

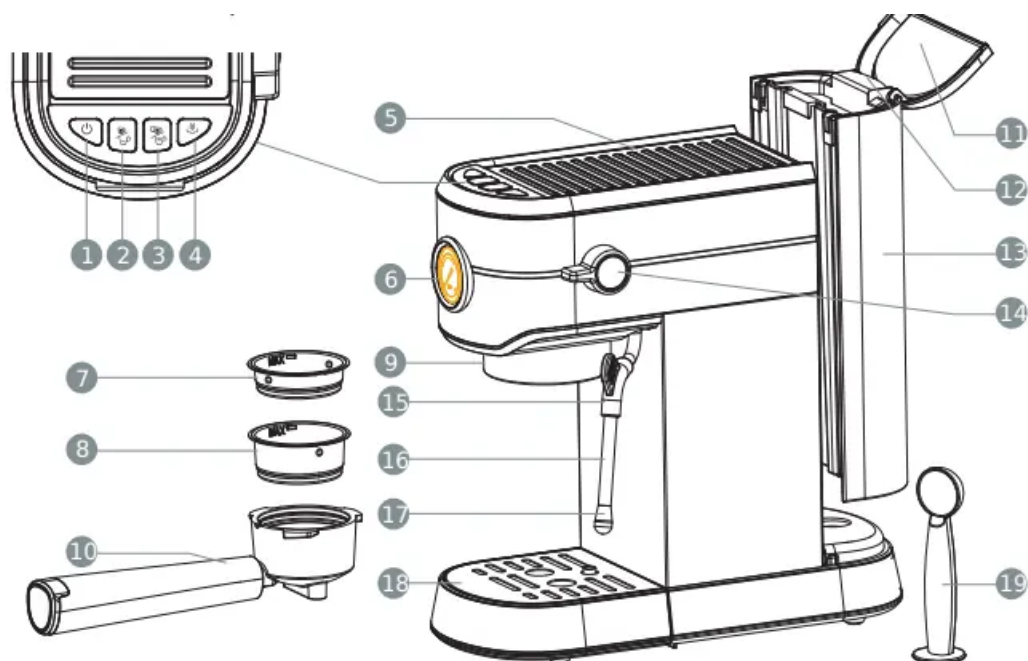
WELCOME

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.

DESCRIPTION OF THE APPLIANCE

Electrical parameters: 120V~ 60Hz 1350W



Re.	Description	Re.	Description	Re.	Description
1	Power button	2	Single/short cup button	3	Double/long cup button
4	Steam button	5	Cup warming plate	6	Pressure Gauge
7	Single-cup filter	8	Double-cup filter	9	Filter holder
10	Portafilter	11	Tank cover	12	Tank handle
13	Water tank	14	Steam/water knob	15	Steam valve
16	Steam wand	17	Froth nozzle	18	Removable cup shelf
19	Spoon & Tamper				

IMPORTANT SAFEGUARDS

Read these instructions carefully and keep it for future use. If this appliance is passed to a third party, then these instructions must be

included.

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

—1. Read all instructions.

—2. Before using, check the output voltage of the wall outlet should be correspond to the rated voltage marked on the appliance's rating plate.

—3. To protect against fire, electric shock and injury, please do not immerse cord and plug into water or other liquid.

—4. Unplug from wall outlet before cleaning and when it is not in use.

Allow the appliance to cool down completely before taking off, attaching components or cleaning.

—5. Do not operate the appliance with damaged power cord or plug after the equipment malfunctions, falls or operates the equipment in any way causing damage. Return it to the nearest authorized service for inspection, repair and electrical or mechanical adjustment.

—6. Using accessories not recommended by the manufacturer may result in fire, electric shock or injury.

—7. Place the appliance on flat surface or table, do not hang power cord over the edge of table or counter.

—8. Ensure the power cord not touch any hot surface of the appliance.

—9. Do not place the coffee maker on hot surface or beside fire in order to avoid damage.

—10. To disconnect, turn off all control buttons, then unplug from wall outlet. When unplug the appliance, always hold the plug and do not pull the cord directly.

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

—12. Close supervision is necessary when your appliance is being used by or near children.

—13. Be careful not to get burned by the steam.

—14. Do not touch the hot surface of the steam wand and filter **16** holder **9** when boiling directly. Use handle or knobs.

—15. Connect plug to wall outlet before using and turn all buttons off before the plug being removed from wall outlet.

—16. Relieve pressure through steam wand before removing port- **16** afilter **10**.

—17. This appliance 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 appliance by a person responsible for their safety.

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

—19. This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; bed and

breakfast type environments.

—20. Do not use outdoors.

—21. Do not place on or near a hot gas or electric burner, or in a heat- ed oven.

CORD & PLUG INSTRUCTION

SPECIAL NOTES ON PLUG

This appliance has a polarized plug (one blade is wider than the other).

