

COFFEE MAKER INSTRUCTION MANUAL

GECMD627BK-U

Dear Gevi customer

Gevi have focused on creating perfect home appliance for our customer. In the past years, it took us time, lots of research and many prototypes to achieve our goal. We would like to give you a perfect using experience.

Thanks for purchasing our Gevi products. If have any questions for our products , please kindly contact our Gevi service team via email: geviservice@163.com.

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To protect against fire, electric shock and injury to persons do not immerse cord, plug in water or other liquid.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.

8. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
9. Ensure the power cord do not touch hot surface of appliance.
10. Do not place the coffee maker on hot surface or beside fire in order to avoid to be damaged.
11. To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.
12. Do not use appliance for other than intended use and place it in a dry environment.
13. Close supervision is necessary when your appliance is being used near children.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh just boiling). Use handle or knobs.
16. Do not let the coffee maker operate without water.
17. Do not remove the metal funnel when appliance in brewing coffee or when steam.
18. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
19. This appliance is not intended for 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 appliances by a person responsible for their safety.

20. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

NOTES ON THE CORD PLUG

This appliance has a polarized plug, To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way, If the plug does not fit fully into the outlet, reverse the plug, If it still does not fit, contact a qualified electrician, Do not attempt to modify the plug in any way.

NOTES ON THE CORD

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

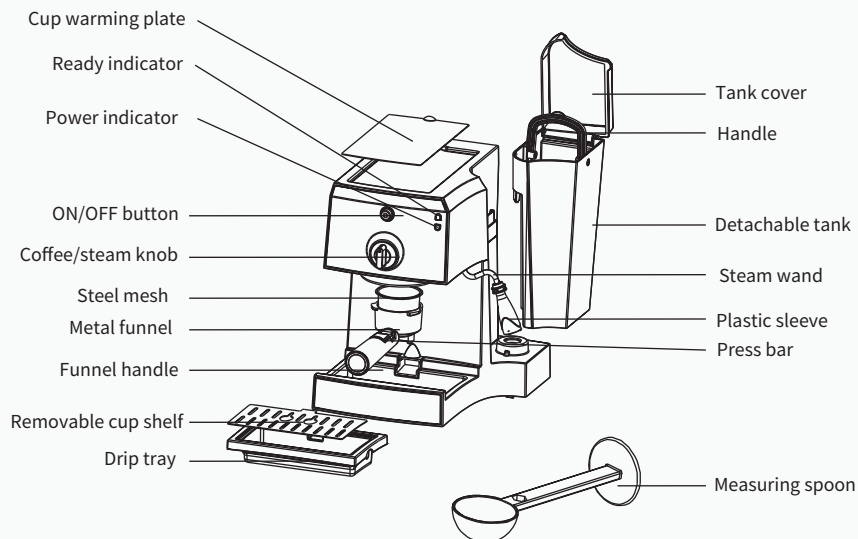
c) If a long detachable power-supply cords or extension cord is used,

1) 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 appliance.

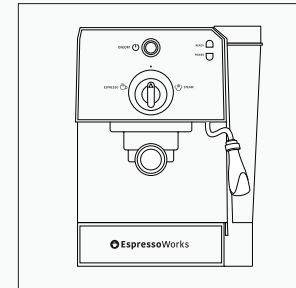
2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord,

3) 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.

KNOW YOUR COFFEE MAKER

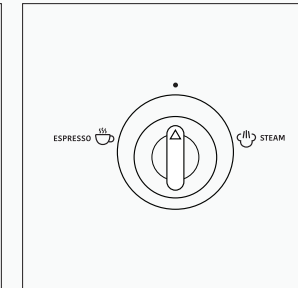


POWERING UP YOUR MACHINE



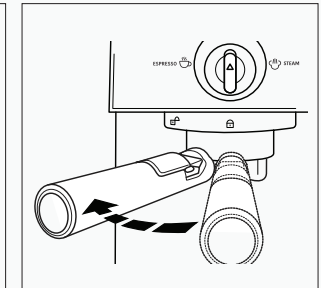
STEP 1

Place your espresso machine on a flat, dry surface.



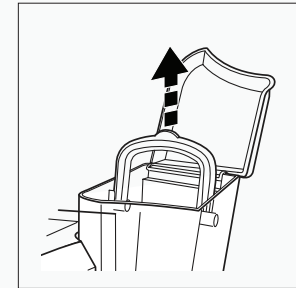
STEP 2

Make sure the center control dial is set to "0". Do not plug your machine into a power source until Step 6.



