-6mL/s
97°C(206°F)-99°C(210°F)	3-4mL/s

7. Pour Coffee Function

> ⚠ **NOTE**
>
> Spin speed (The machine also allows the user to change the spin speed of the water spouts at 4 different speed levels, and the speed levels are labeled as XF (Fastest, around 15s/round), F (Fast, around 20s/round), M (Medium, around 25s/round) and S (Slow, around 30s/round).

Step 28 - During brewing, if the user presses "Pause" , the machine will stop pouring water and start to calculate the pause time, and then "Continue" will be shown on the interface. When the user presses "Continue", the machine starts to brew from the previous quantity of water already brewed. Automatically, the machine memorizes this action as a second process. Based on this manual function, the user can add as many processes as the user wants, but the maximum processes is 10.

Step 29 - During brewing, the user can press "Check The Data" to check the process status. A diagram is shown to indicate the progression of brew time (the dark blue curve indicates the time-varying brew speed; the light blue curve indicates the time-varying totally poured water amount). Press ‹ ,the machine will be back to previous page; press " Pause and back", the machine will stop pouring water, start to calculate the pause time and go back to previous page; press "Finished", the machine will be back to homepage.
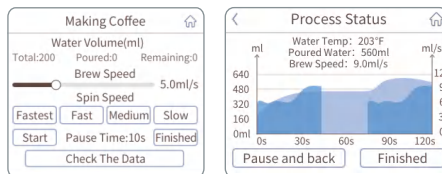
Step 30 - After finish brewing, the interface shows "Enjoy Your Coffee", which means the coffee is ready. The interface will show to the user two options: "Finished" or "Name Your Coffee", if the user chooses "Finished", the machine will be back to homepage; if the user chooses "Name Your Coffee", the machine will open a new page named "Name Your Coffee", and the user can go on to the next step.

7. Pour Coffee Function
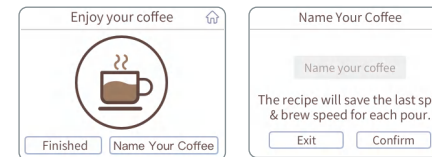
Step 31 - On the page of "Name Your Coffee", the interface shows to the user two options: "Exit" or "Confirm". If the user presses " Exit", the machine will be back to the homepage; if the user wants to save the recipe, the user can press the text "Name Your Coffee" in the middle area to input the name, the maximum characters can be inputted is 20. The user can press ⏎ to finish inputting the name, and then press "Confirm". Then the machine will open a new page named "Recipe Details".
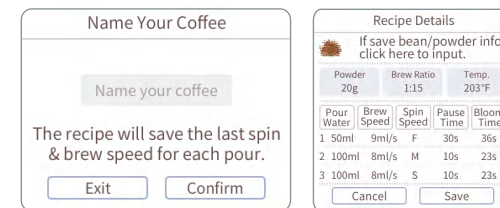
Step 32 - The user can press the corresponding area(on the right side of the coffee bean/powder icon) to input the coffee bean information(e.g. Ethiopia Yirga Cheffe beans, natural, light roasted), maximum 55 characters, and then press ⏎ to confirm. Then scroll to the bottom of the page, the interface will show to the user two options: "Cancel" and "Save". The "Cancel" means that the recipe name and bean information will not be saved, and the interface will be back to homepage directly; the "Save" means that the recipe name and bean information will be saved in "Saved Recipes" list, and an "Exit" button can be pressed to go back to homepage. On this page, only the bean/powder information is available for modifying.

7. Pour Coffee Function

Step 33 - To check the saved recipe details, please refer to Page 46 SAVE RECIPES.
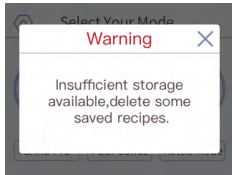
> ⚠ **NOTE**
>
>
>
> 1. Recipes from Barista Mode will be also saved in the list of My Recipes -> Saved Recipes.
> 2. There are some free space left for the user to save recipes and bean information, when the space is full, a warning will appear - Insufficient storage available, delete some saved recipes.