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in 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 elec- trician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTION

a) A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of entanglement 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 longer detachable power-supply cord or extension cord is used:

1) The marked electrical rating of the cord set or extension cord sh- ould be at least as large as the electrical rating of the appliance;

2) The power cord should be arranged so that it will not dangle on the countertop or desktop, so as not to be pulled by children or 4 CORD & PLUG INSTRUCTION SPECIAL NOTES ON PLUG SHORT CORD INSTRUCTION 5 trip over accidentally;

3) If the electrical appliance is grounded type, the extension cord should be a grounded type 3- core wire;

MAID OPERATION FUNCTION INSTRUCTION

BEFORE FIRST USE OR A LONG TIME NOT USE

For a better taste and good for your health, we suggest you to rinse the machine and release the water out.

(1) Remove the tape on the water tank 13 valve.

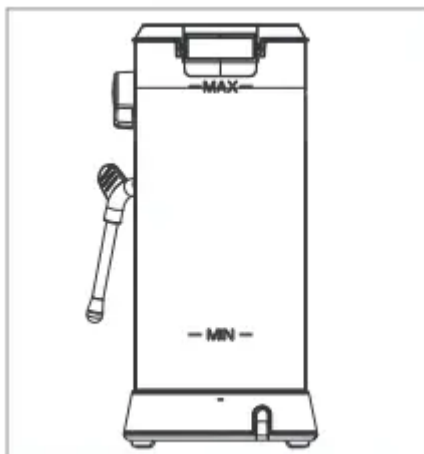


(2) Fill the water tank with clean, room **13** temperature water. NOT exceed the “MAX” line.



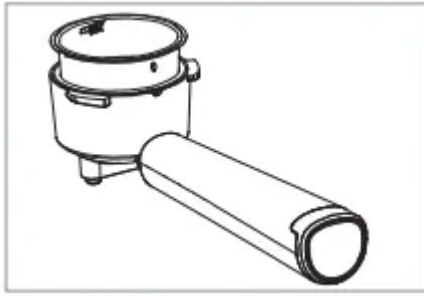
Note: The appliance is supplied with a detachable water tank **13** for easy filling and cleaning, you can fill the water tank firstly, **13** and then put it in the appliance.

(3) Close the tank cover , and put the **11** water tank on the back of coffee maker.



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

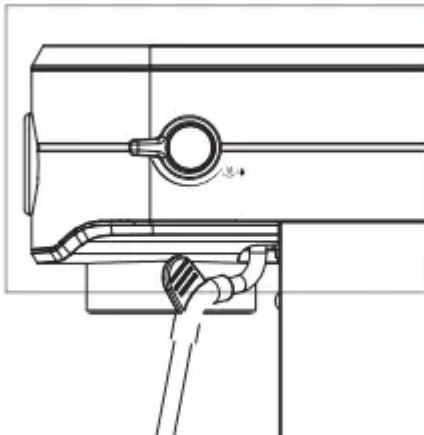
(4) Fix filter into portafilter **10** (no coffee powder in portafilter **10**).



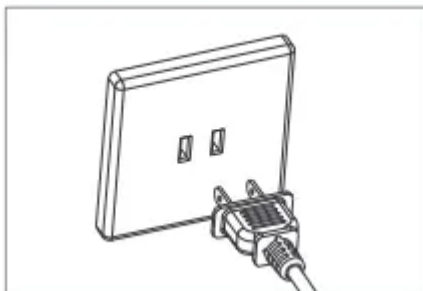
(5) Place a cup on Removable cup shelf 18.



(6) Make sure the steam/water knob is 14 in a horizontal position (off-position).



(7) Plug in.



(8) Press the power button 1. The power button 1 start to blink blue light slowly, other buttons do not light up. The appliance will start heating.



(9) When single cup button ②, double cup button ③ and steam button ④ switch on (power button ① stop to blink) and the appliance pass to ready condition.



(10) Press double cup button ③, wait for a moment, the water will flow out.



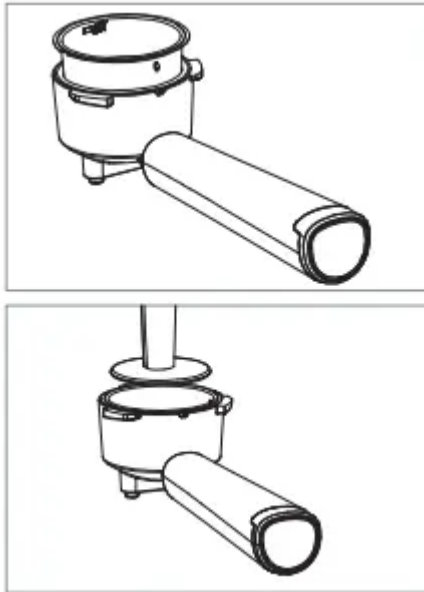
Note: There may be noise when pumping the water on the first time, it is normal, the appliance is releasing the air inside. After about 20s, the noise will disappear. It's also recommended to release some water before brewing coffee at the first time or when you don't use the appliance for a long time.

HOW TO MAKE ESPRESSO

HOW TO MAKE ONE CUP/TWO CUPS OF ESPRESSO

To make a good Espresso, we recommend you to preheat all the parts, like portafilter ⑩, single-cup filter ⑦, double-cup filter ⑧ and your cup, so you can better enjoy the taste flavour of your coffee.