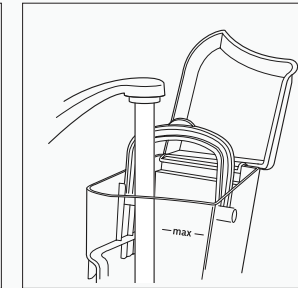
STEP 3

Remove the filter holder if locked into the brew head.



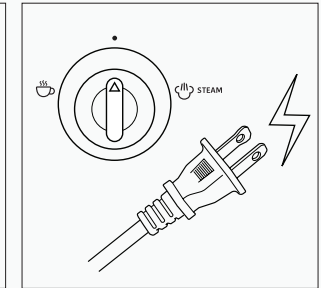
STEP 4

Open the water tank located on the side of the machine. Open the lid and lift out the tank using the provided built-in handle.



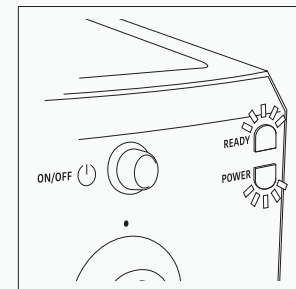
STEP 5

Fill the water tank with cold water to the MAX level mark. Carefully slide the tank back into position. Once secure, close the tank lid.



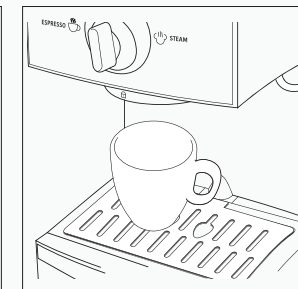
STEP 6

Make sure the center control dial is set to "0", plug the machine into a 110/120V power outlet.



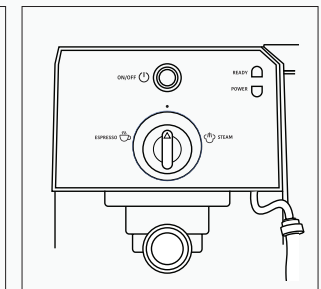
STEP 7

Press the "ON/OFF" button. The **POWER** light will illuminate in orange color to confirm the machine is powered up. Once the machine is warmed up and ready for use, the **READY** light will illuminate in green color.



STEP 8

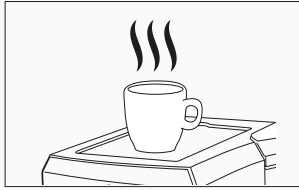
Place an empty cup or container under the brew head.



STEP 9 AUTO-OFF FUNCTION

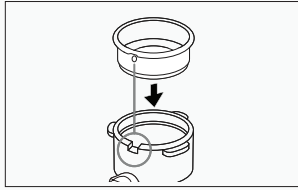
The machine will turn itself off automatically after 25 minutes of no usage, 25 minutes of continuous usage, or if the pump has been functioning continuously for 3 minutes. **NOTE: Hold down the "ON/OFF" button for 4 seconds to power the machine off. There is no need to remove the cord plug from the outlet after every use.**

PREPARING YOUR ESPRESSO



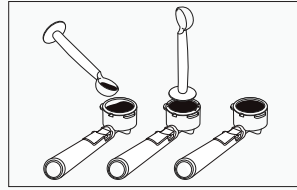
STEP 1

If desired, pre-warm the espresso cups by placing the cups on the heating tray located at the top of the machine.



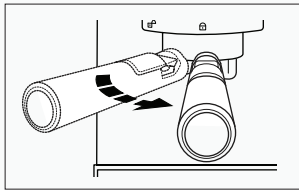
STEP 2

Insert the coffee filter into the filter holder. When inserting, align the “male” part on the filter into the “female” part on the filter holder as shown.



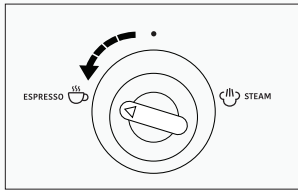
STEP 3

Using the tamper/measuring spoon fill the filter with the correct measure of ground coffee. Tamp the coffee firmly. Clean the excess coffee from the rim.
NOTE: Do not pack down the coffee too tightly. Packing too tightly may not allow the water to flow properly through the filter.