Using Beans with Other Scales

> ⚠ **NOTE**
>
> To brew coffee, operate the machine by referring to the operation steps in the section of **Using Beans with Built-in Scale from My Recipes & Using Beans with Built-in Scale from Barista Mode.**

Using Powder with Built-in Scale

> ⚠ **NOTE**
>
> To brew coffee, operate the machine by referring to the operation steps in the section of **Using Powder with Built-in Scale from My Recipes & Using Beans with Built-in Scale from Barista Mode.**

Using Powder with Other Scales

> ⚠ **NOTE**
>
> To brew coffee, operate the machine by referring to the operation steps in the section of **Using Powder With Other Scale from My Recipes & Using Beans with Built-in Scale from Barista Mode.**

8. Scale Mode Function

> ⚠ **NOTE**
>
> For Scale mode, there is no difference between "Beginner Mode" and "Master Mode".

Step 1 - Press " " to select "Scale" function.
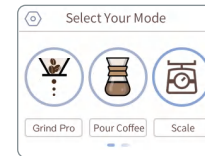
Step 2 - Turn over the built-in scale cover ⑳ and put on the built-in scale ㉑.
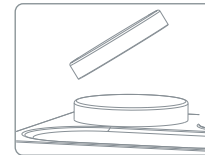
Step 3 - Press "Taring" to zero the built-in scale ㉑.
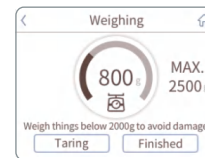
Step 4 - Add items to the built-in scale cover ⑳.
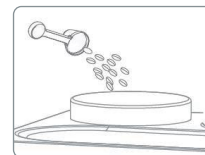
Step 5 - Weight readings will be shown on the screen, and then touch "Finished" button to be back to the homepage.
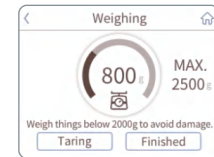
> ⚠ **NOTE**
>
> It is available with a maximum weight of 2500g, but weighing items below 2000g is recommended to avoid damage.

9. Kettle Mode Function

> ⚠ **NOTE**
>
> For Kettle mode, there is no difference between "Beginner Mode" and "Master Mode".

9.1 Heat Water

Step 1 - Press " " to select the "Kettle Mode".

Step 2 - Press " " to select the "Heat Water" function.
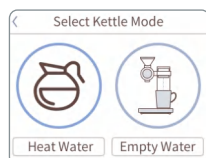
Step 3 - Add water to the water tank ⑱, and then press the temperature icon to select a desired heating temperature(default is 98°C/208°F, available range is 40-99°C /104-210°F), and confirm.
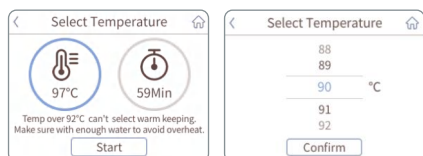
Step 4 - Press the clock icon to select a warm-keeping duration(default is 0min, available range is 0-120min), and confirm. When temperature is set above 92°C (198°F), warm keeping is not available, and accordingly the clock icon will not function.
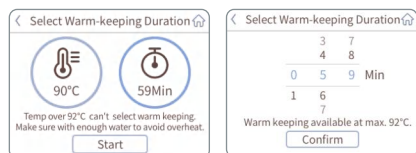
9. Kettle Mode Function

Step 5 - After setting temperature and warm-keeping duration, press "Start" to heat water. During water heating, temperature can be paused or continued.

> ⚠ **NOTE**
>
> If the added water temperature is lower than the temperature set for heating, the machine will show "Waiting-Heating"; if the added water temperature is higher than the temperature set for heating, the machine will show "Waiting-Cooling".
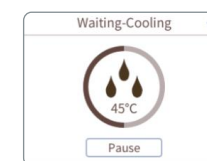
Step 6 - After water heating is completed, the machine will make two beep sounds, and the interface shows "Enjoy The Water" page. On this page, the user can choose to pour water out with or without rotation. If water will be poured out, a container must be put under the water spouts ⑯.
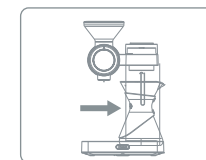
Step 7 - If warm-keeping duration was set above 0min, on the "Enjoy The Water" page, the selected warm-keeping and real-time temperatures will be displayed in the left circle; the warm-keeping duration, passed time and remaining time will be shown in the right circle. Press the Finished button it will turn back to homepage.