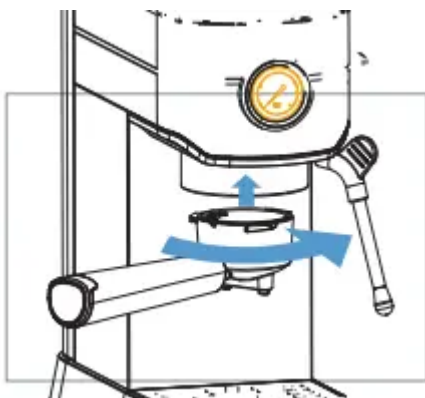
(1) Fix corresponding single-cup filter ⑦/ double-cup filter ⑧ into portafilter ⑩ , make sure the dot on the filter aligns with groove in the portafilter ⑩, and add corresponding coffee powder to single-cup filter ⑦/ double-cup filter ⑧ with the spoon & tamper .



Note: A spoon of flat coffee powder is approximately equal to 7g. Collect the coffee powder with the spoon and shake it gently to make the surface flat, the amount of coffee powder is around 7g. One spoon coffee powder (7g) can make one cup of top-grade coffee, while two spoons (14g) is two cups of top-grade coffee.

Tamp the coffee powder gently below the the MAX line of port- afilter ⑩ . Don't tamped the coffee powder too firmly.

(2) Insert the portafilter ⑩ into the applia- nce in the flat position and turning anti- clockwise from the “INSERT” position to “ Lock” position.

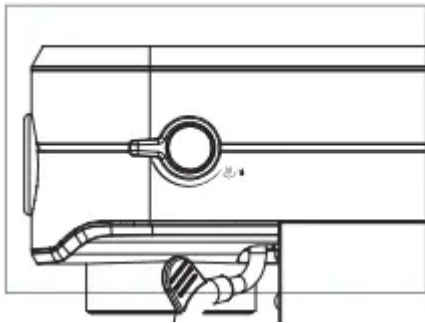


(3) Place corresponding espresso cup on cup shelf . ⑬

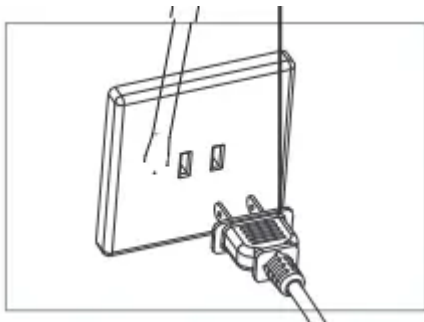


Note: The appliance is not equipped with any jug, please use your jug or coffee cup.

(4) Make sure the steam/water knob is ❶ in a horizontal position (off-position).



(5) Plug in.



(6) Press the power button ❶. The power button ❶ start to blink blue light slowly, other buttons do not light up. The appliance will start heating.



(7) When 4 button's light keep blue fixed, the appliance pass to ready condition.



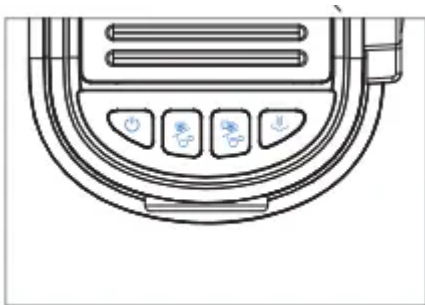
(8) Make one cup of espresso: Press single cup button ②, the single cup button ② will blink white light slowly. After a while, coffee will flow out.



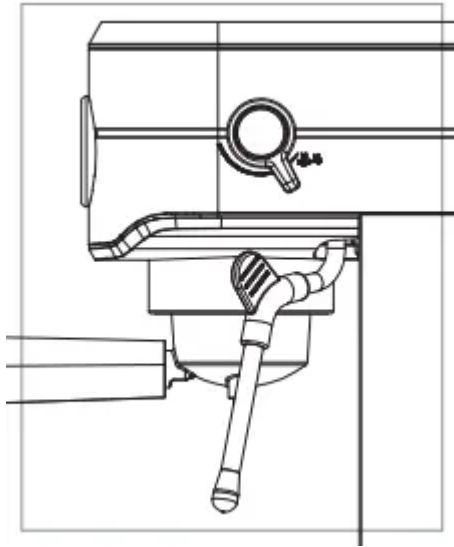
(9) Make two cups of espresso: Press double cup button ③, the double cup button ③ will blink white light slowly. After a while, coffee will flow out.




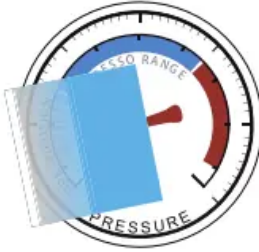
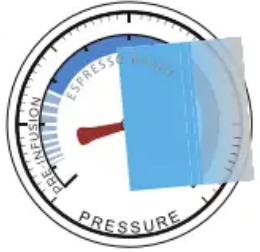
(10) The appliance will automatically stop working when the coffee-brewing is finished. Your coffee is ready now. All 4 buttons' light keep blue fixed, you can operate other functions.