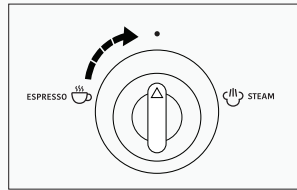
STEP 4

Lock the filter holder firmly into the brew head. Place one or two empty cups under the filter holder.



STEP 5

Turn the control dial to the “ESPRESSO” ☕ position. After a few seconds, espresso will begin to run through.



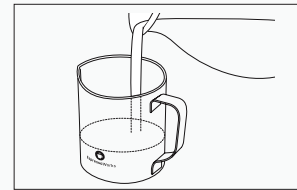
STEP 6

Once sufficient coffee has flowed into the cup(s), move the control dial to the “●” position. This will stop the flow of coffee. Clean the coffee out of the filter and repeat.

NOTE:

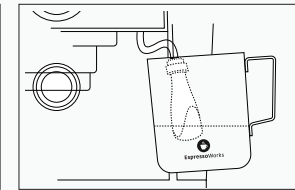
- When making espresso, ensure that the grind is suitable for making espresso. You can purchase pre-ground coffee, or grind it yourself. The grind should be fine, but not too fine or powdery. If the grind is too fine (feels like powder when rubbed between the fingers) the water will not flow properly and the espresso will not be optimal.
- You may notice that after brewing the coffee, the filter is wet. This is normal, and this is how we get that perfect crema.
- We recommend preparing your milk before removing the filter from the machine. This will allow some time to evaporate some of the residual water in the coffee grinds.

FROTHING THE MILK



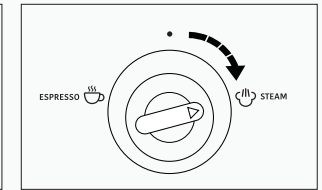
STEP 1

Fill the stainless steel milk frothing cup 1/3 of the way with fresh, cold milk. Please use whole or half-skimmed milk for best results.



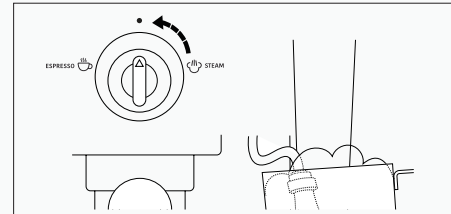
STEP 2

Direct the steam wand away from the drip tray so that the steam wand is easy to insert into the frothing cup. Hold the frothing cup at an angle so that the top of the steam wand sits just below the surface of the milk. Turn the dial of the machine to “STEAM” ☕.



STEP 3

Turn the dial on the machine to “STEAM” ☕. The steam will move the milk around the cup in a circular motion.



STEP 4

When the foam starts to increase in volume, immerse the steam wand deeper into the frothing cup. When the foam is at the desired level, turn the dial to “●”.



STEP 5

Pour the steamed froth. **NOTE:** To avoid milk buildup, make sure the steam wand is cleaned immediately after each use. Loosen the steam nozzle and wash it under running water and clean the pipe with a cloth.

DIFFERENT BREWS WITH YOUR MACHINE



ESPRESSO



AMERICANO



FLAT WHITE



CAFE LATTE



CAPPUCCINO



MACCHIATO

BEFORE THE FIRST USE

To ensure the first cup of coffee tastes excellent, you should rinse the coffee maker with warm water as follows:

1. Pour water into water tank, the water level should not exceed the “MAX” mark in the tank. Then close the water tank cover.

Note: the appliance is supplied with a detachable tank for easy cleaning, you can fill the tank with water firstly, and then put the tank into the appliance.

2. Set steel mesh into metal funnel (no coffee in steel mesh).
3. Place an espresso cup (your cup) on removable cup shelf. Make sure the coffee/steam knob is on the “☰” position.

Note: the appliance is not equipped with jug, please use your jug or coffee cup.

4. Connect to power source, press down the ON/OFF button once. The red indicator illuminates.
5. The appliance begins to be pre-heated until the green indicator illuminates, it shows the pre-heating is finished. Turning the coffee/steam knob to the “☷” position, and water will flow out.

6. After about one minute, turn the coffee/steam knob to the “☷” position to stop brewing, you can pour the water in container out then clean them thoroughly, now you can start brewing.

Note: There may be noise when pumping the water on the first time, it is normal, the appliance is releasing the air in the appliance. After about 20s, the noise will disappear.