9. Kettle Mode Function
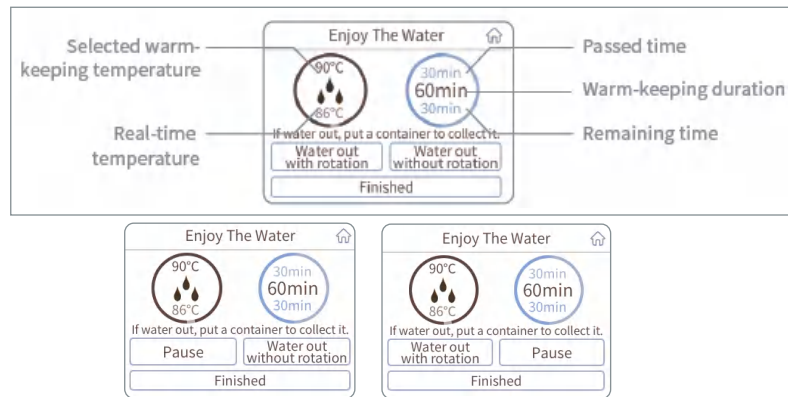
Step 8 - If warm-keeping duration was set on 0min, on the "Enjoy The Water" page, the selected warm-keeping and real-time temperatures will be displayed in the circle; no warm-keeping duration circle will be shown. Press the Finished button it will turn back to homepage.
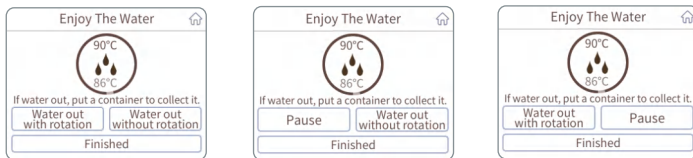
Step 9 - On the Enjoy The Water page, when all the water in the water tank is poured out, the interface will turn to the Enjoy The Day page automatically.

⚠ NOTE

1. Before starting to heat water, make sure there is enough water in the tank. "Enough water" means there must be some water in the tank during the entire warm-keeping process to avoid overheating, and 100ml of water is recommended. Therefore, the amount of water needed in the tank is based on how much water you want to drink, settings of warm-keeping temperature, and warm-keeping duration.

9. Kettle Mode Function

2. Frequent overheating will probably shorten the machine's lifespan.

3. To exit warm-keeping function, press the Finished or Homepage button.

4. The machine will automatically exit warm keeping function when time is up or due to water shortage.

5. 20mL of water will be consumed after 2h of warm-keeping at 92°C(198°F).

9.2 Empty Water

⚠ NOTE

The "Empty Water" function can work at any water temperature.

Step 1 - Press " " to select the "Kettle Mode".
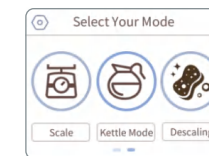
Step 2 - Press " " to select the "Empty Water" function.
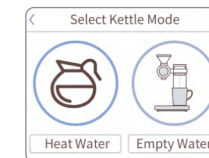
Step 3 - Place a glass carafe ㉕ under the water spouts ⑯.
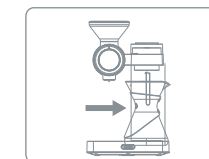
Step 4 - Press "Start" button to execute the "Empty Water" function.

9. Kettle Mode Function

Step 5 - The pump starts to pump water. If needs to pause pumping water, the user can press "Pause" and then "Continue" will be shown on the interface. To continue pumping water, press "Continue". After finish emptying water, press the "Finished" button on the "Enjoy The Day" page, the machine will be back to the homepage.

⚠ **NOTE**

If the user doesn't want all the water in the water tank ⑱ to be poured out, a Homepage button "⌂" on the right top corner can be pressed to go back to the homepage, then the machine will stop pouring.

10. Descaling Function

⚠ **NOTE**

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

- A clean coffee machine is essential for making great-taste coffee. Clean all the accessories each time and clean the coffee machine's water scale regularly as specified in the "Descaling " 🔘 "(Beginner Mode)" section. Descaling Mode allows the user to clean the water tank easily.
- It is recommended that the user cleans the plasma emitters with a soft brush after every 30 times of grinding.

Plasma Emitters
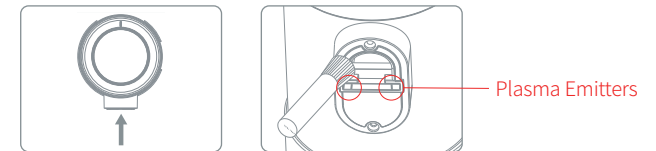
- To clean the exterior of the machine, wipe with a soft, slightly moist cloth, and wipe the machine dry after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the machine.