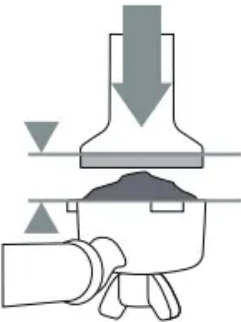
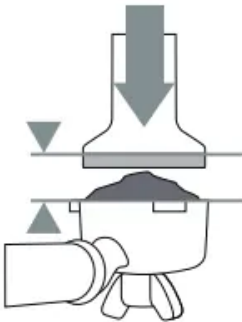
Safety advise: If during the coffee brew, you rotate the steam/water knob ⑭ in the on position, the appliance will stop to brew but from the steam wand ⑮ will flow hot water. Must remember not to do this because the hot water can burn you or people around you.



PRESSURE GAUGE PROBLEM

CORRECT EXTRACTION	UNDER EXTRACTION	OVER EXTRACTION
Within Espresso Range	Under Espresso Range	Over Espresso Range
		
✓	✗	✗
<ul style="list-style-type: none"> • Flow starts after 4-7 secs • Flow slow like warm honey • Crema is golden brown with a fine mousse texture • Espresso is dark brown • Extraction takes 25-35 secs and watery 	<ul style="list-style-type: none"> • Flows starts after 3-5 secs • Flow fast like water • Crema is thin and pale • Espresso is pale brown • Tastes bitter/sharp, weak • Extraction takes up to 20 secs • The coffee powder is too loose • The coffee powder is not pressed tightly enough. 	<ul style="list-style-type: none"> • Flow starts after 8 secs • Flow drips or not at all • Crema is dark and spotty • Espresso is very dark brown • Tastes bitter and burnt • Extraction takes more than 40 secs • The water outlet of the machine is blocked with coffee powder.

AFTER EXTRACTION	SOLUTIONS	SOLUTIONS
<p>Remove used grinds:</p> <ul style="list-style-type: none"> • Used grinds will form a coffee 'puddle' 	<p>Adjust & re-test:</p> <ul style="list-style-type: none"> • Grind size finer. <p>Please do not use coffee powder that is too coarse.</p> <p>Please remove and clean the filter.</p>	<p>Adjust & re-test:</p> <ul style="list-style-type: none"> • Grind size coarser. <p>Please do not use coffee powder that is too fine.</p> <p>Please remove and clean the filter.</p>

AFTER EXTRACTION	SOLUTIONS	SOLUTIONS
<p>• Rinse filter basket, keep the filter basket clean to prevent blockages. When there is no ground coffee in the filter basket, lock the Portafilter ④ into the machine and run hot water through.</p> 	<p>• Increase grind amount. • Tamp using 30–40lbs of pressure. The top edge of metal cap on the tamper should be level with the top of the filter basket AFTER tamping.</p>  <p>ALWAYS TAMP TO LINE</p>	<p>• Decrease grind amount. • Tamp using 15 kilos of pressure. The top edge of metal cap on the tamper should be level with the top of the filter basket AFTER tamping.</p>  <p>ALWAYS TAMP TO LINE</p>

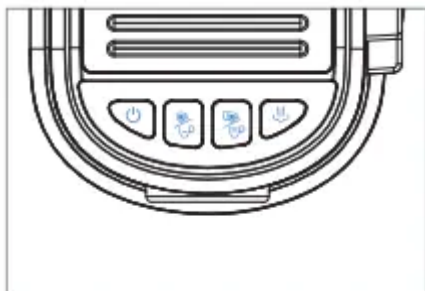
HOW TO CUSTOMIZE THE AMOUNT OF ESPRESSO

(1) You can customize the amount of single cup/short dose according to your own needs from 25mL to 60mL.

(2) You can customize the amount of double cup/long dose according to your own needs from 60mL to 130mL.

OPERATION STEPS

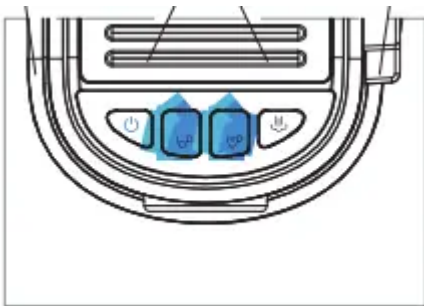
(1) When the appliance's heating is finished (power button ❶ stop to blink, other 3 buttons keep blue light fixed).



(2) Hold and press together the single cup button ② and double cup button ③ for 3 seconds to enter into the mode of setting the dispensing amount.



(3) The single cup button ② and double cup button ③ start to blink blue light quickly, the power button ① keeps blue light fixed, the steam button ④ do not light up.



(4.1) Customize the amount of single cup/ short dose. Press the single cup button ②; After get the desired amount of coffee, press single cup button ② again to stop.



(4.2) Customize the amount of double cup/ long dose. Press the double cup button ③, and follow the same procedures of (4.1)Customize the amount of single cup brew.





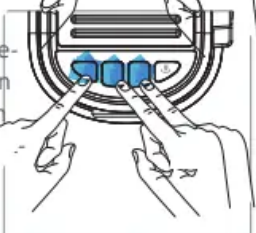
(5.1) Save the new setting. Press the steam button ④ within 15 seconds, the power button ① will blink blue light slowly for 3 times and the machine will have 3 beeps. Then the machine will automatically back to ready mode, all the buttons will keep blue light fixed, the new settings will be saved.