PRE-HEATING

To make a cup of good hot Espresso coffee, we recommend you preheating the appliance before making coffee, including the funnel, steel mesh and cup, so that the coffee flavour can not be influenced by the cold parts.

1. Remove the detachable tank and open the tank cover to fill it with desired water, the water level should not exceed the “MAX” mark in the tank. Then place the tank into the appliance properly.
2. Set steel mesh into metal funnel, make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the “Insert” position, and

can fix them into coffee maker firmly through turn it anticlockwise until it is at the lock position.(See Fig. 1).

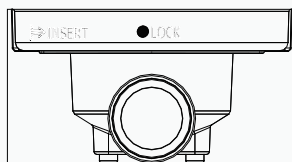


Fig.1

3. Place an espresso cup (your cup) on removable cup shelf.
4. Then connect the appliance to power supply source. Make sure the coffee/steam knob is on the “☰” position.
5. Press down ON/OFF button once, the red indicator turns on, which means that the appliance enters into standby condition.

Note: The appliance will be cut off automatically if without any operation within 25 minutes in the standby condition.

6. When the green indicator illuminates, you should turn the coffee/steam knob to the “☿” position, there will be hot water flowing out. After about one minute, close the coffee/steam knob by turning the coffee/steam knob again to the “☰” position”. The pre-heating is finished.

MAKE ESPRESSO COFFEE

1. Remove the metal funnel by turning it in clockwise, set steel mesh into metal funnel. Add coffee powder to steel mesh with measuring spoon, a spoon coffee powder can make about a cup of top-grade coffee, then press the ground coffee powder tightly with the tamper.
2. Then insert the funnel into the appliance from the “Insert” position and release the press bar, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the lock position.(See Fig. 1).
3. Pour out the hot water in the cup. Then place the hot cup (your cup) on removable cup shelf.
4. At the time, the green indicator illuminates, once the green lamp illuminates, you should turn the coffee/steam knob to the “☿” position, waiting for a moment, there will be coffee flowing out.
NOTE: During brewing coffee or making steam, it is normal that the green indicator is likely to extinguish, it only means that the heater is heating up to keep the temperature at the standard range.
5. You should turn the coffee/steam knob to the “☰” position when desired coffee is obtained or the colour of coffee

changes weak obviously, the coffee maker stops working , your coffee is ready now.

WARNING: Do not leave the coffee maker unattended during making the coffee, as you need operate manually sometimes!

6. Hold and press the ON/OFF button for about 3 seconds, the appliance will be shut off and all the indicators will extinguish.
7. After finishing making the coffee, you can take the metal funnel out by turning it clockwise, then pour the coffee residue out with the steel mesh pressed by press bar.
8. Let them cool down completely, then rinse under running water.

MAKE CAPPUCCINO

You get a cup of cappuccino when you top up a cup of espresso with frothing milk.

NOTE: during making steam, the metal funnel must be assembled in position.

Method:

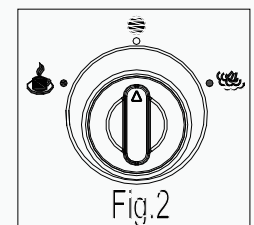
1. Prepare espresso first with container big enough according to the part “MAKE ESPRESSO COFFEE”.
2. Turn the coffee/steam knob to the “☼” position, waiting for until the green indicator illuminates.
3. Fill a jug with about 100 grams of milk for each cappuccino to be prepared, you are recommended to use whole milk at refrigerator temperature (not hot!).

NOTE: In choosing the size of jug, it is recommended the diameter is not less than $70\pm 5\text{mm}$, and bear in mind that the milk increases in volume by 2 times, make sure the height of jug is enough.

4. Insert the steam wand with plastic sleeve into the milk about two centimetre, then turn the coffee/steam knob to the “☼” position, steam will come out from the steam outlet. Froth milk in the way moving vessel round from up to down.

Warning: Be sure to operate carefully as the steam may result in scald to person.

5. When the required purpose is reached, you can turn the coffee/steam knob to the “☼” position (see Fig.2).



NOTE: Clean steam outlet with wet sponge immediately after steam stops generating, but care not to hurt!

6. Pour the frothed milk into the espresso prepared, now the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.
7. Hold and press the ON/OFF button for about 3 seconds, the appliance will be shut off and all the indicators will extinguish.

PRODUCING STEAM TO HEAT LIQUIDS OR FROTH MILK SINGLY

The steam wand can be used to froth milk singly or make hot beverages like drinking chocolate, water or tea.