⚠ **NOTE**
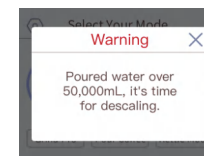
1. Compared to "Beginner Mode", there is no page for descaling instructions before 2nd cycle of descaling in "Master Mode".
2. This machine is programmed that when it reaches 50,000mL of poured water(if filtered water used), it will prompt a cleaning message. If the user brews coffee with hard water (e.g. well water), the machine needs to be descaled more frequently, like when total poured water reaches 20,000mL every time. Specific descaling time depends on hardness of water.
Soft water, for instance, filtered water is recommended for this machine. Brewing with hard water would faster produce limescale that lowers performance and life of the pump, or even clogs the water pipes and

flow meter inside. Every time when the machine pours water inaccurately, descale it and then try again. If the problem still exists, perform flow meter calibration, see page 83 Troubleshooting 17. If the problem finally cannot be solved, contact Gevi Customer Care.

Step 1 - To confirm descaling, press " 🫧 " to select the "Descaling" mode.

Step 2 - In the diagram of "Check The Status", it shows a total amount of water that has been brewed, the user can choose to "Descale Now" or descale "Later" .
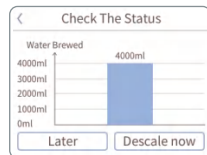
Step 3 - If the user choose "Descale Now", follow the instructions to perform descaling. Fill the water tank with 300ml of water and corresponding amount of descaler, and place a container under the water spouts ⑯, then press the "Start" button, the machine will skip to next step; if the user chooses "Later", the machine will be back to homepage.
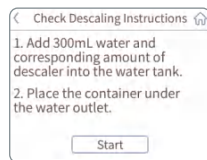
Step 4 - The interface shows "Waiting-Descaling", which means the machine is performing a descaling cycle. To pause descaling, press "Pause" button and then "Continue" is shown in the interface. To continue descaling, press "Continue" button.When the water tank ⑱ is empty, the pump will stop pumping water and a "2nd cycle" descaling will be shown in the interface.

Step 5 - If a 2nd cycle descaling is wanted, perform by referring to the operations of the "1st cycle". When the water tank is empty, the pump will stop pumping water and the interface shows a "Descaling Completed" page. The "Finished" button can be pressed to return to the homepage.

⚠ NOTE

1. After one cycle of descaling, the poured water amount shown on the "Check The Status" page will not change, whereas after two cycles of descaling, it will be reset to 0mL.
2. After descaling, all the water will be poured out and the water pipes are empty. It's better to add some water in the water tank and pump out to make sure the water pipes have no air inside. This is good for the next brew.

11. Cleaning And Maintenance-Grinder

- Deposits of grinds & oils build up over time, affecting the taste of the coffee & operation of the integrated Grinder.
- If the Grinder is used frequently (everyday), the Burrs need to be cleaned to ensure best performance of the integrated Grinder. Regular cleaning helps the Burrs achieve consistent grinding results, which is especially important when grinding coffee beans for pour over.

11.1 Every 30 Times of Grinding

- It is recommended that the user cleans the plasma emitters with a soft brush after every 30 times of grinding.

Plasma Emitters
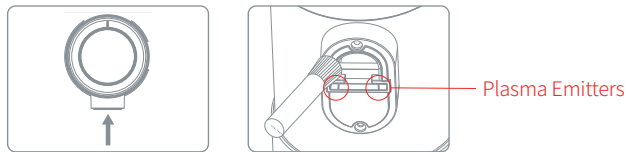
- To clean the exterior of the machine, wipe with a soft, slightly moist cloth, and wipe the machine dry after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the machine.
- Do not clean the bean hopper ④ with water, instead, use a dry cloth.

11.2 When Required

When there are beans stuck in the grinding chamber or after a long time not use.
- Cleaning the grinding chamber can not be finished on the touch screen. However, it's very easy to clean. It can be directly opened by bare hands, without using any tools. To clean it, follow the instructions as below.

Unmovable Burr
Inner Ring Cap
Grinding Chamber
Outer Ring Cap
Grind setting Dial
Spring
Removable Burr
Latch Plate
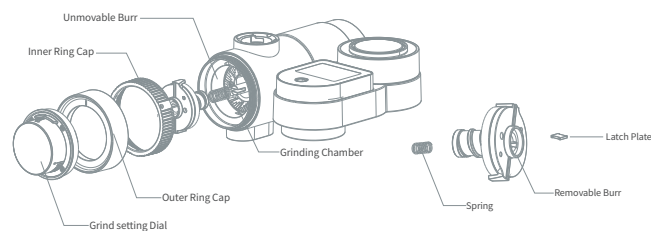
11. Cleaning And Maintenance-Grinder

⚠ NOTE

1. To prevent the risk of injury, unplug the machine before cleaning.
2. Do not immerse the electrical parts of the machine in water or other liquids.
3. Don't use water to clean the grinding part.