(5.2) Back to the ready without save. Press the power button ① within 15 seconds. The machine will beep for one time and be back to ready mode without saving the new settings.



RESTORE THE DEFAULT SETTING STEPS

Function	Operation	Light	Beep
restore the single cup default settings	1. Hold and press together the power button ① and single cup button ② for 3 seconds		5 beeps
restore the double cup default settings	1. Hold and press together the power button ① and double cup button ③ for 3 seconds		5 beeps
restore the single cup and double cup default settings simultaneously	1. Hold and press together the power button ①, single cup button ② and double cup button ③ for 3 seconds		5 beeps
After 5 seconds, all the button will keep blue light fixed, the machine will back to ready mode. The machine is restored to the default value.			

HOW TO MAKE MILK FOAM

Milk that has been textured correctly has a thick, rich microfoam with a silky sheen. Texturing involves both heating and aerating milk using steam. Vital elements include positioning of the Steam wand ,when to ⑩ adjust the Milk Jug position and reaching the correct temperature. Use the below steps to help you create café-style microfoam.

For a better result, we suggest you, every time before starting the frothing, to release some water out from the Steam wand and rinse the Pitcher. ⑩

OPERATION STEPS

Steam Warm Up:


Press the steam button ④ from the ready mode, and it starts to blink white light slowly.

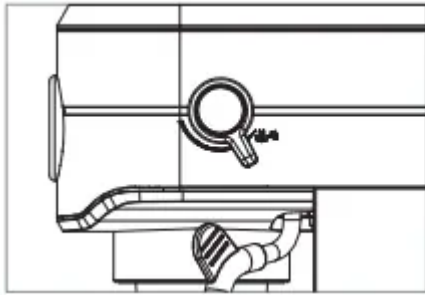


The steam button ④ stops blinking and keeps white light fixed. It means the heating for steam is finished.

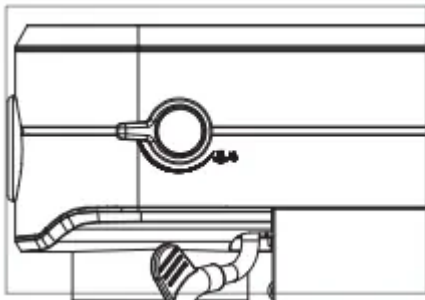


Note:For a better taste and your good health, we suggest you rinse the pitcher and release some water out from the Steam wa- nd . ⑩

A) Turn on the steam/water knob to the ⑭ “” position for 10 seconds and there will be water coming out from the froth nozzle . Be careful of the hot steam.



B) Turn the steam/water knob to horizontal position (off-position). Pour away the water in the pitcher.

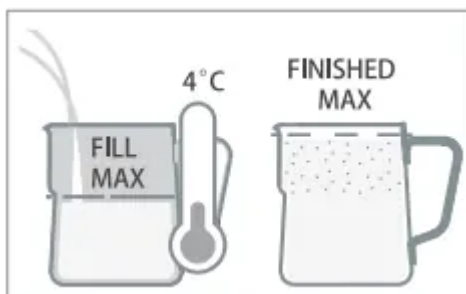


Then turn the steam/water knob to the "الرش" position fully, steam will come out from the Froth nozzle . 17



Fill milk pitcher

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



Note: The volume of milk will increase or 'stretch' during texturing, so don't overfill the pitcher.

Position :

Place the Steam wand **16** Arm in the pitcher spout at the 12 o'clock position, with the Froth nozzle in the milk at the **17** 3 o'clock position, a finger width away from the edge of the pitcher.

Keep the Froth nozzle just under the surface of **17** the milk. Turn steam/water knob back **14** to STEAM position to start texturing. A whirlpool action should be created in the pitcher.

Sound :

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

Milk Texturing Sounds

- Gurgling: Froth nozzle not deep enough, raise pitcher.
- Smooth Hissing: Just right for latte.
- Screeching: Froth nozzle too deep, lower pitcher.

Keeping Froth nozzle Position

As the steam heats & textures the milk, the milk will stretch causing the level of the milk in the pitcher to rise. As this happens follow the level of the milk by lowering the pitcher, keeping the Froth nozzle just **17** below the surface.

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

Amount of Foam :

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

Immerse Froth nozzle **17 :**

After creating the desired amount of foam, immerse the Steam wand half depth **16** way into the milk. This heats all the milk and pulls in milk instead of air. This ensures the milk & foam are blended together, making it denser & smoother.

Correct Temperature :

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

Barista Tip: Milk Temperature

- Under: If not heated long enough, it will be warm with little texture.

- Optimum: See below table.

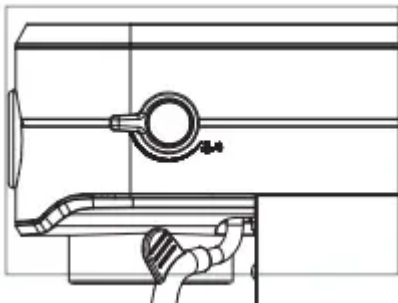
- Over: If heated for too long it will start to boil around 72°C and will have a burnt taste with all texture lost.