Method:

1. Remove the detachable tank and fill it with desired water, the water level should not exceed the “MAX” mark in the tank. Then place the tank into the appliance properly.
2. Then connect the appliance to power supply source.
3. Press down ON/OFF button once, the red indicator illuminates.

4. Turning the coffee/steam knob to the “☉” position and waiting for a moment, the appliance begins to be heated until the green indicator illuminates, it shows the heating is finish.
5. Dip the steam wand with plastic sleeve into the liquid to be heated or the intended froth milk. Turn the coffee/steam knob to the “☼” position and start making steam.
6. When the required temperature is reached or the frothing milk is obtained, you can turn the coffee/steam knob to the “☉” position.
7. Hold and press the ON/OFF button for about 3 seconds, the appliance will be shut off and all the indicators will extinguish.

AUTOMATICALLY SHUT-OFF FUNCTION

The appliance has the function of shut-off power automatically, when the power cord is plugging into the power outlet and the ON/OFF button has been pressed, if without any operation within 25 minutes, or if the pump has worked continuously for 3 minutes under “☼” mode, or if the appliance has worked for 25 minutes under “☼” mode, the appliance will cut off power

automatically and the power indicator will be extinguished, if you want to continue operating, you shall press the ON/OFF button once, the power indicator will be illuminated, the appliance can be operated.

CLEAN AND MAINTENANCE

1. Cut off power source and let the coffee maker cool down completely before cleaning.
2. Clean housing of coffee maker with moisture-proof sponge often and clean water tank, drip tray and removable shelf regularly then dry them.
Note: Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.
3. Detach the metal funnel by turning it clockwise, get rid of coffee residue inside, then you can clean it with cleanser, but at last you must rinse with clear water.
4. Clean all the attachments in the water and dry thoroughly.

CLEANING MINERAL DEPOSITS

1. To make sure your coffee maker operating efficiently, internal piping is clean and the peak flavor of coffee, you should clean away the mineral deposits left every 2-3 months.
2. Fill the tank with water and descaler to the MAX level (the scale of water and descaler is 4:1, the detail refers to the instruction of descaler. Please use “household descaler”, you can use the citric acid (obtainable from chemist’s or drug stores) instead of the descaler (the one hundred parts of water and three parts of citric acid).
3. According to the program of pre-heating, put the metal funnel (no coffee powder in it) and carafe (jug) in place. Brewing water per “PRE-HEATING”.
4. Press down ON/OFF button once, the red indicator illuminates, make sure the coffee/steam knob is on the “☰” position, and waiting for a moment, the coffee maker begins to be heated.
5. When the green indicator illuminates, it shows the heating is finish. Turning the coffee/steam to the “☷” position and make two cups coffee (about 20oz). Then turn the coffee/steam knob to the “☰” position and wait for 5s.

6. Once the green indicator illuminates. Make steam for 2min, then turn the coffee/steam knob to the “☼” position to stop making steam. Hold and press the ON/OFF button for about 3 seconds, the appliance will be shut off and all the indicators will extinguish, make the descalers deposit in the unit at least 15 minutes.
7. Restart the unit and repeat the steps of 4-6 at least 3 times.
8. Then turning the coffee/steam knob to the “☼” position, when the green lamp illuminates, turn the coffee/steam knob to the “☕” position to brew until no descaler is left.
9. Then brewing coffee (no coffee powder) with tap water in the MAX level, repeat the steps of 4-6 for 3 times (it is not necessary to wait for 15 minutes in step of 6), then brewing until no water is left in the tank.
10. Repeat the step of 9 at least 3 times to make sure the piping is cleanly.

TROUBLE SHOOTING

SYMPTOM	CAUSE	CORRECTIONS
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The coffee maker is malfunction.	Please contact with the authorized service facility for repairing.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
Acid (vinegar) taste exists in Espresso coffee.	No clean correctly after cleaning mineral deposits.	Clean coffee maker per the content in “before the first use” for several times.
	The coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.
The coffee maker cannot work any more.	The power outlet is not plugged well.	Plug the power cord into a wall outlet correctly, if the appliance still does not work, please contact with the authorized service facility for repairing.

The steam cannot froth.	The green indicator is not illuminated.	Only after the green indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape is not fit.	Use high and narrow cup.
	You have used skimmed milk	Use whole milk or half-skimmed milk

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving center.