Cleaning The Grind Chamber

Step 1 - Long press the power switch ⑭ to switch off and unplug the machine.

Step 2 - Disassemble the bean hopper ④ from the machine.
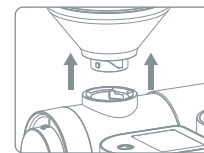
Step 3 - Grab the outer ring cap ⑥ and pull it out directly.
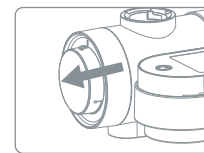
Step 4 - Rotate the inner ring cap ⑦ counter- clockwise to unscrew it.and remove the inner ring cap ⑦.
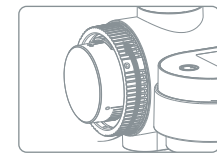
Step 5 - Remove the latch plate ⑧, removable flat burr ⑨ and pull it out, also remove the spring ⑩ from the motor shaft, then the grinding chamber is open.
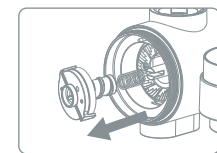
Step 6 - Clean the grinding chamber with the cleaning brush. After cleaning, reassemble all the parts to the main unit.
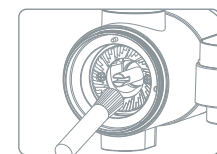
> ⚠ **NOTE**
>
> When assembling the grinder, do not miss any part, especially the spring, removable burr and latch plate.

Step 7 - Remove any coffee grinds from the Grind Outlet with the Cleaning Brush and wipe with a damp cloth, wipe dry.
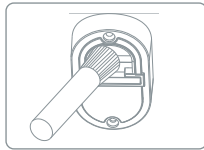
> ⚠ **CAUTION**
>
> To prevent damage to the machine, do not use alkaline cleaning agents, abrasives or metal scourers.

> ⚠ **WARNING**
>
> Do not immerse the machine in water.

Reassemble the Grinder

Step 1 - Place the spring ⑩, removable flat burr ⑨ and latch plate ⑧ to the motor shaft.
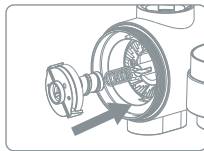
Step 2 - Install the grind setting dial, make sure the pin on the back of the grind setting dial ⑤ inserted into the micro-switch ㉛.

Step 3 - One hand hold the grind setting dial ⑤ , the other hand clockwise screw the inner ring cap ⑦.
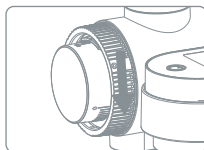
Step 4 - Grab the outer ring cap ⑥ and mount it to the grinder when its dot is aligned with the dot on the grinder.
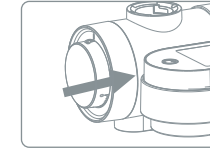
> ⚠ **NOTE**
>
> Make sure all parts are properly installed to the grinder.

Install the Bean Hopper

- Insert the bean hopper ④ to the grinder's collar.
- Rotate the bean hopper ④ clockwise to a full lock position.
- When the bean hopper ④ is correctly seated, there will be a "TA" sound.

> ⚠ **NOTE**
>
> If the bean hopper ④ is not installed properly then the micro-switch㉚ below the bean hopper ④is not activated.The content of fault pops up every two minutes until the fault is solved.
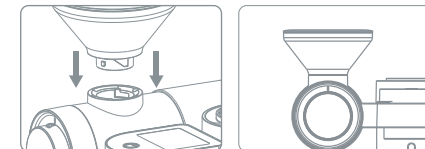
12. Cleaning And Maintenance-Brewer

12.1 Every Time

Step 1 - After operating the "Pour coffee" and "Kettle mode" functions, it is recommended to empty the water tank every time to keep dry.

Step 2 - The machine is in the READY state for all features.

Step 3 - On the homepage, Press " " to select the " Kettle Mode".

Step 4 - Press " " to select the "Empty Water" function.
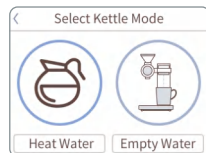
Step 5 - Place a glass carafe ㉕ under the water spouts ⑯.
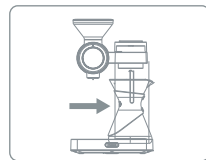
Step 6 - Press "Start" button to execute the "Empty Water" function.