MILK	TEMPERATURE
Full & Skim	60-65°C
Almond	55-65°C
Soy	55-60°C
Coconut	65-70°C

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

Purging the Steam wand

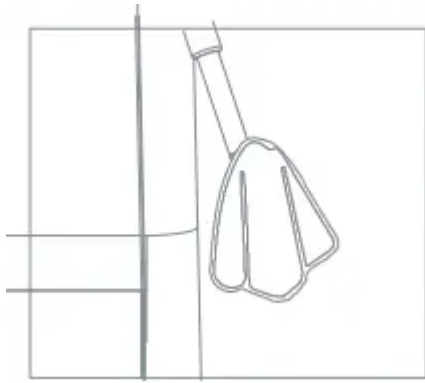
After the milk increase in volume by two times or your required purpose is reached, you can turn the steam/water knob ⑭ to horizontal position (off-position). The Single/short cup button ② and Double/long cup button ③ do not light up. Because the appliance is in steam function, if you want to go to standby mode, press steam button ④, Single/short cup button ② or Double/long cup button ③ to exit. Press the Power button ①, the appliance has no any response.



Note: If steam function is being used for more than 5 minutes, the Power button ① blinks red light quickly, and the steam button ④ blinks white light quickly. Thus, reset steam/water knob ⑭ to horizontal position (off-position) to stop it.

Wipe Steam wand ⑯ :

Wipe the Steam wand Arm & froth nozzle ⑯ ⑰ with a clean damp cloth to remove any milk residue.



Tap & Swirl the Pitcher

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

The Finishing Touches :

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

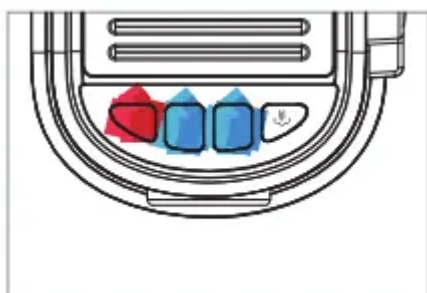
Note: If there is no operation after 5 minutes, the appliance will pass to sleep mode.



MAKE ESPRESSO IMMEDIATELY AFTER FROTHING MILK

(1) After making the froth milk through the steps above, if you want to continue to brew coffee, by press the single cup button ❷ or double cup button ❸.





(2) You will find the high-temperature status. Then the appliance will show you the single cup button ❷ and double cup button ❸ are blinking blue light quickly, and the power button ❶ is blinking red light quickly. It is necessary to cool down the machine firstly. Then we could continue to brew espresso.

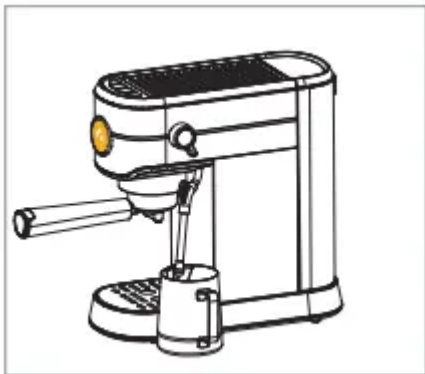


(3) Place a cup under the froth nozzle . ⑰ Turn the steam/water knob to the steam ⑭ “  /  ” position to release water out and make the appliance to cool down. Wait until 4 buttons switch on and blue light fixed. After that, turn the steam / water knob to ⑭ horizontal position (off-position). Now, the appliance is ready to brew coffee.

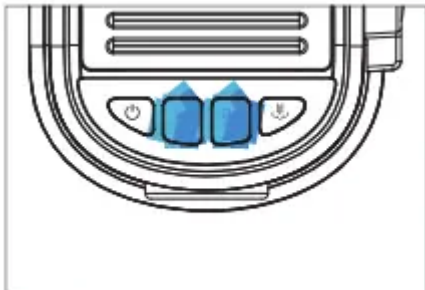


MAKE HOT WATER

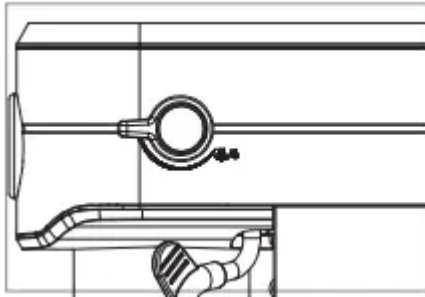
(1) When the appliance is ready, put a cup under the froth nozzle , turn the steam/ ⑰ water knob to ⑭ “  /  ”.



(2) The single cup button ② and double cup button ③ will flash blue light slowly, then the hot water will dispense from froth nozzle ⑰.



(3) Until you reach the desired amount of hot water, then turn the steam/water knob ⑭ to horizontal position (off-position). All buttons will keep blue light fixed. The appliance will be back to ready condition.



OTHER FUNCTION

AUTOMATIC SLEEP MODE FUNCTION

(1) If there is no any operation after 5 m- inutes, the appliance will beep for a while and all button's light will be turned off and the appliance will pass to sleep mode.