Step 7 - The pump starts to pump water.

Step 8 - After finish emptying water, press the "Finished" button on the "Enjoy The Day" page, the machine will be back to the homepage.

12.2 When Required

- If the brewer is used frequently (everyday), the brewer need to be cleaned to ensure best performance.
- Regular cleaning helps the brewer achieve consistent brewing results, which is especially important when brewing.
- When the poured water amount is over 50,000ml, a warning will pop up - Poured water over 50,000mL, it's time for descaling. Following on-screen instructions, the user can easily clean the water tank ⑱ automatically. Please refer to the Page 66-68"Descaling Function" to arrange descaling.
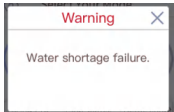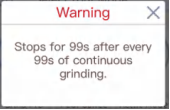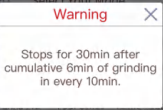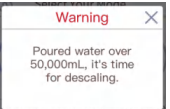
No	Problem	Possible cause	Solution	Remarks
1	The machine cannot work.	The power outlet is not plugged well.	Plug the power cord into a wall outlet correctly, if the machine still does not work, please contact with the authorized service facility for assistance.	/
2	**Warning** ✕ The bean hopper is not locked well,fully rotate to lock. (Pop-up message)	The bean hopper ④ is not installed properly, or the micro-switch ㉚ below the bean hopper ④ is not activated.	Clockwise rotate the bean hopper ④ to full lock position.	The content of fault pops up every two minutes until the fault is solved.
3	**Warning** ✕ Grinding motor failure. (Pop-up message)	The power board does not detect the rotation of the grinder motor.	1. Please contact with the authorized service facility for assistance. 2. Check whether the grinder is jammed by beans; Clean the grinder to remove the jammed beans. 3. Check whether the sensor in the motor (motor speed measurement) are correctly connected with the power board . 4. Check whether the lead wire of the grinder motor is reliably connected with the power board. 5. The grinder motor malfunctions.	The content of fault pops up only one time.
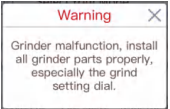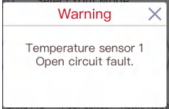
No	Problem	Possible cause	Solution	Remarks
4	**Warning** ✕ Water shortage failure. (Pop-up message)	1. There is no water in the water tank.	Put required amount of water into the water tank.	
		2. All the below cases would possibly lead to a warning: - When the water pipe is empty with some air inside, like after descaling, a long time not use or run out of water when making coffee and so on. - A very low brew speed.	- Pump some water out by using Empty Water function in Kettle Mode before making coffee. - To avoid this happen,when all the water will be poured out and the water pipes are empty. It's better to add some water in the water tank and pump out to make sure the water pipes have no air inside. This is good for the next brew.	1. Before making coffee each time, it is suggested that the user dispenses some hot water to rinse filters by using Kettle mode. 2. The content of fault pops up only one time.
		3. The flowmeter works inaccurately.	Calibrate the flowmeter, contact Gevi customer care.	
		4. Water supply system malfunctions.	Please contact with contact Gevi customer care or authorized service facility for assistance.	
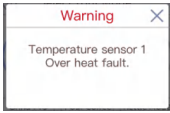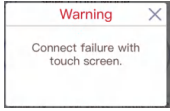
No	Problem	Possible cause	Solution	Remarks
5	**Warning** ✕ Stops for 99s after every 99s of continuous grinding. (Pop-up message)	Grinding motor over heat protection.	1. Stop grinding beans for 99s and it will be back to normal. 2. Unplug the power cord and restart it.	1. The content of fault pops up once, if the user doesn't close it manually, it will close automatically after 3 seconds and jump to the Finished page. Click Finished button to return to the homepage and the fault will pop up again; 2. The content of fault pops up every time when using the grinding function until the fault is solved.
6	**Warning** ✕ Stops for 30min after cumulative 6min of grinding in every 10min. (Pop-up message)	Grinding motor over heat protection.	1. Stop grinding beans for 30min and it will be back to normal. 2. Unplug the power cord and restart it.	1. The content of fault pops up once, if the user doesn't close it manually, it will close automatically after 3 seconds and jump to the Finished page. Click Finished button to return to the homepage and the fault will pop up again; 2. The content of fault pops up every time when using the grinding function until the fault is solved.
7	**Warning** ✕ Poured water over 50,000mL, it's time for descaling. (Pop-up message)	Descaling indication if cumulative poured water exceeds 50,000mL.	Please clean the water tank ⑱, refer to the section of Descaling " " in FUNCTION INSTRUCTIONS.	The content of fault pops up every two minutes until the fault is solved.
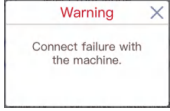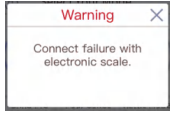
No	Problem	Possible cause	Solution	Remarks
8	**Warning** ✕ Grinder malfunction, install all grinder parts properly, especially the grind setting dial. (Pop-up message)	The grind setting dial ⑤ is not installed properly, or the micro-switch ㉛ behind the grind setting dial ⑤ is not activated.	1. Check whether the grind setting dial ⑤ is installed in place. 2. Check whether the micro-switch ㉛ is activated. 3. Please contact with the authorized service facility for assistance.	The content of fault pops up every two minutes until the fault is solved.
9	**Warning** ✕ Temperature sensor 1 Open circuit fault. (Pop-up message)	The NTC(thermostat) of the water tank ⑱ is disconnected from the power board.	1. Please contact with the authorized service facility for assistance. 2. Check whether the NTC (thermostat) of the water tank ⑱ and the power board are correctly connected. 3. Check whether the NTC (thermostat) of the water tank ⑱ is damaged.	The content of fault pops up every two minutes until the fault is solved.
10	Temperature sensor 2 short circuit fault.	The connection between the NTC (thermostat) of the water tank ⑱ and the power board is short-circuited.	1. Please contact with the authorized service facility for assistance. 2. Check whether there is a short circuit between the NTC(thermostat) of the water tank ⑱ and the power board. 3. Check whether the NTC(thermostat) of the water tank ⑱ is damaged.	No pup-up message.
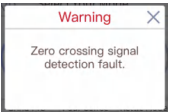
No	Problem	Possible cause	Solution	Remarks
11	Warning ✕ / Temperature sensor 1 Over heat fault. (Pop-up message)	The detection of NTC (thermostat) temperature of water tank ⑱ is above 101°C.	1. Check whether the water tank ⑱ is no water or not prevent from dry burning. 2. Check whether the NTC (thermostat) of the water tank ⑱ is damaged.	The content of fault pops up every two minutes until the fault is solved.
12	Warning ✕ / Connect failure with touch screen. (Pop-up message)	The machine does not receive the touch screen data packet within specified time.	1. Please contact with the authorized service facility for assistance. 2. Check whether the communication line between the touch screen and the power board is disconnected (RXD line). 3. Replace the new touch screen components to test, and check whether the touch screen motherboard is works. 4. Replace with a new power board and test to check whether the power board works.	The content of fault pops up every two minutes until the fault is solved.

No	Problem	Possible cause	Solution	Remarks
13	Warning ✕ / Connect failure with the machine. (Pop-up message)	The machine does not receive the touch screen data packet within the specified time.	1. Please contact with the authorized service facility for assistance. 2. Check whether the communication line between the touch screen and the power board is disconnected (TXD line). 3. Replace the new touch screen components to test, and check whether the touch screen motherboard is works. 4. Replace with a new power board and test to check whether the power board is works.	The content of fault pops up every one minute until the fault is solved.
14	Warning ✕ / Connect failure with electronic scale. (Pop-up message)	The machine does not receive the data packet of the built-in scale ㉑ within the specified time.	1. Please contact with the authorized service facility for assistance. 2. Check whether the communication line between the built-in scale ㉑ main board and the power board is disconnected (RXD line);	The content of fault pops up every two minutes until the fault is solved.

No	Problem	Possible cause	Solution	Remarks
14			3. Replace with a new built-in scale ㉑ motherboard to test and check whether the electronic scale motherboard is works. 4. Replace with a new power board and test to check whether the power board is works.	
15	Warning ✕ Zero crossing signal detection fault. (Pop-up message)	The power board does not detect a valid AC power input signal.	1. Please contact with the authorized service facility for assistance. 2. Check whether the power supply is correctly connected. 3. The power board is faulty.	The content of fault pops up every two minutes until the fault is solved.
16	Water tank ⑱ cannot heat water.	The water tank ⑱ hasn't started to heat water.	Press the Start button to start heating.	/
		The machine is plugged into a power outlet with an improper voltage, resulting in boiler damage inside.	1. Check the machine's input voltage before plugging it into any power outlet. 2. If the machine needs to be plugged into an improper power outlet, make sure an adapter is being used. 3. Please contact with the authorized service facility for assistance.	1. If the machine is connected to a higher voltage, it will get burnt in the boiler and cannot heat water anymore though other parts may still function normally. 2. If the machine is connected to a lower voltage, it will not function normally.