(2) To reactivate the appliance, press power button ①, the power button ① start to blink blue light slowly, other buttons do not light up.

(3) When 4 button's light keep blue fixed, then the heating is finished and the appliance come into ready condition. Long press the power button ① for 2 seconds, the appliance will switch off.

Note:After you make the milk foam, if there is no operation after 5 minutes, the appliance will pass to sleep mode. All button's light will be turned off. Press the power button ①, the appliance will pass to ready condition without warm up and all the lights switch on. Because the appliance's temperature is too high. And it is not suitable to make coffee. In this case, please refer to the section of "HOW TO MAKE ESPRESSO IMMEDIATELY AFTER FROTHING MILK" to lower the inner the temperature down.

WATER SHORTAGE MODE FUNCTION

(1) During the brew function, if the water tank ⑬ is out of water, the appliance's 4 buttons light (power button ①, single cup button ②, double cup button ③, steam button ④) will blink blue light together and the appliance will automatically stop to brew.

(2) Press any button to stop the water shortage alarm. Then refill the water tank ⑬ with clean water immediately. All button's light will keep blue light fixed.

Note: Due to the water shortage in the portafilter ⑩, the appliance will have high temperature and high pressure, so we recommend you to follow the two steps: Firstly, remove the portafilter ⑩ and clean the coffee powder and don't use the same coffee powder again. Secondly, put a cup under the steam wand. Turn the steam ⑮ /water knob and brew some water to refill the inner boiler. ⑭ After that, the appliance is ready to use again.

CARE & CLEANING

The espresso making process involves extracting oils out of ground coffee. Deposits of grinds & oils build up over time, affecting the taste of the coffee & operation of the appliance.

Purging water through the filter holder & Steam Wand, before & after making each coffee, is the easiest way to keep your appliance clean.

CLEANING ACCESSORIES & REMOVABLE PARTS

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

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

Dishwasher Safe parts:

- ✓ Stainless Steel Removable cup shelf
- ✓ Stainless Steel Single—cup filter ⑦
- ✓ Stainless Steel Double—cup filter ⑧

NON Dishwasher Safe parts:

- ✓ Water tank ⑬
- ✓ Portafilter ⑩
- ✓ Drip tray
- ✓ Spoon & Tamper ⑲

Cleaning Drip Tray

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

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

- Weekly Clean in warm water with a mild detergent, rinse & dry. Cleaning Portafilter & Filter Basket
- Every Time Wash after each use by rinsing them with warm water under the tap.
- Regular Intervals In warm soapy water using a mild detergent, rinse & dry.

Cleaning Filter Baskets

2-3 Months

1. Soak the Filter Baskets overnight in the Milk Pitcher with warm water.
2. In the morning rinse the Pitcher & Filter Basket (s) under running water ensuring all traces of the cleaning tablet have been removed.
3. Place a Filter Basket into Portafilter [without coffee grinds] and insert into filter holder.

4. Press Double/long cup button ③ when the appliance pass to ready co- ndition.
5. Wait for a moment, Allow water to run through until it stops.

CLEANING THE MACHINE

Cleaning Cup warming tray & Exterior

- When Required

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

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

CAUTION: Do not immerse the appliance in water.

Filter holder Silicone Seal

- A silicone seal is located in the filter holder ⑨ and creates a seal against the Filter Basket when making an espresso.

Note:Clean the seal ring of the filter holder ⑨ each time im- mediately with hot water using the brewing function after making coffee.

Important: When the appliance is not being used, we recommend that you don't leave the Portafilter inserted into the filter holder, as this will reduce the life of the silicone seal.

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

Cleaning Steam Wand

- Every Time

1. After frothing milk, purge the Steam wand by ⑯ turning the steam/water knob to " " for just ⑭ 1—2 seconds.
2. Wipe the Steam wand with a damp cloth. ⑯

- 2—3 Months

1. Soak the Steam wand overnight in the Milk ⑯ Pitcher with warm water.
2. In the morning remove the Pitcher and rinse ensuring that all traces of the solution have been removed.
3. Wipe Steam wand with a damp cloth ensuring ⑯ that all traces of the cleaning tablet have been removed. Note:Contact Gevi should you think that the filter holder seal needs replacing. Do not attempt to change the Silicone Seal with out first consulting Gevi.

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

4. Run Hot Water through the Steam wand for 40 **16** seconds.

Unblocking Steam Wand

If the Froth nozzle becomes clogged with milk residue:

1. Insert the thicker 'STEAM' Cleaning needle (Not included) up the Froth nozzle hole and remove.
2. Run Hot Water through the Steam wand for 4- **16** 0 seconds.


Steam wand Remains Blocked

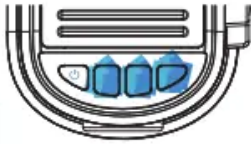
1. Unscrew the Froth nozzle and soak overnight in the Milk Pitcher with warm water & one Espresso Machine Cleaning Tablet.
2. In the morning rinse the Pitcher & Froth nozzle under running water ensuring all traces of the cleaning tablet have been removed.
3. Use the thicker 'Steam' Cleaning needle to clean the Froth nozzle.
4. Ensure transparent O—ring is present & undamaged.
5. Screw the Froth nozzle back into the Steam wand Arm. **16** 6. Run Hot Water through the Steam wand for **16** 40 seconds.