No	Problem	Possible cause	Solution	Remarks
17	The machine pours water inaccurately.	Limescale builds up in the machine.	Perform descaling to remove limescale by using Descaling Mode.	This machine is programmed that when it reaches 50,000mL of poured water (if filtered water used), it will prompt a cleaning message. If the user brews coffee with hard water(e.g. well water), the machine needs to be descaled more frequently, like when total poured water reaches 20,000mL every time. Specific descaling time depends on hardness of water. Soft water, for instance, filtered water is recommended for this machine. Brewing with hard water would faster produce limescale that lowers performance and life of the pump, or even clogs the water pipes and flow meter inside. Every time when the machine pours water inaccurately, descale it and then try again. If the problem still exists, perform flow meter calibration. If the problem finally cannot be solved, contact Gevi Customer Care.

13. Troubleshooting

No	Problem	Possible cause	Solution	Remarks
17	The machine pours water inaccurately.	Flow meter works inaccurately.	Perform flow meter calibration.	Steps to calibrate flow meter: Step 1 - Add water to the MAX marking of the water tank; Step 2 - Go to "Saved Recipes" list, run the "Calibration" recipe, take note of how much of water is poured out; Step 3 - Press the setting icon ⊚ on the top-left corner of homepage; Step 4 - Hit 8 times continuously on the page header; Step 5 - Choose No. 08 Flowmeter Calibration; Step 6 - Input actual poured water volume of Step 1, press Confirm, calibration finished; Step 7 - Run the "Calibration" recipe to check the result (repeat Step 2). If the problem still exists, contact Gevi Customer Care.
		Flow meter malfunctions.	Failed flow meter needs to be replaced. Please contact with the authorized service facility for assistance.	/

> ⚠ **NOTE**
>
> Do not take apart the machine personally if the cause of failure is not found, it's better to contact a certified serving center.

14. Product Specifications

PRODUCT SPECIFICATIONS	
Model Name	4-in-1 Smart Pour-over Coffee Machine
Touch Screen	TFT 3.5-in
Main Body Material	Food-grade Die-casting Aluminum
Input Voltage	100-120V (check the rating label for actual voltage)
Heating System	1000W
Grinder Motor	150 W / 60Hz / 1500RPM
Burrs Type	Flat Burrs
Burrs Material	SUS420J2
Burrs Diameter	60mm
Grind Settings	51-step grind settings
	0-10 Espresso
	11-20 Aeropress
	21-30 Pour coffee
	41-40 Filter drip
	41-50 French press
Noise Level (Test Distance 1m)	70-72dB (with Beans)
	52dB (without Beans)
Water Tank Capacity	640mL
Water Spouts	Four spouts in total, three of them are in-line, 360° Rotating, Spin Speed is adjustable
Weight Limit of Built-in Scale	Grind Pro mode: 200g
	Pour Coffee mode: 45g
	Scale mode: 2500g
Net Weight	7.65kg

14. Product Specifications

PRODUCT SPECIFICATIONS	
Dimensions	10.0 in x 10.3 in x 17.0 in (Bean hopper installed)
	10.0 in x 10.3 in x 14.4 in (Bean hopper removed)
ACCESSORY SPECIFICATIONS	
Bean Hopper Capacity	80g
Glass Carafe	Capacity: Max. 600mL
	Size: 4.9*4.9*7.48in (L*W*H)
	Heat resistance: up to 302°F
Stainless Steel Filter	Reusable
Paper Filter	V60
PARAMETER SETTING RANGE	
Brew Ratio	1:1.0~1:99.0 (available range is based on preset coffee amount each time)
Water Temperature	176°F~210°F (80°C-99°C)
Brew Speed	3~9mL/s (adjustable to different water temperatures)
Spin Speed	4 levels, XF(Fastest, 15s/round), F(Fast, 20s/round), M(Medium, 25s/round) and S(Slow, 30s/round)
Pause Time	1~99s
Warm-keeping Time	0-120min

15. 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 workm anship 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;

15. Warranty

- servicing or modification of the product other than by Gevi or an authorized Gevi service center;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not confirm to Gevi specifications; or
- exposure of the product to abnormally corrosive condition.

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

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

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

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/3qIgP5S
YT: https://bit.ly/3fxrFqq

Gevi headquarters
Web: www.gevi-tech.com
E-mail: service@gevi-tech.com