TIPS FOR PERFECT BARISTA


1. Always use clean, room temperature water in the coffee maker.
2. For an optimum coffee taste, buy whole coffee beans and finely grind them just before brewing.
3. Grind the bean every time before brew espresso in case you ever used coffee powder. You must keep the unused coffee powder in a cool, dry place.
4. 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.


TROUBLESHOOTING

Problem	Picture	Possible Cause	
The coffee maker cannot work.	/	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.
All four lights are blink blue light at the same time.		There is not enough water in the water tank 13.	Please fill up the water into the water tank 13, but pay attention that the water to fill must not to exceed the MAX line.

Problem	Picture	Possible Cause	Solution
The power button 1 keep blue light fixed, the other button's light (single cup button 2, double cup button 3 and steam button 4)blink blue and beep at the same time.		The machine is on while the steam/water knob 14 is not fixed in the off position.	Reset steam / water knob 14 to horizontal position (off-position).
Coffee leaks out from outer side of portafilter 10.	/	<p>1. There is some coffee powder on the edge of the portafilter 10.</p> <p>2. The portafilter 10 is not installed properly.</p> <p>3. The coffee powder is too fine.</p> <p>4. The coffee powder</p>	<p>Clean coffee powder on the edge of the portafilter 10.</p> <p>Re-install the portafilter 10 correctly.</p> <p>Do not use coffee powder that is too fine.</p> <p>Press the coffee powder</p>

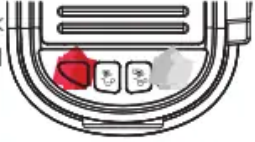
button ④) blink blue and beep at the same time.		in the off position.	
Coffee leaks out from outer side of portafilter ⑩.	/	1. There is some coffee powder on the edge of the portafilter ⑩.	Clean coffee powder on the edge of the portafilter ⑩.
		2. The portafilter ⑩ is not installed properly.	Re-install the portafilter ⑩ correctly.
		3. The coffee powder is too fine.	Do not use coffee powder that is too fine.
		4. The coffee powder on the portafilter ⑩ is pressed too tightly.	Press the coffee powder lightly to the max line.
		5. The two outlet holes of the portafilter ⑩ is blocked.	Remove the filter and clean the two outlet holes under the portafilter ⑩.
		6. The holes of the filter is blocked.	Soak the filter in clean water for about half an hour, then clean it with a brush.

<p>The power button ❶ blink red light, and single cup button ❷ and double cup button ❸ blink blue light.</p>		<p>The temperature inside the machine is too high because making coffee immediately after making steam.</p>	<p>1. Manual cooling : Turn the steam/water knob ❶ to the " " to reduce the pressure, and hot water will flow out. When the temperature becomes down, the water pump will stop automatically after 20 seconds. After the pressure is reduced, turn the steam/water knob ❶ to the horizontal position (off-position) and then begin to brew coffee.</p> <p>2. Natural cooling : Do nothing and let the machine stand still and wait for about half an hour.</p>
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<p>The pressure gauge ❹ pointer reaches the red zone.</p>		<p>1. The coffee powder is too fine which makes the temperature of the brewed coffee is higher than normal.</p>	<p>Do not use coffee powder that is too fine.</p>
		<p>2. The outlet of the filter/portafilter ❺ is blocked.</p>	<p>Remove and clean the filter and clean the two outlet holes under the portafilter ❺.</p>
		<p>3. The water outlet of the filter holder ❻ in the coffee maker is blocked with coffee powder.</p>	<p>Clean the coffee powder attached to the machine's water outlet of filter holder ❻ with rag.</p>

Problem	Picture	Possible Cause	Solution
		4. The pipe inside the machine is blocked.	Please contact with the authorized service facility for repair.
		5. The pressure gauge ⓐ doesn't work probably.	Please contact with the authorized service facility for assistance.
Acid (vinegar) taste exists in Espresso coffee.	/	No proper clean after cleaning the mineral deposits.	Clean the coffee maker per the instructions "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.

Can't make milk froth.	/	1. The steam button ⓐ blink white light slowly but it has not stabilized yet.	ⓐ Wait for steam button white light to stabilize before turning the steam/water knob ⓑ.
		2. The temperature of the milk is inappropriate.	The milk temperature is about 42-45°F.
		3. Use skim milk.	Use whole milk or semi-skimmed milk

Problem	Picture	Possible Cause	
		4. The steam wand 16 is too far away from the milk or enters milk too much.	Enter steam wand 16 into the milk approximately 2mm.
Power button 1 blink red light quickly, and the steam button 4 blink white light quickly.		1. Use steam function for more than 5 minutes. 2. Use hot water function for more than 5 minutes.	Reset steam/water knob 14 to horizontal position (off-position)

Problem	Picture	Possible Cause	Solution
Single / double cup coffee light flashes alternately and alarms, always beeping.	/	NTC disconnect or short circuit.	Please contact with the authorized service facility for repair.

Do not take apart the appliance by yourself if the cause of failure is not found, it's better to contact certified serving center.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.